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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

Thermo Scientific™ SureTect™ Salmonella species PCR Assay

(Certificate number: UNI 03/07 – 11/13)

for the detection of *Salmonella* species in a broad range of foods, pet food, animal feed, production environmental samples and primary production samples

Qualitative method

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This report consists of 252 pages, including 7 appendices.
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LIST OF ABBREVIATIONS

Method & protocol	
CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity
IC	Internal Control
Interpretation	
AL	Acceptability Limit
alt	Alternative method
$\overline{D}$	Average difference
FN	False Negative results
FNR	False Negative Ratio
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
$NA_{FN\ (alt)}$	Negative Agreement due to false negative alternative-method results
ND	Negative Deviation
$ND_{FN\ (alt)}$	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
$PA_{FP\ (alt)}$	Positive Agreement due to false positive alternative-method results
PD	Positive deviation
$PD_{FP(alt)}$	Positive Deviation due to false positive alternative-method results
ref	Reference method
TNA	Total Negative Agreement
TND	Total Negative Deviation
Raw data	
-	No typical colonies but presence of background microflora
-A	No typical colonies but presence of high level of background microflora
-B	No typical colonies but presence of medium level of background microflora
-C	No typical colonies but presence of low level of background microflora
(x)	Number of colonies in the plate
*	Dilution of the extract in case of inhibition according to the alternative protocol (1/10)
**	Stored lysates tested again on 7500 Fast during the 2018 extension for the use of the QS5
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
ne	New DNA extraction
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
No amp	Non characteristic PCR curve
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
Bold typing	**Artificially inoculated samples**

Quality Assurance documents related to this method can be consulted upon request from **OXOID**.

The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 12).

Validation protocols	▪ ISO 16140-1:2016: Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2:2016 & ISO 16140-2/A1:2024: Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 12)
Reference method♦	▪ ISO 6579-1: 2017: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. ▪ ISO 6579-1/A1:2020: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - 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.
Alternative method	**Thermo Scientific™ SureTect™ Salmonella species PCR Assay**
Scope	> Broad range of foods > Pet food (375 g) > Animal feed (150 g) > Production environmental samples (25 g; 25 mL or sampling device) > Primary production samples (25 g or mL)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

1 INTRODUCTION

The Thermo Scientific™ SureTect™ Salmonella species PCR Assay was validated according to the ISO 16140:2003 standard in 2013 (certificate number: UNI 03/07 – 11/13). Multiple extension studies have been conducted since this first validation study. The renewal study in 2017 enabled alignment with the revised ISO 16140-2:2016 standard.

A summary of the validation, renewal and extension studies is provided in Table 1.

Table 1 - Summary of SureTect Salmonella species PCR Assay Validation timeline scope. instruments and software

Date	Scope and claim	Reference method	Validation standard	Conducted by
2013	**Initial validation** for ground beef meat using PikoReal Instrument with Thermo Scientific™ SureTect Software v1.2	ISO 6579:2002	ISO 16140:2003	ADRIA
2014	**Extension** to a broad range of food claim, as well as pet food using PikoReal Instrument	ISO 6579:2002	ISO 16140:2003	ADRIA
2016	**Extension** for the Applied Biosystems™ 7500 Fast Real-Time PCR instrument (7500 Fast) and for production environment samples	ISO 6579:2002	ISO 16140:2003	ADRIA
2017	**Extension** for seafood and vegetables using 7500 Fast	ISO 6579:2002	ISO 16140-2:2016	ADRIA
	Renewal for a broad range of foods for the PikoReal and update of the data according to ISO 16140-2:2016	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
2018	**Renewal** for the use of the 7500 Fast and update of the data according to ISO 16140-2:2016	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
	Extension for the use of the Applied Biosystems™ QuantStudio™ 5 Real-Time Food Safety PCR instrument (QS5) with Thermo Scientific™ RapidFinder™ Analysis Software v1.0 or later	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
	Extension for the use of the Applied Biosystems™ SimpliAmp™ Thermal Cycler during lysis step	/	/	Internal Data from ThermoFisher Scientific

Date	Scope and claim	Reference method	Validation standard	Conducted by
2019	**Extension** for Milk powder, Infant formula and Infant cereals with and without probiotics including ingredients. and for 375 g sample size using QS5 or 7500 Fast	ISO 6579-1:2017	ISO 16140-2:2016	ADRIA
2020	**Extension** of software and Assay file versions:	/	/	Internal data from Thermofisher Scientific
	Extension for Cocoa and Chocolate products, and alignement of the non-selective temperature with the new ISO 6579-1:2017 rules (move from 37°C ± 1°C to 34 - 38°C incubation range) using QS5 or 7500 Fast	ISO 6579-1:2017	ISO 16140-2:2016	QLab
2021	**Renewal**	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016	QLab
2023	**Extension** for a broad range of foods with use of pre-warmed (41.5 or 37 ± 1°C) BPW ISO as the primary enrichment media, in addition to alternative sample sizes using QS5 or 7500 Fast	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016	QLab
2023	**Extension** for optional automated lysis and PCR-setup using the CyBio Felix instrument	/	/	Internal data from Thermofisher Scientific
2024	**Extension** for primary production samples using QS5 or 7500 Fast	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016	ADRIA
2025	**Renewal** with an update of the interpretation according to ISO 16140-2/A1:2024	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

2 METHODS PROTOCOLS

2.1 Alternative Method

2.1.1 Principle

The Thermo Scientific™ SureTect™ Salmonella species PCR Assay is based on gene amplification by real time polymerase chain reaction (PCR). The assay is designed to detect *Salmonella* spp. through the amplification of target DNA sequences which are specific to *Salmonella* spp. This is accomplished through dye-labelled probes and an internal positive control (IPC). With the use of Solaris PCR technology amplification of the target sequence and IPC allows the end user to obtain results and determine if the PCR reaction has occurred in real time.
The SureTect Salmonella species PCR Assay can be used with the following platforms: Applied Biosystems™ QuantStudio™ 5 Real-Time Food Safety PCR Instrument with Thermo Scientific™ RapidFinder™ Analysis Software v3.0 or later with Assay file Salmonella spp_SureTect_QS5 version 2.2 or later, and Applied Biosystems™ 7500 Fast Real-Time PCR Instrument with RapidFinder™ Express Software v2.0 or later with Assay file Salmonella Species SureTect 2.0 or later. Data analysis is automated and predefined on both platforms with no changes made by the end user. Results are reported as depicted below.

QuantStudio 5 PCR Instrument with RapidFinder Analysis Software v3.0 or later:

Result icon	Result
	Positive result
	Negative result
	Result warning

7500 Fast PCR Instrument with RapidFinder Express Software v2.0 or later:

Result icon[1]	Result
	Positive result
	Negative result
	Result warning

Note: QuantStudio 5 is noted QS5 in the rest of the document.

2.1.2 Protocol

The protocol for the alternative method is provided in the flow diagram in **Appendix 1**. Different enrichment protocols are available depending on the tested categories or the PCR instruments used. This can be found in Tables 2 and 3.
The multiple enrichment protocols allow the end-user to have the flexibility to decide which protocol to use based on their unique needs and preferences.

Table 2 - Enrichment Protocols Available for the PikoReal PCR Instrument

Category or type		Enrichment step	Study
1	**Meat products including poultry meats (up to 25 g)**	1-in-10 ratio of BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
2	**Dairy products (up to 25 g)**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C and ONE Broth-Salmonella (OBS) + 12 mg/L novobiocin for 20 - 28 h at 34-38°C	Extension study (2016)
3	**Seafood and vegetables (up to 25g)**	1-in-10 ratio of BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
4	**Egg products (up to 25 g)**	1-in-10 ratio of BPW for 20 - 28 h at 34 - 38°C	Initial validation study (2013)
5	**Raw beef meats with and without aromatics (up to 25g)**	1-in-10 ratio of pre-warmed BPW for 8 - 24 h at 41.5 ± 1°C	Initial validation study (2013)
6	**Infant formula (up to 25 g)**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Renewal study
7	**Pet food (up to 25 g)**	1-in-10 ratio of ONE Broth-Salmonella + ONE Broth-Salmonella supplement for 20 - 28 h at 34 - 38°C	Initial validation study (2013)

Table 3 - Enrichment Protocols Available for the 7500 Fast and QS5 PCR Instruments

Category or type		Enrichment step	Study
1	**Meat products including poultry meats (up to 25 g)**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2016)
2	**Dairy products (up to 25 g)**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2016)
3	**Infant formula (up to 25 g)**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Extension study (2016)
4	**Vegetables (up to 25 g)**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2017)
5	**Seafood (up to 25 g)**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Extension study (2017)
6	**Raw beef meats with and without aromatics (up to 25 g)**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C	Extension study (2016)
7	**Environmental samples (up to 25 g, 25 ml or sampling devices)**	BPW for 20 - 28 h at 34 - 38°C	Extension study (2016)
8	**Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (up to 375 g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Extension study (2019)

Category or type		Enrichment step	Study
9	**Cocoa and chocolate products (up to 375 g)**	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C 1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Extension Study (2020)
10	**Pet food (up to 375 g)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20-28 h at 34 - 38°C	Extension Study (2023)
11	**Meat products (up to 375 g)**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8-24 h at 41.5 ± 1°C	
12	**Meat products (up to 25 g)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8-24 h at 41.5 ± 1°C	
13	**Powdered Infant Formula and cereals with and without probiotics including ingredients (e.g. caseinates) (up to 375 g)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (**suppemented with 6 mg/L novobiocin for probiotic formula only)** for 18 - 26 h at 34 - 38°C	
14	**Fresh and processed vegetables and fruit (up to 375 g)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	
15	**Animal feed (up to 150 g)**	1-in-10 ratio BPW ISO with 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	
16	**Pet food (up to 375 g)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	
17	**Primary production samples (25 g or 25 mL)**	BPW supplemented with 20 mg/L novobiocin for 18 - 26 h at 41.5 ± 1°C followed by a 1-in-10 dilution into BPW (1 mL + 9 mL) regrowth step for 4 - 6 h at 37 ± 1°C	Extension study (2024)

The outline of the method is presented below:

1. Enrichment following conditions listed in Tables 2 and 3

   Note: During the study, the minimum incubation time was evaluated for each category and protocol. The maximum incubation time was also assessed when the incubation interval exceeded 8 hours, as required by the AFNOR technical rules.

2. Lysis step using 10 µL of enrichment.

   Note: For chocolates and cocoa products, enriched samples are diluted 1-in-5 in Buffered Peptone Water (BPW) prior to PCR. A 10 µL aliquot is used for lysis and DNA extraction.

3. PCR step with 20 µL aliquot of sample lysate with instruments:
   - QS5 (software RapidFinder Analysis version 3.0 or higher)
   - 7500 Fast (software RapidFinder Express version 2.0 or higher)

- Thermo Scientific™ PikoReal (software Thermo Scientific™ SureTect™ version 1.2) - *This instrument is discontinued but the results are still presented in this report*

4. Confirmation of positive results

Confirmation is performed from isolated characteristic colonies from the direct streak (10 µL) of the enriched sample onto Xylose Lysine Deoxycholate (XLD) or Thermo Scientific™ Oxoid™ *Brilliance*™ Salmonella Agar and performing:

- Option 1: Thermo Scientific™ Oxoid™ Salmonella Test Kit using Latex Agglutination.
- Option 2: Thermo Scientific™ Oxoid™ Microbact™ 24E biochemical gallery on isolated colonies.
- Option 3: Confirmation tests described in ISO 6579-1:2017 and ISO 6579-1/A1 (2020)

Troubleshooting: For samples with high background microflora, a sub-culture in Rappaport-Vassiliadis Soya (RVS) Peptone Broth VS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking onto one of the two possible selective agars.

<u>For primary production samples:</u>

- Option 1: Confirmation tests described in ISO 6579-1:2017 and ISO 6579-1/A1 (2020)
- Option 2: Sub-culture primary enrichment in RVS (0.1 mL primary enrichment broth in 10 mL RVS) and streak 10 µL onto *Brilliance* Salmonella agar and XLD incubated for 24 h ± 2 h at 34-38°C.

It is possible to store the enrichment broth at 2 to 8°C for 72 h before running the lysis step of the SureTect Salmonella species protocol.

Lysates can be stored at 2 to 8°C up to 24 h, including anytime stored at 4°C in the thermal cycler.

2.2 Restrictions

There are no restrictions.

2.3 Reference Method

The ISO 6579-1:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

The ISO 6579-1:2017/AMD 1:2020 Microbiology of the food chain-Horizontal method for the detection, enumeration and serotyping of *Salmonella* was used as the reference method. A detailed description of the method is given in **Appendix 2**.

Test portions of 25 g were used for the reference method in a majority of category except for categories 9 and 16 in order to allow a paired comparison with the alternative method.

2.4 Study Design

The study design per category is listed in Table 4.

Table 4 - Study design per category

PCR instrument	Category or type		Study design
PikoReal PCR Instrument *Discontinued*	1	Meat products including poultry meats	Paired
	2	Dairy products	Unpaired
	3	Seafood and vegetables	Paired
	4	Egg products	Paired
	5	Raw beef meats with and without aromatics	Unpaired
	6	Infant formula	Paired
	7	Pet food	Unpaired
7500 Fast and QS5 PCR Instruments	1	Meat products	Unpaired
	2	Dairy products	Unpaired
	3	Infant formula	Paired
	4	Vegetables	Unpaired
	5	Seafood	Unpaired
	6	Raw beef meats with and without aromatics	Unpaired
	7	Environmental samples	Paired
	8	Milk powder. Infant formula and infant cereals with and without probiotics (375 g) including ingredients	Unpaired
	9	Cocoa and chocolate products enriched in UHT milk or NFDM	Paired
		Cocoa and chocolate products enriched in BPW	Unpaired
	10	Pet Food (375 g)	Unpaired
	11	Meat Products (375 g)	Unpaired
	12	Meat Products (25 g)	Unpaired
	13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g)	Unpaired
	14	Fresh and Processed Vegetables and Fruit (375 g)	Unpaired
	15	Animal Feed (150 g)	Unpaired
	16	Pet Food (375 g)	Paired
	17	Primary production samples (25 g)	Unpaired

3 METHOD COMPARISON STUDIES: INITIAL RENEWAL AND EXTENSION STUDIES

The method comparison study is a study performed by the expert laboratory to compare the alternative method with the reference method.

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1 Sensitivity Study

The sensitivity (SE) is the ability of the method to detect the analyte by either the reference or alternative method.

3.1.1 Number and nature of samples

Several protocols were used for (i) milk and dairy products, (ii) raw beef meats, and (iii) cocoa and chocolate products. All the possible protocol combinations noted from A to H were used for data interpretation (See Table 5).

Table 5 - Protocol combinations used in the data interpretation

	PikoReal - *Discontinued*	7500 Fast and QS5 [1]
A	- Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 8 h enrichment time - All the other categories	- Milk and Dairy products enriched in BPW + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and Chocolate products enriched in UHT milk or NFDM - All other categories (including Primary Production Samples (PPS)) with minimum enrichment time when applicable
B	- Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 8 h enrichment time - All the other categories	- Dairy products ONE Broth-*Salmonella* + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with minimum enrichment time when applicable
C	- Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - All the other categories	- Dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and Chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with maximum enrichment time when applicable

	PikoReal - *Discontinued*	7500 Fast and QS5 [1]
D	- Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - All the other categories	- Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in UHT milk or NFDM - All other categories (including PPS) with maximum enrichment time when applicable
E	N/A	- Milk and dairy products enriched in BPW + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with minimum enrichment time when applicable
F	N/A	- Dairy products ONE Broth-Salmonella + novobiocin - Raw beef meats with 9 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with minimum enrichment time when applicable
G	N/A	- Dairy products enriched in BPW + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with maximum enrichment time when applicable
H	N/A	- Milk and dairy products enriched ONE Broth-Salmonella + novobiocin - Raw beef meats with 24 h enrichment time - Cocoa and chocolate products enriched in BPW - All other categories (including PPS) with maximum enrichment time when applicable

[1] For the remainder of the report "*All products*" includes all previously validated products including Dairy BPW + novobiocin or Diary OBS + Novobiocin, Raw beef 9 h or 24 h, Chocolate UHT/NFDM or BPW, and all other categories form previous extensions.

The distribution of positive and negative samples per category and type is provided in Table 6 for the PikoReal PCR instrument, Table 7 for the 7500 Fast instrument and Table 8 for the QS5 PCR instruments.

Note that in order to extend the method for the use QS5 instruments in 2018, lysates stored at -80°C were used for categories 1 to 7. The other categories were tested in parallel for 7500 Fast and QS5 PCR instruments.

Table 6 - Distribution per tested category and type - PikoReal PCR Instrument - *Discontinued*

Category		Type		Positive samples	Negative samples	Total
1	Meat products BPW	A	Unprocessed	9	11	20
		B	Processed	12	11	23
		C	RTE and RTRH products	13	16	29
		Total		34	38	72
2	Milk and dairy products BPW + novobiocin	A	Pasteurised products	11	10	21
		B	Raw products	8	12	20
		C	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS+ novobiocin	A	Pasteurised products	12	9	21
		B	Raw products	9	11	20
		C	Ingredients and low moisture products	11	10	21
		Total		32	30	62
3	Seafood and vegetables BPW	A	Fresh. raw. frozen products	12	12	24
		B	Heat treated products	11	15	26
		C	Composite foods	9	18	27
		Total		32	45	77
4	Egg products BPW	A	Egg powders and egg-based preparations	11	9	20
		B	Liquid egg products and mayonnaises	12	12	24
		C	Egg based products	8	14	22
		Total		31	35	66
5	Raw beef meats BPW 8h	A	Fresh meats	26	18	44
		B	Frozen meats	7	16	23
		C	Seasoned meats	11	13	24
		Total		44	47	91
	Raw beef meats BPW 24h	A	Fresh meats	26	18	44
		B	Frozen meats	8	15	23
		C	Seasoned meats	11	13	24
		Total		45	46	91
6	Infant formula	A	Infant formula without probiotics	16	15	31
		B	Infant formula with probiotics	18	15	33
		Total		34	30	64
7	Pet food OBS + ONE Broth-Salmonella Supplement	A	Raw materials	10	17	27
		B	Low moisture products	10	11	21
		C	High moisture products	12	10	22
		Total		32	38	70
A: All products -Dairy BPW + novobiocin -Raw beef 8 h				**237**	**265**	**502**
B: All products -Dairy OBS + novobiocin -Raw beef 8 h				**239**	**263**	**502**
C: All products -Dairy BPW + novobiocin -Raw beef 24 h				**238**	**264**	**502**
D: All products -Dairy OBS + novobiocin -Raw beef 24 h				**240**	**262**	**502**

OBS: ONE Broth-Salmonella

Table 7 – Distribution per tested category and type - 7500 Fast PCR Instrument

Category		Type		Positive samples	Negative samples	Total
1	Meat products	a	Raw meat products (frozen or fresh)	13	16	29
		b	Raw poultry (fresh or frozen)	13	10	23
		c	Raw delicatessen	11	9	20
		Total		37	35	72
2	Milk and dairy products BPW + novobiocin	a	Pasteurised products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS + novobiocin	a	Pasteurised products	11	10	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		31	31	62
3	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	10	20
		b	Processed, under atmosphere	8	12	20
		c	RTE	13	11	24
		Total		31	33	64
5	Seafood products	a	Raw fishery products	9	11	20
		b	RTRH	10	10	20
		c	RTE	12	12	24
		Total		31	33	64
6	Raw beef meats 9 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
	Raw beef meats 24 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
7	Environmental samples	a	Dusts and Residues	9	11	20
		b	Cleaning and Process Waters	11	9	20
		c	Surface samples	10	19	29
		Total		30	39	69
8	Milk powder, infant formula, and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder, Infant formula, and infant cereals without probiotics	11	9	20
		b	Infant formula and infant cereals with probiotics	13	9	22
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	12	21
		Total		33	30	63

Category		Type		Positive samples	Negative samples	Total
9	Cocoa and chocolate products NFDM (375 g)	a	Cocoa powder	14	13	27
		b	Chocolates	15	12	27
		c	Raw ingredients	14	13	27
		Total		43	38	81
	Cocoa and chocolate products BPW (375 g)	a	Cocoa powder	17	10	27
		b	Chocolates	17	10	27
		c	Raw ingredients	17	10	27
		Total		51	30	81
10	Pet food (375 g) 1-in-6 ratio	a	Dry pet food	16	15	31
		b	Wet pet food	15	15	30
		Total		31	30	61
11	Meat products (375 g) 8 h	a	Raw	13	11	24
		b	Seasoned & marinated	12	11	23
		c	Frozen	11	9	20
		Total		36	31	67
	Meat products (375 g) 24 h	a	Raw	13	11	24
		b	Seasoned & marinated	13	10	23
		c	Frozen	11	9	20
		Total		37	30	67
12	Meat products (25 g) 8 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
	Meat products (25 g) 24 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65
14	Fresh and processed vegetables and fruit (375 g) 10 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related products/ingredients	11	12	23
		Total		37	32	69
	Fresh and processed vegetables and fruit (375 g) 24 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related products/ingredients	11	12	23
		Total		37	32	69
15	Animal feed (150 g) 20 h	a	Pet feed	14	11	25
		b	Livestock feed	10	10	20
		c	Ingredients of feed products	10	10	20
		Total		34	31	65

Category		Type		Positive samples	Negative samples	Total
16	Pet food (375 g) (1-in-10 ratio)	a	Dry pet food	15	15	30
		b	Wet pet food	15	15	30
		Total		30	30	60
17	Primary production samples (25 g or sample device)	a	Animal faeces	19	10	29
		b	Environmental samples and non-faeces	17	14	31
		Total		36	24	60
A: All products (including PPS) - Dairy BPW + novobiocin - NFDM for cocoa- Minimum incubation time when applicable				**568**	**539**	**1107**
B: All products (including PPS) - Dairy OBS - NFDM for cocoa- Minimum incubation time when applicable				**569**	**538**	**1107**
C: All products (including PPS)- Dairy BPW - NDFM for cocoa- Maximum incubation time when applicable				**569**	**538**	**1107**
D: All products (including PPS)- Dairy OBS - NFDM for cocoa- Maximum incubation time when applicable				**570**	**537**	**1107**
E: All products (including PPS)- Dairy BPW + novobiocin - BPW for cocoa- Minimum incubation time when applicable				**576**	**531**	**1107**
F: All products (including PPS)- Dairy OBS - BPW for cocoa- Minimum incubation time when applicable				**577**	**530**	**1107**
G: All products (including PPS)- Dairy BPW - BPW for cocoa- Maximum incubation time when applicable				**577**	**530**	**1107**
H: All products (including PPS)- Dairy OBS - BPW for cocoa- Maximum incubation time when applicable				**578**	**529**	**1107**

Table 8 – Distribution per tested category and type - QS5 PCR Instrument

Category		Type		Positive samples	Negative samples	Total
1	Meat products	a	Raw meat products (frozen or fresh)	13	16	29
		b	Raw poultry (fresh or frozen)	13	10	23
		c	Raw delicatessen	11	9	20
		Total		37	35	72
2	Milk and dairy products BPW + novobiocin	a	Pasteurised products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milk and dairy products OBS + novobiocin	a	Pasteurised products	12	9	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		32	30	62
3	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
4	Vegetables	a	Raw vegetables (fresh, frozen)	11	9	20
		b	Processed, under atmosphere	8	12	20
		c	RTE	13	11	24
		Total		32	32	64
5	Seafood products	a	Raw fishery products	10	10	20
		b	RTRH	10	10	20
		c	RTE	12	12	24
		Total		32	32	64
6	Raw beef meats 9 h	a	Fresh meats	10	10	20
		b	Frozen meats	10	11	21
		c	Seasoned meats	9	11	20
		Total		30	32	61
	Raw beef meats 24 h	a	Fresh meats	10	10	20
		b	Frozen meats	11	10	21
		c	Seasoned meats	9	11	20
		Total		30	31	61
7	Environmental samples	a	Dusts and Residues	9	11	20
		b	Cleaning and Process Waters	11	9	20
		c	Surface samples	10	19	29
		Total		30	39	69
8	Milk powder, Infant formula, and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder, Infant formula, and infant cereals without probiotics	11	9	20
		b	Infant formula and infant cereals with probiotics	13	9	22
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	12	21
		Total		33	30	63

Category		Type		Positive samples	Negative samples	Total
9	Cocoa and chocolate products NFDM (375 g)	a	Cocoa powder	14	13	27
		b	Chocolates	15	12	27
		c	Raw ingredients	14	13	27
		Total		43	38	81
	Cocoa and chocolate products BPW (375 g)	a	Cocoa Powder	17	10	27
		b	Chocolates	16	11	27
		c	Raw Ingredients	17	10	27
		Total		50	31	81
10	Pet food (375 g) 1-in-6 ratio	a	Dry Pet Food	16	15	31
		b	Wet Pet Food	15	15	30
		Total		31	30	61
11	Meat products (375 g) 8 h	a	Raw	13	11	24
		b	Seasoned & marinated	12	11	23
		c	Frozen	11	9	20
		Total		36	31	67
	Meat products (375 g) 24 h	a	Raw	13	11	24
		b	Seasoned & marinated	13	10	23
		c	Frozen	11	9	20
		Total		37	30	67
12	Meat products (25 g) 8 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
	Meat products (25 g) 24 h	a	Raw	10	10	20
		b	Seasoned & marinated	10	10	20
		c	Frozen	10	10	20
		Total		30	30	60
13	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 18 h	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65
	Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) 26 h	a	Powdered Infant Formula (no Probiotics)	12	8	20
		b	Powdered Infant Formula (with Probiotics)	12	8	20
		c	Related Products/Ingredients	11	14	25
		Total		35	30	65
14	Fresh and Processed Vegetables and Fruit (375 g) 10 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related products/ingredients	11	12	23
		Total		37	32	69
	Fresh and Processed Vegetables and Fruit (375 g) 24 h	a	Powdered Infant Formula (no Probiotics)	14	9	23
		b	Powdered Infant Formula (with Probiotics)	12	11	23
		c	Related products/ingredients	11	12	23
		Total		37	32	69

Category		Type		Positive samples	Negative samples	Total
15	Animal feed (150 g) 20 h	a	Pet feed	14	11	25
		b	Livestock feed	10	10	20
		c	Ingredients of feed products	10	10	20
		Total		34	31	65
16	Pet Food (375 g) (1-in-10 ratio)	a	Dry pet food	15	15	30
		b	Wet pet food	15	15	30
		Total		30	30	60
17	Primary production samples (25 g or sample device)	a	Animal faeces	19	10	29
		b	Environmental samples and non-faeces	16	15	31
		Total		35	25	60
A: All products (including PPS) - Dairy BPW + novobiocin - NFDM for cocoa - Minimum incubation time when applicable				**568**	**539**	**1107**
B: All products (including PPS) - Dairy OBS - NFDM for cocoa - Minimum incubation time when applicable				**570**	**537**	**1107**
C: All products (including PPS) - Dairy BPW - NDFM for cocoa - Maximum incubation time when applicable				**570**	**537**	**1107**
D: All products (including PPS) - Dairy OBS - NFDM for cocoa - Maximum incubation time when applicable				**572**	**535**	**1107**
E: All products (including PPS) - Dairy BPW + novobiocin - BPW for cocoa - Minimum incubation time when applicable				**575**	**532**	**1107**
F: All products (including PPS) - Dairy OBS - BPW for cocoa - Minimum incubation time when applicable				**577**	**530**	**1107**
G: All products (including PPS) - Dairy BPW - BPW for cocoa - Maximum incubation time when applicable				**577**	**530**	**1107**
H: All products (including PPS) - Dairy OBS - BPW for cocoa - Maximum incubation time when applicable				**579**	**528**	**1107**

3.1.2 Artificial contamination of samples

Considering all the categories, a total of 47 (8.1 %) samples were found naturally contaminated, originating mainly from meat products but also from production environmental samples, cocoa, pet food and vegetables.

In order to complete the number of positives, artificial contamination was conducted by spiking or seeding protocols. All inoculated samples, inoculating strains, inoculation levels, and injury evaluations are provided in **Appendix 3.**

A total of 535 samples giving a positive result in at least one of the conditions (reference or alternative protocols) were artificially contaminated.

The distribution of type of contamination for all positives samples per category are presented in Table 9.

Table 9 - Distribution of positive samples per category and inoculation protocol

	Naturally contaminated	Artificially contaminated				Total
		Spiking protocol		Seeding protocol		
		≤ 5 CFU	5 < x ≤ 10 CFU	≤ 3 CFU	3 < x ≤ 10 CFU	
1	**24**	**2**	**6**	**6**	**0**	**38**
2	**6**	**1**	**4**	**22**	**0**	**33**
3	**0**	**12**	**0**	**18**	**4**	**34**
4	**0**	**0**	**0**	**20**	**12**	**32**
5	**0**	**0**	**0**	**26**	**5**	**31**
6	**0**	**0**	**0**	**30**	**0**	**30**
7	**5**	**0**	**0**	**24**	**1**	**30**
8	**0**	**9**	**4**	**19**	**1**	**33**
9	**3**	**30**	**0**	**15**	**3**	**51**
10	**1**	**14**	**0**	**16**	**0**	**31**
11	**3**	**0**	**0**	**34**	**0**	**37**
12	**0**	**0**	**0**	**30**	**0**	**30**
13	**0**	**0**	**0**	**34**	**1**	**35**
14	**4**	**0**	**0**	**33**	**0**	**37**
15	**0**	**23**	**0**	**3**	**8**	**34**
16	**1**	**14**	**0**	**14**	**1**	**30**
17	**0**	**0**	**0**	**16**	**20**	**36**
Total	47	105	14	360	56	582
%	8.1%	18.0%	2.4%	61.9%	9.6%	100.0%

3.1.3 Test Results

Results obtained per category are given in **Appendix 4.**

3.1.4 Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

The calculations are presented in the following tables.

A summary of the results is given in Table 13.

Table 10 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - PikoReal PCR Instrument - *Discontinued*

	Category	Study design		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FP %	FNR
1	**Meat products**	Unpaired	a	Unprocessed	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.000
			b	Processed	11	0	10	0	0	0	1	1	1	11	91.7	100.0	95.7	9.1	0.083
			c	RTE and RTRH products	12	0	16	0	0	0	1	0	1	16	92.3	100.0	96.6	0.0	0.077
			Total		32	0	37	0	0	0	2	1	2	38	94.1	100.0	97.2	2.6	0.059
2	**Milk and dairy products BPW + novobiocin**	Unpaired	a	Pasteurised products	6	0	9	1	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.091
			b	Raw products	6	0	12	0	0	2	0	0	2	12	75.0	100.0	90.0	0.0	0.000
			c	Ingredients and low moisture products	9	1	10	0	1	0	0	0	1	10	90.9	90.9	90.5	10.0	0.000
			Total		21	1	31	1	4	4	0	0	5	32	83.3	86.7	85.5	3.1	0.033
	Milk and dairy products OBS + novobiocin	Unpaired	a	Pasteurised products	7	0	9	0	4	1	0	0	1	9	91.7	66.7	76.2	0.0	0.000
			b	Raw products	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
			c	Ingredients and low moisture products	8	0	10	0	1	2	0	0	2	10	81.8	90.9	85.7	0.0	0.000
			Total		21	0	30	0	6	5	0	0	5	30	84.4	81.3	82.3	0.0	0.000
3	**Seafood and vegetables**	Unpaired	a	Fresh. raw. frozen products	12	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			b	Heat treated products	11	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
			c	Composite foods	9	0	18	0	0	0	0	0	0	18	100.0	100.0	100.0	0.0	0.000
			Total		32	0	45	0	0	0	0	0	0	45	100.0	100.0	100.0	0.0	0.000
4	**Egg products BPW**	Unpaired	a	Egg powders and egg-based preparations	11	0	8	0	0	0	0	1	0	9	100.0	100.0	100.0	11.1	0.000
			b	Liquid egg products and mayonnaises	12	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
			c	Egg based products	8	0	13	0	0	0	0	1	0	14	100.0	100.0	100.0	7.1	0.000
			Total		31	0	33	0	0	0	0	2	0	35	100.0	100.0	100.0	5.7	0.000
5	**Raw beef meats 8 h**	Unpaired	a	Fresh meats	22	0	18	0	2	1	1	0	2	18	92.3	92.3	90.9	0.0	0.038
			b	Frozen meats	5	0	15	1	1	0	1	0	1	16	85.7	85.7	91.3	0.0	0.286
			c	Seasoned meats	11	0	13	0	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
			Total		38	0	46	1	3	1	2	0	3	47	93.2	93.2	93.4	0.0	0.068
	Raw beef meats 24 h	Unpaired	a	Fresh meats	23	0	18	0	2	1	0	0	1	18	96.2	92.3	93.2	0.0	0.000
			b	Frozen meats	6	0	15	0	2	0	0	0	0	15	100.0	75.0	91.3	0.0	0.000
			c	Seasoned meats	10	0	13	0	0	0	1	0	1	13	90.9	100.0	95.8	0.0	0.091
			Total		39	0	46	0	4	1	1	0	2	46	95.6	91.1	93.4	0.0	0.022
6	**Infant formula**	Paired	a	Infant formula without probiotics	16	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
			b	Infant formula with probiotics	16	0	15	0	0	1	1	0	2	15	88.9	100.0	93.9	0.0	0.056
			Total		32	0	30	0	0	1	1	0	2	30	94.1	100.0	96.9	0.0	0.029
7	**Pet food OBS + ONE Broth-Salmonella Supplement**	Unpaired	a	Raw materials	8	0	17	0	1	0	1	0	1	17	90.0	90.0	92.6	0.0	0.100
			b	Low moisture products	9	0	9	0	1	0	0	2	0	11	100.0	90.0	95.2	18.2	0.000
			c	High moisture products	12	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
			Total		29	0	36	0	2	0	1	2	1	38	96.9	93.8	95.7	5.3	0.031
A: All products (including PPS) -Dairy BPW + novobiocin -Raw beef 8 h					**215**	**1**	**258**	**2**	**9**	**6**	**6**	**5**	**13**	**265**	**94.5**	**96.2**	**95.6**	**2.3**	**0.034**
B: All products (including PPS) - Dairy OBS + novobiocin - Raw beef 8 h					**215**	**0**	**257**	**1**	**11**	**7**	**6**	**5**	**13**	**263**	**94.6**	**95.4**	**95.2**	**1.9**	**0.029**
C: All products (including PPS) -Dairy BPW + novobiocin -Raw beef 24 h					**216**	**1**	**258**	**1**	**10**	**6**	**5**	**5**	**12**	**264**	**95.0**	**95.8**	**95.6**	**2.3**	**0.025**
D: All products (including PPS) -Dairy OBS + novobiocin - Raw beef 24 h					**216**	**0**	**257**	**0**	**12**	**7**	**5**	**5**	**12**	**262**	**95.0**	**95.0**	**95.2**	**1.9**	**0.021**

Table 11 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - 7500 Fast PCR Instrument

	Category	Protocol	Study design		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FP %	FNR
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	8	0	15	1	4	1	0	0	1	16	92.3	69.2	82.8	0.0	0.077
				b	Raw poultry (fresh or frozen)	7	0	10	0	3	3	0	0	3	10	76.9	76.9	73.9	0.0	0.000
				c	Raw delicatessen	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
				Total		26	0	34	1	7	4	0	0	4	35	89.2	81.1	84.7	0.0	0.027
2	**Milks and dairy products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	6	0	9	1	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.091
				b	Raw products	6	0	12	0	0	2	0	0	2	12	75.0	100.0	90.0	0.0	0.000
				c	Ingredients and low moisture products	9	1	10	0	1	0	0	0	1	10	90.9	90.9	90.5	10.0	0.000
				Total		21	1	31	1	4	4	0	0	5	32	83.3	86.7	85.5	3.1	0.033
	Milks and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	7	0	9	1	3	1	0	0	1	10	90.9	72.7	81.0	0.0	0.091
				b	Raw products	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				c	Ingredients and low moisture products	8	0	10	0	1	2	0	0	2	10	81.8	90.9	85.7	0.0	0.000
				Total		21	0	30	1	5	5	0	0	5	31	83.9	83.9	83.9	0.0	0.032
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
				b	Infant formula with probiotics	17	0	15	0	0	1	0	0	1	15	94.4	100.0	97.0	0.0	0.000
				Total		33	0	30	0	0	1	0	0	1	30	97.1	100.0	98.4	0.0	0.000
4	**Vegetables**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	8	0	9	1	0	1	1	0	2	10	80.0	100.0	90.0	0.0	0.200
				b	Processed, under atmosphere	6	0	11	1	2	0	0	0	0	12	100.0	75.0	90.0	0.0	0.125
				c	RTE	8	1	11	0	3	1	0	0	2	11	84.6	76.9	79.2	9.1	0.000
				Total		22	1	31	2	5	2	1	0	4	33	87.1	83.9	85.9	3.0	0.097
5	**Seafood products**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	8	0	10	1	0	1	0	0	1	11	88.9	100.0	95.0	0.0	0.111
				b	RTRH	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
				c	RTE	4	1	12	0	3	4	0	0	5	12	58.3	75.0	66.7	8.3	0.000
				Total		22	1	32	1	3	5	0	0	6	33	80.6	90.3	85.9	3.0	0.032
6	**Raw beef meats 9 h**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	8	0	10	0	1	0	1	0	1	10	90.0	90.0	90.0	0.0	0.100
				b	Frozen meats	6	0	10	0	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.000
				c	Seasoned meats	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				Total		20	0	31	0	5	4	1	0	5	31	83.3	83.3	83.6	0.0	0.033
	Raw beef meats 24 h	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	0	10	0	1	0	0	0	0	10	100.0	90.0	95.0	0.0	0.000
				b	Frozen meats	6	0	10	0	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.000
				c	Seasoned meats	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				Total		21	0	31	0	5	4	0	0	4	31	86.7	83.3	85.2	0.0	0.000
7	**Environmental samples**	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and Residues	7	0	11	0	0	0	2	0	2	11	77.8	100.0	90.0	0.0	0.222
				b	Cleaning and Process Waters	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
				c	Surface samples	9	0	19	0	0	0	1	0	1	19	90.0	100.0	96.6	0.0	0.100
				Total		27	0	39	0	0	0	3	0	3	39	90.0	100.0	95.7	0.0	0.100
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula and infant cereals without probiotics	9	0	9	0	1	0	1	0	1	9	90.9	90.9	90.0	0.0	0.091
				b	Infant formula and infant cereals with probiotics	8	0	8	0	4	1	1	0	2	8	85.7	71.4	72.7	0.0	0.071
				c	Ingredients (maltodextrin, starch, whey, lactose...)	4	0	12	0	2	3	0	0	3	12	66.7	77.8	76.2	0.0	0.000
				Total		21	0	29	0	7	4	2	0	6	29	82.4	79.4	79.4	0.0	0.059
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa powder	14	0	12	1	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.071
				b	Chocolates	15	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
				c	Raw ingredients	14	0	13	0	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.000
				Total		43	0	37	1	0	0	0	0	0	38	100.0	100.0	100.0	0.0	0.023
	Cocoa and chocolate products BPW (375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa powder	11	0	10	0	3	2	1	0	3	10	82.4	82.4	77.8	0.0	0.059
				b	Chocolates	13	0	10	0	2	2	0	0	2	10	88.2	88.2	85.2	0.0	0.000
				c	Raw ingredients	12	0	10	0	3	0	2	0	2	10	88.2	82.4	81.5	0.0	0.118
				Total		36	0	30	0	8	4	3	0	7	30	86.3	84.3	81.5	0.0	0.059
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37±1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry pet food	8	1	15	0	5	2	0	0	3	15	81.3	68.8	74.2	6.7	0.000
				b	Wet p Pet food	8	0	15	0	4	3	0	0	3	15	80.0	73.3	76.7	0.0	0.000
				Total		16	1	30	0	9	5	0	0	6	30	80.6	71.0	75.4	3.3	0.000

	Category	Protocol	Study design	Type		PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FP %	FNR
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5±1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	8	0	11	0	2	2	1	0	3	11	76.9	84.6	79.2	0.0	0.077
				b	Seasoned & marinated	7	0	10	1	3	2	0	0	2	11	83.3	75.0	78.3	0.0	0.083
				c	Frozen	3	0	9	0	5	3	0	0	3	9	72.7	54.5	60.0	0.0	0.000
				Total		18	0	30	1	10	7	1	0	8	31	77.8	72.2	73.1	0.0	0.056
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	9	0	11	0	2	2	0	0	2	11	84.6	84.6	83.3	0.0	0.000
				b	Seasoned & marinated	7	0	10	0	4	2	0	0	2	10	84.6	69.2	73.9	0.0	0.000
				c	Frozen	3	0	9	0	5	3	0	0	3	9	72.7	54.5	60.0	0.0	0.000
				Total		19	0	30	0	11	7	0	0	7	30	81.1	70.3	73.1	0.0	0.000
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				b	Seasoned & marinated	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				c	Frozen	4	0	10	0	3	3	0	0	3	10	70.0	70.0	70.0	0.0	0.000
				Total		10	0	30	0	9	11	0	0	11	30	63.3	70.0	66.7	0.0	0.000
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				b	Seasoned & marinated	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				c	Frozen	4	0	10	0	3	3	0	0	3	10	70.0	70.0	70.0	0.0	0.000
				Total		10	0	30	0	9	11	0	0	11	30	63.3	70.0	66.7	0.0	0.000
13	**Powdered infant formula and cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ±1 °C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	8	0	3	0	0	0	0	8	100.0	75.0	85.0	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	9	0	8	0	3	0	0	0	0	8	100.0	75.0	85.0	0.0	0.000
				c	Related Products/Ingredients	9	0	14	0	1	1	0	0	1	14	90.9	90.9	92.0	0.0	0.000
				Total		27	0	30	0	7	1	0	0	1	30	97.1	80.0	87.7	0.0	0.000
14	**Fresh and processed vegetables and fruit (375 g) 10 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	9	0	3	2	0	0	2	9	85.7	78.6	78.3	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	4	0	11	0	4	4	0	0	4	11	66.7	66.7	65.2	0.0	0.000
				c	Related Products/Ingredients	5	0	12	0	2	4	0	0	4	12	63.6	81.8	73.9	0.0	0.000
				Total		18	0	32	0	9	10	0	0	10	32	73.0	75.7	72.5	0.0	0.000
	Fresh and processed vegetables and fruit (375 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	9	0	3	2	0	0	2	9	85.7	78.6	78.3	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	4	0	11	0	4	4	0	0	4	11	66.7	66.7	65.2	0.0	0.000
				c	Related Products/Ingredients	5	0	12	0	2	4	0	0	4	12	63.6	81.8	73.9	0.0	0.000
				Total		18	0	32	0	9	10	0	0	10	32	73.0	75.7	72.5	0.0	0.000
15	**Animal Feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet Feed	12	0	10	0	0	1	1	1	2	11	85.7	100.0	92.0	9.1	0.071
				b	Livestock Feed	3	1	9	0	3	2	1	1	4	10	60.0	70.0	65.0	20.0	0.100
				c	Ingredients of Feed Products	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
				Total		25	1	29	0	3	3	2	2	6	31	82.4	91.2	86.2	9.7	0.059
16	**Pet Food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry Pet Food	15	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
				b	Wet Pet Food	14	0	15	0	1	0	0	0	0	15	100.0	93.3	96.7	0.0	0.000
				Total		29	0	30	0	1	0	0	0	0	30	100.0	96.7	98.3	0.0	0.000
17	**Primary production samples**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	a	Animal faeces	15	0	10	0	0	4	0	0	4	10	78.9	100.0	86.2	0.0	0.000
				b	Environmental samples and non-faeces	8	0	14	0	6	3	0	0	3	14	82.4	64.7	71.0	0.0	0.000
				Total		23	0	24	0	6	7	0	0	7	24	80.6	83.3	78.3	0.0	0.000
A: All products (including PPS) -Dairy BPW + novobiocin -NFDM for cocoa-Minimum incubation time for all categories						**401**	**5**	**529**	**7**	**85**	**68**	**10**	**2**	**83**	**538**	**85.4**	**85.1**	**84.8**	**1.3**	**0.030**
B: All products (including PPS) -Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories						**401**	**4**	**528**	**7**	**86**	**69**	**10**	**2**	**83**	**537**	**85.4**	**84.9**	**84.7**	**1.1**	**0.030**
C: All products (including PPS)-Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**403**	**5**	**529**	**6**	**86**	**68**	**8**	**2**	**81**	**537**	**85.8**	**84.9**	**84.9**	**1.3**	**0.025**
D: All products (including PPS)-Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**403**	**4**	**528**	**6**	**87**	**69**	**8**	**2**	**81**	**536**	**85.8**	**84.8**	**84.8**	**1.1**	**0.025**
E: All products (including PPS)-Dairy BPW + novobiocin -BPW for cocoa-Minimum incubation time for all categories						**394**	**5**	**522**	**6**	**93**	**72**	**13**	**2**	**90**	**530**	**84.4**	**83.9**	**83.5**	**1.3**	**0.033**
F: All products (including PPS)-Dairy OBS -BPW for cocoa-Minimum incubation time for all categories,						**394**	**4**	**521**	**6**	**94**	**73**	**13**	**2**	**90**	**529**	**84.4**	**83.7**	**83.4**	**1.1**	**0.033**
G: All products (including PPS)-Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**396**	**5**	**522**	**5**	**94**	**72**	**11**	**2**	**88**	**529**	**84.8**	**83.7**	**83.6**	**1.3**	**0.028**
H: All products (including PPS)-Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**396**	**4**	**521**	**5**	**95**	**73**	**11**	**2**	**88**	**528**	**84.8**	**83.6**	**83.5**	**1.1**	**0.028**

Table 12 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - QS5 PCR Instrument

	Category	Protocol	Study design		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FP %	FNR
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	8	0	15	1	4	1	0	0	1	16	92.3	69.2	82.8	0.0	0.077
				b	Raw poultry (fresh or frozen)	7	0	10	0	3	3	0	0	3	10	76.9	76.9	73.9	0.0	0.000
				c	Raw delicatessen	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
				Total		26	0	34	1	7	4	0	0	4	35	89.2	81.1	84.7	0.0	0.027
2	**Milks and dairy products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	6	0	9	1	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.091
				b	Raw products	6	0	12	0	0	2	0	0	2	12	75.0	100.0	90.0	0.0	0.000
				c	Ingredients and low moisture products	9	1	10	0	1	0	0	0	1	10	90.9	90.9	90.5	10.0	0.000
				Total		21	1	31	1	4	4	0	0	5	32	83.3	86.7	85.5	3.1	0.033
	Milks and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	7	1	8	0	4	0	0	1	1	9	91.7	66.7	76.2	22.2	0.000
				b	Raw products	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				c	Ingredients and low moisture products	8	1	10	0	1	1	0	0	2	10	81.8	90.9	85.7	10.0	0.000
				Total		21	2	29	0	6	3	0	1	5	30	84.4	81.3	82.3	10.0	0.000
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
				b	Infant formula with probiotics	17	0	14	0	0	1	0	1	1	15	94.4	100.0	97.0	6.7	0.000
				Total		33	0	29	0	0	1	0	1	1	30	97.1	100.0	98.4	3.3	0.000
4	**Vegetables**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	9	0	8	0	1	1	0	1	1	9	90.9	90.9	90.0	11.1	0.000
				b	Processed, under atmosphere	5	0	11	1	2	0	1	0	1	12	87.5	75.0	85.0	0.0	0.250
				c	RTE	8	1	11	0	3	1	0	0	2	11	84.6	76.9	79.2	9.1	0.000
				Total		22	1	30	1	6	2	1	1	4	32	87.5	81.3	84.4	6.3	0.063
5	**Seafood products**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	8	0	10	0	1	1	0	0	1	10	90.0	90.0	90.0	0.0	0.000
				b	RTRH	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
				c	RTE	4	1	12	0	3	4	0	0	5	12	58.3	75.0	66.7	8.3	0.000
				Total		22	1	32	0	4	5	0	0	6	32	81.3	87.5	84.4	3.1	0.000
6	**Raw beef meats 9 h**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	0	10	0	1	0	0	0	0	10	100.0	90.0	95.0	0.0	0.000
				b	Frozen meats	6	1	10	1	2	1	0	0	2	10	80.0	80.0	81.0	9.1	0.100
				c	Seasoned meats	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				Total		21	1	31	1	4	3	0	0	4	32	86.2	86.2	86.9	3.1	0.034
	Raw beef meats 24 h	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	0	10	0	1	0	0	0	0	10	100.0	90.0	95.0	0.0	0.000
				b	Frozen meats	6	0	10	0	3	2	0	0	2	10	81.8	72.7	76.2	0.0	0.000
				c	Seasoned meats	6	0	11	0	1	2	0	0	2	11	77.8	88.9	85.0	0.0	0.000
				Total		21	0	31	0	5	4	0	0	4	31	86.7	83.3	85.2	0.0	0.000
7	**Environmental samples**	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and residues	7	0	11	0	0	0	2	0	2	11	77.8	100.0	90.0	0.0	0.222
				b	Cleaning and process waters	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
				c	Surface samples	10	0	19	0	0	0	0	0	0	19	100.0	100.0	100.0	0.0	0.000
				Total		28	0	39	0	0	0	2	0	2	39	93.3	100.0	97.1	0.0	0.067
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375 g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, infant formula and infant cereals without probiotics	8	0	9	0	1	0	2	0	2	9	81.8	90.9	85.0	0.0	0.182
				b	Infant formula and infant cereals with probiotics	8	0	8	0	4	1	1	0	2	8	85.7	71.4	72.7	0.0	0.071
				c	Ingredients (maltodextrin, starch, whey, lactose...)	4	0	11	0	2	3	0	1	3	12	66.7	77.8	76.2	8.3	0.000
				Total		20	0	28	0	7	4	3	1	7	29	79.4	79.4	77.8	3.4	0.088
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa powder	14	0	12	1	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.071
				b	Chocolates	15	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
				c	Raw Ingredients	13	0	13	0	0	0	1	0	1	13	92.9	100.0	96.3	0.0	0.071
				Total		42	0	37	1	0	0	1	0	1	38	97.7	100.0	98.8	0.0	0.047
	Cocoa and chocolate products BPW (375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa powder	12	0	10	0	3	2	0	0	2	10	88.2	82.4	81.5	0.0	0.000
				b	Chocolates	13	0	10	1	1	2	0	0	2	11	87.5	93.8	88.9	0.0	0.063
				c	Raw ingredients	12	0	10	0	3	0	2	0	2	10	88.2	82.4	81.5	0.0	0.118
				Total		37	0	30	1	7	4	2	0	6	31	88.0	86.0	84.0	0.0	0.060
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry pet food	8	1	15	0	5	2	0	0	3	15	81.3	68.8	74.2	6.7	0.000
				b	Wet pet food	8	0	15	0	4	3	0	0	3	15	80.0	73.3	76.7	0.0	0.000
				Total		16	1	30	0	9	5	0	0	6	30	80.6	71.0	75.4	3.3	0.000

	Category	Protocol	Study design		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %	FNR
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	8	0	11	0	2	2	1	0	3	11	76.9	84.6	79.2	0.0	0.077
				b	Seasoned & marinated	7	0	10	1	3	2	0	0	2	11	83.3	75.0	78.3	0.0	0.083
				c	Frozen	3	0	9	0	5	3	0	0	3	9	72.7	54.5	60.0	0.0	0.000
				Total		18	0	30	1	10	7	1	0	8	31	77.8	72.2	73.1	0.0	0.056
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	9	0	11	0	2	2	0	0	2	11	84.6	84.6	83.3	0.0	0.000
				b	Seasoned & marinated	7	0	10	0	4	2	0	0	2	10	84.6	69.2	73.9	0.0	0.000
				c	Frozen	3	0	9	0	5	3	0	0	3	9	72.7	54.5	60.0	0.0	0.000
				Total		19	0	30	0	11	7	0	0	7	30	81.1	70.3	73.1	0.0	0.000
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				b	Seasoned & marinated	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				c	Frozen	4	0	10	0	3	3	0	0	3	10	70.0	70.0	70.0	0.0	0.000
				Total		10	0	30	0	9	11	0	0	11	30	63.3	70.0	66.7	0.0	0.000
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				b	Seasoned & marinated	3	0	10	0	3	4	0	0	4	10	60.0	70.0	65.0	0.0	0.000
				c	Frozen	4	0	10	0	3	3	0	0	3	10	70.0	70.0	70.0	0.0	0.000
				Total		10	0	30	0	9	11	0	0	11	30	63.3	70.0	66.7	0.0	0.000
13	**Powdered infant formula and cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18-26 h at 34-38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	8	0	3	0	0	0	0	8	100.0	75.0	85.0	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	9	0	8	0	3	0	0	0	0	8	100.0	75.0	85.0	0.0	0.000
				c	Related Products/Ingredients	9	0	14	0	1	1	0	0	1	14	90.9	90.9	92.0	0.0	0.000
				Total		27	0	30	0	7	1	0	0	1	30	97.1	80.0	87.7	0.0	0.000
14	**Fresh and processed vegetables and fruit (375 g) (10 h)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	9	0	3	2	0	0	2	9	85.7	78.6	78.3	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	4	0	11	0	4	4	0	0	4	11	66.7	66.7	65.2	0.0	0.000
				c	Related products/ingredients	5	0	12	0	2	4	0	0	4	12	63.6	81.8	73.9	0.0	0.000
				Total		18	0	32	0	9	10	0	0	10	32	73.0	75.7	72.5	0.0	0.000
	Fresh and processed vegetables and fruit (375 g) (24 h)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	9	0	9	0	3	2	0	0	2	9	85.7	78.6	78.3	0.0	0.000
				b	Powdered Infant Formula (with Probiotics)	4	0	11	0	4	4	0	0	4	11	66.7	66.7	65.2	0.0	0.000
				c	Related Products/Ingredients	5	0	12	0	2	4	0	0	4	12	63.6	81.8	73.9	0.0	0.000
				Total		18	0	32	0	9	10	0	0	10	32	73.0	75.7	72.5	0.0	0.000
15	**Animal feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet feed	12	0	10	0	0	1	1	1	2	11	85.7	100.0	92.0	9.1	0.071
				b	Livestock feed	3	0	10	0	3	3	1	0	4	10	60.0	70.0	65.0	0.0	0.100
				c	Ingredients of feed products	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.000
				Total		25	0	30	0	3	4	2	1	6	31	82.4	91.2	86.2	3.2	0.059
16	**Pet food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry pet food	15	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.000
				b	Wet pet food	14	0	15	0	1	0	0	0	0	15	100.0	93.3	96.7	0.0	0.000
				Total		29	0	30	0	1	0	0	0	0	30	100.0	96.7	98.3	0.0	0.000
17	**Primary production samples**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	a	Animal faeces	15	0	10	0	0	4	0	0	4	10	78.9	100.0	86.2	0.0	0.000
				b	Environmental samples and non-faeces	8	0	14	1	5	3	0	0	3	15	81.3	68.8	74.2	0.0	0.063
				Total		23	0	24	1	5	7	0	0	7	25	80.0	85.7	80.0	0.0	0.029
A: All products (including PPS) -Dairy BPW + novobiocin -NFDM for cocoa-Minimum incubation time for all categories						**401**	**5**	**527**	**7**	**85**	**68**	**10**	**4**	**83**	**538**	**85.4**	**85.1**	**84.8**	**1.7**	**0.030**
B: All products (including PPS) -Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories						**401**	**6**	**525**	**6**	**87**	**67**	**10**	**5**	**83**	**536**	**85.5**	**84.8**	**84.6**	**2.1**	**0.028**
C: All products (including PPS)-Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**402**	**4**	**527**	**5**	**87**	**69**	**9**	**4**	**82**	**536**	**85.6**	**84.8**	**84.7**	**1.5**	**0.025**
D: All products (including PPS)-Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**402**	**5**	**525**	**4**	**89**	**68**	**9**	**5**	**82**	**534**	**85.7**	**84.5**	**84.6**	**1.9**	**0.023**
E: All products (including PPS)-Dairy BPW + novobiocin -BPW for cocoa-Minimum incubation time for all categories						**396**	**5**	**520**	**7**	**92**	**72**	**11**	**4**	**88**	**531**	**84.7**	**84.0**	**83.7**	**1.7**	**0.031**
F: All products (including PPS)-Dairy OBS -BPW for cocoa-Minimum incubation time for all categories,						**396**	**6**	**518**	**6**	**94**	**71**	**11**	**5**	**88**	**529**	**84.8**	**83.7**	**83.6**	**2.1**	**0.029**
G: All products (including PPS)-Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**397**	**4**	**520**	**5**	**94**	**73**	**10**	**4**	**87**	**529**	**84.9**	**83.7**	**83.6**	**1.5**	**0.026**
H: All products (including PPS)-Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**397**	**5**	**518**	**4**	**96**	**72**	**10**	**5**	**87**	**527**	**85.0**	**83.4**	**83.5**	**1.9**	**0.024**

Table 13 – Summary of results for PikoReal, 7500 Fast and QS5

		PikoReal PCR Instrument - *Discontinued*			
		A	B	C	D
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	94.5	94.6	95.0	95.0
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	96.2	95.4	95.8	95.0
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	95.6	95.2	95.6	95.2
False positive ratio for the alternative method (unpaired and paired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	2.3	1.9	2.3	1.9
False negative ratio for the alternative method (unpaired and paired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.034	0.029	0.025	0.021

		7500 Fast PCR Instrument							
		A	B	C	D	E	F	G	H
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	85.4	85.4	85.8	85.8	84.4	84.4	84.7	84.8
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	85.2	85.1	85.1	84.9	84.0	83.9	83.9	83.7
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	84.9	84.8	85.0	84.9	83.6	83.5	83.6	83.6
False positive ratio for the alternative method (unpaired and paired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	1.3	1.1	1.3	1.1	1.3	1.1	1.3	1.1
False negative ratio for the alternative method (unpaired and paired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.030	0.030	0.025	0.025	0.033	0.033	0.028	0.028

		QS5 PCR Instrument							
		A	B	C	D	E	F	G	H
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	85.4	85.4	85.6	85.7	84.7	84.7	84.9	85.0
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	85.2	84.9	84.9	84.6	84.2	83.9	83.9	83.6
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	84.9	84.7	84.8	84.6	83.8	83.6	83.7	83.6
False positive ratio for the alternative method (unpaired and paired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	1.7	2.0	1.5	1.9	1.7	2.1	1.5	1.9
False negative ratio for the alternative method (unpaired and paired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.030	0.028	0.025	0.023	0.031	0.029	0.026	0.024

A: All products + All Extension Categories Minimum Enrichment Time
B: All products + All Extension Categories Minimum Enrichment Time
C: All products + All Extension Categories Maximum Enrichment Time
D: All products + All Extension Categories Maximum Enrichment Time
E: All products + All Extension Categories Minimum Enrichment Time
F: All products + All Extension Categories Minimum Enrichment Time
G: All products + All Extension Categories Maximum Enrichment Time
H: All products + All Extension Categories Maximum Enrichment Time

3.1.5 Analysis of the discordant results

The negative deviations for all previously validated products are listed in:

- Tables 14 to 16 for the PikoReal PCR Instrument,
- Tables 17 to 27 for the 7500 Fast PCR Instrument and the QS5 PCR Instrument.

Table 14 - Negative deviations - PikoReal PCR Instrument – Categories with one enrichment protocol - *Discontinued*

N° Sample	Product	Artificial contaminations		ISO 6579♦	Protocol	SureTect Salmonella - PikoReal PCR instrument					
		Strain	Inoculation level CFU/sample			PCR result (C_t)	Confirmation	Final result	Agreement	Category	Type
473	Sausages	/	/	+	BPW	-	+	-	$ND_{FN(alt)}$	1	b
10	Flavoured poultry meat	/	/	+	BPW	-	+	-	$ND_{FN(alt)}$	1	c
615	**Infant formula with probiotics 2.9. 10^6 CFU/g**	*S.* Dublin Ad531	2.1	+	BPW	-	-	-	**ND**	6	b
987	**Infant formula with probiotics 5.2. 10^6 CFU/g**	*S.* Ohio Ad1482	1.6	+	BPW	-/-/-	+	-	$ND_{FN(alt)}$	6	b
5221	**Raw materials**	*S.* Montevideo Ad1503	1.0	+	OBS + ONE Broth-Salmonella Supplement	-/-/-	+	-	$ND_{FN(alt)}$	7	a

Table 15 - Negative deviations - PikoReal PCR Instrument – Milk and Dairy Products – Two enrichment protocols- *Discontinued*

N° Sample	Product	Artificial contaminations		ISO 6579♦	SureTect Salmonella - PikoReal PCR instrument									
					BPW + novobiocin (12mg/L)-20h at 37°C				ONE Broth-Salmonella + novobiocin (12mg/L)-20h at 37°C				Category	Type
		Strain	Inoculation level CFU/sample		PCR result (C_t)	Confirmation	Final result	Agreement	PCR Result (C_t)	Confirmation	Final result	Agreement		
486	**Pasteurised milk cheese**	*S.* Stourbridge Ad2297	1.6	+	i/-/-*	-	-	**ND**	+(23.38)	-	-	**PA**	2	a
489	**Pasteurised cream**	*S.* Duisburg Ad1812	1.6	+	-	-	-	**ND**	-	-	-	**ND**	2	a
493	**Raw milk cheese**	*S.* Mbandaka Ad1810	2.0	+	-	-	-	**ND**	-	-	-	**ND**	2	b
2461	**Raw milk cheese**	*S.* Cerro Ad2150	1.6	+	-	-	-	**ND**	-		-	**ND**	2	b
328	**Milk powder**	*S.* Tennessee Ad1171	0.6	+	+(41.28)/+(41.0)/	-	-	$PA_{FP(alt)}$	-	-	-	**ND**	2	c
330	**Milk powder**	*S.* Cerro Ad1173	1.3	+	+(21.2)	+	+	**PA**	-	-	-	**ND**	2	c

Table 16 - Negative deviations - PikoReal PCR Instrument – Raw beef meats – Two enrichment times- *Discontinued*

N° Sample	Product	Artificial contaminations		ISO 6579♦	SureTect Salmonella - PikoReal PCR instrument									
					BPW pre-warmed (8h at 41.5°C)				BPW pre-warmed (24h at 41.5°C)				Category	Type
		Strain	Inoculation level CFU/sample		PCR Result (C_t) 8h	Confirmation	Final result	Agreement	PCR Result (C_t) 24h	Confirmation	Final result	Agreement		
1790	Ground beef	/	/	+	-	-	-	**ND**	-	-	-	**ND**	5	a
2659	**Ground beef**	*S.* Newport 586	6.0	+	-	+	-	$ND_{FN(alt)}$	36.27(+)	+	+	**PA**	5	a
1799	**Frozen ground beef**	*S.* Panama 8	2.6	+	-	+	-	$ND_{FN(alt)}$	37.51(+)	+	+	**PA**	5	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Table 17 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Categories with one enrichment protocol

N° Sample	Product	Artificial contaminations		ISO 6579♦ Result	Sure Tect Salmonella						
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	Category	Type
7477	Pork meat	/	/	+(S. Rissen)	-	-	-	ND	ND	1	a
7458	Chicken meat	/	/	+ (S. Virchow)	-	-	-	ND	ND	1	b
424	Chicken meat	/	/	+ (S. Typhimurium)	-	-	-	ND	ND	1	b
1194	Poultry meat	/	/	+ (S. Typhimurium)	-	-	-	ND	ND	1	b
615	**Infant formula with probiotics 2.9 x 10^6 cfu/g**	S. Dublin Ad531	2.1	+	-	-	-	ND	ND	3	b
6006	**Zucchini**	S. Virchow Ad2569	0.6	+	-	-	-	ND	ND	4	a
6694	**Fresh spinach**	S. Havana Ad931	3.2	+	-/+(30.75)/+(31.19)	+(30.92)	+	$ND_{FN(alt)}$	PA	4	a
6696	**Baby leaves**	S. Kottbus 2	3-5-2-2-3 (3.0)	+	+(34.37)/-**	-	+	PA	$ND_{FN(alt)}$	4	b
6013	**Frozen cooked potatoes**	S. Virchow F276	1.0	+	-	-	-	ND	ND	4	c
7046	**RTE (celery with custard)**	S. Panama Ad1733	1.8	+	+(41.08)	+(41.82)	-	$PA_{FP(alt)}$	$PA_{FP(alt)}$	4	c
6470	**Fish fillets**	S. Saintpaul F31	0.6	+	-	-	-	ND	ND	5	a
6016	**RTE (salad surimi pine apple)**	S. Urbana Ad2334	0.6	+	-	-	-	ND	ND	5	c
6472	**Seafood terrin**	S. Anatum Ad1451	0.6	+	-	-	-	ND	ND	5	c
7038	**Salmon terrine**	S. Anatum Ad2727	1.2	+	-	-	-	ND	ND	5	c
7043	**RTE (salad surimi thuna)**	S. Rubislaw Ad2332	2.0	+	-	-	-	ND	ND	5	c
7041	**Fish terrine**	S. Rubislaw Ad2332	2.0	+	+(41.27)	+(41.54)	-	$PA_{FP(alt)}$	$PA_{FP(alt)}$	5	c
920	Dusts (pork/beef industry)	/	/	+ (S. Rissen)	-/-/-	-	+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	7	a
1543	**Dusts (sausages)**	S. Typhimurium Ad1876	2.0	+	-/-/-	-	+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	7	a
7728	Wipe (meat industry)	/	/	+ (S. Typhimurium)	-/-/-	+(37.55)	+	$ND_{FN(alt)}$	PA	7	c
342	**Infant formula without probiotics**	S. Mbandaka Ad1810	0.3	+	-/-/-		+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	8	a
958	**Skimmed milk powder**	S. Ohio Ad2213	0.4	+	+(40.88) - +(39.51)	- +(37.06) +(38.19)	+	PA	$ND_{FN(alt)}$	8	a
963	**Infant cereals with probiotics (5 cereals) 3.3 x 10^5 cfu/g**	S. Virchow Ad1721	1.6	+	-	-	-	ND	ND	8	b
1240	**Infant formula with probiotics 1.3 x 10^6 cfu/g**	S. Anatum Ad2706	3.4	+	-/-/-		+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	8	b
300	**Whey powder**	S. Livingstone Ad2705	0.4	+	-	-	-	ND	ND	8	c
303	**Maltodextrin**	S. Bovismorbificans 9	1.8	+	-	-	-	ND	ND	8	c
570	**Wheat flour**	S. Agona Ad1725	1.2	+	-	-	-	ND	ND	8	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Table 18 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Milk and dairy Products – Two enrichment protocols

N° sample	Product	Artificial contaminations		ISO 6579♦ Result	Sure Tect Salmonella-7500 Fast											
					BPW + 12mg/L Novobiocin 20h 37°C (P2)					ONE Broth Salmonella + 12mg/L Novobiocin 20h 37°C (P3)					Category	Type
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
486	**Pasteurized milk cheese**	S. Stourbridge Ad2297	1.6	+	-	-	-	**ND**	**ND**	+(24.41)	+(22.69)	+	**PA**	**PA**	2	a
489	**Pasteurized cream**	S. Duisburg Ad1812	1.6	+	-	-	-	**ND**	**ND**	- +(36.21**)	+(36.82)	-	**ND**	**$PA_{FP(alt)}$**	2	a
330	**Milk powder**	S. Ceroo Ad1173	1.3	+	+(21.30)	+(20.69)	+	**PA**	**PA**	-		-	**ND**	**ND**	2	b
493	**Raw milk cheese**	S. Mbandaka Ad1810	2.0	+	-	-	-	**ND**	**ND**	-	-	-	**ND**	**ND**	2	b
2461	**Raw milk cheese**	S. Cerro Ad2150	1.6	+	-	-	-	**ND**	**ND**	-	-	-	**ND**	**ND**	2	b
328	**Milk powder**	S. Tennessee Ad1171	0.6	+	+(40.18) - +(39.65)	+(38.45)	-(5MSRV/ 5RVS / 5MKTTn)	**$PA_{FP(alt)}$**	**$PA_{FP(alt)}$**	- +(42.45**)	+(38.35)	-	**ND**	**$PA_{FP(alt)}$**	2	c

Table 19 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Raw beef meats – Two enrichment times

N° Sample	Product	Artificial contaminations		ISO 6579♦ Result	Sure Tect Salmonella-7500 Fast											
					BPW prewarmed 9h 41.5°C (P7)					BPW prewarmed 24h 41.5°C (P7)					Category	Type
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
566	**Ground beef**	S. Infantis 128	1.2	+	-/+(40.55)/+(39.61)	+(37.67)	+	**$ND_{FN(alt)}$**	**PA**	+(34.55)	+(30.80)	+	**PA**	**PA**	6	a
443	**Frozen carpaccio**	S. Dublin Ad530	1.6	+	-/-**	+(41.59)	-	**ND**	**$PA_{FP(alt)}$**	-	-	-	**ND**	**ND**	6	b
444	**Frozen carpaccio**	S. Typhimurium AOOC060	2.2	+	-	-	-	**ND**	**ND**	i/-	-	-	**ND**	**ND**	6	b
562	**Carpaccio**	S. Newport 586	1.2	+	-	-	-	**ND**	**ND**	-	-	-	**ND**	**ND**	6	c
563	**Seasoned ground beef**	S. Enteritidis Ad2295	2.4	+	-	-	-	**ND**	**ND**	-	-	-	**ND**	**ND**	6	c

Table 20 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Cocoa and Chocolate Products – Category 9– Two enrichment protocols

Sample Number	Product	ISO 6579 Reference Method¨	Cocoa and chocolate products (375 g)													
			SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1					7500 Fast Agreement	QS5 Agreement	SureTect Salmonella (pre-warmed BPW enrichment)					7500 Fast Agreement	QS5 Agreement
			Instrument				Final Confirmation Result			Instrument				Final Confirmation Result		
			7500 Fast	Ct	QS5	Ct				7500 Fast	Ct	QS5	Ct			
364.7	Cocoa powder	Positive	+	23.91	+	22.28	Positive	**PA**	**PA**	-	/	-	/	Negative	**ND**	**ND**
364.8	White chocolate chocolate chip muffin mix	Positive	+	23.56	+	22.82	Positive	**PA**	**PA**	-	/	-	/	Negative	**ND**	**ND**
364.25	Cocoa powder	Positive	+	24.9	+	21.73	Positive	**PA**	**PA**	-/-/-	/	+	22.37	Positive	**$ND_{FN(alt)}$**	**PA**
364.67	Dark chocolate	Positive	+	21.89	+	20.94	Positive	**PA**	**PA**	-	/	-	/	Negative	**ND**	**ND**
364.68	Dark chocolate	Positive	+	22.2	+	20.93	Positive	**PA**	**PA**	-	/	-	/	Negative	**ND**	**ND**
364.47	Raw organic cacao paste/liquor	Positive	+	21.74	+	40.32	Positive	**PA**	**PA**	-/-/-	/	-/-/-	/	Positive	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**
364.56	Unrefined cocoa butter	Positive	+	39.51	-/-/-	/	Positive	**PA**	**$ND_{FN(alt)}$**	-/-/-	/	-/-/-	/	Positive	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Table 21 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Pet food 1:6 375g – Category 10

Item	Inoculation Level	Sample No	Pet Food (1-in-6 ratio+) (375 g)			Pet Food (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella – 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			20 h	20 h	Final confirmation results				
			Instrument Value (CT)						
Chicken and brown rice puppy kibble	1.0	109	40.13	42.15	Negative	114	Pos	$PA_{FP(alt)}$	$PA_{FP(alt)}$
One plus support kitten kibble	0.8	224	-	-	Negative	269	Pos	ND	ND
Grain free dog kibble	0.8	233	-	-	Negative	278	Pos	ND	ND
Joint support wet dog food	Natural contamination	242	-	-	Negative	287	Pos	ND	ND
Baked chicken dinner chunks wet dog food	2.0	245	-	-	Negative	290	Pos	ND	ND
Shredded white fish tuna	1.6	253	-	-	Negative	298	Pos	ND	ND

Table 22 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Meat 375g – Category 11

Item	Inoculation Level	Sample No	Meat & Meat products (375 g)					Meat & Meat products (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			8 h	24 h	8 h	24 h	Final confirmation results			8 h	24 h	8 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
Flat iron flank steak	2	461	-	-	-	-	Neg	512	Pos	ND	ND	ND	ND
Flanken beef short ribs*	Natural contamination	464	-	26.05	-	26.61	Pos	515	Pos	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	PA
Beef bottom sirloin steak	2.4	467	-	-	-	-	Neg	518	Pos	ND	ND	ND	ND
Seasoned boneless beef brisket	1.6	471	-	-	-	-	Neg	522	Pos	ND	ND	ND	ND
Bbq seasoned pork tenderloin	2.2	479	-	-	-	-	Neg	530	Pos	ND	ND	ND	ND
Ground beef crumbles*	2	489	-	-	-	-	Neg	540	Pos	ND	ND	ND	ND
85% lean beef patties	2	493	-	-	-	-	Neg	544	Pos	ND	ND	ND	ND
Hot pork sausage patties*	2	496	-	-	-	-	Neg	547	Pos	ND	ND	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

Table 23 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Meat 25g – Category 12

Item	Inoculation Level	Sample No	Meat & Meat products (25 g)					Meat & Meat products (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			8 h	24 h	8 h	24 h	Final confirmation results			8 h	24 h	8 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
Country pork sausage*	1.6	570	-	-	-	-	Neg	639	Pos	ND	ND	ND	ND
Hot italian sausage*	(2.0	572	-	-	-	-	Neg	641	Pos	ND	ND	ND	ND
Flanken beef short ribs*	Natural contamination	578	-	-	-	-	Neg	515	Pos	ND	ND	ND	ND
Beef bottom sirloin steak	2.4	581	-	-	-	-	Neg	518	Pos	ND	ND	ND	ND
Carne asada loin flank steak	1.8	586	-	-	-	-	Neg	644	Pos	ND	ND	ND	ND
Seasoned boneless beef brisket	1.6	591	-	-	-	-	Neg	522	Pos	ND	ND	ND	ND
Bbq seasoned pork tenderloin	2.2	599	-	-	-	-	Neg	530	Pos	ND	ND	ND	ND
Chophouse dry blend seasoned pork chops	2.8	603	-	-	-	-	Neg	534	Pos	ND	ND	ND	ND
Hot pork sausage patties*	2	616	-	-	-	-	Neg	547	Pos	ND	ND	ND	ND
Pork sausage links*	1.6	619	-	-	-	-	Neg	550	Pos	ND	ND	ND	ND
Grass fed beef burgers	1.6	627	-	-	-	-	Neg	558	Pos	ND	ND	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

Table 24 - Negative deviations - 7500 Fast and QS5 PCR Instrument – PIF 375g – Category 13

Item	Inoculation Level	Sample No	PIF (375g)			PIF (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella – 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			18 h	18 h	Final confirmation results				
			Instrument Value (CT)						
Oat, rice, and prune infant cereal	1	167	-	-	Neg	213	Pos	ND	ND

Table 25 - Negative deviations - 7500 Fast and QS5 PCR Instrument - Vegetables - Category 14

Item	Inoculation Level	Sample No	Vegetables (25 g)					Vegetables (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			10 h	24 h	10 h	24 h	Final confirmation results			10 h	24 h	10 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
Pea tips and sprouts	0.8	24	-	-	-	-	Neg	34	Pos	ND	ND	ND	ND
Baby spinach	1	26	-	-	-	-	Neg	36	Pos	ND	ND	ND	ND
Baby carrots	1.6	365	-	-	-	-	Neg	419	Pos	ND	ND	ND	ND
Mini seedless cucumbers	2.2	367	-	-	-	-	Neg	421	Pos	ND	ND	ND	ND
Artichokes	1.6	369	-	-	-	-	Neg	423	Pos	ND	ND	ND	ND
Butternut squash	1.2	376	-	-	-	-	Neg	430	Pos	ND	ND	ND	ND
Frozen sliced strawberries and bananas	1.2	383	-	-	-	-	Neg	437	Pos	ND	ND	ND	ND
Frozen all natural passion fruit	1.8	386	-	-	-	-	Neg	440	Pos	ND	ND	ND	ND
Gala apples	2	388	-	-	-	-	Neg	442	Pos	ND	ND	ND	ND
Frozen mango chunks	1.2	390	-	-	-	-	Neg	444	Pos	ND	ND	ND	ND

Table 26 - Negative deviations - 7500 Fast and QS5 PCR Instrument – Animal Feed - Category 15

Item	Inoculation Level	Sample No	Animal Feed (150 g)[1]			Animal Feed (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			20 hr	20 hr	Final confirmation results				
			Instrument Value (CT)						
Food for guinea pigs	4.2	1854706	-	-	Neg	1854706	Pos	ND	ND
Bird food	4.2	1854707	-	-	Pos	1854707	Pos	$ND_{FN(alt)}$	$ND_{FN(alt)}$
Pig food	3.2	1778881	-	-	Neg	1778881	Pos	ND	ND
Corn flour	1	1854715	-	-	Pos	1854715	Pos	$ND_{FN(alt)}$	$ND_{FN(alt)}$
Soybean meal	3	1854779	-	40.6	Neg	1854779	Pos	ND	$PA_{FP(alt)}$
Lamb feed	3	1854781	-	-	Neg	1854781	Pos	ND	ND

[1] Note that this data was generated by MicroSept, a qualified AFNOR expert lab.

Table 27 - Negative deviations - 7500 Fast and QS5 PCR Instrument - Primary production samples – Category 17

N°Sample	Product	Artificial contaminations		ISO 6579♦ Result	Sure Tect Salmonella-7500 Fast						
					BPW + 20mg/L novobiocin - 18h at 41.5°C ± 1°C + Regrowth (1mL + 9mL BPW) 4h at 37°C ± 1°C					Category	Type
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
486	**Poultry faeces**	*S.* Anatum Ad1108	1.0	+	-	-	-	ND	ND	17	a
488	**Poultry faeces**	*S.* Agama Ad2949	0,8	+	-	-	-	ND	ND	17	a
490	**Poultry faeces**	*S.* Adelaïde Ad2319	1.2	+	-	-	-	ND	ND	17	a
501	**Bootsocks (poultry environment)**	*S.* Derby Ad2951	0.6	+	-	-	-	ND	ND	17	a
660	**Wipe (pork environment)**	*S.* Typhimurium Ad2508	2.6	+	-	-	-	ND	ND	17	b
661	**Wipe (pork environment)**	*S.* Typhimurium Ad1070	3.2	+	-	-	-	ND	ND	17	b
670	**Beef drinker water**	*S.* Typhimurium Ad1546	7.2	+	-	-	-	ND	ND	17	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

PikoReal Instrument – *Discontinued*

Depending on the protocol, 13 (short incubation time) and 12 total negative deviations (TND) were observed. The presence of *Salmonella* was confirmed for 6 samples ($ND_{FN(alt)}$) (samples n°10: Flavoured poultry meat, 473: sausages, 987: Infant formula with probiotics, 1799: frozen ground beef, 2659: ground beef and 5221 raw materials).

For all categories with BPW + novobocin protocol for dairy products: 9 (short incubation time) and 10 (long incubation time) positive deviations were observed. For all categories with OBS + novobocin protocol for dairy products: 11 (short incubation time) and 12 (long incubation time) positive deviations were observed.

For a total of 2 samples in negative agreement, the presence of *Salmonella* was confirmed in the enrichment broth ($NA_{FN(alt)}$ = 2).

7500 Fast Instrument

A maximum of 90 samples were found in negative agreement and 95 samples in positive agreement with variation among the protocols evaluated.

Among the samples in negative deviation in at least one of the protocol, the presence of *Salmonella* was confirmed for 13 samples (6694: Fresh spinach, 920: Dusts, 1543: Dusts, 7728: Wipe, 342: Infant formula without probiotics, 1240: Infant formula with probiotics, 566: Ground beef, 364.25: cocoa powder, 364.47: Raw Organic Cacao Paste/Liquor, 364.56: Unrefined Cocoa Butter, 464: Flanken Beef Short Ribs, 1854707: Bird food and 1854715: Corn flour,). For one of them (sample 464) the result was only negative at the short incubation time (8 hr) but positive at the upper incubation time (24 hr). The contamination in the enrichment broths for these samples was likely below the limit of detection of the SureTect Salmonella method.
For a total of 7 samples in negative agreement, the presence of *Salmonella* was confirmed in the enrichment broth ($NA_{FN(alt)}$ = 7).

For primary production samples (PPS), 7 negative deviations and 6 positive deviations were obtained. The presence of *Salmonella* spp was not confirmed in the enrichment broth of samples in negative deviation (ND) nor in any of the samples in negative agreement (NA).

QS5 PCR Instrument

A maximum of 88 samples were found in negative agreement and 96 samples in positive agreement with variation among the protocols evaluated.

Among the samples in negative deviation, the presence of *Salmonella* was confirmed for 11 samples (6696: Baby leaves, 920: Dusts, 1543: Dusts, 342: Infant formula without probiotics, 958: Skimmed milk powder, 1240: Infant formula with probiotics, 364.47: Raw Organic Cacao Paste/Liquor, 364.56: Unrefined Cocoa Butter, 464: Flanken Beef Short Ribs, 1854707: Bird food and 1854715: Corn flour). The contamination in the enrichment broths for these samples was likely below the limit of detection of the SureTect Salmonella method.
Note that for sample 958 (skimmed milk powder) a positive result was obtained for the first PCR test using the 7500 Fast PCR Instrument (+40.88/-/+39.51) while a negative result was obtained using the QS5 PCR Instrument (-/+ 37.06/+ 38.19).

For PPS, 7 negative deviations and 5 positive deviations were obtained. The presence of *Salmonella* spp. was not confirmed in the enrichment broth of samples in negative deviation (ND) nor in any of the samples in negative agreement (NA).

The sample with discordant results between the 7500 Fast and QS5 was found positive with a late cycle threshold (C_t) value (38.50) on the 7500 Fast, close to the detection limit of the method. After 72 h storage, the samples were found positive with both thermocyclers, with again, late C_t values.

The positive deviations for all previously validated products are listed in:

- Tables 28 to 30 for the PikoReal PCR Instrument,
- Tables 31 to 42 for the 7500 Fast and QS5 PCR Instruments.

Table 28 - Positive deviations - PikoReal PCR Instrument – Categories with one enrichment protocol - *Discontinued*

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument			
		Strain	Inoculation level CFU/sample	PCR result (C_t)	Agreement	Category	Type
5543	Raw materials (raw meat)	/	/	37.36(+)	PD	7	a
5237	**Pellets for dog (cereals, chicken, rice)**	*S.* Agona A00V038	1.5	27.4(+)	PD	7	b

Table 29 - Positive deviations - PikoReal PCR Instrument – Milk and Dairy Products – Two enrichment protocols- *Discontinued*

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument					
				BPW + novobiocin 20 h at 37°C		ONE Broth-Salmonella + novobiocin 20 h at 37°C		Category	Type
		Strain	Inoculation level CFU/sample	PCR result (C_t)	Agreement	PCR result (C_t)	Agreement		
488	**Fermented milk**	*S.* Ohio Ad2213	1.8	-	NA	+(22.14)	PD	2	a
491	**Cream**	*S.* Dublin Ad1336	0.8	+(21.32)	PD	+(20.04)	PD	2	a
492	**Raw milk**	*S.* Stourbridge Ad2297	1.6	i/i/-*	$NA_{FN(alt)}$	+(36.26)	PD	2	a
783	**Ice cream**	*S.* Mbandaka Ad1810	2.2	+(20.29)	PD	+(20.72)	PD	2	a
781	**Ice cream Vanilla**	*S.* Stourbridge Ad2297	1.2	+(20.02)	PD	-	NA	2	a
494	**Raw milk cheese**	*S.* Ohio Ad2213	1.8	-	NA	+(31.26)	PD	2	b
327	**Milk powder**	*S.* Cerro Ad1173	1.0	+(20.85)	PD	+(20.56)	PD	2	c

Table 30 - Positive deviations - PikoReal PCR Instrument – Raw beef meats – Two enrichment times- *Discontinued*

N°Sample	Product	Artificial contaminations		SureTect Salmonella - PikoReal PCR Instrument					
				BPW pre-warmed 8 h at 41.5°C		BPW pre-warmed 24 h at 41.5°C		Category	Type
		Strain	Inoculation level CFU/sample	PCR result (C_t)	Agreement	PCR result (C_t)	Agreement		
1794	Ground beef	/	/	35.87(+)	PD	27.4(+)	PD	5	a
2670	**Ground beef**	*S.* Dublin Ad 529	3.8	41.96(+)	PD	36.35(+)	PD	5	a
1797	**Frozen ground beef**	*S.* Infantis 128	2.8	35.07(+)	PD	35.35(+)	PD	5	b
2652	**Frozen ground beef**	*S.* Newport 586	0.8	-	$NA_{FN(alt)}$	32.97(+)	PD	5	b

Table 31 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Categories 1, 3, 4, 5, 7 and 8 with one enrichment protocol

N° Sample	Product	Artificial contaminations		ISO 6579♦ Result	SureTect Salmonella- 7500 Fast						
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	Category	Type
483	**Veal meat**	S. Panama 4255	1.8	-	+(25.82)	+(25.73)	+	**PD**	**PD**	1	a
484	**Beef meat**	S. Give 436	3	-	+(20.56)	+(19.87)	+	**PD**	**PD**	1	a
7469	Pork meat	/	/	-	+(25.72)	+(27.48)	+	**PD**	**PD**	1	a
7472	Pork meat	/	/	-	+(34.03)	+(32.09)	+	**PD**	**PD**	1	a
7464	Duck meat	/	/	-	+(30.00)	+(31.47)	+	**PD**	**PD**	1	b
7465	Duck meat	/	/	-	+(31.27)	+(33.44)	+	**PD**	**PD**	1	b
7476	Turkey meat	/	/	-	+(34.42)	+(37.53)	+	**PD**	**PD**	1	b
6693	**Coriander**	S. Amsterdam	2.4	-	- +(33.35) +(33.58)	+(34.62)	+	$NA_{FN(alt)}$	**PD**	4	a
6008	**Mixed vegetables under modified atmosphere**	S. Livingstone Ad2566	0.8	-	+(32.62)	+(31.20)	+	**PD**	**PD**	4	b
6010	**Salad under modified atmosphere**	S. Virchow F276	1.0	-	+(28.64)	+(25.08)	+	**PD**	**PD**	4	b
6476	**Celery deli salad**	S. Typhimurium Ad1249	0.8	-	+(21.51)	+(20.76)	+	**PD**	**PD**	4	c
6480	**Celery deli salad**	S. Virchow Ad2569	1.4	-	+(27.08)	+(24.91)	+	**PD**	**PD**	4	c
7047	**RTE (macédoine)**	S. Agona Ad1725	1.4	-	+(21.33)	+(20.33)	+	**PD**	**PD**	4	c
6467	**Fish fillets**	S. Derby F81	1.0	-	-/-/-/-**	+(38.30)	+	$NA_{FN(alt)}$	**PD**	5	a
6015	**RTE (salad rice thuna)**	S. Wandsworth Ad2335	1.2	-	+(21.18)	+(18.97)	+	**PD**	**PD**	5	c
6471	**Surimi**	S. Saintpaul F31	0.6	-	+(22.70)	+(22.30)	+	**PD**	**PD**	5	c
6473	**Seafood terrin**	S. Indiana 2	0.6	-	+(22.69)	+(20.22)	+	**PD**	**PD**	5	c
98	**Infant formula with probiotics 7.2x10⁶ cfu/g**	S. Anatum Ad1168	3.1	-	+(18.51)	+(18.51)	+	**PD**	**PD**	8	b
309	**Infant cereals with probiotics (5 cereals flavor) 1.8x10⁶ cfu/g**	S. Panama Ad1733	1.2	-	+(34.15)	+(34.15)	+	**PD**	**PD**	8	b
965	**Infant cereals with probiotics (biscuit flavor) 4.9x10⁴ cfu/g**	S. Oranienburg Ad1724	1.4	-	+(38.34)	+(38.34)	+	**PD**	**PD**	8	b
301	**Caseinates**	S. Stourbridge Ad2297	0.4	-	+(25.09)	+(25.09)	+	**PD**	**PD**	8	c
567	**Barley flour**	S. Virchow Ad1721	0.4	-	+(24.76)	+(24.76)	+	**PD**	**PD**	8	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Table 32 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Milk and dairy Products – Category 2 – Two enrichment protocols

N°Sample	Product	Artificial contaminations		ISO 6579♦ Result	SureTect Salmonella-7500 Fast											
					BPW + 12mg/L Novobiocin 20h 37°C (P2)					ONE Broth Salmonella + 12mg/L novobiocin 20h 37°C (P3)					Category	Type
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
488	Fermented milk	S. Ohio Ad2213	1.8	-	-	-	-	NA	NA	+(22.07)	+(22.38)	+	PD	PD	2	a
491	Cream	S. Dublin Ad1336	0.8	-	+(21.07)	+(21.09)	+	PD	PD	+(21.47)	+(22.63)	+	PD	PD	2	a
492	Raw milk			-	i/i/-*	-	+	$NA_{FN(alt)}$	$NA_{FN(alt)}$	- - +40.07 +(35.69**)	+(41.74)	+	$NA_{FN(alt)}$	PD	2	a
781	Ice cream (vanilla)	S. Stourbridge Ad2297	1.2	-	+(22.04)	+(20.27)	+	PD	PD	-	-	-	NA	NA	2	a
783	Ice cream	S. Mbandaka Ad1810	2.2	-	+(22.08)	+(21.69)	+	PD	PD	+(22.10)	+(19.24)	+	PD	PD	2	a
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	-	-	-	NA	NA	+(32.84)	+(32.94)	+	PD	PD	2	b
327	Milk powder	S. Cerro Ad1173	1.0	-	+(22.55)	+(20.64)	+	PD	PD	+(21.29)	+(18.69)	+	PD	PD	2	c

Table 33 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Raw beef meats – Category 6 – Two enrichment times

N° Sample	Product	Artificial contaminations		ISO 6579♦ Result	SureTect Salmonella-7500 Fast											
					BPW prewarmed 9h 41.5°C (P7)					BPW prewarmed 24h 41,5°C (P7)					Category	Type
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement	7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
862	Veal meat (blanquette)	S. Enteritidis Ad2294	3.2	-	+(32.45)	(+33.79)	+	PD	PD	i/+(31.29)	+(31.70	+	PD	PD	6	a
440	Frozen beef trim	S. Dublin Ad530	1.6	-	+(47.60)	-	+	PD	$NA_{FN(alt)}$	+(23.75)	+(24.16)	+	PD	PD	6	b
448	Frozen ground beef	S. Panama 4255	2.2	-	+(34.17)	+(35.21)	+	PD	PD	+(22.55)	+(25.11)	+	PD	PD	6	b
450	Frozen beef trim	S. Typhimurium AOOC060	2.2	-	+(29.42)	+(29.74)	+	PD	PD	+(21.05)	+(22.62)	+	PD	PD	6	b
573	Seasoned ground beef	S. Newport 586	1.2	-	+(32.08)	+(32.91)	+	PD	PD	+(28.07)	+(27.13)	+	PD	PD	6	c

Table 34 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Cocoa and Chocolate Products – Category 9 - Two enrichment protocols

Product	Sample Number	ISO 6579 Reference method	Cocoa and chocolate products (375 g)												
			SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1					7500 Fast Agreement	QS5 Agreement	SureTect Salmonella (pre-warmed BPW enrichment)					7500 Fast Agreement	QS5 Agreement
			Instrument				Final Confirmation Result			Instrument				Final Confirmation Result		
			7500 Fast	Ct	QS5	Ct				7500 Fast	Ct	QS5	Ct			
Cocoa powder	364.5	Negative	-	/	-	/	Negative	NA	NA	+	23.92	+	21.91	Positive	PD	PD
Cocoa powder	364.6	Negative	-	/	-	/	Negative	NA	NA	+	24.19	+	22.14	Positive	PD	PD
Cocoa powder	364.18	Negative	-/-/-	/	-/-/-	/	Negative (+72h)	$NA_{FN(alt)}$	$NA_{FN(alt)}$	+	23.78	+	22.49	Positive	PD	PD
85% cocoa dark chocolate	364.29	Negative	-/-/-	/	-	/	Negative	NA	NA	+	41.69	-		Positive	PD	$NA_{FN(alt)}$
White chocolate chips	364.34	Negative	-/-/-	/	-	/	Negative	NA	NA	+	21.25	+	39.25	Positive	PD	PD
Cocoa butter refined	364.52	Negative	-	/	-	/	Negative	NA	NA	+	45.55	+	22.56	Positive	PD	PD
Organic cacao paste	364.53	Negative	-	/	-	/	Negative	NA	NA	+	41.6	+	22.73	Positive	PD	PD
Organic raw cacao beans	364.55	Negative	-	/	-	/	Negative	NA	NA	+	44.82	+	39.05	Positive	PD	PD

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Table 35 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Pet food 375g 1:6 - Category 10

Item	Inoculation Level	Sample No	Pet Food (1 in 6 ratio+) (375 g)			Pet Food (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			20 h	20 h	Final confirmation results				
			Instrument Value (CT)						
Small dog incredibites beef	4,3,2,1,1 (2.2)	43	18.35	19.56	Positive	53	Neg	PD	PD
Premium nutrition kibble for cats	2,0,4,2,1 (1.8)	220	24.37	25.18	Positive	265	Neg	PD	PD
Small breed adult dog kibble	1,3,4,4,2 (2.8)	227	19.75	21.94	Positive	272	Neg	PD	PD
Urinary tract protective dog kibble	4,3,1,4,1 (2.6)	228	19.62	20.98	Positive	273	Neg	PD	PD
Active adult formula adult dog kibble	4,4,2,1,2 (2.6)	231	19.04	20.31	Positive	276	Neg	PD	PD
Duck and chicken grilled bits	3,1,5,0,0 (1.8)	238	20.1	20.54	Positive	283	Neg	PD	PD
Puppy support wet dog food	5,4,1,3,2 (3.0)	240	18.9	19.61	Positive	285	Neg	PD	PD
Tender chicken moist bites for cats	1,2,4,1,2 (2.0)	258	19.23	19.55	Positive	303	Neg	PD	PD
Sliced chicken roast for pets	1,2,4,5,1 (2.6)	261	20.01	20.42	Positive	306	Neg	PD	PD

Table 36 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Meat and meat products 357g - Category 11

Item	Inoculation Level	Sample No	Meat & Meat Products (375 g)					Meat & Meat Products (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			8 h	24 h	8 h	24 h	Final confirmation results			8 h	24 h	8 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
Fresh diced pork tips (65% fat)*	Natural contamination	4	37.34	33.52	38.64	33.94	Pos	14	Neg	PD	PD	PD	PD
Fresh diced pork tips (65% fat)*	2,2,4,1,1 (2.0)	83	34.33	29.55	34.09	30.15	Pos	91	Neg	PD	PD	PD	PD
Roasted garlic & herb pork tenderloin (marinated)	Natural contamination	5	-	36.47	-	35.93	Pos	15	Neg	$NA_{FN(alt)}$	PD	$NA_{FN(alt)}$	PD
Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2.0)	472	35.49	23.46	36.08	24.02	Pos	523	Neg	PD	PD	PD	PD
Tuscan herb pork loin	5,1,1,0,3 (2.0)	478	33.67	24.41	35	25.17	Pos	529	Neg	PD	PD	PD	PD
Pepper seasoned beef loin steak	5,1,3,1,1 (2.2)	481	35.38	27.69	40.93	27.9	Pos	532	Neg	PD	PD	PD	PD
Frozen ground veal	1,1,3,3,5 (2.6)	488	33.08	23.05	35.01	23.05	Pos	539	Neg	PD	PD	PD	PD
91% lean beef patties	4,5,1,0,1 (2.2)	492	31.68	24.37	32.06	24.7	Pos	543	Neg	PD	PD	PD	PD
Premium pork sausage patties*	1,6,0,0,3 (2.0)	495	31.62	24.93	32.16	25.36	Pos	546	Neg	PD	PD	PD	PD
80% lean beef patties*	5,6,0,0,1 (2.4)	501	34.4	24.06	34.86	24.69	Pos	552	Neg	PD	PD	PD	PD
80% lean organic beef burgers*	6,2,0,1,3 (2.4)	506	33.25	23.98	33.84	24.22	Pos	557	Neg	PD	PD	PD	PD

Table 37 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Meat and meat products 25g - Category 12

Item	Inoculation Level	Sample No	Meat & Meat Products (25 g)					Meat & Meat Products (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			8 h	24 h	8 h	24 h	Final confirmation results			8 h	24 h	8 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
73% lean ground beef*	2,1,1,0,1 (1.0)	563	24.9	23.11	25.74	24.49	Pos	632	Neg	PD	PD	PD	PD
Shaved pork*	1,2,1,1,1 (1.2)	565	26.22	21.91	27.25	23.01	Pos	634	Neg	PD	PD	PD	PD
Lamb loin chops	1,3,3,1,3 (2.2)	577	24.33	22.51	25.08	24.12	Pos	514	Neg	PD	PD	PD	PD
Peppercorn pork tenderloin	1,2,2,3,0 (1.6)	590	27.64	23.85	28.88	24.09	Pos	648	Neg	PD	PD	PD	PD
Brown sugar pork belly*	0,1,1,4,1 (1.4)	593	25.45	21.89	26.12	22.68	Pos	524	Neg	PD	PD	PD	PD
Pepper seasoned beef loin steak	5,1,3,1,1 (2.2)	601	28.8	22.86	29.17	23.12	Pos	532	Neg	PD	PD	PD	PD
91% lean beef patties	4,5,1,0,1 (2.2)	612	27.72	22.1	28.08	21.9	Pos	543	Neg	PD	PD	PD	PD
Country style pork scrapple*	1,1,2,1,3 (1.6)	622	25.84	20.83	26.53	21.76	Pos	553	Neg	PD	PD	PD	PD
80% lean organic beef burgers*	6,2,0,1,3 (2.4)	626	28.77	21.64	29.06	21.77	Pos	557	Neg	PD	PD	PD	PD

Table 38 - Positive deviations – 7500 Fast and QS5 PCR Instruments – PIF 375g - Category 13

Item	Inoculation Level	Sample No	PIF (375g)			PIF (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			18 h	18 h	Final confirmation results				
			Instrument Value (CT)						
Infant formula with a2 β - casein protein (no probiotics)	2,3,1,1,2 (1.8)	118	27.29	28.07	Pos	122	Neg	PD	PD
Soy infant formula with iron	4,3,5,1,1 (2.8)	126	19.69	20.82	Pos	172	Neg	PD	PD
Non-gmo organic soy based infant formula	6,3,1,1,1 (2.4)	135	19.59	20	Pos	181	Neg	PD	PD
Organic dairy infant formula w/probiotics	3,3,1,0,0 (1.4)	66	19.28	21	Pos	76	Neg	PD	PD
Hypoallergenic infant formula w/iron and probiotics	1,5,1,1,1 (1.8)	142	20.23	20.67	Pos	188	Neg	PD	PD
Nan supremepro w/ probiotics	1,3,1,2,2 (1.8)	143	21.73	24.35	Pos	189	Neg	PD	PD
Organic crispy beet and berry fruit chews	2,3,1,4,1 (2.2)	151	19.85	21.16	Pos	197	Neg	PD	PD

Table 39 - Positive deviations – 7500 Fast and QS5 PCR Instruments – PIF 25g - Category 14

Item	Inoculation Level	Sample No	Vegetables (25 g)					Vegetables (25 g)		QS5 Agreement		7500 Fast Agreement	
			SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method				
			10 h	24 h	10 h	24 h	Final confirmation results			10 h	24 h	10 h	24 h
			Instrument Value (CT)		Instrument Value (CT)								
Romaine hearts	2,1,0,1,2 (1.2)	99	26.08	23.84	26.48	23.35	Pos	104	Neg	PD	PD	PD	PD
Field greens	2,1,3,1,0 (1.4)	352	28.79	26.6	30.03	27.07	Pos	406	Neg	PD	PD	PD	PD
Romaine head	Natural contamination	359	36.6	29.78	37.36	30.33	Pos	413	Neg	PD	PD	PD	PD
Cauliflower	Natural contamination	364	32.53	26.03	33.09	26.6	Pos	418	Neg	PD	PD	PD	PD
Frozen sweet corn	1,2,2,2,2 (1.4)	373	36.97	34.84	39.51	35.31	Pos	427	Neg	PD	PD	PD	PD
Frozen lima beans	1,1,6,0,1 (1.8)	379	28.09	20.06	28.88	20.38	Pos	433	Neg	PD	PD	PD	PD
Frozen peas	1,1,3,1,1 (1.4)	381	26.35	20.87	27.21	20.89	Pos	435	Neg	PD	PD	PD	PD
Frozen strawberry and mango blend	2,5,1,1,4 (2.6)	384	27.19	19.36	27.85	20.06	Pos	438	Neg	PD	PD	PD	PD
Fresh cut seedless watermelon	6,0,3,1,2 (2.4)	396	29.91	18.32	31.07	19.15	Pos	450	Neg	PD	PD	PD	PD

Table 40 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Animal feed 150g - Category 15

Item	Inoculation Level	Sample No	Animal Feed (150 g)1			Animal Feed (25 g)		QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation	Sample No	ISO 6579-1:2017 reference method		
			20 h	20 h	Final confirmation results				
			Instrument Value (CT)						
Fish food	3.2	1778882	26.42	26.48	Pos	1778882	Neg	PD	PD
Barley granulet	1	1854716	34.44	33.1	Pos	1854716	Neg	PD	PD
Sheep feed	3	1854780	28.99	29.12	Pos	1854780	Neg	PD	PD

Table 41 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Pet food 375g 1:10 - Category 16

Item	Inoculation Level	Sample No	Pet Food (1-in-10 ratio) (375 g)			ISO 6579-1:2017 reference method	QS5 Agreement	7500 Fast Agreement
			SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			
			20 h	20 h	Final confirmation results			
			Instrument Value (CT)					
Joint support wet dog food	Natural contamination	332	19.86	20.29	Positive	Neg	PD	PD

Table 42 - Positive deviations – 7500 Fast and QS5 PCR Instruments – Primary Production Samples - Category 17

N°Sample	Product	Artificial contaminations		ISO 6579♦ Result	Sure Tect Salmonella-7500 Fast					Category	Type
					BPW + 20mg/L novobiocin - 18h at 41.5°C ± 1°C + Regrowth (1mL + 9mL BPW) 4h at 37°C ± 1°C						
		Strain	Inoculation level CFU/sample		7500 Fast PCR results	QS5 PCR results	All confirmatory tests	7500 Fast Agreement	QS5 Agreement		
494	**Drinking water for hens**	*S.* Llandoff Ad3252	1.4	-	+(27.38)	+(26.43)	+	PD	PD	17	b
498	**Drinking water for poultry**	*S.* Llandoff Ad3252	1.4	-	+(20.30)	+(21.00)	+	PD	PD	17	b
499	**Poultry litter**	*S.* Anatum Ad1108	1.0	-	i/+(38.50)/-*	i/-/-*	+	PD	$NA_{FN(alt)}$	17	b
658	**Wipe (beef environment)**	*S.* Montevideo Ad1109	1.0	-	+(27.59)	+(26.27)	+	PD	PD	17	b
659	**Wipe (pork environment)**	*S.* Typhimurium Ad1070	3.2	-	+(39.76)	+(36.71)	+	PD	PD	17	b
666	**Drinking water for pork**	*S.* Typhimurium Ad1546	7.2	-	+(33.59)	+(32.37)	+	PD	PD	17	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

The difference between (TND – PD) for the paired and unpaired studies and the sum of (TND + PD) for the paired studies were calculated and compared to the Acceptability Limits (AL) defined in the ISO 16140-2 standard for one category. Analysis of discordant results according to ISO 16140-2 are presented in Tables 43 to 45.

Table 43 - Analyses of discordant results - PikoReal PCR Instrument - *Discontinued*

	Category	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
								TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	**Meat products**	Unpaired	a	Unprocessed	9	0	0	0						0	
			b	Processed	12	1	0	1						1	
			c	RTE and RTRH products	13	1	0	1						1	
			Total		34	2	0	2	3					2	3
2	**Milk and dairy products BPW + novobiocin**	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
			b	Raw products	8	2	0	2						2	
			c	Ingredients and low moisture products	11	1	1	0						0	
			Total		30	5	4	1	3					1	3
	Milk and dairy products OBS + novobiocin	Unpaired	a	Pasteurised products	12	1	4	-3						-3	
			b	Raw products	9	2	1	1						1	
			c	Ingredients and low moisture products	11	2	1	1						1	
			Total		32	5	6	-1	3					-1	3
3	**Seafood and vegetables**	Unpaired	a	Fresh. raw. frozen products	12	0	0	0						0	
			b	Heat treated products	11	0	0	0						0	
			c	Composite foods	9	0	0	0						0	
			Total		32	0	0	0	3					0	3
4	**Egg products BPW**	Unpaired	a	Egg powders and egg-based preparations	11	0	0	0						0	
			b	Liquid egg products and mayonnaises	12	0	0	0						0	
			c	Egg based products	8	0	0	0						0	
			Total		31	0	0	0	3					0	3
5	**Raw beef meats 8 h**	Unpaired	a	Fresh meats	26	2	2	0						0	
			b	Frozen meats	7	1	1	0						0	
			c	Seasoned meats	11	0	0	0						0	
			Total		44	3	3	0	3					0	3
	Raw beef meats 24 h	Unpaired	a	Fresh meats	26	1	2	-1						-1	
			b	Frozen meats	8	0	2	-2						-2	
			c	Seasoned meats	11	1	0	1						1	
			Total		45	2	4	-2	3					-2	3
6	**Infant formula**	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
			b	Infant formula with probiotics	18	2	0			2		2		2	
			Total		34	2	0			2	3	2	6	2	3
7	**Pet food OBS + ONE Broth-Salmonella Supplement**	Unpaired	a	Raw materials	10	1	1	0						0	
			b	Low moisture products	10	0	1	-1						-1	
			c	High moisture products	12	0	0	0						0	
			Total		32	1	2	-1	3					-1	3
A: All products -Dairy BPW + novobiocin -Raw beef 8 h					**237**	**13**	**9**							**4**	**7**
B: All products -Dairy OBS + novobiocin - Raw beef 8 h					**239**	**13**	**11**							**2**	**7**
C: All products -Dairy BPW + novobiocin -Raw beef 24 h					**238**	**12**	**10**							**2**	**7**
D: All products -Dairy OBS + novobiocin - Raw beef 24 h					**240**	**12**	**12**							**0**	**7**

Table 44 - Analyses of discordant results - 7500 Fast PCR Instrument

Category		Protocol	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
									TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	13	1	4	-3						-3	
				b	Raw poultry (fresh or frozen)	13	3	3	0						0	
				c	Raw delicatessen	11	0	0	0						0	
				Total		37	4	7	-3	3					-3	3
2	**Milk and dairy products**	1-in-10 ratio of BPW + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
				b	Raw products	8	2	0	2						2	
				c	Ingredients and low moisture products	11	1	1	0						0	
				Total		30	5	4	1	3					1	3
	Milk and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	1	3	-2						-2	
				b	Raw products	9	2	1	1						1	
				c	Ingredients and low moisture products	11	2	1	1						1	
				Total		31	5	5	0	3					0	3
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
				b	Infant formula with probiotics	18	1	0			1		1		1	
				Total		34	1	0			1	3	1	6	1	3
4	**Vegetables**	1-in-10 ratio of BPW + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	10	2	0	2						2	
				b	Processed, under atmosphere	8	0	2	-2						-2	
				c	RTE	13	2	3	-1						-1	
				Total		31	4	5	-1	3					-1	3
5	**Seafood products**	1-in-10 ratio of BPW + 12 mg/L Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	9	1	0	1						1	
				b	RTRH	10	0	0	0						0	
				c	RTE	12	5	3	2						2	
				Total		31	6	3	3	3					3	3
6	**Raw beef meats 9 h**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	1	1	0						0	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		30	5	5	0	3					0	3
	Raw beef meats 24 h	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	0	1	-1						-1	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		30	4	5	-1	3					-1	3
7	**Environmental samples**	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and Residues	9	2	0			2		2		2	
				b	Cleaning and Process Waters	11	0	0			0		0		0	
				c	Surface samples	10	1	0			1		1		1	
				Total		30	3	0			3	3	3	6	3	3
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula and infant cereals without probiotics	11	1	1	0						0	
				b	Infant formula and infant cereals with probiotics	14	2	3	-1						-1	
				c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	2	1						1	
				Total		34	6	7	0	3					0	3
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa Powder	14	0	0			0		0		0	
				b	Chocolates	15	0	0			0		0		0	
				c	Raw Ingredients	14	0	0			0		0		0	
				Total		43	0	0			0	3	0	6	0	3
	Cocoa and chocolate products BPW (375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa Powder	17	3	3	0						0	
				b	Chocolates	17	2	2	0						0	
				c	Raw Ingredients	17	2	3	-1						-1	
				Total		51	7	8	-1	3					-1	3

Category		Protocol	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
									TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37±1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry Pet Food	16	3	5	-2						-2	
				b	Wet Pet Food	15	3	4	-1						-1	
				Total		31	6	9	-3	3					-3	3
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	3	2	1						1	
				b	Seasoned & Marinated	12	2	3	-1						-1	
				c	Frozen	11	3	5	-2						-2	
				Total		36	8	10	-2	3					-2	3
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	2	2	0						0	
				b	Seasoned & Marinated	13	2	4	-2						-2	
				c	Frozen	11	3	5	-2						-2	
				Total		37	7	11	-4	3					-4	3
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1	
				b	Seasoned & Marinated	10	4	3	1						1	
				c	Frozen	10	3	3	0						0	
				Total		30	11	9	2	3					2	3
	Meat products (25 g) 24 h	1-in-10ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1	
				b	Seasoned & Marinated	10	4	3	1						1	
				c	Frozen	10	3	3	0						0	
				Total		30	11	9	2	3					2	3
13	**Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	12	0	3	-3						-3	
				b	Powdered Infant Formula (with Probiotics)	12	0	3	-3						-3	
				c	Related Products/Ingredients	11	1	1	0						0	
				Total		35	1	7	-6	3					-6	3
14	**Fresh and Processed Vegetables and Fruit (375 g) (10 h)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1	
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0	
				c	Related Products/Ingredients	11	4	2	2						2	
				Total		37	10	9	1	3					1	3
	Fresh and Processed Vegetables and Fruit (375 g) (24 h)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1	
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0	
				c	Related Products/Ingredients	11	4	2	2						2	
				Total		37	10	9	1	3					1	3
15	**Animal Feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet Feed	14	2	0	2						2	
				b	Livestock Feed	10	4	3	1						1	
				c	Ingredients of Feed Products	10	0	0	0						0	
				Total		34	6	3	3	3					3	3
16	**Pet Food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 -38°C	Paired	a	Dry Pet Food	15	0	0			0		0		0	
				b	Wet Pet Food	15	0	1			-1		1		-1	
				Total		30	0	1			-1	3	1	6	-1	3
17	**Primary production samples**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	**a**	Animal faeces	19	4	0	4						4	
				b	Environmental samples and non-faeces	17	3	6	-3						-3	
				Total		36	7	6	1	3					1	3
A: All products -Dairy BPW + novobiocin -NFDM for cocoa-Minimum incubation time for all categories						**569**	**83**	**85**							**-2**	**12**
B: All products -Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories						**570**	**83**	**86**							**-3**	**12**
C: All products -Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**570**	**81**	**86**							**-5**	**12**
D: All products -Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**571**	**81**	**87**							**-6**	**12**
E: All products -Dairy BPW + novobiocin -BPW for cocoa-Minimum incubation time for all categories						**577**	**90**	**93**							**-3**	**12**
F: All products -Dairy OBS -BPW for cocoa-Minimum incubation time for all categories,						**578**	**90**	**94**							**-4**	**12**
G: All products -Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**578**	**88**	**94**							**-6**	**12**
H: All products -Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**579**	**88**	**95**							**-7**	**12**

Table 45 - Analyses of discordant results - QS5 PCR Instrument

Category		Protocol	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
									TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	13	1	4	-3						-3	
				b	Raw poultry (fresh or frozen)	13	3	3	0						0	
				c	Raw delicatessen	11	0	0	0						0	
				Total		37	5	7	-3	3					-3	3
2	**Milk and dairy products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
				b	Raw products	8	2	0	2						2	
				c	Ingredients and low moisture products	11	1	1	0						0	
				Total		30	5	4	1	3					1	3
	Milk and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	12	1	4	-3						-3	
				b	Raw products	9	2	1	1						1	
				c	Ingredients and low moisture products	11	2	1	1						1	
				Total		32	5	6	-1	3					-1	3
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
				b	Infant formula with probiotics	18	1	0			1		1		1	
				Total		34	1	0			1	3	1	6	1	3
4	**Vegetables**	1-in-10 ratio of BPW + 12 mg/l Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	11	1	1	0						0	
				b	Processed, under atmosphere	8	1	2	-1						-1	
				c	RTE	13	2	3	-1						-1	
				Total		32	4	6	-2	3					-2	3
5	**Seafood products**	1-in-10 ratio of BPW + 12 mg/L Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	10	1	1	0						0	
				b	RTRH	10	0	0	0						0	
				c	RTE	12	5	3	2						2	
				Total		32	6	4	2	3					2	3
6	**Raw beef meats 9h**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	0	1	-1						-1	
				b	Frozen meats	10	2	2	0						0	
				c	Seasoned meats	9	2	1	1						1	
				Total		29	4	4	0	3					0	3
	Raw beef meats 24h	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	0	1	-1						-1	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		30	4	5	-1	3					-1	3
7	**Environmental samples**	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and Residues	9	2	0			2		2		2	
				b	Cleaning and Process Waters	11	0	0			0		0		0	
				c	Surface samples	10	0	0			0		0		0	
				Total		30	2	0			2	3	2	6	2	3
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula and infant cereals without probiotics	11	2	1	1						1	
				b	Infant formula and infant cereals with probiotics	14	2	4	-2						-2	
				c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	2	1						1	
				Total		34	7	7	0	3					0	3
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa Powder	14	0	0			0		0		0	
				b	Chocolates	15	0	0			0		0		0	
				c	Raw Ingredients	14	1	0			1		1		1	
				Total		43	1	0			1	3	1	6	1	3
	Cocoa and chocolate products BPW (375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa Powder	17	2	3	-1						-1	
				b	Chocolates	16	2	1	1						1	
				c	Raw Ingredients	17	2	3	-1						-1	
				Total		50	6	7	-1	3					-1	3

	Category	Protocol	Study design	Type		N+	TND	PD	Unpaired TND-PD	Unpaired AL	Paired TND-PD	Paired AL	Paired TND+PD	Paired AL	Combined TND-PD	Combined AL
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry Pet Food	16	3	5	-2						-2	
				b	Wet Pet Food	15	3	4	-1						-1	
				Total		31	6	9	-3	3					-3	3
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	3	2	1						1	
				b	Seasoned & Marinated	12	2	3	-1						-1	
				c	Frozen	11	3	5	-2						-2	
				Total		36	8	10	-2	3					-2	3
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	2	2	0						0	
				b	Seasoned & Marinated	13	2	4	-2						-2	
				c	Frozen	11	3	5	-2						-2	
				Total		37	7	11	-4	3					-4	3
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8-24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1	
				b	Seasoned & Marinated	10	4	3	1						1	
				c	Frozen	10	3	3	0						0	
				Total		30	11	9	2	3					2	3
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1	
				b	Seasoned & Marinated	10	4	3	1						1	
				c	Frozen	10	3	3	0						0	
				Total		30	11	9	2	3					2	3
13	**Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	12	0	3	-3						-3	
				b	Powdered Infant Formula (with Probiotics)	12	0	3	-3						-3	
				c	Related Products/Ingredients	11	1	1	0						0	
				Total		35	1	7	-6	3					-6	3
14	**Fresh and processed vegetables and fruit (375 g) (10 h)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1	
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0	
				c	Related Products/Ingredients	11	4	2	2						2	
				Total		37	10	9	1	3					1	3
	Fresh and processed vegetables and fruit (375 g) (24 h)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1	
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0	
				c	Related Products/Ingredients	11	4	2	2						2	
				Total		37	10	9	1	3					1	3
15	**Animal feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet Feed	14	2	0	2						2	
				b	Livestock Feed	10	4	3	1						1	
				c	Ingredients of Feed Products	10	0	0	0						0	
				Total		34	6	3	3	3					3	3
16	**Pet food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry Pet Food	15	0	0			0		0		0	
				b	Wet Pet Food	15	0	1			-1		1		-1	
				Total		30	0	1			-1	3	1	6	-1	3
17	**Primary production samples**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	**a**	Animal faeces	19	4	0	4						4	
				b	Environmental samples and non-faeces	16	3	5	-2						-2	
				Total		35	7	5	2	3					2	3
A: All products -Dairy BPW Novo -NFDM for cocoa-Minimum incubation time for all categories,						**569**	**83**	**85**							-2	**12**
B: All products -Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories,						**571**	**83**	**87**							-4	**12**
C: All products -Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**571**	**82**	**87**							-5	**12**
D: All products -Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**573**	**82**	**89**							-7	**12**
E: All products -Dairy BPW Novo -BPW for cocoa-Minimum incubation time for all categories,						**576**	**88**	**92**							-4	**12**
F: All products -Dairy OBS -BPW for cocoa-Minimum incubation time for all categories,						**578**	**88**	**94**							-6	**12**
G: All products -Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**578**	**87**	**94**							-7	**12**
H: All products -Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**580**	**87**	**96**							-9	**12**

For the majority of categories tested, the study followed an unpaired study design. Here, the combined results were negative, well below the AL for 17 categories.

The observed values for (TND- PD) and for (TND + PD) meet the Acceptability Limit (observed values ≤ AL) for the individual categories and the combined categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

3.1.6 Confirmation protocols

Two confirmation protocols were tested during the study: direct streaking onto *Brilliance*™ Salmonella Agar and subculture in RVS Peptone Broth for 24 h ±3 h at 41.5 ± 1°C prior streaking onto *Brilliance* Salmonella Agar. The expected confirmation pathway according to the ISO 16140:2-2016 standard (clause 5.1.3.3), is covered with the sub-culture in RVS. This additional subculture provides an aliquot of the alternative method incubated enrichment to that of the reference method. Again, the two confirmation tests, i.e. latex agglutination and biochemical galleries, were run on the observed characteristic colonies. Whilst this confirmation workflow is systematically available in a paired study, this additional confirmation flow was conducted specifically for the unpaired data studies. The differences observed for all previously validated products are given in Table 46 for the PikoReal PCR Instrument and in Table 47 for the 7500 Fast PCR Instrument.

Table 46 - Difference observed for PikoReal PCR Instrument

Category		Confirmation protocol	PikoReal PCR instrument results							
			PA	$PA_{FP(alt)}$	NA+	PD	ND+	$PD_{FP(alt)}$	Total	PA+PD
1	Meat	*Brilliance*	31	1	37	0	2	1	72	31
		RVS/Brilliance	32	0	37	0	2	1	72	32
2	Milk and dairy products-BPW	*Brilliance*	21	1	32	4	4	0	62	25
		RVS/Brilliance	21	1	32	4	4	0	62	25
	Milk and dairy products-OBS	*Brilliance*	21	0	30	6	5	0	62	27
		RVS/Brilliance	21	0	30	6	5	0	62	27
3	Seafood and vegetables	*Brilliance*	30	2	45	0	0	0	77	30
		RVS/Brilliance	32	0	45	0	0	0	77	32
4	Egg products	*Brilliance*	31	0	33	0	0	2	66	31
		RVS/Brilliance	31	0	33	0	0	2	66	31
5	Raw beef 8h	*Brilliance*	34	4	47	2	3	1	91	36
		RVS/Brilliance	38	0	47	3	3	0	91	41
	Raw beef 24h	*Brilliance*	38	1	46	3	2	1	91	41
		RVS/Brilliance	40	0	46	4	1	0	91	44
6	Infant formula	*Brilliance*	32	0	30	0	2	0	64	32
		RVS/Brilliance	32	0	30	0	2	0	64	32
7	Pet food	*Brilliance*	27	1	36	2	1	2	69	29
		RVS/Brilliance	28	0	36	2	1	2	69	30
A		***Brilliance***	**206**	**9**	**260**	**8**	**12**	**6**	**501**	**214**
		RVS/Brilliance	**214**	**1**	**260**	**9**	**12**	**5**	**501**	**223**
B		***Brilliance***	**206**	**8**	**258**	**10**	**13**	**6**	**501**	**216**
		RVS/Brilliance	**214**	**0**	**258**	**11**	**13**	**5**	**501**	**225**
C		***Brilliance***	**210**	**6**	**255**	**9**	**11**	**6**	**501**	**219**
		RVS/Brilliance	**216**	**1**	**255**	**10**	**10**	**5**	**501**	**226**
D		***Brilliance***	**210**	**5**	**253**	**11**	**12**	**6**	**501**	**221**
		RVS/Brilliance	**216**	**0**	**253**	**12**	**11**	**5**	**501**	**228**

Table 47 - Difference observed for 7500 Fast PCR Instrument

Category	Confirmation protocol	7500 Fast results							
		PA	$PA_{FP(alt)}$	NA + $NA_{FN(alt)}$	PD	ND + $ND_{FN(alt)}$	$PD_{FP(alt)}$	Total	PA+PD
Meat	*Brilliance*	23	3	34	7	4	0	72	30
	RVS/Brilliance	26	0	35	7	4	0	72	33
Dairy-BPW	*Brilliance*	21	0	28	4	4	0	58	25
	RVS/Brilliance	21	0	28	4	4	0	58	25
Dairy OBS	*Brilliance*	21	0	27	5	5	0	58	26
	RVS/Brilliance	21	0	27	5	5	0	58	26
Powdered infant formula	*Brilliance*	33	0	30	0	1	0	64	33
	RVS/Brilliance	33	0	30	0	1	0	64	33
Vegetables	*Brilliance*	19	3	33	5	4	0	64	24
	RVS/Brilliance	22	1	33	5	3	0	64	27
Seafood products	*Brilliance*	22	1	33	3	5	0	64	25
	RVS/Brilliance	22	1	33	3	5	0	64	25
Raw beef 8h	*Brilliance*	20	0	31	5	5	0	61	25
	RVS/Brilliance	20	0	31	5	5	0	61	25
Raw beef 24h	*Brilliance*	21	0	31	5	4	0	61	26
	RVS/Brilliance	21	0	31	5	4	0	61	26
Environmental samples	*Brilliance*	27	0	39	0	3	0	69	27
	RVS/Brilliance	27	0	39	0	3	0	69	27
Infant formula (300 g)	*Brilliance*	20	0	31	6	6	0	63	26
	RVS/Brilliance	21	0	30	6	6	0	63	27
A	***Brilliance***	**163**	**7**	**227**	**27**	**27**	**0**	**451**	**190**
	RVS/Brilliance	**170**	**2**	**226**	**27**	**26**	**0**	**451**	**197**
B	***Brilliance***	**163**	**6**	**226**	**28**	**28**	**0**	**451**	**191**
	RVS/Brilliance	**170**	**1**	**225**	**28**	**27**	**0**	**451**	**198**
C	***Brilliance***	**164**	**7**	**227**	**27**	**26**	**0**	**451**	**191**
	RVS/Brilliance	**171**	**2**	**226**	**27**	**25**	**0**	**451**	**198**
D	***Brilliance***	**164**	**6**	**226**	**28**	**27**	**0**	**451**	**192**
	RVS/Brilliance	**171**	**1**	**225**	**28**	**26**	**0**	**451**	**199**

Subculture in RVS prior to streaking onto *Brilliance* Salmonella Agar typically results in higher recovery of *Salmonella* isolates. The same data sets were observed for the QS5 PCR Instrument. Note that no difference between direct streaking and a sub-culture in RVS prior to streaking was observed for the cocoa and chocolate products.

For the extension study performed in 2024 (primary production samples), only a subculture in RVS was performed before streaking onto XLD and *Brilliance* Salmonella Agar. For four samples (5226, 5227, 5228, 5229), all from pork faeces, a positive result was observed on *Brilliance* Salmonella Agar before and after storage while no typical colony appeared on XLD. The presence of a high background flora on XLD could explain those results.
For one sample (663: poultry litter), a late positive PCR result after storage was not confirmed. This sample was retested two times, and both results were negative.

3.1.7 PCR inhibition

The inhibition results observed for all previously validated products are listed in Table 48 for the PikoReal, Table 49 for the 7500 Fast and Table 50 for the QS5 PCR Instruments.

Table 48 - PCR inhibitions - PikoReal PCR Instrument

Sample n°	Product	PCR Result
4	Raw poultry meat	i/-
2923	Sandwich (72 h)	i/36.01
492	Raw milk (BPW + novobiocin)	i/i/- *
492	Raw milk (ONE Broth-Salmonella + novobiocin)	i/-/-
421	Raw milk (BPW +Novobiocin)	i/i/- *
421	Raw milk (ONE Broth-Salmonella + novobiocin)	i/i/- *
422	Raw sheep milk (BPW +novobiocin)	i/-
780	Ice cream (BPW + novobiocin) (72 h)	i/i/- *
486	Pasteurised milk cheese (72 h)	i/i/-*
489	Pasteurised cream (ONE Broth-Salmonella + novobiocin 72 h)	i/+ (31.10)
489	Pasteurised cream (BPW + novobiocin 72 h)	i/-
492	Raw milk (ONE Broth-Salmonella + novobiocin 72 h)	i/-/-
Number of inhibitions		**12**
Total lysates tested		**981**
Percentage of inhibition		**1.2 %**

With (..): Ct value
*: 1/10 dilution of the enrichment broth
i: PCR inhibition

Table 49 - PCR inhibitions - 7500 Fast PCR Instrument

Sample n°	Product	PCR Result
695	Rinsing water (72 h)	i/-
492	Raw milk (BPW +novobiocin)	i/i/- *
339	Caseinate (BPW + novobiocin) (72 h)	i/+ (21.20)
2235	Ground beef (9 h)	i/-
444	Frozen Carpaccio (24 h)	i/-
862	Veal meat (24 h)	i/+ (31.29)
6465	Seafood cocktail (BPW + novobiocin)	i/-*
6481	Salad mixture (BPW + novobiocin)	i/+(36.15)*
499	Poultry litter	i/+(38.50)*/-*
Number of inhibitions		**9**
Number of lysates tested		**1215**
Percentage of inhibition		**0.7 %**

Table 50 - PCR inhibitions - QS5 PCR Instrument

Sample n°	Product	PCR Result
986	Infant formula with probiotics (25 g)	i/-*
425	Chicken meat (72 h)	i/-*
499	Poultry litter	i/-*/-*
Number of inhibitions		**3**
Number of lysates tested		**1215**
Percentage of inhibition		**0.2 %**

For the PikoReal PCR Instrument a total of 12 (1.2%) inhibition results were observed. For the 7500 Fast PCR Instrument a total of nine (0.7%) inhibition results were observed. For the QS5 PCR Instrument a total of three (0.2%) inhibition results were observed.

A total of 10 inhibition results were observed in dairy products, with only seven different dairy matrices as some samples were tested with two enrichment protocols. For these samples, a 1-in-5 or 1-in-10 dilution was applied.

No inhibition was observed in the extension study (2023) or with the cocoa and chocolate products.

3.1.8 Enrichment broth storage at 5 ± 3 °C for 72 h

For all previously validated products positive and discordant samples were tested again after enrichment broth storage for 72 h at 5°C ± 3°C for the PikoReal, 7500 Fast, and QS5 PCR Instruments, except for pet and livestock feed types of the Animal Feed category.
The changes observed are presented in Tables 51 to 53.

Table 51 - Evolution of results - PikoReal PCR Instrument

Category		Protocol	N° sample	Before storage	After storage	Type
1	Meat products	BPW	10	$ND_{FN(alt)}$	PA	c
2	Milk and dairy products	ONE Broth-Salmonella + 12 mg/L novobiocin	489	**ND**	PA	a
			491	**PD**	PA	a
			492	**PD**	$NA_{FN(alt)}$	a
5	Raw beef meat 8 h	BPW 8 h	2667	PA	$ND_{FN(alt)}$	b
			5310	PA	$ND_{FN(alt)}$	b
6	Infant formula	BPW	1104	PA	$PA_{FP(alt)}$	b

Table 52 - Evolution of results - 7500 Fast PCR Instrument

Category		Protocol	N° sample	Before storage	After storage	Type
2	Milk and dairy products	OBS + 12mg/L novobiocin	492	$NA_{FN(alt)}$	PD	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	$PA_{FP(alt)}$	b
4	Vegetables	BPW + novobiocin	**6689**	PA	$ND_{FN(alt)}$	a
			6694	$ND_{FN(alt)}$	PA	a
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + vancomycin	**342**	$ND_{FN(alt)}$	PA	a
			958	PA	$ND_{FN(alt)}$	a
10	Pet food	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO	**247**	PA	ND	b
15	Animal feed	1-in-10 ratio of BPW ISO with novobiocin at 12 mg/L	**2319045**	PA	ND	c

Table 53 - Evolution of results – QS5 PCR Instrument

Category		Protocol	N° sample	Before storage	After storage	Type
2	Milk and dairy products	OBS + 12mg/L novobiocin	489	$PA_{FP(alt)}$	PA	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	$PA_{FP(alt)}$	b
4	Vegetables	BPW + novobiocin	**6693**	PD	NA	a
			6696	$ND_{FN(alt}$	PA	b
5	Seafood products	BPW + novobiocin	**6467**	PD	$NA_{FN(alt)}$	a
6	Raw beef meat	BPW (9 h)	**566**	PA	$ND_{FN(alt)}$	a
			440	$NA_{FN(alt)}$	PD	b
7	Environmental samples	BPW	**7728**	PA	$ND_{FN(alt)}$	c
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + vancomycin	**342**	$ND_{FN(alt}$	PA	a
			958	$ND_{FN(alt}$	PA	a
10	Pet food	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO	**247**	PA	$ND_{FN(alt)}$	b
15	Animal feed	1-in-10 ratio of BPW ISO with novobiocin at 12 mg/L	**2319045**	PA	ND	c
17	Primary production samples	1-in-10 ratio of BPW ISO with novobiocin at 20 mg/L for 18 h at 41.5°C + regrowth step in BPW (1-in-10 – 1 mL in 9 mL) for 4 h at 37°C	**499**	NA	PD	b

The analysis of discordant results after enrichment broth storage is presented in Tables 54 to 56.

Table 54 - Analysis of discordant results after 72 h storage of the enrichment broth - PikoReal PCR Instrument

								Unpaired		Paired				Combined	
Category		Study design	Type		N+	TND	PD	TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	Meat products	Unpaired	a	Unprocessed	9	0	0	0						0	
			b	Processed	11	1	0	1						1	
			c	RTE and RTRH products	13	0	0	0						0	
			Total		33	1	0	1	3					1	3
2	Milk and dairy products BPW + novobiocin	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
			b	Raw products	8	2	0	2						2	
			c	Ingredients and low moisture products	11	1	1	0						0	
			Total		30	5	4	1	3					1	3
	Milk and dairy products OBS + novobiocin	Unpaired	a	Pasteurised products	11	0	3	-3						-3	
			b	Raw products	9	2	1	1						1	
			c	Ingredients and low moisture products	11	2	1	1						1	
			Total		31	4	5	-1	3					-1	3
3	Seafood and vegetables	Unpaired	a	Fresh. raw. frozen products	12	0	0	0						0	
			b	Heat treated products	11	0	0	0						0	
			c	Composite foods	9	0	0	0						0	
			Total		32	0	0	0	3					0	3
4	Egg products BPW	Unpaired	a	Egg powders and egg-based preparations	11	0	0	0						0	
			b	Liquid egg products and mayonnaises	12	0	0	0						0	
			c	Egg based products	7	0	0	0						0	
			Total		30	0	0	0	3					0	3
5	Raw beef meats 8h	Unpaired	a	Fresh meats	24	3	2	1						1	
			b	Frozen meats	6	1	1	0						0	
			c	Seasoned meats	10	1	0	1						1	
			Total		40	5	3	2	3					2	3
	Raw beef meats 24h	Unpaired	a	Fresh meats	26	1	2	-1						-1	
			b	Frozen meats	8	0	2	-2						-2	
			c	Seasoned meats	10	1	0	1						1	
			Total		44	2	4	-2	3					-2	3
6	Infant formula	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
			b	Infant formula with probiotics	16	3	0			3		3		3	
			Total		32	3	0			3	3	3	6	3	3
7	Pet food OBS + ONE Broth-Salmonella Supplement	Unpaired	a	Raw materials	9	1	1	0						0	
			b	Low moisture products	10	0	1	-1						-1	
			c	High moisture products	12	0	0	0						0	
			Total		31	1	2	-1	3					-1	3
A: All products -Dairy BPW + novobiocin -Raw beef 8h					**228**	15	**9**							**6**	**7**
B: All products -Dairy OBS -Raw beef 8h					**229**	14	**10**							**4**	**7**
C: All products -Dairy BPW + novobiocin -Raw beef 24h					**232**	12	**10**							**2**	**7**
D: All products -Dairy OBS -Raw beef 24h					**233**	11	**11**							**0**	**7**

Table 55 - Analyses of discordant results after storage 72 h at 5 ± 3°C - 7500 Fast PCR Instrument (Extension, 2024)

Category		Protocol	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
									TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	13	1	4	-3						-3	
				b	Raw poultry (fresh or frozen)	13	3	3	0						0	
				c	Raw delicatessen	11	0	0	0						0	
				Total		37	4	7	-3	3					-3	3
2	**Milks and dairy products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
				b	Raw products	7	2	0	2						2	
				c	Ingredients and low moisture products	11	1	1	0						0	
				Total		29	5	4	1	3					1	3
	Milks and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	1	4	-3						-3	
				b	Raw products	9	2	1	1						1	
				c	Ingredients and low moisture products	11	2	1	1						1	
				Total		31	5	6	-1	3					-1	3
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
				b	Infant formula with probiotics	16	3	0			3		3		3	
				Total		32	3	0			3	3	3	6	3	3
4	**Vegetables**	1-in-10 BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	9	2	0	2						2	
				b	Processed, under atmosphere	8	0	2	-2						-2	
				c	RTE	12	2	3	-1						-1	
				Total		29	4	5	-1	3					-1	3
5	**Seafood products**	1-in-10 BPW + 12 mg/L Novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	9	1	0	1						1	
				b	RTRH	10	0	0	0						0	
				c	RTE	12	5	3	2						2	
				Total		31	6	3	3	3					3	3
6	**Raw beef meats 9h**	1-in-10 pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	1	1	0						0	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		29	5	5	0	3					0	3
	Raw beef meats 24h	1-in-10 pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	0	1	-1						-1	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		30	4	5	-1	3					-1	3
7	**Environmental samples**	BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and Residues	7	2	0			0		0		0	
				b	Cleaning and Process Waters	11	0	0			0		0		0	
				c	Surface samples	9	1	0			0		0		0	
				Total		27	3	0			0	3	0	6	0	3
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375g)**	1-in-10 BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula and infant cereals without probiotics	10	1	1	0						0	
				b	Infant formula and infant cereals with probiotics	11	2	3	-1						-1	
				c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	2	1						1	
				Total		30	6	6	0	3					0	3
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa powder	14	0	0	0		0		0		0	
				b	Chocolates	15	0	0	0		0		0		0	
				c	Raw ingredients	14	0	0	0		0		0		0	
				Total		43	0	0	0	3	0	3	0	6	0	3
	Cocoa and chocolate products BPW (375 g)	1-in-10 pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa powder	16	3	3	0						0	
				b	Chocolates	17	2	2	0						0	
				c	Raw ingredients	15	2	3	-1						-1	
				Total		51	7	8	-1	3					-1	3
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry pet food	16	3	5	-2						-2	
				b	Wet pet food	15	4	4	0						0	
				Total		31	7	9	-2	3					-2	3

	Category	Protocol	Study design	Type		N+	TND	PD	Unpaired TND-PD	Unpaired AL	Paired TND-PD	Paired AL	Paired TND+PD	Paired AL	Combined TND-PD	Combined AL	
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	12	3	2	1						1		
				b	Seasoned & marinated	12	2	3	-1						-1		
				c	Frozen	11	3	5	-2						-2		
				Total		36	8	10	-2	3					-2	3	
	Meat products (375 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	2	2	0						0		
				b	Seasoned & marinated	13	2	4	-2						-2		
				c	Frozen	11	3	5	-2						-2		
				Total		37	7	11	-4	3					-4	3	
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1		
				b	Seasoned & marinated	10	4	3	1						1		
				c	Frozen	10	3	3	0						0		
				Total		30	11	9	2	3					2	3	
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1		
				b	Seasoned & marinated	10	4	3	1						1		
				c	Frozen	10	3	3	0						0		
				Total		30	11	9	2	3					2	3	
13	**Powdered Infant Formula and Cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	12	0	3	-3						-3		
				b	Powdered Infant Formula (with Probiotics)	12	0	3	-3						-3		
				c	Related Products/Ingredients	11	1	1	0						0		
				Total		35	1	7	-6	3					-6	3	
14	**Fresh and processed vegetables and fruit (375 g) (10 h)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1		
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0		
				c	Related Products/Ingredients	11	4	2	2						2		
				Total		37	10	9	1	3					1	3	
	Fresh and processed vegetables and fruit (375 g) (24 h)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1		
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0		
				c	Related Products/Ingredients	11	4	2	2						2		
				Total		37	10	9	1	3					1	3	
15	**Animal feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet feed	0	0	0	0						0		
				b	Livestock feed	0	0	0	0						0		
				c	Ingredients of feed products	10	1	0	1						1		
				Total		10	1	0	1	3					1	3	
16	**Pet food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry pet food	15	0	0	0		0		0		0		
				b	Wet pet food	15	0	1	-1		-1		1		-1		
				Total		30	1	1	-1	3	-1	3	1	6	-1	3	
17	**PPS**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	**a**	Animal faeces	19	4	0	4						4		
				b	Environmental samples and non-faeces	17	3	6	-3						-3		
				Total		36	7	6	1	3					1	3	
A: All products-Dairy BPW + novobiocin -NFDM for cocoa-Minimum incubation time for all categories						**532**	**81**	**81**							0	12	17 categories
B: All products-Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories						**534**	**81**	**83**							-2	12	17 categories
C: All products-Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**534**	**79**	**82**							-3	12	17 categories
D: All products-Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**536**	**79**	**84**							-5	12	17 categories
E: All products-Dairy BPW + novobiocin -BPW for cocoa-Minimum incubation time for all categories						**540**	**88**	**89**							-1	12	17 categories
F: All products-Dairy OBS -BPW for cocoa-Minimum incubation time for all categories						**542**	**88**	**91**							-3	12	17 categories
G: All products-Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**542**	**86**	**90**							-4	12	17 categories
H: All products-Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**544**	**86**	**92**							-6	12	17 categories

Table 56 - Analyses of discordant results after storage 72 h at 5 ± 3°C - QS5 PCR Instrument (Extension, 2024)

Category		Protocol	Study design	Type		N+	TND	PD	Unpaired		Paired				Combined	
									TND-PD	AL	TND-PD	AL	TND+PD	AL	TND-PD	AL
1	**Meat products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw meat products (frozen or fresh)	13	1	4	-3						-3	
				b	Raw poultry (fresh or frozen)	13	3	3	0						0	
				c	Raw delicatessen	11	0	0	0						0	
				Total		37	4	7	-3	3					-3	3
2	**Milks and dairy products**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	11	2	3	-1						-1	
				b	Raw products	8	2	0	2						2	
				c	Ingredients and low moisture products	11	1	1	0						0	
				Total		30	5	4	1	3					1	3
	Milks and dairy products	1-in-10 ratio of ONE Broth-*Salmonella* + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Pasteurised products	13	0	4	-4						-4	
				b	Raw products	9	2	1	1						1	
				c	Ingredients and low moisture products	11	2	1	1						1	
				Total		33	4	6	-2	3					-2	3
3	**Infant formula**	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C	Paired	a	Infant formula without probiotics	16	0	0			0		0		0	
				b	Infant formula with probiotics	17	3	0			3		3		3	
				Total		33	3	0			3	3	3	6	3	3
4	**Vegetables**	1-in-10 ratio of BPW + 12 mg/l novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw vegetables (fresh, frozen)	10	1	0	1						1	
				b	Processed, under atmosphere	8	0	2	-2						-2	
				c	RTE	12	2	3	-1						-1	
				Total		30	3	5	-2	3					-2	3
5	**Seafood products**	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C	Unpaired	a	Raw fishery products	9	1	0	1						1	
				b	RTRH	10	0	0	0						0	
				c	RTE	11	5	3	2						2	
				Total		30	6	3	3	3					3	3
6	**Raw beef meats 9h**	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	9	1	1	0						0	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	9	2	1	1						1	
				Total		29	5	4	0	3					0	3
	Raw beef meats 24h	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C 9 - 24 h at 41.5°C ± 1°C	Unpaired	a	Fresh meats	10	0	1	-1						-1	
				b	Frozen meats	11	2	3	-1						-1	
				c	Seasoned meats	8	2	1	1						1	
				Total		29	5	5	-1	3					-1	3
7	**Environmental samples**	1-in-10 ratio of BPW for 20 - 28 h at 34 - 38°C	Paired	a	Dusts and residues	7	2	0			2		2		2	
				b	Cleaning and process waters	11	0	0			0		0		0	
				c	Surface samples	9	1	0			1		1		1	
				Total		27	3	0			3	3	3	6	3	3
8	**Milk powder, Infant formula and infant cereals with and without probiotics including ingredients (375g)**	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C	Unpaired	a	Milk powder, Infant formula and infant cereals without probiotics	11	0	1	-1						-1	
				b	Infant formula and infant cereals with probiotics	11	2	3	-1						-1	
				c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	2	1						1	
				Total		31	5	6	-1	3					-1	3
9	**Cocoa and chocolate products NFDM (375 g)**	1-in-10 ratio of pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C	Paired	a	Cocoa powder	14	0	0	0		0		0		0	
				b	Chocolates	15	0	0	0		0		0		0	
				c	Raw ingredients	13	1	0	1		1		1		1	
				Total		43	1	0	1	3	1	3	1	6	1	3
	Cocoa and chocolate products BPW (375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C	Unpaired	a	Cocoa powder	17	0	3	-3						-3	
				b	Chocolates	16	0	1	-1						-1	
				c	Raw Ingredients	15	0	3	-3						-3	
				Total		51	0	7	-7	3					-7	3
10	**Pet food (375 g) 1-in-6 ratio**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Unpaired	a	Dry pet food	16	3	5	-2						-2	
				b	Wet pet food	15	4	4	0						0	
				Total		31	7	9	-2	3					-2	3

	Category	Protocol	Study design	Type		N+	TND	PD	Unpaired TND-PD	Unpaired AL	Paired TND-PD	Paired AL	Paired TND+PD	Paired AL	Combined TND-PD	Combined AL	
11	**Meat products (375 g) 8 h**	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	12	3	2	1						1		
				b	Seasoned & marinated	12	2	3	-1						-1		
				c	Frozen	11	3	5	-2						-2		
				Total		36	8	10	-2	3					-2	3	
	Meat products (375 g) 24 h	1-in-5 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	13	2	2	0						0		
				b	Seasoned & marinated	13	2	4	-2						-2		
				c	Frozen	11	3	5	-2						-2		
				Total		37	7	11	-4	3					-4	3	
12	**Meat products (25 g) 8 h**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1		
				b	Seasoned & marinated	10	4	3	1						1		
				c	Frozen	10	3	3	0						0		
				Total		30	11	9	2	3					2	3	
	Meat products (25 g) 24 h	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C	Unpaired	a	Raw	10	4	3	1						1		
				b	Seasoned & marinated	10	4	3	1						1		
				c	Frozen	10	3	3	0						0		
				Total		30	11	9	2	3					2	3	
13	**Powdered Infant Formula and cereals with and without probiotics including ingredients (e.g. caseinates) (375 g) (18 h)**	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (supplemented with 6 mg/L novobiocin for probiotic formula only) for 18 - 26 h at 34 - 38°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	12	0	3	-3						-3		
				b	Powdered Infant Formula (with Probiotics)	12	0	3	-3						-3		
				c	Related Products/Ingredients	11	1	1	0						0		
				Total		35	1	7	-6	3					-6	3	
14	**Fresh and processed vegetables and Fruit (375 g) (10 h)**	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1		
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0		
				c	Related products/Ingredients	11	4	2	2						2		
				Total		37	10	9	1	3					1	3	
	Fresh and Processed Vegetables and Fruit (375 g) (24 h)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C	Unpaired	a	Powdered Infant Formula (no Probiotics)	14	2	3	-1						-1		
				b	Powdered Infant Formula (with Probiotics)	12	4	4	0						0		
				c	Related products/Ingredients	11	4	2	2						2		
				Total		37	10	9	1	3					1	3	
15	**Animal Feed (150 g) (20 h)**	1-in-10 ratio BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C	Unpaired	a	Pet feed	0	0	0	0						0		
				b	Livestock feed	0	0	0	0						0		
				c	Ingredients of feed products	10	1	0	1						1		
				Total		10	1	0	1	3					1	3	
16	**Pet Food (375 g) (1-in-10 ratio)**	1-in-10 ratio prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C	Paired	a	Dry pet food	15	0	0	0		0		0		0		
				b	Wet pet food	15	0	1	-1		-1		1		-1		
				Total		30	1	1	-1	3	-1	3	1	6	-1	3	
17	**primary production samples**	BPW + novobiocin for 18 h at 41.5°C + regrowth step in BPW for 4 h at 37°C	Unpaired	**a**	Animal faeces	19	4	0	4						4		
				b	Environmental samples and non-faeces	18	3	6	-3						-3		
				Total		37	7	6	1	3					1	3	
A: All products-Dairy BPW + novobiocin -NFDM for cocoa-Minimum incubation time for all categories						**536**	**80**	**81**							-1	**12**	17 categories
B: All products-Dairy OBS -NFDM for cocoa-Minimum incubation time for all categories						**539**	**79**	**83**							-4	**12**	17 categories
C: All products-Dairy BPW -NDFM for cocoa-Maximum incubation time for all categories						**537**	**78**	**82**							-4	**12**	17 categories
D: All products-Dairy OBS -NFDM for cocoa-Maximum incubation time for all categories						**540**	**77**	**84**							-7	**12**	17 categories
E: All products-Dairy BPW + novobiocin -BPW for cocoa-Minimum incubation time for all categories						**544**	**79**	**88**							-9	**12**	17 categories
F: All products-Dairy OBS -BPW for cocoa-Minimum incubation time for all categories,						**547**	**78**	**90**							-12	**12**	17 categories
G: All products-Dairy BPW -BPW for cocoa-Maximum incubation time for all categories						**545**	**77**	**89**							-12	**12**	17 categories
H: All products-Dairy OBS -BPW for cocoa-Maximum incubation time for all categories						**548**	**76**	**91**							-15	**12**	17 categories

The observed values for ((ND + $PA_{FP(alt)}$) - PD) and for (ND + $PA_{FP(alt)}$ + PD) meet the Acceptability Limit (observed values ≤ AL) for the individual categories and for the combined after storage for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

3.2 Relative level of detection study

The relative level of detection (RLOD) is the level of detection at P = 0.50 (LOD_{50}) of the alternative (proprietary) method divided by the level of detection at P = 0.50 (LOD_{50}) of the reference method.

The RLOD is defined as the ratio of the alternative and reference methods:

$$RLOD = \frac{LOD_{Alt.}}{LOD_{Ref.}}$$

The relative detection level is the smallest number of culturable micro-organisms that can be detected in the sample in 50% of occasions by the alternative and reference methods.

3.2.1 Experimental design

One sample type and one relevant target micro-organism for this sample type was chosen in the RLOD study, as shown in Tables 57 and 58.

A total of 30 test portions were analysed per RLOD study. All test portions were compared to the ISO 6579-1:2017 reference standard and carried out according to ISO 16140-2. A total plate count was performed on the day of analysis to determine the total microbial load.

Table 57 - Tested (matrix/strain) pairs for the RLOD determination - PikoReal PCR Instrument

Categories		Matrices	Strains	Protocol
1	**Meat products including poultry meats**	Poultry meat	*Salmonella* Braenderup Ad915	BPW for 20 - 24 h at 34 - 38°C
2	**Dairy products**	Raw milk	*Salmonella* Montevideo 606	BPW + 12mg/L novobiocin for 20-24 h at 37°C ±1°C and ONE Broth Salmonella + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
3	**Seafood and vegetables**	Spinach	*Salmonella* Virchow Ad1721	BPW for 20 - 24 h at 34 - 38°C
4	**Egg products**	Liquid egg	*Salmonella* Enteritidis 10	BPW for 20 - 24 h at 34-38 °C
5	**Raw beef meats with and without aromatics**	Ground beef	*Salmonella* Typhimurium A00C060	Pre-warmed BPW for 8 - 24 h at 41.5°C
6	**Infant formula**	Infant formula with probiotics	*Salmonella* Anatum Ad298	BPW for 16 - 20 h at 34 - 38°C
7	**Pet food**	Balls for dogs	*Salmonella* Derby 630	ONE Broth Salmonella + ONE Broth Salmonella supplement for 20 - 24 h at 34 - 38°C

Table 58 - Tested (matrix/strain) pairs for the RLOD determination - 7500 Fast and QS5 PCR Instruments

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
1	**Meat products**	Raw chicken meat	*Salmonella* Bredeney 975	48 h at 3°C ± 2°C	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
2	**Milk and dairy products**	Raw milk	*Salmonella* Ohio Ad1482	48 h at 3°C ± 2°C	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C 1-in-10 ratio of ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
3	**Infant formula**	Infant formula with probiotics	*Salmonella* Anatum Ad298	1 - 2 weeks at room temperature	1-in-10 ratio of BPW for 16 - 20 h at 34 - 38°C
4	**Vegetables**	Frozen spinach	*Salmonella* Virchow Ad1721	1 week at -20°C	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C
5	**Seafood**	Fish terrine	*Salmonella* Derby Ad1093	48 h at 3°C ± 2°C	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 24 h at 34 - 38°C

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
6	**Raw beef meats**	Ground beef	*Salmonella* Typhimurium A00C060	48 h at 3°C ± 2°C	1-in-10 ratio of pre-warmed BPW for 9 h at 34 - 38°C 1-in-10 ratio of pre-warmed BPW for 24 h at 34 - 38°C
7	**Production environmental samples**	Process water	*Salmonella* Livingstone A00L058	48 h at 3°C ± 2°C	BPW for 20 - 24 h at 34 - 38°C
8	**Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)**	Infant formula with probiotics	*Salmonella* Mbandaka Ad1810	Lyophilized strain 2 weeks at ambient temperature	1-in-10 ratio of BPW + vancomycin 18 - 22 h at 34 - 38°C
9	**Cocoa and chocolate products (375 g)**	Cocoa Powder	*Salmonella* Typhimurium ATCC 13311	Lyophilized strain 2 weeks at ambient temperature	1-in-10 ratio of NNFDM for 20-28 h at 34 - 38°C 1-in-10 ratio of pre-Warmed BPW for 22 - 30 h at 34 - 38°C
10	**Pet food (375 g) (1-in-6 ratio)**	Pâté	*Salmonella* Typhimurium QL 11007- 2	Heat stressed at 50°C for 10 minutes. Held at 2 -8°C for 48-72 h	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C
11	**Meat products (375 g)**	Ground beef	*Salmonella* Dublin UPENN STS27	Overnight culture. Held at 2 -8°C for 48-72 h	1-in-5 with pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C
12	**Meat products (25 g)**	Ground beef	*Salmonella* Enteritidis Cornell S5-415	Overnight culture. Held at 2 -8°C for 48-72 h	1-in-10 with pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5±1°C
13	**Powdered Infant Formula (with and without Probiotics) (375 g)**	Infant formula with probiotics	*Salmonella* Tennessee QL 024.6	Lyophilized culture. Held at 20 – 25 °C for 2 weeks	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO for 18 - 26 h at 34 - 38°C
		Infant formula without probiotics	*Salmonella* Tennessee QL 024.6	Lyophilized culture. Held at 20 – 25 °C for 2 weeks	1-in-6 with pre-warmed (37 ± 1°C) BPW ISO (supplemented with novobiocin 6 mg/L) for 18 - 26 h at 34 - 38°C
14	**Fresh and processed vegetables and fruit (375 g)**	Baby spinach	*Salmonella* Newport ATCC 6962	Overnight culture. Held at 2 - 8°C for 48-72 h	1-in-10 with pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5 ± 1°C
15	**Animal feed (150 g)**	Cat Kibble	*Salmonella* Infantis EFG554	Heat stressed at 50°C for 10 minutes. Held at 2 - 8°C for 48-72 h	1-in-10 with BPW ISO supplemented with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
16	**Pet food (375 g) (1-in-10 ratio)**	Pâté	*Salmonella* Schwarzengrund QL 10021.1	Heat stressed at 50°C for 10 minutes. Held at 2 - 8°C for 48-72 h	1-in-10 with pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C
17	**Primary production samples (25 g)**	Bootsocks poultry	*Salmonella* Infantis Ad1404	24h at ambient temperature	1-in-10 with BPW ISO supplemented with novobiocin at 20 mg/L for 18 - 26 h at 41.5 ± 1°C. Then1-in-10 (1 mL into 9 mL) subculture in BPW for 4 - 6 h at 37 ± 1°C

3.2.2 Test sample preparations

As outlined previously, three levels of artificial contamination were prepared for each type:

- Negative control level: One uninoculated in order to get 5 test portions.
- Low level: One inoculated usually below 2.0 CFU/sample in order to get 20 test portions providing fractional recovery (5-15 positive results out of 20)
- High level: One inoculated usually between 2.0 and 5.0 CFU/sample in order to get 5 test portions contaminated at a higher level.

3.2.3 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD version 4 (2024-01-10).

The data for all possible combinations of categories, sample sizes and protocols with the 7500 Fast and QS5 PCR Instruments are presented Tables 59 to 62 for the RLOD calculation according to the ISO 16140-2.

Table 59 - RLOD on 25 g sample size with the PikoReal PCR Instrument

Matrix/strain pair	AL	RLOD [95% confidence limit]
Poultry meat (*Salmonella* Braenderup Ad915)	1.5	1.277 [0.407; 4.004]
Raw Milk - BPW-Salmonella (*Salmonella* Montevideo 606)	2.5	0.871 [0.369; 2.061]
Raw Milk - ONE Broth-Salmonella (*Salmonella* Montevideo 606)	2.5	1.336 [0.534; 3.342]
Frozen Spinach (*Salmonella* Virchow Ad1721)	1.5	1.000 [0.531; 1.884]
Liquid egg (*Salmonella* Enteritidis 10)	1.5	1.000 [0.528; 1.895]
Ground Beef – 9 h (*Salmonella* Typhimurium A00C060)	2.5	0.457 [0.139; 1.506]
Ground Beef – 24 h (*Salmonella* Typhimurium A00C060)	2.5	0.457 [0.139; 1.506]
Powdered Infant Formula (*Salmonella* Anatum Ad298)	1.5	1.000 [0.488; 2.049]
Balls for dogs (*Salmonella* Derby 630)	2.5	1.153 [0.518; 2.566]
Combined - short or long incubation time for Ground beef	**/**	**0.999 [0.742; 1.346]**

Table 60 - RLOD on 25 g sample size with the 7500 Fast PCR Instrument

Name	AL	RLOD [95% confidence limit]
Chicken meat/S. Bredeney 975	2.5	1.629 [0.696; 3.814]
Raw milk / S. Ohio Ad1482- BPW	2.5	1.000 [0.465; 2.152]
Raw milk / S. Ohio Ad1482- OBS	2.5	1.336 [0.534; 3.342]
Infant formula with probiotics/S. Anatum Ad298	1.5	1.000 [0.488; 2.049]
Frozen spinach/S. Virchow Ad1721	2.5	1.000 [0.413, 2.419]
Fish terrine/S. Derby Ad1093	2.5	1.149 [0.490; 2.695]
Ground beef 9h/S. Typhimurium A00C060	2.5	0.554 [0.239; 1.285]
Ground beef 24h/S. Typhimurium A00C060	2.5	0.554 [0.239; 1.285]
Process water/S. Livingstone A00L058	1.5	1.170 [0.437; 3.132]
Ground beef 8 and 24h /S. Enteritidis Cornell S5-415	2.5	0.698 [0.235, 2.074]
Bootsocks/S. Infantis Ad1404	2.5	0.873 [0.379; 2.008]
Combined - short or long incubation time for Ground beef	**/**	**1.002 [0.756; 1.327]**

Table 61 - RLOD on 25 g sample size with the QS5 PCR Instrument

Name	AL	RLOD [95% confidence limit]
Chicken meat/S. Bredeney 975	2.5	1.629 [0.696; 3.814]
Raw milk / S. Ohio Ad1482- BPW	2.5	0.761[0.326; 1.777]
Raw milk / S. Ohio Ad1482- OBS	2.5	1.336 [0.534; 3.342]
Infant formula with probiotics/S. Anatum Ad298	1.5	1.000 [0.488; 2.049]
Frozen spinach/S. Virchow Ad1721	2.5	1.000 [0.413, 2.419]
Fish terrine/S. Derby Ad1093	2.5	1.149 [0.490; 2.695]
Ground beef 9h/S. Typhimurium A00C060	2.5	0.554 [0.239; 1.285]
Ground beef 24h/S. Typhimurium A00C060	2.5	0.554 [0.239; 1.285]
Process water/S. Livingstone A00L058	1.5	1.000 [0.442; 2.262]
Ground beef 8 and 24h /S. Enteritidis Cornell S5-415	2.5	0.698 [0.235, 2.074]
Bootsocks/S. Infantis Ad1404	2.5	0.873 [0.379; 2.008]
Combined - short or long incubation time for Ground beef	/	**1.002 [0.756; 1.327]**

Table 62 - RLOD on 375 g sample size with the 7500 Fast and QS5 PCR Instruments

Matrix/strain pair	AL	RLOD [95% confidence limit]
Powdered Infant Formula w/Probiotics /S. Mbandaka AD1810	2.5	0.195 [0.084; 0.456]
Cocoa Powdered (Paired)/S. Typhimurium ATCC 13311	1.5	1.000 [0.482; 2.076]
Cocoa Powder (Unpaired)/S. Typhimurium ATCC 13311	2.5	0.757 [0.338; 1.695]
Pate (1-in-6)/S. Typhimurium QL 11007- 2	2.5	0.621 [0.229; 1.686]
Ground Beef /S. Dublin UPENN STS27)	2.5	0.854 [0.319; 2.286]
Infant Formula w/Probiotics/S. Tennessee QL 024.6)	2.5	0.843 [0.297; 2.397]
Infant Formula w/o Probiotics/S. Tennessee QL 024.6)	2.5	1.000 [0.442; 2.262]
Baby Spinach/S. Newport ATCC 6962)	2.5	1.186 [0.417; 3.370]
Cat Kibble/S. Infantis EFG554)	2.5	1.152 [0.471; 2.817]
Pate (1-in-10)/S. Schwarzengrund QL 10021.1)	1.5	1.000 [0.429; 2.334]
Combined	/	**0.741 [0.555; 0.989]**

RLOD was the same for 7500 Fast and QS5 PCR Instrument and both enrichment protocols.

The LOD_{50} calculations were done using the Excel spreadsheet available at http://standards.iso.org/iso/16140 POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Tables 63 to 66.

Table 63 – LOD_{50} results on 25 g sample size with the PikoReal PCR Instrument

Matrix/strain pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test[1]		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test	
	Alternative method	Reference method	Alternative method	Reference method
Poultry meat (*Salmonella* Braenderup Ad915)	0.7 [0.4;1.5]	0.6 [0.3;1.2]	3.2 [1.6;6.5]	2.6 [1.3;5.3]
Raw Milk - BPW (*Salmonella* Montevideo 606)	0.6 [0.5; 0.7]	0.9 [0.5; 1.5]	2.7 [2.2; 3.2]	0.9 [0.5; 1.5]
Raw Milk - ONE Broth-Salmonella (*Salmonella* Montevideo 606)	1.1 [0.6; 1.9]	0.9 [0.5; 1.5]	4.7 [2.7; 8.2]	3.7 [2.2; 6.4]
Frozen Spinach (*Salmonella* Virchow Ad1721)	0.4 [0.3;0.7]	0.4 [0.3;0.7]	1.9 [1.2;3.1]	1.9 [1.2;3.1]
Liquid egg (*Salmonella* Enteritidis 10)	0.6 [0.4;1.0]	0.6 [0.4;1.0]	2.6 [1.6;4.3]	2.6 [1.6;4.3]
Ground Beef – 9 h (*Salmonella* Typhimurium A00C060)	0.3 [0.2;0.6]	0.5 [0.3;0.9]	1.4 [0.7;2.6]	2.3 [1.2;4.1]
Ground Beef – 24 h (*Salmonella* Typhimurium A00C060)	0.3 [0.2;0.6]	0.5 [0.3;0.9]	1.4 [0.7;2.6]	2.3 [1.2;4.1]
Powdered Infant Formula (*Salmonella* Anatum Ad298)	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Balls for dogs (*Salmonella* Derby 630)	0.5 [0.3;1.0]	0.5 [0.3;0.9]	2.3 [1.3;4.2]	2.1 [1.2;3.8]
Combined - short or long incubation time for Ground beef	**0.5 [0.4;0.7]**	**0.6 [0.5;0.7]**	**2.4 [1.9;2.9]**	**2.5 [2.0;3.1]**

Table 64 - LOD_{50} results on 25 g sample size with the 7500 Fast PCR Instrument

Matrix/strain pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test	
	Alternative method	Reference method	Alternative method	Reference method
Chicken meat/S. Bredeney 975	1.5 [0.8; 2.9]	1.0 [0.6; 1.7]	6.6 [3.6; 12.4]	4.2 [2.4; 7.3]
Raw milk / S. Ohio Ad1482- BPW	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	3.7 [2.2; 6.4]	3.7 [2.2; 6.4]
Raw milk / S. Ohio Ad1482- OBS	1.1 [0.6; 1.9]	0.9 [0.5; 1.5]	4.7 [2.7; 8.2]	3.7 [2.2; 6.4]
Infant formula with probiotics/S. Anatum Ad298	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	2.7 [1.6; 4.8]	2.7 [1.6; 4.8]
Frozen spinach/S. Virchow Ad1721	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	3.7 [2.1; 6.7]	3.7 [2.1; 6.7]
Fish terrine/S. Derby Ad1093	1.0 [0.5; 1.8]	0.9 [0.5; 1.6]	4.2 [2.3; 7.7]	3.8 [2.1; 6.8]
Ground beef 9h/S. Typhimurium A00C060	0.9 [0.5; 1.5]	1.6 [0.8; 3.0]	3.8 [2.2; 6.6]	6.9 [3.7; 12.9]
Ground beef 24h/S. Typhimurium A00C060	0.9 [0.5; 1.5]	1.6 [0.8; 3.0]	3.8 [2.2; 6.6]	6.9 [3.7; 12.9]
Process water/S. Livingstone A00L058	0.8 [0.4; 1.4]	0.7 [0.4; 1.2]	3.4 [1.9; 6.0]	3.0 [1.7; 5.3]
Ground beef 8 and 24h /S. Enteritidis Cornell S5-415	1.8 [1.0; 3.2]	2.3 [1.2; 4.2]	7.8 [4.4; 13.7]	9.8 [5.4; 18.0]
Bootsocks/S. Infantis Ad1404	0.6 [0.3; 1.0]	0.7 [0.4; 1.1]	2.5 [1.4; 4.3]	2.8 [1.6; 4.9]
Combined - short or long incubation time for Ground beef	**1.0 [0.8;1.2]**	**1.0 [0.8;1.2]**	**4.2 [3.5;5.0]**	**4.3 [3.6;5.1]**

[1] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

Table 65 - LOD_{50} results on 25 g sample size with the QS5 PCR Instrument

Matrix/strain pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test	
	Alternative method	Reference method	Alternative method	Reference method
Chicken meat/S. Bredeney 975	1.5 [0.8; 2.9]	1.0 [0.6; 1.7]	6.6 [3.6; 12.4]	4.2 [2.4; 7.3]
Raw milk / S. Ohio Ad1482- BPW	0.7 [0.4; 1.2]	0.9 [0.5; 1.5]	3.0 [1.8; 5.0]	3.7 [2.2; 6.4]
Raw milk / S. Ohio Ad1482- OBS	1.1 [0.6; 1.9]	0.9 [0.5; 1.5]	4.7 [2.7; 8.2]	3.7 [2.2; 6.4]
Infant formula with probiotics/S. Anatum Ad298	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	2.7 [1.6; 4.8]	2.7 [1.6; 4.8]
Frozen spinach/S. Virchow Ad1721	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	3.7 [2.1; 6.7]	3.7 [2.1; 6.7]
Fish terrine/S. Derby Ad1093	1.0 [0.5; 1.8]	0.9 [0.5; 1.6]	4.2 [2.3; 7.7]	3.8 [2.1; 6.8]
Ground beef 9h/S. Typhimurium A00C060	0.9 [0.5; 1.5]	1.6 [0.8; 3.0]	3.8 [2.2; 6.6]	6.9 [3.7; 12.9]
Ground beef 24h/S. Typhimurium A00C060	0.9 [0.5; 1.5]	1.6 [0.8; 3.0]	3.8 [2.2; 6.6]	6.9 [3.7; 12.9]
Process water/S. Livingstone A00L058	0.7 [0.4; 1.2]	0.7 [0.4; 1.2]	3.0 [1.7; 5.3]	3.0 [1.7; 5.3]
Ground beef 8 and 24h /S. Enteritidis Cornell S5-415	1.8 [1.0; 3.2]	2.3 [1.2; 4.2]	7.8 [4.4; 13.7]	9.8 [5.4; 18.0]
Bootsocks/S. Infantis Ad1404	0.6 [0.3; 1.0]	0.7 [0.4; 1.1]	2.5 [1.4; 4.3]	2.8 [1.6; 4.9]
Combined - short or long incubation time for Ground beef	**0.9 [0.8;1.1]**	**1.0 [0.8;1.2]**	**4.1 [3.4;4.9]**	**4.3 [3.6;5.1]**

Table 66 - LOD_{50} results on 375 g sample size with the 7500 Fast PCR Instrument and QS5 PCR Instrument

Matrix/strain pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test	
	Alternative method	Reference method	Alternative method	Reference method
Powdered Infant Formula w/Probiotics /S. Mbandaka AD1810	0.9 [0.5; 1.6]	5.1 [2.6; 9.7]	3.9 [2.2; 6.8]	21.9 [11.4; 41.9]
Cocoa Powdered (Paired)/S. Typhimurium ATCC 13311	0.7 [0.4; 1.3]	0.7 [0.4; 1.3]	3.1 [1.8; 5.6]	3.1 [1.8; 5.6]
Cocoa Powder (Unpaired)/S. Typhimurium ATCC 13311	0.6 [0.3; 1.0]	0.7 [0.4; 1.3]	2.4 [1.4; 4.2]	3.1 [1.8; 5.6]
Pate (1-in-6)/S. Typhimurium QL 11007- 2	1.3 [0.8; 2.2]	1.8 [1.0; 3.3]	5.6 [3.3; 9.6]	7.9 [4.4; 14.1]
Ground Beef /S. Dublin UPENN STS27)	0.6 [0.3; 1.1]	0.7 [0.4; 1.2]	2.6 [1.5; 4.7]	3.0 [1.7; 5.3]
Infant Formula w/Probiotics/S. Tennessee QL 024.6	1.6 [0.9; 2.8]	1.8 [1.0; 3.2]	6.8 [3.9; 12.0]	7.6 [4.3; 13.7]
Infant Formula w/o Probiotics/S. Tennessee QL 024.6	1.4 [0.8; 2.4]	1.4 [0.8; 2.4]	6.1 [3.5; 10.5]	6.1 [3.5; 10.5]
Baby Spinach/S. Newport ATCC 6962)	1.0 [0.6; 1.8]	0.9 [0.5; 1.6]	4.3 [2.4; 7.8]	3.8 [2.2; 6.8]
Cat Kibble/S. Infantis EFG554)	0.7 [0.4; 1.3]	0.6 [0.4; 1.1]	3.2 [1.8; 5.5]	2.8 [1.6; 4.9]
Pate (1-in-10)/S. Schwarzengrund QL 10021.1	1.2 [0.7; 2.2]	1.2 [0.7; 2.2]	5.3 [3.0; 9.3]	5.3 [3.0; 9.3]
Combined	**1.0 [0.8;1.2]**	**1.4 [1.1;1.7]**	**4.3 [3.6;5.1]**	**6.0 [5.0;7.2]**

LOD was the same for the 7500 Fast and QS5 instrument and both enrichment protocols.

3.2.4 Conclusion RLOD study

For all tested matrices, sample sizes, protocols and thermocyclers, the RLOD values meet the acceptability limit of 2.5 for unpaired test portions and 1.5 for paired test portions for all types tested.
The LOD_{50} of the alternative method according to Wilrich & Wilrich varies from 0.3 CFU to 3.16 CFU considering the lowest and highest limits of the confidence intervals.

3.3 Inclusivity / Exclusivity (initial validation, 2013 and extension studies, 2017 and 2024)

The inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. The exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

For the initial validation study, 55 *Salmonella* strains were tested with the protocol dedicated to raw beef meats (8 h at 41.5°C) as well as 30 non-target strains. The PCR was run using the PikoReal PCR Instrument.

For the extension study carried out in 2017, 45 *Salmonella* strains were tested with the protocol dedicated to raw beef meats (9 h at 41.5°C) using the 7500 Fast Instrument.

For the extension study performed in 2024, the combined 100 *Salmonella* strains from the previous inclusivity studies were tested again as the protocol used in this extension study (BPW + 20 mg/L 18h at 41.5°C + subculture in BPW 4 h at 37°C) was more selective than the protocol previously tested (BPW 8h at 41.5°C).

3.3.1 Inclusivity testing

During the initial validation and the 2017 extension, *Salmonella* strains were cultured in Brain Heart Infusion (BHI) medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 mL BPW. The enrichment step was performed in pre-warmed BPW (41.5°C) for 8 or 9 h at 41.5°C. The alternative method protocol was then performed using the PikoReal PCR Instrument for the initial validation study and using the 7500 Fast PCR instrument for the renewal study.

During the 2024 extension, the *Salmonella* strains were cultured in BHI medium at 37°C. Dilutions were done in order to achieve an inoculation level of 10 to

100 cells/225 mL in BPW supplemented with novobiocin at 20 mg/L. The broths were incubated for 18 h at 41.5°C and then subcultured into BPW for 4 h at 37°C. The alternative method protocol was then performed using the 7500 Fast and QS5 PCR Instruments.

3.3.2 Exclusivity testing

During the initial validation, negative strains were cultured in BHI Broth at 37°C. Dilutions were performed in order to inoculate 10^5 cells/mL BPW. The BPW was incubated for 24 h at 37°C. The alternative method was then performed using the PikoReal Instrument for the initial validation study and using the 7500 Fast PCR Instrument for the extension study.

In agreement with the AFNOR Technical Committee, it was decided to not run again this study using the QS5 PCR Instrument.

3.3.3 Conclusion

The raw inclusivity and exclusivity data are given in **Appendix 6.**
The initial validation and 2017 extension showed satisfying inclusivity and exclusivity data providing evidence that the method is specific and selective.

During the 2024 extension, 99 strains showed satisfying results with 94 giving positive results during the first set of testing and five after the addition of faeces to the samples. One strain, *Salmonella* Typhi, showed negative results with the alternative method by PCR with difficulties also observed with the reference method and the confirmation of the alternative method (growth on XLD only) indicating potential sensitivity of this strain to some selective conditions.

4 INTERLABORATORY STUDY

The inter-laboratory 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.

4.1 Study organisation

Samples were sent to 15 laboratories. The study was done with ground beef samples contaminated by *Salmonella* Typhimurium A00C060. Samples were inoculated and sent on Monday 8th July 2013, as described below:

- 24 blind coded samples (25 g) for analysis of *Salmonella* with the SureTect Salmonella species PCR Assay method (red label)
- 24 blind coded samples (25 g) for analysis of *Salmonella* by the ISO 6579 (2002) reference method (blue label).
- One ground beef sample (labelled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by ISO 4833 method.
- One water flask labelled “Temperature Control” with a temperature probe, which must be incubated simultaneously with the samples during analysis (storage and alternative enrichment incubation).

The analyses were started on Tuesday 9th or Wednesday 10th July 2013.The targeted inoculation levels were:

- 0 CFU/25 g,
- 1 – 10 CFU/25 g,
- 5 – 50 CFU/25 g.

Blind-coded samples were placed into isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during transportation, the package delivery and storage until analyses.

The samples were shipped in express (24 h maximum), in isothermal packages. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.
The *Salmonella* detection was performed by the reference and the alternative methods using the Piko-Real PCR Instrument. The lower incubation time was tested for the alternative method. i.e. 8 h at 41.5°C.
The collaborative study instructions were sent 26th June 2013.

4.2 Experimental parameters control

4.2.1 Strain stability and background microflora stability

> Before inoculation

To evaluate the absence of natural contamination, the EN ISO 6579 method was performed on five ground beef portions (25 g) before the inoculation. All the results were negative.

Sample stability

Sample stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. Triplicate samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 67.

Table 67 - Sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	200	220	240	800
Day 1	+	+	+	220	210	320	690
Day 2	+	+	+	210	230	280	1600

No growth was observed during storage at 4°C.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 68).

Table 68 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 8 – 11 – 15 – 16 – 19 – 23 – 24	0	/	/	/
Low level	1 – 5 – 7 – 9 – 13 – 17 – 20 – 22	3	4.1	3.6	4.7
High level	2 – 4 – 6 – 10 – 12 – 14 – 18 – 21	20	19.2	16.7	22.1

4.2.3 Logistic conditions

Temperature conditions are given in Table 69 below.

Table 69 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Date of analysis
A	7.0	11.1	Day 2 – 11h30	Day 2
B	*Not received*	16.0	Day 2 – 11h00	Day 2
C	7.5	16.0	Day 2 – 17h00	Not analysed
D	4.5	5.2	Day 2 – 11h00	Day 2
E	7.5	12.3	Day 2 – 11h25	Day 2
G	13.0	13.9	Day 2 – 14h00	Day 2
H	4.0	3.7	Day 1 – 07h00	Day 2
I	2.5	4.2	Day 1 – 11h30	Day 1 (ISO) Day 2 (Alternative)
J	7.0	7.5	Day 1 – 13h00	Day 2
K	3.0	3.6	Day 1 – 12h00	Day 2
L	5.5	10.3	Day 2 –11h45	Day 2
M	5.0	8.0	Day 2 – 12h00	Day 2
N	7.0	8.9	Day 2 – 09h45	Day 2
O	8.4	12.0	Day 2 – 09h30	Day 2
P	7.5	11.7	Day 2 – 11h00	Day 2

Three laboratories received their samples at 8.4°C or above 8.4°C (labs B, G and O). The results of these labs were not kept for interpretation.

4.3 Results analysis

The raw data are given in **Appendix 7.**

4.3.1 Expert lab results

The results obtained by the expert laboratory are given in Table 70.

Table 70 - Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	8/8	8/8
L2	8/8	8/8

4.3.2 Results observed by the collaborative laboratories

Aerobic mesophilic flora enumeration

Depending on the lab results, the enumeration levels varied from 6.1 x 10^2 to 1.1 x 10^4 CFU/g.

Salmonella spp. detection

The samples were delivered to 15 labs. Due to late reception, lab C decided not to run the analyses. Data from 14 labs was received. The incubation times for the alternative method are shown in Table 71.

Table 71 - Enrichment incubation times

Laboratory	Incubation hours		Incubation time
	Beginning	End	
A	15h26	23h41	08h15
B	*Probe not received*		/
D	19h00	03h00	08h00
E	15h30	23h00	07h30
G	15h47	23h47	08h00
H	7h00	14h33	07h30
I	7h00	14h50	07h50
J	8h52	16h22	07h30
K	09h08	17h08	08h00
L	12h09	20h09	08h00
M	15h25	22h55	07h30
N	10h57	19h12	08h15
O	10h13	18h13	08h00
P	11h44	19h29	07h45

A total of 14 collaborators participated to the study. The results obtained are provided in Table 72 (reference method) and Table 73 (alternative method) below.

Table 72 - Positive results by the reference method (ALL the collaborators)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
D	0	8	7
E	0	8	8
G	1	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	4	8	8
P	0	8	8
Total	P_0 = 5	P_1 = 112	P_2 = 111

Table 73 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Laboratory	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	0	0	0	8	8	8	8	8	8
B	6	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	2	2	1	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	P_0 = 11	2	CP_0 = 1	P_1 = 112	112	CP_1 = 112	P_2 = 112	112	CP_2 = 112

4.3.3 Results of the collaborators retained for interpretation

According to the AFNOR technical rules, labs with more than one positive sample at Level 0 (confirmed positive or false positive) cannot be kept for interpretation. In this study, the results from Lab K (two positive PCR results not confirmed with cultural methods) were kept in order to have the required number of collaborators. This was accepted by the AFNOR technical committee during the presentation of the initial validation study (November 2013).

The results from 10 labs were ultimately kept for interpretation (A, D, E, H, J, K, L, M, N and P); four labs' results were not included for the following reasons:

- Labs B, G and O: temperature at receipt above or equal to 8.4°C.
- Lab I: samples were analysed at Day 1 for ISO method and at Day 2 for alternative method.

The results obtained for interpretation are presented in Table 74 (reference method) and Table 75 (alternative method) below.

Table 74 - Positive results by the reference method
(Without Labs B, G, I and O)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
D	0	8	7
E	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
P	0	8	8
Total	$P_0 = 0$	$P_1 = 80$	$P_2 = 79$

Table 75 - Positive results (before and after confirmation) by the alternative method (Without Labs B, G, I and O)

Laboratory	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	**P_0 = 3**	**0**	**CP_0 = 0**	**P_1 = 80**	**80**	**CP_1 = 80**	**P_2 = 80**	**80**	**CP_2 = 80**

4.3.4 Calculation and interpretation

Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 76).

Table 76 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N\_}\right)\right) x\ 100\ \% =$	100.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N\_}\right)\right) x\ 100\ \% =$	100.0 %

N: number of all L0 tests

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

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

> Calculation of the sensitivity for the alternative method (SE_{alt}), the sensitivity for the reference method (SE_{ref}), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Despite the fractional recovery level was not reached for any level, it was decided to with the agreement of the technical committee to analyse the higher inoculation level (L2). The interpretation was done for this level only.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for L2 is provided in Table 77.

Table 77 - Summary of the obtained results with the reference method and the alternative method for Level 2

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 79**	Positive deviation (R-/A+) **PD = 1**
Alternative method negative (A-)	Total Negative deviation (A-/R+) **TND = 0 ($ND_{FN(alt)}$ = 0)**	Total Negative agreement (A-/R-) **TNA = 0 ($NA_{FN(alt)}$ = 0)**

Based on the data summarized in Table 77, the values of sensitivity of the alternative and reference methods, as well as the relative trueness, false positive ratio and false negative ratio for the alternative method (taking account the confirmations), are the following (See Table 78).

Table 78 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level 2
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	100.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	98.8 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	98.8 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	0.0%
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.000

Interpretation of trueness data

For an **unpaired study design**, the difference between (TND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (TND – PD) shall not be higher than the AL. The AL is defined as [$(TND - PD)_{max}$] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

$$(p+)_{ref} = \frac{P_{x\,(ref)}}{N_{x\,(ref)}}$$

where

$P_{x(ref)}$ = is number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all laboratories

$N_{x(ref)}$ = is number of samples tested at level x (L_1 or L_2) with the reference method by all laboratories

$$(p+)_{alt} = \frac{CP_{x\,(alt)}}{N_{x\,(alt)}}$$

where

$CP_{x(alt)}$ = is number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all laboratories

$N_{x(alt)}$ = is number of samples tested at level x (L_1 or L_2) with the alternative method by all laboratories

$$(TND - PD)_{max} = \sqrt{3N_{x\,(ref)}\; x\; ((p+)_{ref} + (p+)_{alt} - 2((p+)_{ref}\; x\; (p+)_{alt}))}$$

where

$N_{x(ref)}$ = is number of samples tested for level x (L_1 or L_2) with the reference method by all laboratories.

The AL is not met when the observed value (TND - PD) 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 reason(s) for acceptance of the alternative method when the AL is not met shall be stated in the study report.

The calculations are the following, according to the ISO 16140-2:2016 and ISO 16140-2/A1:2024 (See Table 79).

Table 79 - Calculations

N_X	80
$(p+)_{ref}$	98.75 %
$(p+)_{alt}$	100.00 %
AL = (TND - PD) max	1.73
TND - PD	- 1
Conclusion	**ND - PD < AL**

The EN ISO 16140-2:2016 requirements are fulfilled as (TND - PD) is lower than the AL.

> Evaluation of the LOD_{50} and RLOD between laboratories

The $LOD_{50\%}$ was calculated using the ISO 16140-2 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODLOD-interlab_ver2.xlsm.

The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: **$RLOD = LOD_{alt}/LOD_{ref}$.**

The results are given in Table 80.

Table 80 - LOD_{50} and RLOD

Method	LOD_{50}	RLOD
Reference	0.98 (0.71, 1.35)	
Alternative	Calculation impossible as every inoculated sample is positive	

4.3.5 Inter-laboratory study conclusion

The data and interpretations comply with the ISO 16140-2 requirements. The SureTect Salmonella species PCR Assay is considered equivalent to the ISO standard.

5 CONCLUSIONS

The performances and robustness of the Thermo Scientific™ SureTect™ Salmonella species PCR Assay have been assessed during the first validation study and multiple extension and renewal studies.

A total of seven categories were tested with the PikoReal PCR Instrument, and 17 categories with both the 7500 Fast and QuantStudio 5 PCR Instrument.

Overall, the conclusions for the Method Comparison Study are:

- The observed values for categories analysed TND-PD and TND+PD were lower than the acceptability limit (AL) (observed values ≤ AL) for both enrichment conditions.
- The RLOD values (using the confirmed alternative method results) meet the acceptability limit for all tested categories, protocols, and thermocyclers.
- The method is specific and selective.
- It is possible to store the enrichment broths and lysates for 72 h at 5°C ± 3°C for the tested category.

The inter-laboratory study conclusions are: the data and interpretations comply with the ISO 16140-2 requirements.

The Thermo Scientific™ SureTect™ Salmonella species PCR Assay fulfils all the ISO 16140-2 requirements and AFNOR technical rules (revision 12).

Flexibility is offered with:

- the sample size and enrichment protocol for multiple categories.
- the selection of the thermocyclers.
- the multiple enrichment protocols allow the end-user to have the flexibility to decide which protocol to use based on their unique needs and preferences.
- the confirmation protocol as characteristic colonies could be tested according to following options:
- in the context of NF Validation:
  - Option 1: Oxoid Salmonella Latex test
  - Option 2: Microbact GNB 24E biochemical galleries on isolated colonies from XLD or Brilliance Salmonella Agar

- in the context of ISO general rules:
  - Option 3: Any EN ISO 16140-6:2019 validated method from isolated colonies on XLD or *Brilliance* Salmonella Agar.
  - Option 4: ISO 6579:2017 confirmation procedure from XLD or *Brilliance* Salmonella Agar.

Quimper, 28 November 2025

Astrid CARIOU
Manager
Method performance in food microbiology

I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 - Flow diagram of the alternative method: SureTect™ Salmonella species PCR Assay for food, pet food, animal feed and production environmental samples

The enrichment protocols are presented below depending on the thermocyclers and categories:

	Category or type	Enrichment step
PikoReal PCR Instrument	**General protocol with the tested categories**	
	Meat products including poultry meats Seafood and vegetables Egg products	1-in-10 ratio of BPW for 20 - 28 h at 34 - 38°C
	Infant formula (10 g) with a shorter incubation time	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C
	Specific protocol for dairy products. due to presence of technological and background microflora	
	Dairy products	1-in-10 ratio of BPW + 12mg/L novobiocin for 20-28 h at 34 - 38°C and ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Short protocol for raw beef meats	
	Raw beef meats with and without aromatics	1-in-10 ratio of pre-warmed BPW for 8 - 24 h at 41.5°C
	Protocol for pet food	
	Pet food	1-in-10 ratio of ONE Broth-Salmonella + ONE Broth-Salmonella supplement for 20 - 28 h at 34 - 38°C
7500 Fast and QS5 PCR Instruments	**General protocol with the tested categories**	
	Meat products Dairy products Vegetables Fish and Seafood	1-in-10 ratio of BPW + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Additional possible protocol for Dairy products	
	Dairy products	1-in-10 ratio of ONE Broth-Salmonella + 12 mg/L novobiocin for 20 - 28 h at 34 - 38°C
	Infant formula	
	Infant formula (25 g)	1-in-10 ratio of BPW for 16 - 24 h at 34 - 38°C
	Milk powder. Infant formula and infant cereals with and without probiotics (from 50g to 375g) including ingredients	1-in-10 ratio of BPW + vancomycin (6 mg/L) for 18 - 26 h at 34 - 38°C
	Short protocol for raw beef meats	
	Raw beef meats with and without aromatics	1-in-10 ratio of pre-warmed BPW for 9 - 24 h at 41.5 ± 1°C
	Environmental samples	
	Environmental samples	BPW for 20 - 28 h at 34 - 38°C
	Cocoa and chocolate products (2 possible protocols)	
	Cocoa and chocolate products (up to 375 g)	1-in-10 ratio of pre-warmed BPW for 22 - 30 h at 34 - 38°C; Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM)

	Category or type	Enrichment step
		according to the ISO 6887-4:2017 standard for 20 - 28 h at 34 - 38°C **Dilute sample 1-in-5 with BPW to avoid inhibition prior running the lysis step**
7500 Fast and QS5 PCR Instruments	**Additional products for sample size up to 375 g or 150 g**	
	Pet Food (375 g)	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C
	Meat Products (375 g)	1-in-5 ratio of pre-warmed (41.5±1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C
	Meat Products (25 g)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 8 - 24 h at 41.5 ± 1°C
	Powdered Infant Formula and Cereals **with** and without **probiotics** including ingredients (e.g. caseinates) (375 g)	1-in-6 ratio of pre-warmed (37 ± 1°C) BPW ISO (**supplemented with 6 mg/L novobiocin for probiotic formula only**) for 18 - 26 h at 34 - 38°C
	Fresh and Processed Vegetables and Fruit (375 g)	1-in-10 ratio of pre-warmed (41.5 ± 1°C) BPW ISO for 10 - 24 h at 41.5±1°C
	Animal Feed (150 g)	1-in-10 ratio of BPW ISO with novobiocin at 12 mg/L for 20 - 28 h at 34 - 38°C
	Pet Food (375 g)	1-in-10 ratio of prewarmed (37 ± 1°C) BPW ISO for 20 - 28 h at 34 - 38°C

Perform lysis following package insert instructions (10 µL of enrichment)[3]

↓

Rehydrate SureTect PCR pellets with (20 µL of lysate)

↓

Load and run PCR on QuantStudio5 or 7500 Fast PCR Instruments

↓

CONFIRMATION

Streaking 10 µL of the enrichment broth on XLD or Brilliance Salmonella Agar[4]

Confirmation tests are run from isolated colonies from XLD or Brilliance Salmonella Agar

- According to NF Validation brand
  - Option 1: Oxoid™ Salmonella Test Kit using Latex Agglutination
  - Option 2: Oxoid™ Microbact™ GNB 24E biochemical gallery on isolated colonies
- According to the ISO general rules
  - Option 3: Any ISO 16140-6:2019 validated confirmation method from isolated colonies on XLD or *Brilliance* Salmonella Agar
  - Option 4: ISO 6579:2017 confirmation procedure from XLD or *Brilliance* Salmonella Agar

[1]According to the ISO 6887-4:2017standard. add Brilliant Green (0.018 g/L) for products with high background microflora

[2]According to the ISO 6887-4:2017. add Tween 80 for products containing more than 20% fat.

[3]Possible to held samples for 72 h at 2-8°C prior DNA extraction

[4]For samples with high background microflora. a sub-culture in RVS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking on one of the two possible selective agars.

Flow diagram of the SureTect Salmonella species PCR Assay for *Salmonella* spp. detection <u>in primary production samples</u>

ENRICHMENT protocols

25 g sample (faeces and litter) + 225 mL BPW + 20 mg /L novobiocin [1]

and specific preparation according to the ISO 6887-6 :

- 100 mL Water + 100 mL Double Strength medium
- Boot socks/Drag swabs/Rope swabs/wibes + 225 mL
- Stick swabs + 9 mL

↓

Incubation 18-26 h at 41.5°C ± 1°C

↓

Regrowth in BPW (1 mL + 9 mL)
4-6 h at 37°C ± 1°C

↓

Lysis: on 10 µL of enrichment

↓

PCR: Rehydrate SureTect PCR Pellets
with 20 µL of lysate
Load and run PCR on QuantStudio 5 and 7500 Fast instruments

↓

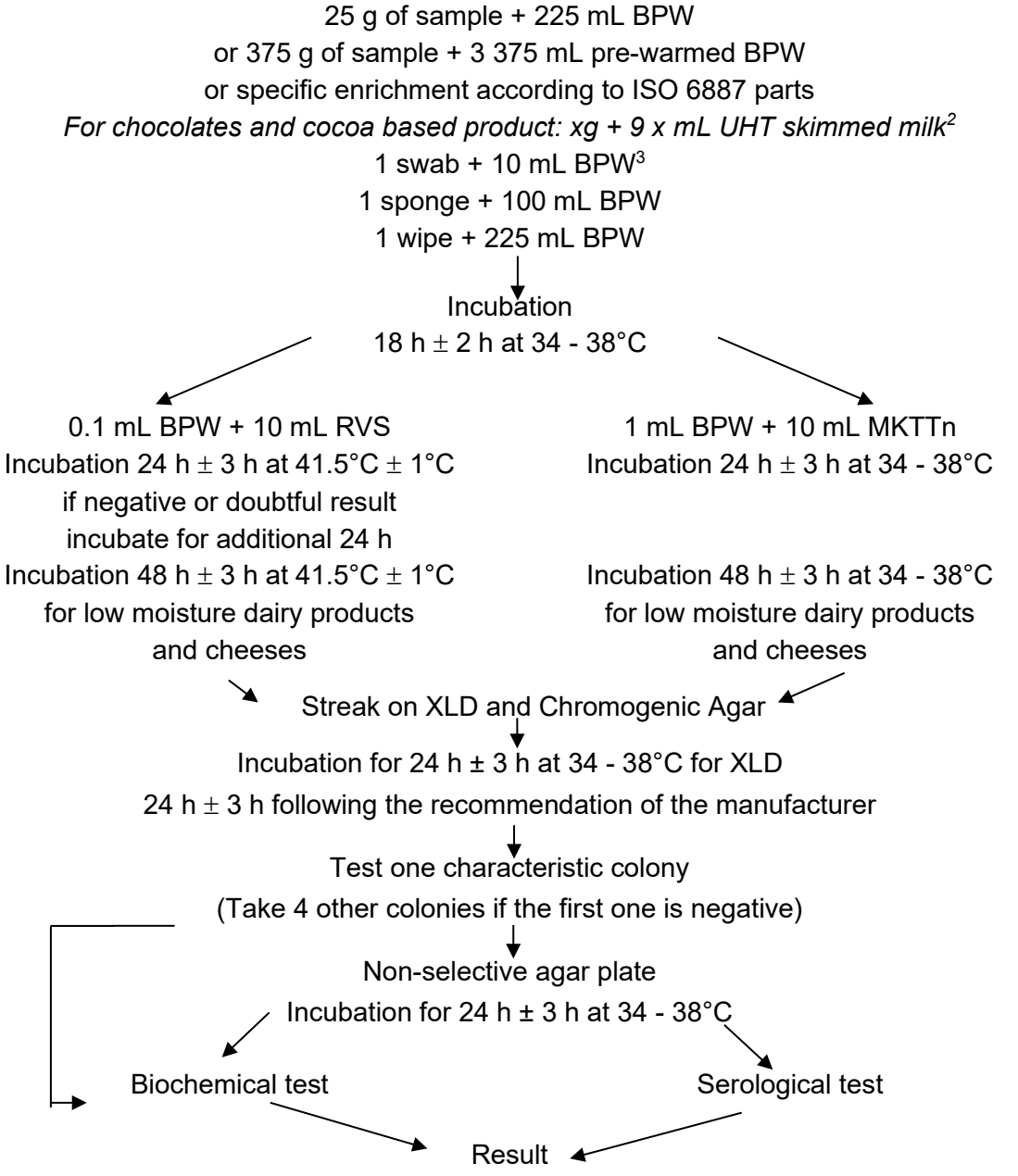
CONFIRMATION:

- Subculture into RVS broth (24 h ± 3 h at 41.5°C ± 1°C) and streaking onto *Brilliance* Salmonella Agar and XLD
- After incubation at 24 h at 34-38°C. Observe for presumptive Salmonella colonies
- Confirmation by Oxoid Salmonella Latex test, Microbact GNB24E or confirmatory tests of the ISO method or equivalent

[1] The enriched samples were stored for 72 h at 5 ± 3°C, **post primary enrichment**, prior to subculture, or DNA extraction.

Appendix 2 - Flow diagram of the reference method

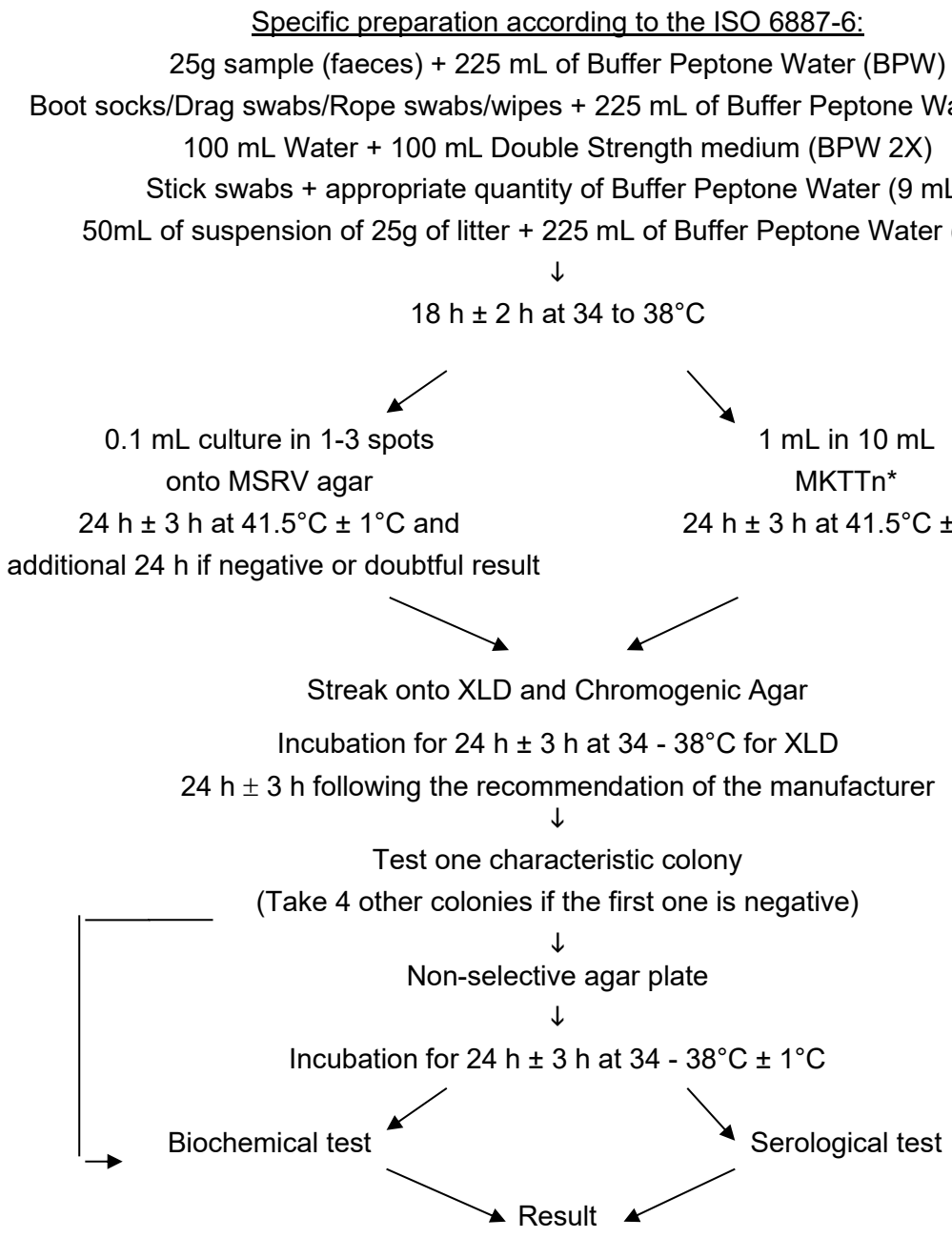
ISO 6579-1:2017: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.
ISO 6579-1/A1:2020: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - 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



2 For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80
For products with high background microflora add Brilliant green (0.018g/L)

3 For sampling after cleaning process premoisten
- 1 swab + 1 mL broth universal neutralizing (+ 9 mL BPW)
- 1 sponge + 10 mL broth universal neutralizing (+ 90 mL BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 mL BPW)

Primary production samples: faeces and environmental samples



* The MKTTn is optional in the ISO 6579-1 for PPS samples but performed during the validation in order to evaluate motile and non-motile *Salmonella* spp.

Appendix 3 - Artificial contamination for the sensitivity study

ADRIA (Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)
Q Labs
Microsept

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
482	Poitrine de veau à mijoter	Veal meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
483	Pavé de veau à griller	Veal meat	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
484	Bavette d'aloyau	Beef meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
485	Steak à griller	Ground beef	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
1534	Viande bovine à pot au feu	Beef trim	S. Dublin Ad529	Beef	Seeding 48 h at 3°C ± 2°C	/	1-2-1-2-2 (1.6)	+	1	a
767	Rôti de porc	Delicatessen (pork)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
768	Bacon fumé	Delicatessen (bacon)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
769	Saucisson sec	Delicatessen (dry sausage)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
770	Cervelas	Delicatessen (cervelas)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
771	Jambon supérieur avec couenne	Delicatessen (ham)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
772	Saucisson à l'ail	Delicatessen (sausage)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
773	Jambon serrano	Delicatessen (ham)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
774	Salami	Delicatessen(salami)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
487	Camembert pasteurisé	Pasteurised milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	-	2	a
488	Lait ribot	Fermented milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	+	2	a
490	Lait fermenté	Fermented milk	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	+	2	a
491	Crème fraiche	Cream	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	1-0-2-0-1 (0.8)	+	2	a
492	Lait cru fermier	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
496	Gros lait fermier	Raw milk cheese	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	-	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
776	Lait fermenté	Fermented milk	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
777	Lait frais entier	Pasteurised milk	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
778	Crème pasteurisée	Pasteurised cream	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	S. Dublin Ad1336	Raw milk cheese	Spiking HT 8min 56°C	0.7	7-1-4-3-0 (3.0)	+	2	a
780	Glace rhum raisin	Ice cream	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
781	Glace vanille	Ice cream (vanilla)	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
783	Glace rhum raisin	Ice cream	S. Mbandaka Ad1810	Raw milk	Seeding 1 week -20°C	/	3-4-2-1-1 (2.2)	+	2	a
493	Roquefort au lait cru	Raw milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	+	2	b
494	Comté au lait cru	Raw milk cheese	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	b
495	Bethmale au lait cru	Raw milk cheese	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	-	2	b
2461	Roquefort au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	+	2	b
2462	Grana padana au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	-	2	b
327	lait entier en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c
328	Lait entier en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
330	Lait demi écrémé en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
331	Lait écrémé en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
333	**Maltodextrine en poudre**	**Maltodextrin**	*S.* Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
334	**Maltodextrine en poudre**	**Maltodextrin**	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
335	**Lactosérum en poudre atomisé**	**Lactoserum**	*S.* Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	1.0	+	2	c
336	**Lactosérum en poudre atomisé**	**Lactoserum**	*S.* Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
337	**Lactosérum en poudre**	**Lactoserum**	*S.* Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
339	**Caséinates**	**Caseinates**	*S.* Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
340	**Caséinates**	**Caseinates**	*S.* Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
604	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	*S.* Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.0	+	3	a
605	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	*S.* Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.0	-	3	a
608	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	3.0	+	3	a
609	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	*S.* Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	a
610	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
611	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	a
616	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
617	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	a
981	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	*S.* Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	a
982	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	*S.* Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	a
983	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	*S.* Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	a
984	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	*S.* Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	-	3	a
991	**Poudre de lait infantile sans probiotiques 1er âge**	**Infant formula without probiotics**	*S.* Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	a
992	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
993	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	*S.* Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
1108	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	*S.* Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
1109	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	*S.* Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1110	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1111	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula without probiotics**	*S.* Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	a

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	*S.* Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10^5 CFU/g	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	7.0	+	3	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1 x 10^5 CFU/g	*S.* Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10^6 CFU/g	*S.* Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2 x 10^6 CFU/g	*S.* Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x 10^6 CFU/g	*S.* Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x 10^5 CFU/g	*S.* Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10^6 CFU/g	*S.* Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3 x 10^6 CFU/g	*S.* Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.1	-	3	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1 x 10^5 CFU/g	*S.* Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1 x 10^6 CFU/g	*S.* Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 x 10^5 CFU/g	*S.* Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	-	3	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. x 10^6 CFU/g	*S.* Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. x 10^2 CFU/g	*S.* Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	+	3	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. x 10^6 CFU/g	*S.* Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	b
990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. x 10^5 CFU/g	*S.* Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	b
994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. x 10^6 CFU/g	*S.* Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	b
995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. x 10^6 CFU/g	*S.* Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	-	3	b
1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. x 10^5 CFU/g	*S.* Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0 x 10^4 CFU/g	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4 x 10^2 CFU/g	*S.* Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 x 10^6 CFU/g	*S.* Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 x 10^5 CFU/g	*S.* Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. x 10^5 CFU/g	*S.* Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 x 10^3 CFU/g	*S.* Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
6602	Fruits rouges surgelées	Frozen red fruits	*S.* Blockley Ad923	Environment	Seeding-15 days at -20°C	/	2.7	-	4	a

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
6603	Fraises surgelées	Frozen strawberries	S. Kottbus 2	Environment	Seeding-15days at -20°C	/	4.3	-	4	a
6688	Ciboulette	Chive	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	a
6689	Ciboulette	Chive	S. Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	a
6690	Basilic	Basil	S. Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6691	Basilic	Basil	S. Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
6692	Coriandre	Coriander	S. Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	a
6693	Coriandre	Coriander	S. Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	-	4	a
6694	Feuilles fraiches d'épinards	Fresh spinach	S. Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	a
6697	Persil	Parsley	S. Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6698	Persil	Parsley	S. Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
7101	Chou rouge	Red cabbage	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	a
6006	Courgette	Zucchini	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	+	4	a
6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S. Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	b
6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	b
6695	Jeunes pousses corsées	Baby leaves	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	b
6696	Jeunes pousses d'épinards	Baby leaves	S. Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	b
7100	Jeunes pousses d'épinards	Baby leaves	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
7102	Mélange chou/ carotte/salade frisée/ poivrons rouges	Cabbage/carrot/ salad/red pepper	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	-	4	b
6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	+	4	b
6009	Salade Iceberg en sachet	Salad under modified atmosphere	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	b
6010	Salade Iceberg en sachet	Salad under modified atmosphere	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6474	Coleslaw	Coleslaw	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	c
6475	Macédoine	Deli salad	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6476	Céleri rémoulade	Celery deli salad	S. Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	+	4	c
6478	Coleslaw	Coleslaw	S. Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	c
6479	Macédoine	Deli salad	S. Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	-	4	c
6480	Céleri rémoulade	Celery deli salad	S. Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6699	Houmous	Houmous	S. Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	c
6700	Tapenade d'olives	Olive tapenade	S. Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	+	4	c
6701	Jus d'orange frais	Fresh orange juice	S. Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	c
6702	Jus de fruits frais	Fresh juice	S. Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	-	4	c
7099	Carottes râpées	Grated carrots	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	c
6012	Coleslaw	Coleslaw	S. Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	c
6013	Pommes rissolées surgélées	Frozen cooked potatoes	S. Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	c
7044	Carottes râpées	RTE (sliced carrots)	S. Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7045	Carottes et céleri râpés	RTE (carrots and celery)	S. Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
7046	Céleri rémoulade	RTE (celery with custard)	S. Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7047	Macédoine de légumes	RTE (macedoine)	S. Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
6467	Filet de vieille	Fish fillets	S. Derby F81	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	a
6468	Filet de lieu noir	Fish fillets	S. Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	a
6469	Filet de vieille	Fish fillets	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	a
6470	Filet de lieu noir	Fish fillets	S. Saintpaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	a
6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	S. Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	S. Derby Ad1093	Environment	Seeding-15days at -20°C	/	4.6	+	5	a
6606	Crevettes équateur surgelées	Frozen shrimp	S. Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6703	Crevettes crues tropicales	Raw shrimps	S. Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6704	Crevettes crues tropicales	Raw shrimps	S. Senftenberg Ad355	Seafood	Seeding 48 h at 3°C ± 2°C	/	1-3-4-4-4 (3.2)	+	5	a
6705	Crevettes crues équateur	Raw shrimps	S. Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6246	Darne de saumon d'élevage	Raw salmon	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	a
6247	Filet de Tacaud	Raw fish fillet	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	a
6464	Cocktail de fruits de mer	Seafood cocktail	S. Derby F81	Molds	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	b
6465	Cocktail de fruits de mer	Seafood cocktail	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	b
6466	Mélange de fruits de mer	Seafood mixture	S. Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	b
6248	Sardines marines à cuire	Marinated sardines	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6249	Sardines marines à cuire	Marinated sardines	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6250	Grillades de filet de Colin à cuire	Grilled fish fillet	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	b
6251	Filet de colin façon meunière	Cooked fish fillet	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6252	Saint Jacques poireaux et champignons	Cooked shellfish	S. Indiana Ad1409	Marinated fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6253	Petites gambas tagliatelles Pesto	Cooked shellfish	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6255	Acras de morues à cuire	Cooked cod	S. SaintPaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6256	Crevettes sauce piquante à cuire	Cooked shrimps	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6471	Surimi	Surimi	S. Saintpaul F31	Sardine fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	c
6472	Terrine de crabe homard	Seafood terrine	S. Anatum Ad1451	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	0-1-0-2-0 (0.6)	+	5	c
6473	Terrine de saumon Saint Jacques	Seafood terrine	S. Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	+	5	c
6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	-	5	c
6015	Riz à la provençale thon basilic	RTE (salad rice thuna)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6016	Salade de surimi carottes et ananas	RTE (salad surimi pineapple)	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	+	5	c
6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	S. Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	S. Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	-	5	c
7038	Terrine de saumon	Salmon terrine	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7041	Tartinable surimi crabe	Fish terrine	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	S. Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7043	Salade surimi thon	RTE (salad surimi tuna)	S. Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
557	Bourguignon à mijoter	Beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	a
565	Haché pur boeuf 5% MG	Ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	a
566	Steak haché pur boeuf	Ground beef	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	+	6	a
567	Haché boucher pur boeuf	Ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
572	Bourguignon à mijoter	Beef trim	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
859	Escalope de veau	Veal meat (escalope)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
860	Côte de veau	Veal meat (cutlet)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
861	Rôti de veau	Veal meat (roast)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
862	Blanquette de veau	Veal meat (blanquette)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
863	Filet de veau	Veal meat (filet)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
440	Entrecôte à griller surgelée	Frozen beef trim	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
441	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
442	Effeuillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
447	Steak haché surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
448	Haché pur boeuf surgelé	Frozen ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
450	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
451	Effeuillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
558	Haché bolognaise	Seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
559	Carpaccio pur bœuf	Carpaccio	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
560	Carpaccio aux olives	Carpaccio	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
561	Carpaccio au basilic	Carpaccio	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
562	Tartare de bœuf et sauce	Carpaccio	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
563	Haché bolognaise	Seasoned ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
571	Pavé de rumsteak à l'échalote	Seasoned beef trim	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
573	Haché bolognaise	Seasoned ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	+	7	a
699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	a
700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
1127	Poussières de lait n°2	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	2-2-3-1-1 (1.8)	-	7	a
1128	Déchets poisson cru	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	-	7	a
1129	Déchets appât poisson	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	+	7	a
1132	Déchets pâte à pompon n°2	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48 h at 3°C ± 2°C	/	1-0-2-1-3 (1.4)	-	7	a
1536	Déchets végétaux	Dusts (vegetables industry)	S. Typhimurium Ad2034	Cereals	Seeding 48 h at 3°C ± 2°C	/	2-5-1-2-2 (2.4)	+	7	a
1537	Déchets végétaux	Dusts (vegetables industry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	a
1538	Déchets poisson cru	Dusts (fish industry)	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	-	7	a
1543	Déchets hachoir saucisson	Dusts (sausages)	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	a
695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	-	7	b
696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	b
1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	2-3-2-0-0 (1.4)	+	7	b
1119	Eau de process chipolatas/merguez	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-2 (1.2)	+	7	b
1120	Eau de process préparation poisson	Process water (sausages/merguez)	S. Urbana Ad2334	See products	Seeding 48 h at 3°C ± 2°C	/	4-1-1-2-0 (1.6)	+	7	b
1121	Eau de process préparation poisson	Process water (fish)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	-	7	b
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Cerro Ad2151	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	1-4-1-2-2 (2.0)	+	7	b
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-1-0 (0.8)	-	7	b
1124	Eau de process ferments	Process water (ferments)	S. Infantis Ad1646	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-3 (1.8)	+	7	b
1125	Eau de process ferments	Process water (ferments)	S. Ovakam Ad1647	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-3-2-3 (2.0)	+	7	b

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
1539	Eau de rinçage poussoir (production poisson)	Rinsed water (fish industry)	*S.* Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	+	7	b
1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	*S.* Indiana Ad1409	Fish	Seeding 48 h at 3°C ± 2°C	/	1-1-0-1-0 (0.6)	-	7	b
1541	Eau de process madeleine	Process water (pastry)	*S.* Typhimurium Ad1682	Pastry	Seeding 48 h at 3°C ± 2°C	/	5-5-4-3-2 (3.8)	-	7	b
1542	Eau de process madeleine	Process water (pastry)	*S.* Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	1-2-0-2-1 (1.2)	+	7	b
1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	*S.* Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	b
1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	*S.* Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	+	7	b
690	Chiffonnette poussoir biscuit	Wipe (pastry)	*S.* Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	-	7	c
691	Chiffonnette plan de travail biscuit	Wipe (pastry)	*S.* Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	+	7	c
692	Chiffonnette poussoir propre	Wipe (pastry)	*S.* Derby Ad1683	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-0-2-3-3 (2.0)	+	7	c
693	Chiffonnette mélangeur biscuit	Wipe (pastry)	*S.* Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	+	7	c
694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	*S.* Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	-	7	c
1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	*S.* Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	+	7	c
1544	Chiffonnette atelier saucisson	Dusts (sausages)	*S.* Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	-	7	c
1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	*S.* Agona Ad1725	Cereals	Seeding 48 h at 3°C ± 2°C	/	5-5-0-4-5 (3.8)	+	7	c
1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	*S.* Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	c
99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	*S.* Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
100	Céréales infantiles (saveur briochée)	Infant cereals (brioche flavor)	*S.* Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
296	Lait en poudre demi-écrémé	Half skimmed milk powder	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
297	Lait en poudre écrémé	Skimmed milk powder	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
298	Lait en poudre écrémé	Skimmed milk powder	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	a
305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	*S.* Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	a
306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	*S.* Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	a
340	Poudre de lait infantile 1er âge	Infant formula without probiotics	*S.* Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
341	Poudre de lait infantile 1er âge	Infant formula without probiotics	*S.* Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
342	Poudre de lait infantile 1er âge	Infant formula without probiotics	*S.* Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
958	Lait en poudre écrémé	Skimmed milk powder	*S.* Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	a
959	Lait en poudre écrémé	Skimmed milk powder	*S.* Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	a
96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 x 10^3 CFU/g	*S.* Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	-	8	b
97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 x 10^6 CFU/g	*S.* Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 x 10^6 CFU/g	*S.* Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavour) 6.2 x 10^6 CFU/g	*S.* Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	b

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample			
308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 5.3 x 10^6 CFU/g	*S.* Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	b
309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavour) 1.8 x 10^6 CFU/g	*S.* Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	b
960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 x 10^6 CFU/g	*S.* Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	b
961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10^5 CFU/g	*S.* Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	b
962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10^6 CFU/g	*S.* Mbandaka Ad1722	Raw milk	Spiking HT 8 min 56°C	1.1	0-1-0-0-0 (0.2)	-	8	b
963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 x 10^5 CFU/g	*S.* Virchow Ad1721	Infant cereals	Spiking HT 8 min 56°C	0.5	1-1-1-4-1 (1.6)	+	8	b
964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavour) 7.0 x 10^5 CFU/g	*S.* Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavour) 4.9 x 10^4 CFU/g	*S.* Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10^2 CFU/g	*S.* Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 x 10^5 CFU/g	*S.* Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10^3 CFU/g	*S.* Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10^6 CFU/g	*S.* Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
299	Poudre de Lactoserum	Whey powder	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
300	Poudre de Lactoserum	Whey powder	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
301	Caséinates	Caseinates	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
302	Amidon modifié de manioc	Starch	*S.* Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
303	Maltodextrine	Maltodextrin	*S.* Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	8	c
304	Amidon de manioc	Starch	*S.* Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	-	8	c
566	Farine de seigle	Rye flour	*S.* Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	c
567	Farine d'orge	Barley flour	*S.* Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
568	Farine de maïs	Corn flour	*S.* Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.5	-	8	c
569	Farine de blé	Wheat flour	*S.* Havana Ad2728	Sunflower	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	c
570	Farine de blé type T55	Wheat flour	*S.* Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	c
571	Farine de blé type T65	Wheat flour	*S.* Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
1243	Farine de maïs	Corn flour	*S.* Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c
1244	Farine d'orge	Barley flour	*S.* Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c

Sample Number	Product	Strain	Origin	Injury Protocol	Injury measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.1	Cocoa Powder	*Salmonella* Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	-
364.2	Cocoa Powder	*Salmonella* Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.3	Cocoa Powder	*Salmonella* Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.4	Cocoa Powder	*Salmonella* Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.5	Cocoa Powder	*Salmonella* Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.6	Cocoa Powder	*Salmonella* Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.7	Cocoa Powder	*Salmonella* Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.8	White Chocolate Chip Muffin Mix	*Salmonella* Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.9	Cocoa Powder	*Salmonella* Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.10	Chocolate Pudding Mix	*Salmonella* Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.11	Baking Cocoa	*Salmonella* Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.12	Dutch Hot Cocoa Mix-Milk Chocolate	*Salmonella* Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.13	Milk Chocolate Hot Cocoa Mix	*Salmonella* Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.14	Milk Chocolate Hot Cocoa Mix	*Salmonella* Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.15	Chocolate Drink Powder	*Salmonella* Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.16	Cocoa Powder	*Salmonella* Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.17	Chocolate Drink Powder	*Salmonella* Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.18	Cocoa Powder	*Salmonella* Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.19	Cocoa Powder	*Salmonella* Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.20	Organic Unsweetened Dutched Cocoa Powder						Natural Contamination	+
364.21	Cocoa Powder	*Salmonella* Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.22	Hot Chocolate Mix	*Salmonella* Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	-
364.23	Baking Cocoa Powder	*Salmonella* Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.24	Cocoa Powder	*Salmonella* Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	+
364.25	Cocoa Powder	*Salmonella* Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.26	Organic Cocoa Powder	*Salmonella* Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.69	Cocoa Powder	*Salmonella* Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.27	70% Cocoa Dark Chocolate	*Salmonella* Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.28	78% Cocoa Dark Chocolate	*Salmonella* Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	+
364.29	85% Cocoa Dark Chocolate	*Salmonella* Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.30	90% Cocoa Dark Chocolate	*Salmonella* Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.31	95% Cocoa Dark Chocolate	*Salmonella* Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.32	Chocolate Syrup	*Salmonella* Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.33	Milk Chocolate Baking Chips	*Salmonella* Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	+
364.34	White Chocolate Chips	*Salmonella* Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.35	Milk Chocolate	*Salmonella* Menhaden *QL 024.20*	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	+
364.36	Dark Chocolate	*Salmonella* Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.37	Milk Chocolate	*Salmonella* Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.38	Milk Chocolate	*Salmonella* Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.39	Dark Chocolate	*Salmonella* Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.40	Dark Chocolate Almond	*Salmonella* Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.41	Dark Chocolate & Mint Swirl	*Salmonella* Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.42	Dark Chocolate & Sea Salt Caramel	*Salmonella* Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.43	Milk Chocolate & Caramel	*Salmonella* Menhaden *QL 024.20*	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.44	Dark Chocolate	*Salmonella* Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.45	80% Cacoa	*Salmonella* Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.46	Chocolate Pudding	*Salmonella* Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.67	Dark Chcoloate	*Salmonella* Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.68	Dark Chocolate	*Salmonella* Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+

Sample Number	Product	Strain	Origin	Injury Protocol	Injury measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.70	Dark Chocolate	*Salmonella* Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.71	Dark Chocolate	*Salmonella* Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.72	Dark Chocolate	*Salmonella* Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.73	Dark Chocolate	*Salmonella* Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.74	Dark Chocolate	*Salmonella* Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.47	Raw Organic Cacao Paste/Liquor	*Salmonella* Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.48	Cacao Butter	*Salmonella* Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.49	Cacao Paste	*Salmonella* Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.50	Raw Cocoa Butter 100%						Natural Contamination	+
364.51	Chocolate Liquor Chunks	*Salmonella* Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.52	Cocoa Butter Refined	*Salmonella* Menhaden *QL 024.20*	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.53	Organic Cacao Paste	*Salmonella* Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.54	Organic Cocoa Butter Wafers	*Salmonella* Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature		3-3-4-2-2	2.8	+
364.55	Organic Raw Cacao Beans	*Salmonella* Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-1-2-4-2	2.6	-
364.56	Unrefined Cocoa Butter	*Salmonella* Orthmarschen *QL 024.13*	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.57	Cocoa Beans	*Salmonella* Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.58	Cocoa Butter Refined	*Salmonella* Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-
364.59	Cocoa Beans	*Salmonella* Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.60	Organic Cocoa Butter Wafers	*Salmonella* Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.61	Organic Cocoa Beans						Natural contamination	+
364.62	Cocoa beans	*Salmonella* Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.63	Raw Cacao Beans	*Salmonella* Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.64	Cocoa Butter	*Salmonella* Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.65	Organic Raw Cacao Beans	*Salmonella* Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.66	Cocoa Butter	*Salmonella* Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.75	Cocoa Butter	*Salmonella* Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	-
364.76	Cocoa Butter	*Salmonella* Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.77	Cocoa Butter	*Salmonella* Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2	-
364.78	Cocoa Butter	*Salmonella* Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.79	Cocoa Butter	*Salmonella* Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	-
364.80	Cocoa Butter	*Salmonella* Menhaden *QL 024.20*	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.81	Cocoa Butter	*Salmonella* Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (375 g)	Savory Beef and Chicken Mini Bites Kibble	41	1,2,2,0,1 (1.2)		*Salmonella* Saintpaul QL 2281
	Small Dog IncrediBITES Beef	43	4,3,2,1,1 (2.2)		*Salmonella* Worthington QL 7400
	Puppy Chicken and Vegetable Kibble	47	1,2,2,1,1 (1.6)		*Salmonella* Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	107	2,2,3,4,1 (2.4)		*Salmonella* Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	108	2,2,1,3,1 (1.8)		*Salmonella* Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	109	1,2,1,0,1 (1.0)		*Salmonella* Heidelberg QL 4344
	Life Protection Support Puppy Kibble	218	2,3,1,1,2 (1.8)		*Salmonella* Jamaica QL 5478
	Premium Nutrition Kibble For Cats	220	2,0,4,2,1 (1.8)		*Salmonella* Worthington QL 7400
	Complete Cat Kibble	222	1,2,4,2,4 (2.6)		*Salmonella* Sylvania QL 7400.b
	One Plus Support Kitten Kibble	224	0,1,2,0,1 (0.8)		*Salmonella* Westhampton QL 227163
	Little Bites Small Dog Kibble	226	1,2,3,3,1 (2.0)		*Salmonella* Worthington QL 7400
	Small Breed Adult Dog Kibble	227	1,3,4,4,2 (2.8)		*Salmonella* Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	228	4,3,1,4,1 (2.6)		*Salmonella* Montevideo QL 4349
	Active Adult Formula Adult Dog Kibble	231	4,4,2,1,2 (2.6)		*Salmonella* Sylvania QL 7400.b
	Grain Free Dog Kibble	233	1,1,0,2,0 (0.8)		*Salmonella* Sylvania QL 7400.b
	Small Dog Milk Bone Dry Dog Treats	235	3,1,2,2,0 (1.6)		*Salmonella* Worthington QL 7400
Wet Pet Food (375g)	Lamb and Brown Rice cuts in Gravy	48	2,2,1,0,1 (1.2)	0.58	*Salmonella* Senftenberg QL 3024
	Beef Cuts in Gravy	50	2,2,3,1,2 (2.0)	0.62	*Salmonella* Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	110	2,5,3,1,1 (2.0)	0.64	*Salmonella* Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	111	3,4,1,1,1 (2.0)	0.62	*Salmonella* Westhampton QL 227163
	Duck and Chicken Grilled Bits	238	3,1,5,0,0 (1.8)	0.72	*Salmonella* Livingstone QL 091313.1
	Puppy Support Wet Dog Food	240	5,4,1,3,2 (3.0)	0.64	*Salmonella* Typhimurium QL 11007-2
	Joint Support Wet Dog Food	242	Natural contamination		
	Organic Chicken Chunk Dinners	244	3,6,0,5,1 (3.0)	0.52	*Salmonella* Arizonae QL 11007-4
	Baked Chicken Dinner Chunks Wet Dog Food	245	2,1,3,4,0 (2.0)	0.62	*Salmonella* Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	247	3,1,2,1,1 (1.6)	0.76	*Salmonella* Newington QL 0248
	Chicken Entrée Chunks for Dogs	249	2,5,1,0,2 (2.0)	0.72	*Salmonella* Livingstone QL 091313.1
	Shredded White Fish Tuna	253	2,1,0,3,2 (1.6)	0.76	*Salmonella* Newington QL 0248
	Chicken Stew Balanced Diet Wet Dog Food	255	3,2,1,1,1 (1.6)	0.72	*Salmonella* Livingstone QL 091313.1
	Tender Chicken Moist Bites for Cats	258	1,2,4,1,2 (2.0)	0.66	*Salmonella* Tennessee QL 11031.3
	Sliced Chicken Roast for Pets	261	1,2,4,5,1 (2.6)	0.66	*Salmonella* Tennessee QL 11031.3

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (25 g)	Savory Beef and Chicken Mini Bites Kibble	51	1,2,2,0,1 (1.2)		*Salmonella* Saintpaul QL 2281
	Puppy Chicken and Vegetable Kibble	57	1,2,2,1,1 (1.6)		*Salmonella* Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	112	2,2,3,4,1 (2.4)		*Salmonella* Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	113	2,2,1,3,1 (1.8)		*Salmonella* Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	114	1,2,1,0,1 (1.0)		*Salmonella* Heidelberg QL 4344
	Life Protection Support Senior Dog Kibble	309	2,3,1,1,2 (1.8)		*Salmonella* Jamaica QL 5478
	Premium Nutrition Kibble For Cats	310	3,4,5,1,0 (2.6)		*Salmonella* Worthington QL 7400
	One Plus Support Kitten Kibble	314	5,1,4,2,2 (2.8)		*Salmonella* Westhampton QL 227163
	Chicken Flavoured First Year Kitten Kibble	315	3,1,2,0,4 (2.0)		*Salmonella* Sylvania QL 7400.b
	Small Breed Adult Dog Kibble	317	6,2,1,3,5 (3.4)		*Salmonella* Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	318	1,3,2,4,2 (2.4)		*Salmonella* Montevideo QL 4349
	Longevity Support Cat Kibble	319	5,2,2,4,3 (3.2)		*Salmonella* Sylvania QL 7400.b
	Beef Dog Kibble	322	1,6,0,5,2 (2.8)		*Salmonella* Senftenberg QL 3024
	Chicken Flavoured Cat Treats	324	1,1,3,2,1 (1.6)		*Salmonella* Senftenberg QL 3024
	Variety Pack Snap Dog Treats	326	3,2,4,2,2 (2.2)		*Salmonella* Senftenberg QL 3024
Wet Pet Food (25 g)	Lamb and Brown Rice cuts in Gravy	58	2,2,1,0,1 (1.2)	0.58	*Salmonella* Senftenberg QL 3024
	Beef Cuts in Gravy	60	2,2,3,1,2 (2.0)	0.62	*Salmonella* Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	115	2,5,3,1,1 (2.0)	0.64	*Salmonella* Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	116	3,4,1,1,1 (2.0)	0.62	*Salmonella* Westhampton QL 227163
	Chicken and Salmon Grilled Bits	327	1,6,2,1,1 (2.2)	0.72	*Salmonella* Livingstone QL 091313.1
	Duck and Chicken Grilled Bits	328	6,4,2,1,4 (3.4)	0.64	*Salmonella* Arizonae QL 11007-4
	Puppy Support Wet Dog Food	330	3,3,1,0,1 (1.6)	0.52	*Salmonella* Typhimurium QL 11007-2
	Joint Support Wet Dog Food	332	Natural contamination		
	Baked Chicken Dinner Chunks Wet Dog Food	335	1,4,3,2,0 (2.0)	0.62	*Salmonella* Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	337	2,2,3,0,1 (1.6)	0.76	*Salmonella* Newington QL 0248
	Ocean Fish and Tuna Cat Pâté	340	4,5,3,2,2 (3.2)	0.72	*Salmonella* Arizonae QL 11007-4
	Shredded White Fish Tuna	343	4,2,2,1,2 (2.2)	0.76	*Salmonella* Newington QL 0248
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	347	2,4,2,2,1 (2.2)	0.72	*Salmonella* Livingstone QL 091313.1
	Tender Chicken Moist Bites for Cats	348	5,6,1,3,3 (3.6)	0.66	*Salmonella* Tennessee QL 11031.3
	Sliced Chicken Roast for Pets	351	2,2,4,3,2 (2.6)	0.66	*Salmonella* Tennessee QL 11031.3

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (375 g)	Fresh Ground Pork (40% Fat)*	1	2,1,1,2,1 (1.4)		*Salmonella* Anatum ATCC 9270
	Country Pork Ground Sausage (25% Fat)*	2	2,3,1,1,0 (1.4)		*Salmonella* Anatum ATCC 9270
	Chorizo Pork Sausage (25% Fat)*	3	4,3,3,1,0 (2.8)		*Salmonella* Enteritidis CCUG 21288
	Fresh Diced Pork Tips (65% Fat)*	4	Natural contamination		
	Raw Ground Beef (73% Lean)*	6	2,4,2,0,1 (1.8)		*Salmonella* Enteritidis USDA ARS12
	Raw Shaved Pork*	81	2,2,3,2,1 (2.0)		*Salmonella* Enteritidis USDA ARS12
	Fresh Ground Pork (40% Fat)*	82	3,4,3,1,2 (2.6)		*Salmonella* Anatum ATCC 9270
	Fresh Diced Pork Tips (65% Fat)*	83	2,2,4,1,1 (2.0)		*Salmonella* Anatum ATCC 9270
	Raw Shaved Beef	86	1,5,1,2,2 (2.2)		*Salmonella* Enteritidis USDA ARS12
	Raw Ground Beef (73% Lean)*	88	2,6,2,1,1 (2.4)		*Salmonella* Enteritidis USDA ARS12
	Flat Iron Flank Steak	461	1,2,5,1,1 (2.0)		*Salmonella* Typhimurium ATCC 14028
	Lamb Loin Chops	463	1,3,3,1,3 (2.2)		*Salmonella* Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	464	Natural contamination		
	Beef Bottom Sirloin Steak	467	2,3,5,1,1 (2.4)		*Salmonella* Enteritidis CCUG 21288
Seasoned and Marinated (375 g)	Roasted Garlic & Herb Pork Tenderloin (Marinated)	5	Natural contamination		
	Sweet Chili Lime Chicken Breast (Marinated)	8	1,2,1,1,0 (1.0)		*Salmonella* Pullorum ATCC 13036
	Al Pastor Boneless Pork Dices (Marinated)*	10	1,4,1,0,2 (1.6)		*Salmonella* Anatum ATCC 9270
	California Garlic Seasoned Marinated Pork Chops	84	2,1,0,2,3 (1.6)		*Salmonella* Pullorum ATCC 13036
	Chili and Red Pepper Applewood Smoked Marinated Beef Filet Skewers	85	3,3,4,1,2 (2.6)		*Salmonella* Preston QL 024.16
	Chimichurri Street Taco Marinated Flank Steak	87	1,2,2,2,3 (2.0)		*Salmonella* Preston QL 024.16
	Seasoned Boneless Beef Brisket	471	1,2,3,1,1 (1.6)		*Salmonella* Enteritidis CCUG 21288
	Herb and Olive Oil Pork Tenderloin Medallions	472	2,5,1,1,1 (2.0)		*Salmonella* Preston QL 024.16
	Seasoned Beef Meatloaf*	476	3,1,4,1,2 (2.2)		*Salmonella* Houtenae ATCC 15783
	Tuscan Herb Pork Loin	478	5,1,1,0,3 (2.0)		*Salmonella* Preston QL 024.16
	BBQ Seasoned Pork Tenderloin	479	1,4,2,0,4 (2.2)		*Salmonella* Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	481	5,1,3,1,1 (2.2)		*Salmonella* Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	483	4,4,5,0,1 (2.8)		*Salmonella* Salamae QL 02415
Frozen (375 g)	Frozen Ground Veal	488	1,1,3,3,5 (2.6)		*Salmonella* Typhimurium ATCC BAA-215
	Ground Beef Crumbles*	489	1,2,6,0,1 (2.0)		*Salmonella* Newport ATCC 6962
	91% Lean Beef Patties	492	4,5,1,0,1 (2.2)		*Salmonella* Newport ATCC 6962
	85% Lean Beef Patties	493	1,5,0,2,2 (2.0)		*Salmonella* Ohio UPENN STS 81
	Premium Pork Sausage Patties*	495	1,6,0,0,3 (2.0)		*Salmonella* Preston QL 024.16
	Hot Pork Sausage Patties*	496	2,1,3,3,1 (2.0)		*Salmonella* Ohio UPENN STS 81
	Prime Rib Beef Patties	497	2,1,1,4,2 (2.0)		*Salmonella* Oranienburg QL 024.3
	Pork Sausage Links*	499	4,0,1,1,2 (1.6)		*Salmonella* Oranienburg QL 024.3
	80% Lean Beef Patties*	501	5,6,0,0,1 (2.4)		*Salmonella* Typhimurium ATCC BAA-215
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	504	2,4,2,2,2 (2.0)		*Salmonella* Orthmarschen QL 024.13
	80% Lean Organic Beef Burgers*	506	6,2,0,1,3 (2.4)		*Salmonella* Orthmarschen QL 024.13

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (25 g)	73% Lean Ground Beef*	563	2,1,1,0,1 (1.0)		*Salmonella* Pullorum ATCC 13036
	Shaved Pork*	565	1,2,1,1,1 (1.2)		*Salmonella* Pullorum ATCC 13036
	Fresh Ground Pork*	568	4,1,0,1,2 (1.6)		*Salmonella* Pullorum ATCC 13036
	Country Pork Sausage*	570	1,1,3,1,2 (1.6)		*Salmonella* Typhimurium ATCC BAA-215
	Hot Italian Sausage*	572	1,1,2,1,4 (2.0)		*Salmonella* Typhimurium ATCC BAA-215
	Raw Ground Pork*	573	1,1,3,1,1 (1.4)		*Salmonella* Typhimurium ATCC BAA-215
	Flat Iron Flank Steak	575	1,2,5,1,1 (2.0)		*Salmonella* Typhimurium ATCC 14028
	Lamb Loin Chops	577	1,3,3,1,3 (2.2)		*Salmonella* Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	578	Natural contamination		
	Beef Bottom Sirloin Steak	581	2,3,5,1,1 (2.4)		*Salmonella* Enteritidis CCUG 21288
Seasoned and Marinated (25 g)	Teriyaki Pork Tenderloin	585	1,2,4,1,0 (1.6)		*Salmonella* Houtenae ATCC 15783
	Carne Asada Loin Flank Steak	586	6,0,0,1,2 (1.8)		*Salmonella* Pomona ATCC 10729
	Roasted Garlic and Herb Pork Tenderloin	588	1,1,4,1,1 (1.6)		*Salmonella* Pomona ATCC 10729
	Peppercorn Pork Tenderloin	590	1,2,2,3,0 (1.6)		*Salmonella* Pomona ATCC 10729
	Seasoned Boneless Beef Brisket	591	1,2,3,1,1 (1.6)		*Salmonella* Enteritidis CCUG 21288
	Brown Sugar Pork Belly*	593	0,1,1,4,1 (1.4)		*Salmonella* Pomona ATCC 10729
	Seasoned Beef Meatloaf*	596	3,1,4,1,2 (2.2)		*Salmonella* Houtenae ATCC 15783
	BBQ Seasoned Pork Tenderloin	599	1,4,2,0,4 (2.2)		*Salmonella* Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	601	5,1,3,1,1 (2.2)		*Salmonella* Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	603	4,4,5,0,1 (2.8)		*Salmonella* Salamae QL 02415
Frozen (25 g)	Ground Beef Crumbles*	609	1,2,6,0,1 (2.0)		*Salmonella* Newport ATCC 6962
	91% Lean Beef Patties	612	4,5,1,0,1 (2.2)		*Salmonella* Newport ATCC 6962
	85% Lean Beef Patties	613	1,5,0,2,2 (2.0)		*Salmonella* Ohio UPENN STS 81
	Hot Pork Sausage Patties*	616	2,1,3,3,1 (2.0)		*Salmonella* Ohio UPENN STS 81
	Prime Rib Beef Patties	617	2,1,1,4,2 (2.0)		*Salmonella* Oranienburg QL 024.3
	Pork Sausage Links*	619	4,0,1,1,2 (1.6)		*Salmonella* Oranienburg QL 024.3
	Country Style Pork Scrapple*	622	1,1,2,1,3 (1.6)		*Salmonella* Pomona ATCC 10729
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	624	2,4,2,2,2 (2.0)		*Salmonella* Orthmarschen QL 024.13
	80% Lean Organic Beef Burgers*	626	6,2,0,1,3 (2.4)		*Salmonella* Orthmarschen QL 024.13
	Grass Fed Beef Burgers	627	1,2,4,0,1 (1.6)		*Salmonella* Enteritidis CCUG 26522

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula with Iron (no Probiotics)	65	2,3,2,2,1 (2.0)		*Salmonella* Kahla ATCC 9263
	Gentle Soy Formula (no Probiotics)	68	4,1,1,2,3 (2.2)		*Salmonella* Mbandaka FDA 37N
	Plant Based Dairy Free Formula (no Probiotics)	69	1,1,2,0,2 (1.2)		*Salmonella* Enteritidis CCUG 26522
	Milk Based Infant Formula with Iron (no Probiotics)	117	2,1,2,3,1 (1.8)		*Salmonella* Enteritidis CCUG 26522
	Infant Formula with A2 β - Casein Protein (no Probiotics)	118	2,3,1,1,2 (1.8)		*Salmonella* Enteritidis CCUG 26522
	Soy infant formula with Iron	126	4,3,5,1,1 (2.8)		*Salmonella* Mbandaka FDA 37N
	Milk Based infant Formula	128	6,2,1,0,4 (2.6)		*Salmonella* Mbandaka FDA 37N
	Whole Milk Infant Formula	130	1,1,5,1,4 (2.4)		*Salmonella* Kahla ATCC 9263
	Goat Milk Based Infant Formula	131	6,2,1,1,6 (3.2)		*Salmonella* Poona NCTC 4840
	Infant Formula for Food Sensitivities	133	2,2,3,2,4 (2.6)		*Salmonella* Mbandaka FDA 37N
	Non-GMO Organic Soy Based Infant Formula	135	6,3,1,1,1 (2.4)		*Salmonella* Mbandaka FDA 37N
	Organic Sensitive DHA and ARA Infant Formula	137	1,5,1,3,2 (2.4)		*Salmonella* Poona NCTC 4840
Powdered Infant Formula (**with Probiotics**)	Grass Fed Milk Based Formula w/ Probiotics	61	2,1,1,2,2 (1.6)		*Salmonella* Senftenberg QL 11031.2
	Organic Dairy Infant Formula w/Probiotics	66	3,3,1,0,0 (1.4)		*Salmonella* Enteritidis CCUG 26522
	Complete Infant Formula w/ Probiotics	70	2,2,5,0,1 (2.0)		*Salmonella* Kahla ATCC 9263
	Total Milk Based Infant Formula w/Probiotics	119	5,6,0,0,1 (2.4)		*Salmonella* Poona NCTC 4840
	Gentle Digestive Infant Formula w/Probiotics	120	2,3,4,1,1 (2.2)		*Salmonella* Kahla ATCC 9263
	SoothePro for Gentle Tummies w/Probiotics	139	2,1,1,3,1 (1.6)		*Salmonella* Senftenberg QL 11031.2
	Hypoallergenic Infant Formula w/Iron and Probiotics	142	1,5,1,1,1 (1.8)		*Salmonella* Senftenberg QL 11031.2
	Nan SupremePro w/ Probiotics	143	1,3,1,2,2 (1.8)		*Salmonella* Senftenberg QL 11031.2
	Pure Bliss Non - GMO milk-based formula	144	1,4,1,3,1 (2.0)		*Salmonella* Kahla ATCC 9263
	Neonate Amino Acid Based Infant Formula	145	1,2,2,2,3 (2.0)		*Salmonella* Senftenberg QL 11031.2
	Gold Plus Milk Based Infant Formula	147	2,1,2,0,2 (1.4)		*Salmonella* Enteritidis CCUG 27021
	Nutramigen Hypoallergenic w/ Probiotics	149	1,1,1,4,1 (1.6)		*Salmonella* Enteritidis CCUG 27021
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	151	2,3,1,4,1 (2.2)		*Salmonella* Enteritidis CCUG 27021
	Banana and Strawberry Puff Cereal	152	4,2,3,3,1 (2.6)		*Salmonella* Galiema QL 024.2
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	155	2,2,0,3,1 (1.6)		*Salmonella* Enteritidis CCUG 27021
	Infant Oatmeal	157	2,1,0,1,3 (1.4)		*Salmonella* Enteritidis CCUG 27021
	Arrow Root Biscuits	159	1,1,1,4,2 (1.8)		*Salmonella* Galiema QL 024.2
	Rice Based Baby Cereal	161	1,2,3,1,1 (1.6)		*Salmonella* Galiema QL 024.2
	Infant Oatmeal with Dried Strawberries and Bananas	163	4,1,4,2,1 (2.4)		*Salmonella* Poona NCTC 4840
	Organic Infant Chickpea and Apple Oatmeal	165	1,2,2,0,2 (1.4)		*Salmonella* Galiema QL 024.2
	Oat, Rice, and Prune Infant Cereal	167	0,1,1,0,3 (1.0)		*Salmonella* Galiema QL 024.2
	Wheat and Banana Fruit Cereal	168	2,1,1,1,1 (1.2)		*Salmonella* Jerusalem QL 024.12
	Banana, Almond, and Buckwheat Cereal	169	2,0,3,3,2 (2.0)		*Salmonella* Poona NCTC 4840

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	22	3,2,1,1,1 (1.6)		*Salmonella* Jerusalem QL 024.12
	Pea Tips and Sprouts	24	1,1,1,0,1 (0.8)		*Salmonella* Muenchen ATCC BAA-1594
	Sprouting Cauliflower	25	2,3,2,2,1 (2.0)		*Salmonella* Abaetetuba ATCC 35640
	Baby Spinach	26	2,1,1,0,1 (1.0)		*Salmonella* Jerusalem QL 024.12
	Spring Mix Greens	29	1,2,1,0,2 (1.2)		*Salmonella* Jerusalem QL 024.12
	Collard Greens	30	2,2,0,1,1 (1.2)		*Salmonella* Muenchen ATCC BAA-1594
	Alfalfa Sprouts	97	1,2,2,3,1 (1.8)		*Salmonella* Abaetetuba ATCC 35640
	Clover Sprouts	98	2,2,0,1,2 (1.4)		*Salmonella* Arizonae QL 011414.2
	Romaine Hearts	99	2,1,0,1,2 (1.2)		*Salmonella* Jerusalem QL 024.12
	Turnip Greens	100	2,0,0,3,1 (1.2)		*Salmonella* Muenchen ATCC BAA-1594
	Tender Whole Spinach	101	2,2,1,1,1 (1.4)		*Salmonella* Muenchen ATCC BAA-1594
	Field Greens	352	2,1,3,1,0 (1.4)		*Salmonella* Muenchen ATCC BAA-1594
	Mixed Greens	358	Natural contamination		
	Romaine Head	359	Natural contamination		
Vegetables	French Style Green Beans	361	1,8,0,0,1 (2.0)		*Salmonella* Abaetetuba ATCC 35640
	Cauliflower	364	Natural contamination		
	Baby Carrots	365	1,2,3,1,1 (1.6)		*Salmonella* Arizonae QL 011414.2
	Mini Seedless Cucumbers	367	3,4,0,4,0 (2.2)		*Salmonella* Menhaden QL 024.20
	Artichokes	369	1,1,0,2,4 (1.6)		*Salmonella* Menhaden QL 024.20
	Whole Kernel Corn	371	1,1,3,4,0 (1.8)		*Salmonella* Abaetetuba ATCC 35640
	Frozen Sweet Corn	373	1,2,2,2,2 (1.4)		*Salmonella* Arizonae QL 011414.2
	Frozen Mixed Vegetables	374	2,4,0,0,1 (1.4)		*Salmonella* Arizonae QL 011414.2
	Butternut Squash	376	1,2,3,0,0 (1.2)		*Salmonella* Abaetetuba ATCC 35640
	Frozen Broccoli	378	2,1,0,5,1 (1.8)		*Salmonella* Menhaden QL 024.20
	Frozen Lima Beans	379	1,1,6,0,1 (1.8)		*Salmonella* Menhaden QL 024.20
	Frozen Peas	381	1,1,3,1,1 (1.4)		*Salmonella* Arizonae QL 011414.2
Fruits and juices	Frozen Sliced Strawberries and Bananas	383	2,1,0,2,1 (1.2)		*Salmonella* Saintpaul ATCC 9712
	Frozen Strawberry and Mango Blend	384	2,5,1,1,4 (2.6)		*Salmonella* Enteritidis ATCC 4931
	Frozen All-Natural Passion Fruit	386	0,1,2,4,2 (1.8)		*Salmonella* Menhaden QL 024.20
	Peaches	387	4,5,1,1,0 (2.2)		*Salmonella* Enteritidis ATCC 4931
	Gala Apples	388	1,0,5,0,4 (2.0)		*Salmonella* Saintpaul ATCC 9712
	Frozen Mango Chunks	390	0,2,2,3,1 (1.2)		*Salmonella* Saintpaul ATCC 9712
	Pineapple Wedges	391	1,5,3,2,1 (2.4)		*Salmonella* Enteritidis ATCC 4931
	Green Seedless Grapes	394	2,4,0,2,2 (2.0)		*Salmonella* Saintpaul ATCC 9712
	Fresh Cut Seedless Watermelon	396	6,0,3,1,2 (2.4)		*Salmonella* Saintpaul ATCC 9712
	Blackberries	400	1,1,3,4,5 (2.8)		*Salmonella* Enteritidis ATCC 4931
	Fresh Bananas	404	Natural contamination		

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Pet Feed[1]	Junior cat kibble	1854699	4.4	1.09	S. salamae ZHL075
	Food for dwarf rabbits	1854700	4.4	1.09	S. salamae ZHL075
	Macaroni for dogs	1854701	4.4	1.09	S. Enteritidis CLM641
	Dog food - 25 kg	1854702	4.4	1.09	S. Cerro ZEK839
	Bites in dog sauce	1854703	4.4	1.09	S. Cerro ZEK839
	Slow Cooked in Cat Sauce	1854704	4.4	1.16	S. Cerro ZEK839
	Hamster food	1854705	4.2	1.16	S. Cerro ZEK839
	Food for dwarf rabbits	1854708	4.2	1.16	S. Ibadan CJF795
	Cat kibble without cereals	1854751	1.4	1.04	S. Ibadan CJF795
	Dog food with veal and carrots	1854752	1.4	1.04	S. Derby APX671
	Cat kibble	1854753	1.4	2.29	S. Enteritidis CLM641
	Terrine in sauce for cats - salmon / carrots	1854754	2.6	2.29	S. Enteritidis CLM641
	Cat terrine without cereals	1854755	3.2	2.46	S. Bredeney AVU247
	Kibble for little dog	1854756	3.2	2.46	S. Bredeney AVU247
	Kibble for big dog	1854757	2.8	2.79	S. Kottbus APN015
	Beef terrine for cat	1854758	2.8	2.79	S. Kottbus APN015
	Lamb terrine for cat	1854759	3.8	2.33	S. Typhimurium EFN653
	Poultry and carrot terrine for dog	1854760	3.8	2.33	S. Typhimurium EFN653
	Chicken and vegetables terrine for dog	1854761	3.6	1.47	S. Putten ZUJ567
	Terrine in sauce for cats - poultry / green bean	1854762	3.6	1.47	S. Putten ZUJ567
	Food for guinea pigs	1854706	4.2	1.16	S. Oranienburg ZLQ024
	Bird food	1854707	4.2	1.16	S. Oranienburg ZLQ024

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Organism
Livestock Feed[1]	Poultry feed	1778879	3.2	3.2	*S.* Anatum BGZ322
	Oats	1854717	1.0	1.0	*S.* Anatum BGZ322
	Rapeseed meal	1854718	1.0	1.0	*S.* Michigan ZMF746
	Rabbit food	1854719	1.0	1.0	*S.* Michigan ZMF746
	Corn and rapeseed flour	1854720	1.0	1.0	*S.* Michigan ZMF746
	Horse food	1778878	3.2	3.2	*S.* Anatum BGZ322
	Pig food	1778881	3.2	3.2	*S.* Anatum BGZ322
	Fish food	1778882	3.2	3.2	*S.* Anatum BGZ322
	Corn flour	1854715	1.0	1.0	*S.* Michigan ZMF746
	Barley granules	1854716	1.0	1.0	*S.* Michigan ZMF746
	Poultry feed	1854777	3.0	3.0	*S.* Give JAW805
	Oats	1854778	3.0	3.0	*S.* Give JAW805
	Soybean meal	1854779	3.0	3.0	*S.* Give JAW805
	Sheep feed	1854780	3.0	3.0	*S.* Give JAW805
	Lamb feed	1854781	3.0		*S.* Give JAW805
Ingredients for Feed Products[1]	Soy proteins	2319037	2.4		*S.* salamae ZHL075
	Insect meal	2319038	3.6		*S.* salamae ZHL075
	Chicken meal	2319039	3.8		*S.* Cerro ZEK839
	Beef meal	2319040	3.6		*S.* Enteritidis CLM641
	Fish meal	2319041	5.0		*S.* Enteritidis CLM641
	Poultry protein concentrate	2319042	3.8		*S.* Bredeney AVU247
	Rice fibre	2319043	3.2		*S.* Bredeney AVU247
	Pea fibre	2319044	3.2		*S.* Ibadan CJF795
	Cereals	2319045	4.0		*S.* Ibadan CJF795
	Broad bean flour	2319046	2.4		*S.* Ibadan CJF795

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global results		Category	Type
				Strain	Origin	Injury protocol	Inoculation level CFU/test portion					
							CFU/plate	Mean	7500 Fast	QS5		
2023	**5221**	**Fèces de vache**	**Cow faeces**	*S.* Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	a
2023	**5222**	**Fèces de génisse**	**Cow faeces**	*S.* Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	4-1-8-3-3	3.8	+	+	17	a
2023	**5223**	**Pédichiffonnette environnement vache**	**Bootsocks (cow environment)**	*S.* Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	4-1-8-3-3	3.8	+	+	17	a
2023	**5224**	**Pédichiffonnette environnement génisse**	**Bootsocks (cow environment)**	*S.* Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	a
2023	**5226**	**Fèces porc**	**Pork faeces**	*S.* Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	a
2023	**5227**	**Fèces porc**	**Pork faeces**	*S.* Stourbridge Ad2950	Pork faeces	Seeding 24 h at ambient temperature	7-6-4-8-4	5.8	+	+	17	a
2023	**5228**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	*S.* Stourbridge Ad2950	Pork faeces	Seeding 24 h at ambient temperature	7-6-4-8-4	5.8	+	+	17	a
2023	**5229**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	*S.* Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	a
2024	**484**	**Fécès de volaille**	**Poultry faeces**	*S.* Adelaïde Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	-	-	17	a
2024	**485**	**Fécès de poule**	**Hens' faeces**	*S.* Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	+	+	17	a
2024	**486**	**Fécès de volaille**	**Poultry faeces**	*S.* Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	+	17	a
2024	**487**	**Fécès de pigeon**	**Pigeon faeces**	*S.* Adelaïde Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	-	-	17	a
2024	**488**	**Fécès de volaille**	**Poultry faeces**	*S.* Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	+	+	17	a
2024	**489**	**Fécès de volaille**	**Poultry faeces**	*S.* Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	+	17	a
2024	**490**	**Fécès de volaille**	**Poultry faeces**	*S.* Adelaïde Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	3-0-0-1-2	1.2	+	+	17	a
2024	**491**	**Fécès de volaille**	**Poultry faeces**	*S.* Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	0-1-1-2-0	0.8	-	-	17	a
2024	**492**	**Fécès de bovin**	**Beef faeces**	*S.* Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	a
2024	**493**	**Fécès de bovin**	**Beef faeces**	*S.* Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	a
2024	**501**	**Paire de sterisox volaille**	**Bootsocks (poultry environment)**	*S.* Derby Ad2951	Pork bootsocks	Seeding 24 h at ambient temperature	1-0-0-1-1	0.6	+	+	17	a
2024	**502**	**Pédichiffonette sol volaille**	**Bootsocks (poultry environment)**	*S.* Derby Ad2951	Pork bootsocks	Seeding 24 h at ambient temperature	1-0-0-1-1	0.6	+	+	17	a
2024	**652**	**Pédichiffonnette sol volaille**	**Bootsocks (poultry environment)**	*S.* Derby Ad2951	Pork wipe	Seeding 24 h at ambient temperature	2-6-8-4-4	4.8	+	+	17	a
2024	**653**	**Fécès poule**	**Poultry faeces**	*S.* Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	5-4-4-5-4	4.4	+	+	17	a
2024	**654**	**Fécès volaille**	**Poultry faeces**	*S.* Agama Ad2949	Poultry faeces	Seeding 24 h at ambient temperature	5-2-3-2-1	2.6	+	+	17	a
2024	**655**	**Fécès volaille**	**Poultry faeces**	*S.* Adelaïde Ad2319	Turkey farming environment	Seeding 24 h at ambient temperature	9-5-6-4-3	5.4	-	-	17	a
2024	**673**	**Fécès bovin**	**Beef faeces**	*S.* Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	3-6-2-5-1	3.4	+	+	17	a
2023	**5225**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	*S.* Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	4-2-5-5-4	4.0	+	+	17	b
2023	**5230**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	*S.* Derby Ad1452	Pork faeces	Seeding 24 h at ambient temperature	2-6-4-3-8	4.6	+	+	17	b
2024	**494**	**Eau abreuvoir de poule**	**Drinking water for hens**	*S.* Llandoff Ad3252	Bootsocks	Seeding 24 h at ambient temperature	6-0-0-0-1	1.4	+	+	17	b
2024	**495**	**Eau abreuvoir de vache**	**Drinker water for cows**	*S.* Abortusovis Ad2320	Bovine abortion product	Seeding 24 h at ambient temperature	0-0-0-0-0	<1.0	-	-	17	b
2024	**496**	**Litière sol volaille**	**Poultry litter**	*S.* Mbandaka Ad3201	Bootsocks	Seeding 24 h at ambient temperature	0-1-0-0-1	0.4	-	-	17	b
2024	**497**	**Eau abreuvoir volaille**	**Drinker water for poultry**	*S.* Mbandaka Ad3201	Bootsocks	Seeding 24 h at ambient temperature	0-1-0-0-1	0.4	-	-	17	b
2024	**498**	**Eau abreuvoir volaille**	**Drinking water for poultry**	*S.* Llandoff Ad3252	Bootsocks	Seeding 24 h at ambient temperature	6-0-0-0-1	1.4	+	+	17	b
2024	**499**	**Litière volaille**	**Poultry litter**	*S.* Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	+	-	17	b
2024	**500**	**Eau abreuvoir volaille**	**Drinker water for poultry**	*S.* Derby Ad1147	Pig viscera	Seeding 24 h at ambient temperature	2-0-0-1-2	1.0	-	-	17	b
2024	**503**	**Litière volaille**	**Poultry litter**	*S.* Anatum Ad1108	Litter poultry farming	Seeding 24 h at ambient temperature	2-1-0-2-0	1.0	-	-	17	b
2024	**656**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	*S.* Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	1-1-0-2-1	1.0	-	-	17	b
2024	**657**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	*S.* Kingston Ad1726	Beef faeces	Seeding 24 h at ambient temperature	3-6-2-5-1	3.4	-	-	17	b
2024	**658**	**Chiffonnette environnement vache**	**Wipe (beef environment)**	*S.* Montevideo Ad1109	Veal faeces	Seeding 24 h at ambient temperature	1-1-0-2-1	1.0	+	+	17	b
2024	**659**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	*S.* Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-5-2-4-1	3.2	+	+	17	b
2024	**660**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	*S.* Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	4-3-2-1-3	2.6	+	+	17	b
2024	**661**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	*S.* Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-5-2-4-1	3.2	+	+	17	b
2024	**662**	**Litière sol volaille**	**Poultry litter**	*S.* Blockley Ad923	Poultry environment	Seeding 24 h at ambient temperature	5-3-3-5-1	3.4	-	-	17	b
2024	**663**	**Litière volaille**	**Poultry litter**	*S.* Enteritidis Ad2970	Poultry bootsocks	Seeding 24 h at ambient temperature	4-5-8-4-4	5.0	-	-	17	b
2024	**664**	**Litière porc**	**Pork litter**	*S.* Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	4-3-2-1-3	2.6	-	-	17	b
2024	**665**	**Eau abreuvoir porc**	**Pork drinker water**	*S.* Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	**666**	**Eau abreuvoir porc**	**Drinking water for pork**	*S.* Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b
2024	**667**	**Eau abreuvoir porc**	**Pork drinker water**	*S.* Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	**668**	**Eau abreuvoir porc**	**Pork drinker water**	*S.* Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global results		Category	Type
				Strain	Origin	Injury protocol	Inoculation level CFU/test portion					
							CFU/plate	Mean	7500 Fast	QS5		
2024	**669**	**Eau abreuvoir bœuf**	**Beef drinker water**	*S.* Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	**670**	**Eau abreuvoir bœuf**	**Beef drinker water**	*S.* Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b
2024	**671**	**Eau abreuvoir bœuf**	**Beef drinker water**	*S.* Derby Ad1545	Water trough	Seeding 24 h at ambient temperature	7-4-6-6-4	5.4	+	+	17	b
2024	**672**	**Eau abreuvoir bœuf**	**Beef drinker water**	*S.* Typhimurium Ad1546	Water trough	Seeding 24 h at ambient temperature	6-11-8-4-7	7.2	+	+	17	b

Appendix 4 - Raw data sensitivity study

For most of the samples, the following abbreviations are used:

+m:	minority level of target analyte
+M:	majority level of target analyte
+p:	pure culture level of target analyte
+1/2:	50% level of target analyte
(x):	number of colonies on the plate
-A:	no typical colonies but presence of high level of background microflora
-B:	no typical colonies but presence of middle level of background microflora
-C:	no typical colonies but presence of low level of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
$PD_{FP(alt)}$:	positive presumptive negative agreement
$PA_{FP(alt)}$:	positive presumptive negative deviation
w:	weak reaction
***:**	1-in-10 enrichment dilution
NC:	non characteristic PCR curve
ONE Broth + supp	OBS + ONE Broth-Salmonella Supplement
No more lysate available the PCR test once or twice	
Discordant result between 7500 Fast (initial validation result) and QS5. lysate tested again with 7500 Fast in 2018 (see last result)	

For the cocoa and chocolates study, the following abbreviations are used:

Observations of the culture plates		**Data comparison between the alternative and the reference methods**	
t	Only typical colonies present	PA	Positive Agreement
at	Only atypical colonies present	NA	Negative Agreement
m	Both typical and atypical colonies present	PD	Positive Deviation
ng	No growth present	ND	Negative Deviation

	ADRIA (Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)
	Q Labs
	Microsept

MEAT PRODUCTS - PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal												After storage for 72 h at 5 ± 3°C				Category	Type
				RVS broth		MKTTn broth		Result	After incubation time										Agreement							
									PCR Result (C_t)	Confirmatory tests													PCR result	Confir-matory tests	Final result	Agreement		
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar												
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*						
4	Viande gros grain de volaille	Raw poultry meat	BPW	-	-	-	-	-	i/-	-				-	-				-	**NA**	**NA**					1	a
9	Filet mignon	Raw pork meat	BPW	+M	+M	+1/2	+m	+	33.36(+)	+m	+	+	+	+	+M	+		+	+	**PA**	**PA**	35.31(+)	+	+	**PA**	1	a
11	Viande séparée de volaille	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	a
15	Viande filet de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+M	+	37.58(+)	+/-2col/+	+	+	+	+	+m	+		+	+	**PA**	**PA**	38.21(+)	+	+	**PA**	1	a
17	Jarrets de porc	Raw pork meat	BPW	+p	+p	+p	+p	+	25.6(+)	+M	+	+	+	+	+p	+	+	+	+	**PA**	**PA**	24.59(+)	+	+	**PA**	1	a
18	Maigre d'échine de porc	Raw pork meat	BPW	+M	+M	+m	+m	+	34.76(+)	+/-m/+	+	+	+	+	+M	+	+	+	+	**PA**	**PA**	34.17(+)	+	+	**PA**	1	a
19	Magret	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	a
20	Peau de cou	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	a
21	Viande broyée de poulet	Raw poultry meat	BPW	+m(NC)	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-	-	**NA**	1	a
22	Blanc de dinde	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	a
23	Viande broyée de porc	Raw pork meat	BPW	-	-	+1/2(NC)	-	-	-	-				-	-				-	**NA**	**NA**					1	a
482	Cuisse de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+1/2	+	33.16(+)	+m ni/+	+	+	+	+	+m	+		+	+	**PA**	**PA**	34.02(+)	+	+	**PA**	1	a
696	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	**NA**	**NA**					1	a
697	Sot -l'y-laisse de dinde	Raw poultry meat	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -				-	**NA**	**NA**					1	a
698	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	**NA**	**NA**					1	a
2497	Steak haché	Ground beef	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	a
2655	**Steak haché**	**Ground beef**	BPW	+1/2	+p	+M	+M	+	30.14(+)	+m	+	+	+	+	+p	+			+	**PA**	**PA**	32.1(+)	+	+	**PA**	1	a
2660	**Steak haché**	**Ground beef**	BPW	+M	+p	+M	+p	+	34.18(+)	+m ni/+	+	+	+	+	+mni/+	+			+	**PA**	**PA**	37.03(+)	+	+	**PA**	1	a
5036	**Tartare de bœuf assaisonné**	**Seasoned ground beef**	BPW	+M	+p	+M	+M	+	26.03(+)	+M	+	+	+	+	+M	+			+	PA	PA	27.07(+)	+	+	**PA**	1	a
5038	**Steak haché à l'oignon congelé**	**Frozen seasoned ground beef**	BPW	+1/2	+p	+M	+p	+	28.62(+)	+M	+	+	+	+	+M	+			+	PA	PA	29.63(+)	+	+	**PA**	1	a
2	Saucisse	Sausages	BPW	+1/2	+M	+m	+M	+	31.15(+)	+1/2	+	+	+	+	+M	+		+	+	**PA**	**PA**	31.21(+)	+	+	**PA**	1	b
5	Saucisse	Sausages	BPW	+M	+1/2	+m	+1/2	+	32.49(+)	+M	+	+	+	+	+1/2	+		+	+	**PA**	**PA**	30.74(+)	+	+	**PA**	1	b
6	Saucisse	Sausages	BPW	+m	+m	+m	+1/2	+	32.15(+)	+1/2	+	+	+	+	+m	+		+	+	**PA**	**PA**	32.88(+)	+	+	**PA**	1	b
7	Chair persillée	Ground flavoured pork	BPW	+1/2	+/- ni/+	+2col	+/-1col	+	43.39(+)	-				-	+/- ni/+	+	+	+	+	**$PA_{FP(alt)}$**	**PA**	39.86(+)	-(+ MSRV)	+	**PA**	1	b
8	Chipolatas	Sausages	BPW	-	-	-	-	-	42.19(+)	-			-(MSRV)	-	-				-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**	-	-	-	**NA**	1	b
12	Saucisse	Sausages	BPW	+M	+M	+1/2	+M	+	32.49(+)	+1/2	+	+	+	+	+M	+		+	+	**PA**	**PA**	31.28(+)	+	+	**PA**	1	b
13	Merguez	Sausages (merguez)	BPW	+m	+m	+m	+1/2	+	38.07(+)	+m	+	+	+	+	+m	+		+	+	**PA**	**PA**	36.32(+)	+	+	**PA**	1	b
16	Farce sans colorant	Flavoured pork meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	b
473	Chipolatas	Sausages	BPW	+M	+m	+M	+p	+	-	+1/1col/+	+	+	+	-	+p	+		+	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	-/-/-	+	-	**$ND_{FN(alt)}$**	1	b
691	Merguez	Sausages (merguez)	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	**NA**	**NA**					1	b
693	Chipolatas	Sausages	BPW	-	-	-	+/-(*C. braakii*)	-	-	-				-	-				-	**NA**	**NA**	-				1	b
694	Chair à saucisse	Meat sausages	BPW	-	-	+/-ni / -	-	-	-	-				-	-				-	**NA**	**NA**					1	b
695	Saucisse de Toulouse	Sausages	BPW	+1/2	+1/2	+m	+M	+	34.22(+)	+/-ni / +	+	+	+	+	+1/2	+	+	+	+	**PA**	**PA**	36.06(+)	+	+	**PA**	1	b
1637	Saucisses	Sausages	BPW	+M	+M	+m ni / +	+M	+	33.11(+)	+m ni /+	+	+	+	+	+M	+		+	+	**PA**	**PA**	34.61(+)	+	+	**PA**	1	b
1638	Chipolatas	Sausages	BPW	+1col ni/ -	-	+m ni / -	-	-	-	-				-	-				-	**NA**	**NA**	-	-	-	**NA**	1	b
1639	Chipolatas	Sausages	BPW	-	-	-	st	-	-	-				-	-				-	**NA**	**NA**					1	b
1640	Saucisses	Sausages	BPW	+M	+M	+m	+m	+	30.26(+)	+1/2	+	+	+	+	+M	+		+	+	**PA**	**PA**	31.27(+)	+	+	**PA**	1	b
1641	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	b
1642	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	b
1643	Chipolatas	Sausages	BPW	+m ni/ -	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-	-	**NA**	1	b
1644	Chipolatas	Sausages	BPW	+1/2	+M	+1/2	+M	+	34.41(+)	+m ni /+	+	+	+	+	+m	+		+	+	**PA**	**PA**	36.39(+)	+	+	**PA**	1	b
1645	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					1	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MEAT PRODUCTS - PikoReal PCR instrument (2014)																																
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																					Category	Type
				RVS broth		MKTTn broth		Result	After incubation time																After storage for 72 h at 5 ± 3°C					
										Confirmatory tests											Agreement									
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar																
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar		PCR Result (C_t)	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*	PCR result	Confir-matory tests	Final result	Agreement						
1646	Chipolatas aux herbes	Sausages	BPW	+M	+1/2	+m	+1/2	+	28.59(+)	+m ni /+	+	+	+	+	+1/2	+		+	+	**PA**	**PA**	40.45(+)	+	+	**PA**					1	b
1	Blanquette	Raw veal meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
3	Pavé mariné à la Provençale	Marinated beef	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
10	Blanquette de dinde à l'orientale	Flavoured poultry meat	BPW	+m	+m	+m	+M	+	-	+/-1col/+	+	+	+	-	+m	+		+	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	40.19(+)	+	+	**PA**					1	c
14	Escalope de jambon	Raw ham pork meat	BPW	+1/2	+M	+M	+M	+	24.4(+)	+M	+	+	+	+	+M	+		+	+	**PA**	**PA**	35.24(+)	+	+	**PA**					1	c
34	**Blanquette de veau**	**Ready to reheat meal (veal)**	BPW	+M	+p	+M	+p	+	23.35(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	25.18(+)	+	+	**PA**					1	c
35	**Veau marengo**	**Ready to reheat meal (veal)**	BPW	+M	+p	+M	+p	+	24.28(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	24.59(+)	+	+	**PA**					1	c
36	**Emincés de bœuf**	**Ready to reheat meal (beef)**	BPW	+M	+M	+M	+p	+	23.17(+)	+p	+	+	+	+	+M	+		+	+	**PA**	**PA**	24.59(+)	+	+	**PA**					1	c
37	**Langue de bœuf**	**Ready to reheat meal (beef tongue)**	BPW	+M	+p	+M	+p	+	24.37(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	24.56(+)	+	+	**PA**					1	c
474	Araignée de porc marinée	Marinated pork meat	BPW	+1/2	+p	+m	+M	+	30.22(+)	+m	+	+	+	+	+1/2	+		+	+	**PA**	**PA**	32.28(+)	+	+	**PA**					1	c
475	Viande marinée à l'Indienne	Marinated poultry meat	BPW	+1/2	+1/2	+1/2	+M	+	31.35(+)	+M	+	+	+	+	+M	+		+	+	**PA**	**PA**	32.05(+)	+	+	**PA**					1	c
476	Porc à la mexicaine	Flavoured pork meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
477	Pavé mariné à la provençale	Marinated pork meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
478	Côte de porc grillade	Cooked pork meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
481	Rôti de porc	Cooked pork meat	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
483	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
485	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
644	**Hachis Parmentier**	**Ready to reheat (beef and potatoes)**	BPW	+p	+p	+M	+p	+	29.10(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	28.44(+)	+	+	**PA**					1	c
645	**Hachis Parmentier**	**Ready to reheat (beef and potatoes)**	BPW	+p	+/-(pale)	+p	+/-(pale)	+	22.24(+)	+/-(pale)	+	+	+	+	+/- (pale)	+		+	+	**PA**	**PA**	22.85(+)	+	+	**PA**					1	c
646	**Blanquette de veau et riz blanc**	**Ready to reheat (veal)**	BPW	+p	+/-(pale)	+p	+/-(pale)	+	29.24(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	27.41(+)	+	+	**PA**					1	c
647	**Blanquette de veau et riz blanc**	**Ready to reheat (veal)**	BPW	+p	+/-(pale)	+p	+/-(pale)	+	22.55(+)	+/-(pale)	+	+	+	+	+/-(pale)	+		+	+	**PA**	**PA**	24.62(+)	+	+	**PA**					1	c
648	**Rôti de porc supérieur et purée de pomme de terre**	**Ready to reheat (veal)**	BPW	+p	+/-(pale)	+p	+/-(pale)	+	30.92(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	26.38(+)	+	+	**PA**					1	c
662	Poulet et riz basquaise	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**									1	c
663	Filet de poulet et pommes de terre	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**									1	c
664	Roti de porc supérieur et purée de pommes de terre	Ready to reheat (pork and potatoes)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**									1	c
665	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**									1	c
666	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**									1	c
690	Chorizo	Chorizo	BPW	-	-	st	st	-	-	-				-	-				-	**NA**	**NA**									1	c
692	Allumettes lardons fumés	Sliced smoked bacon	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c
2486	Pâté de campagne	Pâté	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**									1	c

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)

Reference method: ISO 6579♦ | Alternative method: SureTect Salmonella - PikoReal

N° Sample	Product (French name)	Product	Reference method: ISO 6579♦ – RVS broth – XLD	RVS broth – ASAP	MKTTn broth – XLD	MKTTn broth – ASAP	Result	BPW + novobiocin (12mg/L)-20h 37°C – PCR result (C_t)	BPW – Confirmatory tests – *Brilliance* Salmonella Agar – Typical colonies	Latex	MicrObact GNB	Reference method tests	Final result	RVS/*Brilliance* Salmonella Agar – Typical colonies	Latex	Microbact	Reference method tests	Final result	Agreement – Brilliance	Agreement – RVS/ Brilliance	ONE Broth Salmonella + novobiocin (12mg/L)-20h 37°C – PCR result (C_t)	ONE – Confirmatory tests – *Brilliance* Salmonella Agar – Typical colonies	Latex	Microbact	Reference method tests	Final result	RVS/*Brilliance* Salmonella – Typical colonies	Latex	Microbact	Reference method tests	Final result	Agreement – Brilliance	Agreement – RVS/ Brilliance	Category	Type
486	**Bûche de chèvre pasteurisée**	**Pasteurised milk cheese**	+M	+M	+M	+M	+	i/-/-*	+d/-				**-**	-				**-**	**ND**	**ND**	+(23.38)	+M	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	a
487	**Camembert pasteurisé**	**Pasteurised milk cheese**	-	-	-	-	-	-	-				**-**	-				**-**	**NA**	**NA**	-	-				**-**	st				**-**	**NA**	**NA**	2	a
488	**Lait ribot**	**Fermented milk**	st	st	st	st	-	-	st				**-**	st				**-**	**NA**	**NA**	+(22.14)	+p	+	+	+	**+**	+p	+			**+**	**PD**	**PD**	2	a
489	**Crème fraîche pasteurisée**	**Pasteurised cream**	+p	+p	+M	+M	+	-	-				**-**	-				**-**	**ND**	**ND**	-	-				**-**	-				**-**	**ND**	**ND**	2	a
490	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(19.10)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	+(20.91)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	a
491	**Crème fraiche**	**Cream**	st	st	st	st	-	+(21.32)	-(XLD+)				**+**	-(XLD+)	+			**+**	**PD**	**PD**	+(20.04)	-(XLD+)				**+**	-(XLD+)	+			**+**	**PD**	**PD**	2	a
492	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	i/i/-*	-				**-**	+d/+	+	+	+	**-**	**NA**	**NA** FN(alt)	+(36.26)	+d/+	+	+	+	**+**	+m	+			**+**	**PD**	**PD**	2	a
496	**Gros lait fermier**	**Raw milk cheese**	-	-	-	st	-	-	st				**-**	st				**-**	**NA**	**NA**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
775	**Cantal pasteurisé**	**Pasteurised milk cheese**	+1/2	+1/2	+1/2	+m	+	+(27.15)	+m	+	+	+	**+**	+M	+			**+**	**PA**	**PA**	+(27.32)	+mni/+	+	+	+	**+**	+M	+			**+**	**PA**	**PA**	2	a
776	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(20.39)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	+(20.95)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	a
777	**Lait frais entier**	**Pasteurised milk**	+p	+p	+p	+p	+	+(21.02)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	+(21.01)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	a
778	**Crème pasteurisée**	**Pasteurised cream**	+p	+p	+p	+p	+	+(19.77)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	+(20.41)	+p	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	a
779	**Lait 1/2 écrémé**	**Pasteurised half skimmed milk**	+p	-	+p	-	+	+(22.41)	-(XLD+)	+	+	+	**+**	-(XLD+)	+			**+**	**PA**	**PA**	+(21.15)	-(XLD+)	+	+	+	**+**	-(XLD+)	+			**+**	**PA**	**PA**	2	a
780	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	i/i/-*	-				**-**	st				**-**	**NA**	**NA**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
781	**Glace vanille**	**Ice cream (vanilla)**	st	st	st	st	-	+(20.02)	+p	+	+	+	**+**	+p	+			**+**	**PD**	**PD**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
783	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	+(20.29)	+p	+	+	+	**+**	+p	+			**+**	**PD**	**PD**	+(20.72)	+p	+	+	+	**+**	+p	+			**+**	**PD**	**PD**	2	a
2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	st				**-**	st				**-**	**NA**	**NA**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	st				**-**	st				**-**	**NA**	**NA**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	st				**-**	st				**-**	**NA**	**NA**	-	st				**-**	st				**-**	**NA**	**NA**	2	a
2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-				**-**	-				**-**	**NA**	**NA**	-	-				**-**	-				**-**	**NA**	**NA**	2	a
2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-				**-**	st				**-**	**NA**	**NA**	-	-				**-**	st				**-**	**NA**	**NA**	2	a
7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				**-**					**-**	**NA**	**NA**	-	-				**-**	st				**-**	**NA**	**NA**	2	b
7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				**-**					**-**	**NA**	**NA**	-	-				**-**	st				**-**	**NA**	**NA**	2	b
7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				**-**					**-**	**NA**	**NA**	-	-				**-**	-				**-**	**NA**	**NA**	2	b
7745	Lait cru	Raw milk	-	-	-	-	-	-	-				**-**					**-**	**NA**	**NA**	-	-				**-**	-				**-**	**NA**	**NA**	2	b
7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.80)	+d	+	+	+	**+**	+p	-			**+**	**PA**	**PA**	+(20.18)	+d	+	+	+	**+**	+p	+			**+**	**PA**	**PA**	2	b
7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.18)	+d	+	+	+	**+**	+p	-			**+**	**PA**	**PA**	+(22.35)	+d	+	+	+	**+**	+d	+			**+**	**PA**	**PA**	2	b
7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-				**-**	-				**-**	**NA**	**NA**	-	-				**-**	st				**-**	**NA**	**NA**	2	b
7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-				**-**	-				**-**	**NA**	**NA**	-	-				**-**	-				**-**	**NA**	**NA**	2	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)

N° Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																								
			RVS broth		MKTTn broth		Result	BPW + novobiocin (12mg/L)-20h 37°C											ONE Broth Salmonella + novobiocin (12mg/L)-20h 37°C													Category	Type
								PCR result (C_t)	Confirmatory tests									Agreement		PCR result (C_t)	Confirmatory tests									Agreement			
									Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar					Brilliance	RVS/ Brilliance		*Brilliance* Salmonella Agar					RVS/*Brilliance* Salmonella					Brilliance	RVS/ Brilliance		
			XLD	ASAP	XLD	ASAP			Typical colonies	Latex	MicrObact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result				Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result				
417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.08)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.87)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.46)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.14)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.65)	+p	+d	+	+	+	+p	+			+	PA	PA	+(21.45)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.85)	+p	+d	+	+	+	+p	+			+	PA	PA	+(21.3)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/i/-*	st				-	st				-	NA	NA	i/i/-*	st				-	st				-	NA	NA	2	b
422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	b
423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	b
493	**Roquefort au lait cru**	**Raw milk cheese**	+M	+m	+md/ -	+M	+	-	-				-	st				-	ND	ND	-	-				-	st				-	ND	ND	2	b
494	**Comté au lait cru**	**Raw milk cheese**	-	-	+d/-	+d (NC)	-	-	-				-	-				-	NA	NA	+(31.26)	+d/+	+	+	+	+	+1/2	+			+	PD	PD	2	b
495	**Bethmale au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	b
2461	**Roquefort au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	st				-	st				-	ND	ND	-	st				-	st				-	ND	ND	2	b
2462	**Grana padana au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	-				-	st				-	NA	NA	-	-				-	st				-	NA	NA	2	b
327	**lait entier en poudre**	**Milk powder**	st	st	st	st	-	+(20.85)	+p	+	+	+	+	+p	+			+	PD	PD	+(20.56)	+p	+	+	+	+	+p	+			+	PD	PD	2	c
328	**Lait entier en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(41.28) +(41.00)/ +(40.15)	st				-	st			-(5MSRV/ 5RVS/ 5MKTTn)	-	PA FP(alt)	PA FP(alt)	-	st				-	st				-	ND	ND	2	c
330	**lait demi écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(21.20)	+p	+	+	+	+	+p	+			+	PA	PA	-	st				-	st				-	ND	ND	2	c
331	**Lait écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(20.34)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.44)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
333	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(19.22)	+p	+	+	+	+	+p	+			+	PA	PA	+(18.8)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
334	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(19.84)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.26)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
335	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(20.35)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.88)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
336	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(21.89)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.92)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
337	**Lactosérum en poudre**	**Lactoserum**	+p	+p	+p	+p	+	+(20.23)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.20)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
339	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(20.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.80)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
340	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(21.10)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.62)	+p	+	+	+	+	+p	+			+	PA	PA	2	c
2028	Caséines	Caseines	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	st				-	st				-	NA	NA	-	-				-	-				-	NA	NA	2	c
2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2032	Caséinates	Caseinates	st	st	st	st	-	-	st				-	st				-	NA	NA	-	-				-	-				-	NA	NA	2	c
2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	st				-	NA	NA	2	c

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)																																			
N° Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																										Category	Type
			RVS broth		MKTTn broth		Result	BPW + novobiocin (12mg/L)-20h 37°C													ONE Broth Salmonella + novobiocin (12mg/L)-20h 37°C														
								PCR result (C_t)	Confirmatory tests										Agreement		PCR result (C_t)	Confirmatory tests										Agreement			
									Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar								*Brilliance* Salmonella Agar					RVS/*Brilliance* Salmonella								
			XLD	ASAP	XLD	ASAP			Typical colonies	Latex	MicrObact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ Brilliance		Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ Brilliance		
2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-				-	-				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c

MILK AND DAIRY PRODUCTS - PikoReal PCR instrument (2014)														
N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦	Alternative method: SureTect Salmonella - PikoReal									Category	Type
			Result	After storage 72h -BPW + novobiocin				After storage 72h-ONE Broth Salmonella +novobiocin						
				PCR result (C_t)	Confirmatory tests	Final result	Agreement	PCR result (C_t)	Confirmatory tests	Final result	Agreement			
486	**Bûche de chèvre pasteurisée**	**Pasteurised milk cheese**	+	i/i/-*	-	-	ND	+(24.80)	+	+	PA		2	a
488	**Lait ribot**	**Fermented milk**	-	-	-	-	NA	+(20.63)	+	+	PD		2	a
489	**Crème fraîche pasteurisée**	**Pasteurised cream**	+	i/-	-	-	ND	i/+(31.10)	+	+	PA		2	a
490	**Lait fermenté**	**Fermented milk**	+	+(20.11)	+	+	PA	+(19.73)	+	+	PA		2	a
491	**Crème fraiche**	**Cream**	-	+(22.11)	-(+XLD)	+	PD	+(20.18)-	-(+XLD)	+	PD		2	a
492	**Lait cru fermier**	**Raw milk**	-	-	-	-	NA	i/-/-	+	-	$NA_{FN(alt)}$		2	a
775	**Cantal pasteurisé**	**Pasteurised milk cheese**	+	+(26.29)	+	+	PA	+(27.69)	+	+	PA		2	a
776	**Lait fermenté**	**Fermented milk**	+	+(20.89)	+	+	PA	+(22.56)	+	+	PA		2	a
777	**Lait frais entier**	**Pasteurised milk**	+	+(19.37)	+	+	PA	+(20.13)	+	+	PA		2	a
778	**Crème pasteurisée**	**Pasteurised cream**	+	+(18.62)	+	+	PA	+(18.04)	+	+	PA		2	a
779	**Lait 1/2 écrémé**	**Pasteurised half skimmed milk**	+	+(20.35)	-(XLD+)	+	PA	+(21.09)	-(XLD+)	+	PA		2	a
781	**Glace vanille**	**Ice cream (vanilla)**	-	+(20.38)	+	+	PD	-	-	-	NA		2	a
783	**Glace rhum raisin**	**Ice cream**	-	+(21.23)	+	+	PD	+(18.66)	+	+	PD		2	a
7746	Lait cru de brebis	Ewe raw milk	+	+(20.51)	+d	+	PA	+(20.21)	+d	+	PA		2	b
7747	Lait cru de brebis	Ewe raw milk	+	+(23.06)	+d	+	PA	+(22.14)	+d	+	PA		2	b
417	Lait cru de brebis	Ewe raw milk	+	+(19.64)	+	+	PA	+(20.28)	+	+	PA		2	b
418	Lait cru de brebis	Ewe raw milk	+	+(20.34)	+	+	PA	+(23.28)	+	+	PA		2	b
419	Lait cru de brebis	Ewe raw milk	+	+(20.75)	+	+	PA	+(21.57)	+	+	PA		2	b
420	Lait cru de brebis	Ewe raw milk	+	+(19.34)	+	+	PA	+(20.68)	+	+	PA		2	b
493	**Roquefort au lait cru**	**Raw milk cheese**	+	-	-(5MSRV/ 5RVS/ 5MKTTN)	-	ND	-	-	-	ND		2	b
494	**Comté au lait cru**	**Raw milk cheese**	-	-	-	-	NA	+(32.56)	+	+	PD		2	b
2461	**Roquefort au lait cru**	**Raw milk cheese**	+	-	-	-	ND	-	-	-	ND		2	b
327	**lait entier en poudre**	**Milk powder**	-	+(20.08)	+	+	PD	+(22.28)	+	+	PD		2	c
328	**Lait entier en poudre**	**Milk powder**	+	-	-	-	ND	-	-	-	ND		2	c
330	**lait demi écrémé en poudre**	**Milk powder**	+	+(20.46)	+	+	PA	-	-	-	ND		2	c
331	**Lait écrémé en poudre**	**Milk powder**	+	+(19.42)	+	+	PA	+(20.64)	+	+	PA		2	c
333	**Maltodextrine en poudre**	**Maltodextrin**	+	+(20.25)	+	+	PA	+(21.24)	+	+	PA		2	c
334	**Maltodextrine en poudre**	**Maltodextrin**	+	+(19.22)	+	+	PA	+(20.09)	+	+	PA		2	c
335	**Lactosérum en poudre atomisé**	**Lactoserum**	+	+(20.84)	+	+	PA	+(19.50)	+	+	PA		2	c
336	**Lactosérum en poudre atomisé**	**Lactoserum**	+	+(19.72)	+	+	PA	+(20.01)	+	+	PA		2	c
337	**Lactosérum en poudre**	**Lactoserum**	+	+(18.89)	+	+	PA	+(18.68)	+	+	PA		2	c
339	**Caséinates**	**Caseinates**	+	+(22.55)	+	+	PA	+(21.35)	+	+	PA		2	c
340	**Caséinates**	**Caseinates**	+	+(22.20)	+	+	PA	+(22.29)	+	+	PA		2	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																Category	Type
				RVS broth		MKTTn broth		Result	After incubation time												After storage for 72 h at 5 ± 3°C					
										Confirmatory tests										Agreement					
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar											
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar		PCR Result (C_t)	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*	PCR result	Confir-matory tests	Final result	Agree ment		
464	**Crevettes natures**	**Prawns**	BPW	+M	+p	+M	+p	+	31.33(+)	+1/2	+	+	+	+	+p	+		+	+	**PA**	**PA**	32.20(+)	+	+	**PA**	3	a
465	**Filet d'Eglefin**	**Fillet of fish**	BPW	+p	+p	+M	+p	+	27.63(+)	+M	+	+	+	+	+p	+		+	+	**PA**	**PA**	28.16(+)	+	+	**PA**	3	a
468	**Crevettes géantes**	**Prawns**	BPW	+M	+p	+M	+p	+	26.15(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	26.68(+)	+	+	**PA**	3	a
480	Gâteau de Saint-Jacques cru	Scallops	BPW	+m	+1/2	+1/2	+1/2	+	27.24(+)	+m	+	+	+	+	+1/2	+		+	+	**PA**	**PA**	30.06(+)	+	+	**PA**	3	a
484	Queue de lotte	Raw fish	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	a
649	**Chou blanc. carotte. céleri**	**Raw vegetables**	BPW	+p	+p	+M	+M	+	27.29(+)	+1/2	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	**PA**	**PA**	28.67(+)	+	+	**PA**	3	a
652	**Filets de colin d'Alaska surgelés**	**Frozen raw fish**	BPW	+p	+p	+p	+M	+	24.2(+)	+M	+	+	+	+	+p	+		+	+	**PA**	**PA**	25.00(+)	+	+	**PA**	3	a
653	**Cœurs de filets de cabillaud surgelés**	**Frozen raw fish**	BPW	+p	+p	+p	+p	+	25.32(+)	+M	+	+	+	+	+p	+		+	+	**PA**	**PA**	27.81(+)	+	+	**PA**	3	a
654	**Filets de cabillaud surgelés**	**Frozen raw fish**	BPW	+p	+p	+p	+p	+	39.40(+)	+1/2	+	+	+	+	+p	+		+	+	**PA**	**PA**	38.08(+)	+	+	**PA**	3	a
702	Pousses de soja	Soybeans	BPW	+1col (*C.werk-manii*)	+/-ni / -	+/-(*C.werkmaniii Citrobacter* spp.)	-	-	-	-				-	+/-1col	-			-	**NA**	**NA**	-				3	a
703	Epinards	Spinaches	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
705	Courgettes en rondelles surgelées	Frozen courgettes	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -				-	**NA**	**NA**					3	a
706	Poireaux émincés surgelés	Frozen leeks	BPW	-	-	+/- (*C.youngae*)	-	-	-	-				-	-				-	**NA**	**NA**	-				3	a
707	Haricots verts surgelés	Frozen beans	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
708	Petits pois surgelés	Frozen peas	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
709	Filet de cabillaud surgelé	Frozen raw Cod	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					3	a
710	Filet de colin surgelé	Frozen raw fish	BPW	st	st	-	-	-	-	-				-	st				-	**NA**	**NA**					3	a
2717	Poêlée catalane	Ready to reheat (vegetables)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
2718	Poêlée méditerranéenne	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
2719	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	**NA**	**NA**					3	a
2916	**Dos de cabillaud frais**	**Raw cod**	BPW	+p	+p	+M	+M	+	36.79(+)	+/-mni/+	+	+	+	+	+p	+			+	**PA**	**PA**	29.16(+)	+	+	**PA**	3	a
2917	**Filet de julienne frais**	**Raw fish**	BPW	+p	+p	+M	+m	+	33.33(+)	+/-mni/+	+	+	+	+	+p	+			+	**PA**	**PA**	32.19(+)	+	+	**PA**	3	a
2918	**Végétaux IV Gamme (mélange)**	**Raw vegetables**	BPW	+p	+p	+M	+p	+	36.73(+)	+m	+	+	+	+	+M	+	+	+	+	**PA**	**PA**	39.74(+)	+	+	**PA**	3	a
2919	**Végétaux IV Gamme (carottes)**	**Raw vegetables**	BPW	+p	+p	+M	+p	+	36.19(+)	+/-mni/+	+	+	+	+	+M	+			+	**PA**	**PA**	36.09(+)	+	+	**PA**	3	a
469	**Crevettes sauce piquante et moules**	**Prawns and mussels**	BPW	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	25.09(+)	+	+	**PA**	3	b
470	**Colin aux petits légumes**	**Ready to reheat meal (fish and vegetables)**	BPW	+p	+p	+p	+p	+	22.46(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	23.92(+)	+	+	**PA**	3	b
471	**Moelleux saumon et légumes**	**Ready to reheat meal (fish and vegetables)**	BPW	+p	+p	+p	+p	+	24.06(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	24.93(+)	+	+	**PA**	3	b
479	Accras de morue	Cod acra	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					3	b
486	Coquilles Saint Jacques surgelés	Frozen scallops	BPW	st	st	-	-	-	-	-				-	st				-	**NA**	**NA**					3	b
655	**Pommes de terre salardaises**	**Ready to reheat (potatoes)**	BPW	+p	+p	+p	+p	+	23.54(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	**PA**	**PA**	23.71(+)	+	+	**PA**	3	b
656	**Colin d'Alaska et petits légumes**	**Ready to reheat (fish and vegetables)**	BPW	+p	+p	+p	+p	+	23.01(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	**PA**	**PA**	24.03(+)	+	+	**PA**	3	b
657	**Filets de saumon et purée de brocolis**	**Ready to reheat (fish and vegetables)**	BPW	+p	+p	+p	+p	+	24.39(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	24.58(+)	+	+	**PA**	3	b
658	**Lasagnes chèvre épinards**	**Ready to reheat pasta (spinach, goat cheese)**	BPW	+p	+p	+p	+p	+	26.90(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	26.03(+)	+	+	**PA**	3	b
659	**Colin d'Alaska et petits légumes**	**Ready to reheat (fish and vegetables)**	BPW	+p	+p	+p	+p	+	23.95(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	23.98(+)	+	+	**PA**	3	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)																																	
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579◆					Alternative method: SureTect Salmonella - PikoReal																					Category	Type
				RVS broth		MKTTn broth		Result	After incubation time															After storage for 72 h at 5 ± 3°C						
									PCR Result (C_t)	Confirmatory tests											Agreement		PCR result	Confir-matory tests	Final result	Agree ment		
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar															
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*								
660	**Lasagnes chèvre épinards**	**Ready to reheat pasta (spinach, goat cheese)**	BPW	+p	+p	+p	+p	+	25.11(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	24.75(+)	+	+	**PA**	3	b
711	Filet de saumon et purée de brocolis	Ready to reheat (salmon. broccolis)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
712	Colin d'Alaska aux petits légumes	Ready to reheat (fish and vegetables)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2713	Saumon à l'oseille	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2714	Pavé de lieu cuisiné	Ready to reheat meal (fish)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2715	Cabillaud cuisiné	Ready to reheat meal (cod)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2716	Pavé de saumon cuisiné	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2853	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	b
2854	Epinards à la crème	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	b
2855	Gratin dauphinois	Ready to reheat (vegetables)	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					3	b
2856	Galettes de légumes	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	b
2857	Paëlla	Ready to reheat meal (paella)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2858	Quiche saumon brocolis	Ready to reheat (vegetables salmon)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2859	Tarte aux poireaux	Ready to reheat (egg. leeks)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	b
2934	**Paëlla royale**	**Ready to reheat meal (paella)**	BPW	+p	+p	+p	+p	+	23.13(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	22.78(+)	+	+	**PA**	3	b
2935	**Pavé de lieu sauce citron**	**Ready to reheat meal (fish)**	BPW	+p	+p	+p	+p	+	22.86(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.71(+)	+	+	**PA**	3	b
466	**Salade de surimi carottes ananas**	**Salad (surimi. carrots)**	BPW	+p	+p	+p	+p	+	30.01(+)	+p	+	+	+	+	+p	+		+	+	**PA**	**PA**	32.11(+)	+	+	**PA**	3	c
467	**Salade de pâtes et surimi**	**Salad (surimi. pastas)**	BPW	+p	+p	+p	+p	+	35.79(+)	+1/2	+	+	+	+	+p	+		+	+	**PA**	**PA**	37.00(+)	+	+	**PA**	3	c
472	**Sandwich thon crudités**	**Sandwich (tuna and vegetables)**	BPW	+M	+p	+M	+M	+	28.28(+)	+m	+	+	+	+	+m	+		+	+	**PA**	**PA**	29.47(+)	+	+	**PA**	3	c
650	**Sandwich thon provençal**	**Sandwich (tuna)**	BPW	+M	+m	+M	+M	+	26.59(+)	+m	+(weak reaction)	+	+	+	+M	+(weak reaction)		+	+	**PA**	**PA**	28.03(+)	+	+	**PA**	3	c
651	**Sandwich thon crudités**	**Sandwich (tuna)**	BPW	+p	+p	+p	+M	+	24.67(+)	+m	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	**PA**	**PA**	25.42(+)	+	+	**PA**	3	c
699	Carottes râpées	Raw carrots	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
700	Salade saumon. fusilli et tomates cerises	Salad (salmon. pastas. tomatoes)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
701	Salade thon pommes de terre et olives	Salad (potatoes. olive)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
704	Salade baby	Salad	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2707	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2708	Carottes râpées	Deli salad (Sliced carrots)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2709	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					3	c
2710	Sandwich thon crudités	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2711	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2712	Sandwich saumon fumé	Sandwich (salmon)	BPW	-	st	-	st	-	-	-				-	st				-	**NA**	**NA**					3	c
2845	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2846	Sandwich jambon emmenthal	Sandwich (cheese ham)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2847	Sandwich jambon beurre	Sandwich (butter ham)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2848	Carottes râpées	Deli salad (Sliced carrots)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	c
2849	Piémontaise au jambon	Deli salad (ham)	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					3	c
2850	Piémontaise au poulet	Deli salad (poultry)	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					3	c

SEAFOOD AND VEGETABLES - PikoReal PCR instrument (2014)																														
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																			Category	Type
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C						
									PCR Result (C_t)	Confirmatory tests										Agreement		PCR result	Confir-matory tests	Final result	Agree ment			
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar													
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*						
2851	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	st				-	-				-	**NA**	**NA**					3	c
2852	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					3	c
2922	**Sandwich jambon emmenthal**	**Sandwich (ham. cheese)**	BPW	+M	+p	+M	+p	+	37.14(+)	+1/2ni/+	+	+	+	+	+p	+			+	**PA**	**PA**	37.61(+)	+	+	**PA**	3	c
2923	**Sandwich jambon beurre**	**Sandwich (ham. butter)**	BPW	+1/2	+M	+mni	+M	+	34.13(+)	-				-	+m	+	+	+	+	**$PA_{FP(alt)}$**	**PA**	i/36.01 (+)	+	+	**PA**	3	c
2924	**Sandwich thon à la provençale**	**Sandwich (cooked tuna)**	BPW	+1/2	+M	+m	+m	+	34.65(+)	-				-	+M	+	+	+	+	**$PA_{FP(alt)}$**	**PA**	34.39(+)	+	+	**PA**	3	c
2925	**Betteraves**	**Deli salad (beets)**	BPW	+p	+p	+p	+p	+	29.31(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	29.51(+)	+	+	**PA**	3	c

EGG PRODUCTS - PikoReal PCR instrument (2014)																														
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																			Category	Type
				RVS broth		MKTTn broth		Result	After incubation time														Agreement		After storage for 72 h at 5 ± 3°C					
									PCR Result (C_t)	Confirmatory tests																			
										Brilliance Salmonella Agar						RVS/*Brilliance* Salmonella Agar													
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*	PCR result	Confir-matory tests	Final result	Agree-ment		
3540	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	+p	+p	+p	+p	+	24.33(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.02(+)	+	+	**PA**	4	a
3541	**Poudre d'œuf entier**	**Whole egg powder**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	a
3542	**Poudre de blanc d'œuf**	**White egg powder**	BPW	+p	+p	+p	+p	+	23.63(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	23.73(+)	+	+	**PA**	4	a
3543	**Poudre d'œuf entier**	**Whole egg powder**	BPW	+p	+p	+p	+p	+	26.60(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.99(+)	+	+	**PA**	4	a
3546	**Poudre d'œuf entier**	**Whole egg powder**	BPW	+p	+p	+p	+p	+	30.35(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	32.35(+)	+	+	**PA**	4	a
3547	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	+p	+p	+p	+p	+	25.52(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.52(+)	+	+	**PA**	4	a
3548	**Poudre de blanc d'œuf**	**White egg powder**	BPW	+p	+p	+p	+p	+	28.05(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	30.88(+)	+	+	**PA**	4	a
3549	**Poudre d'œuf entier**	**Whole egg powder**	BPW	+p	+p	+p	+p	+	28.56(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.02(+)	+	+	**PA**	4	a
3643	Poudre de jaune d'œuf	Egg yolk powder	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	a
3644	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	a
3645	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	a
4427	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					4	a
4428	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	43.55 (+)	st(x5)				-	st				-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**	-	-	-	**NA**	4	a
4429	**Préparation pour Flan pâtissier aux œufs**	**Egg based product**	BPW	+p	+p	+p	+p	+	42.06(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	41.54(+)	+	+	**PA**	4	a
4430	**Préparation pour crème pâtissière**	**Egg based product**	BPW	+p	+p	+p	+p	+	27.48(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	26.45(+)	+	+	**PA**	4	a
4431	**Préparation pour crème pâtissière**	**Egg based product**	BPW	st	st	st	-	-	-	-				-	st				-	**NA**	**NA**					4	a
5520	**Poudre d'œuf entier**	**Whole egg powder**	BPW	+p	+p	+p	+p	+	25.39(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	27.26(+)	+	+	**PA**	4	a
5521	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW	+p	+p	+p	+p	+	25.35(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	26.90(+)	+	+	**PA**	4	a
1468	Préparation pour flan pâtissier aux œufs	Custard pastry	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	a
1469	Préparation pour crème anglaise	English cream	BPW	st	st	st	st	-	-	-				-	st				-	**NA**	**NA**					4	a
3534	**Blanc d'œuf pasteurisé**	**Pasteurised egg white product**	BPW	+p	+p	+p	+p	+	22.78(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	26.44(+)	+	+	**PA**	4	b
3535	**Coule d'oeuf entier pasteurisé**	**Pasteurised egg whole product**	BPW	+p	+p	+p	+p	+	25.32(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.03(+)	+	+	**PA**	4	b
3536	**Coule de jaune d'œuf pasteurisé**	**Pasteurised egg product**	BPW	+p	+p	+p	+p	+	26.44(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	29.49(+)	+	+	**PA**	4	b
3537	**Mayonnaise**	**Mayonnaise**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3538	**Mayonnaise**	**Mayonnaise**	BPW	+p	+p	+p	+p	+	21.87(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	25.93(+)	+	+	**PA**	4	b
3539	**Mayonnaise à la moutarde**	**Mayonnaise**	BPW	+p	+p	+p	+p	+	23.45(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.03(+)	+	+	**PA**	4	b
3544	**Coule d'Œuf entier pasteurisé**	**Pasteurised egg whole product**	BPW	+p	+p	+p	+p	+	23.17(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	25.09(+)	+	+	**PA**	4	b
3545	**Coule de jaune d'œuf pasteurisé**	**Pasteurised egg yellow product**	BPW	+p	+p	+p	+p	+	26.18(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	31.32(+)	+	+	**PA**	4	b
3550	**Blanc d'œuf pasteurisé**	**Pasteurised egg white product**	BPW	+p	+p	+p	+p	+	29.27(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	32.03(+)	+	+	**PA**	4	b
3626	Blanc d'œuf pasteurisé	Pasteurised egg white product	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					4	b
3627	Coule de jaune d'œuf pasteurisé	Pasteurised egg yellow product	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3628	Coule d'Œuf entier pasteurisé	Pasteurised egg whole product	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3631	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3632	Mayonnaise à la moutarde	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3633	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3634	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
3635	Mayonnaise fine	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
4425	**Coule d'œuf entier pasteurisée**	**Pasteurised whole egg**	BPW	+p	+p	+p	+p	+	26.56(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	27.29(+)	+	+	**PA**	4	b
4426	**Coule de blanc d'œuf pasteurisée**	**Pasteurised white egg**	BPW	+p	+p	+p	+p	+	24.85(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	26.17(+)	+	+	**PA**	4	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

EGG PRODUCTS - PikoReal PCR instrument (2014)																															
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																					Category	Type
				RVS broth		MKTTn broth		Result	After incubation time																After storage for 72 h at 5 ± 3°C					
									PCR Result (C_t)	Confirmatory tests											Agreement								
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar															
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*	PCR result	Confir-matory tests	Final result	Agree-ment				
4439	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
4440	Coule d'œuf entier	Whole egg	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
4441	Coule de blanc d'œuf pasteurisée	Pasteurised white egg	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	b
5518	**Coule de jaune d'œuf pasteurisé**	**Pasteurised egg yellow product**	BPW	+p	+p	+p	+p	+	25.74(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.08(+)	+	+	**PA**	4	b
5519	**Coule d'œuf entier pasteurisé**	**Pasteurised egg whole product**	BPW	+p	+p	+p	+p	+	22.51(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.74(+)	+	+	**PA**	4	b
3528	**Ile flottante aux œufs frais**	**Egg based dessert**	BPW	+p	+p	+p	+p	+	22.06(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.20(+)	+	+	**PA**	4	c
3529	**Flan pâtissier**	**Egg based dessert**	BPW	+p	+p	+p	+p	+	22.09(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.63(+)	+	+	**PA**	4	c
3530	**Clafoutis aux cerises**	**Egg based dessert**	BPW	+p	+p	+p	+p	+	22.05(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.60(+)	+	+	**PA**	4	c
3531	**Crème brûlée**	**Egg based dessert**	BPW	+p	+p	+p	+p	+	21.89(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.77(+)	+	+	**PA**	4	c
3532	**Crème anglaise saveur vanille**	**Cream egg based**	BPW	+p	+p	+p	+p	+	22.98(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.98(+)	+	+	**PA**	4	c
3533	**Crème anglaise**	**Cream egg based**	BPW	+p	+p	+p	+p	+	22.74(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.53(+)	+	+	**PA**	4	c
3629	Crème anglaise saveur vanille	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3630	Crème anglaise	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3636	Ile flottante aux œufs frais	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3637	Crème brûlée	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3638	Flan pâtissier	Egg based dessert	BPW	st	st	st	st	-	43.89 (+)	st (x5)				-	st (x5)				-	**$PD_{FP(alt)}$**	**$PD_{FP(alt)}$**					4	c
3639	Clafoutis aux cerises	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3640	Eclair à la vanille	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	**NA**	**NA**					4	c
3641	Part de flan	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
3642	Religieuse au café	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	**NA**	**NA**					4	c
4433	Tarte au citron	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
4434	Tartelettes citron	Egg based dessert	BPW	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**					4	c
4435	Amandine aux poires	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
4436	Mousse au chocolat à l'ancienne	Egg based dessert	BPW	st	st	-	-	-	-	-				-	st				-	**NA**	**NA**					4	c
4437	Crème brûlée	Custard	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					4	c
4438	**Crème anglaise**	**Custard**	BPW	+p	+p	+p	+p	+	22.42(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**					4	c
4445	**Œufs durs**	**Cooked egg**	BPW	+p	+p	+M	+p	+	38.28(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	39.74(+)	+	+	**PA**	4	c

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2013)

N° Sample	French name product	English name product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																								
								BPW pre-warmed for 8 h at 41.5°C													BPW pre-warmed for 24 h at 41.5°C												
			RVS broth		MKTTn broth				Confirmatory tests									Agreement			Confirmatory tests									Agreement			
									Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar								*Brilliance* Salmonella Agar					RVS/*Brilliance* Salmonella						
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar	Result	PCR result (C_t)	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference Method tests	Final result	Brilliance	RVS/ *Brilliance*	PCR result (C_t)	Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ *Brilliance*	Category	Type
1790	Steak haché	Ground beef	+m	+M	+m ni	+1/2	+ (*S.* Ohio)	-	-				-	-				-	ND	ND	-	-				-	-				-	ND	ND	5	a
1791	Steak haché	Ground beef	+m	+M	+m ni	+M	+	34.18(+)	+1/2	+	+	+	+	+M	+	+	+	+	PA	PA	29.86(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	5	a
1792	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-				-	NA	NA	5	a
1793	Steak haché	Ground beef	+1/2	+M	+m ni	+M	+	37.48(+)	+1/2	+	+	+	+	+M	+	+	+	+	PA	PA	29.11(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	5	a
1794	Steak haché	Ground beef	-	-	-	-	-	35.87(+)	+M	+	+	+	+	+M	+	+	+	+	PD	PD	27.40(+)	+M	+	+	+	+	+M	+			+	PD	PD	5	a
1795	Steak haché	Ground beef	+M	+M	+M ni	+M	+	34.15(+)	+M	+	+	+	+	+M	+	+	+	+	PA	PA	27.20(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	5	a
2653	**Steak haché**	**Ground beef**	+M	+M	+M	+p	+	37.37(+)	+m ni/+	+	+	+	+	+M	+			+	PA	PA	31.10(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2654	**Steak haché**	**Ground beef**	+1/2	+M	+M	+M	+	37.63(+)	+m ni/+	+	+	+	+	+1/2	+			+	PA	PA	29.33(+)	+m	+	+	+	+	+M	+			+	PA	PA	5	a
2655	**Steak haché**	**Ground beef**	+1/2	+p	+M	+M	+	36.91(+)	+m ni/+	+	+	+	+	+p	+			+	PA	PA	29.83(+)	+M	+	+	+	+	+p	+			+	PA	PA	5	a
2656	**Haché de bœuf**	**Ground beef**	+M	+p	+M	+p	+	31.82(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.22(+)	+M	+	+	+	+	+p	+			+	PA	PA	5	a
2657	**Haché de bœuf**	**Ground beef**	+M	+M	+M	+p	+	36.37(+)	+m	+	+	+	+	+p	+			+	PA	PA	30.13(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2658	**Steak haché**	**Ground beef**	+m ni/	+M	+M	+p	+	37.13(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.82(+)	+M	+	+	+	+	+p	+			+	PA	PA	5	a
2659	**Steak haché**	**Ground beef**	+M	+M	+M	+M	+	-	-				-	+1/2	+	+	+	-	ND	ND FN(alt)	36.27(+)	+m ni/+	+	+	+	+	+M	+			+	PA	PA	5	a
2660	**Steak haché**	**Ground beef**	+M	+ m ni/+	+M	+M	+	36.66(+)	+m ni/+	+	+	+	+	+M	+			+	PA	PA	32.83(+)	+mni/+	+	+	+	+	+1/2	+			+	PA	PA	5	a
2661	**Steak haché**	**Ground beef**	+M	+1/2	+M	+M	+	33.24(+)	+M	+	+	+	+	+1/2	+			+	PA	PA	30.16(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2662	**Steak haché**	**Ground beef**	+M	+M	+M	+M	+	34.77(+)	+M	+	+	+	+	+1/2	+			+	PA	PA	29.39(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2663	**Steak haché**	**Ground beef**	+M	+M	+p	+p	+	36.96(+)	+1/2 ni/+	+	+	+	+	+p	+			+	PA	PA	27.41(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2664	**Haché de bœuf**	**Ground beef**	+M	+p	+M	+p	+	36.73(+)	+M	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	5	a
2665	**Steak haché**	**Ground beef**	+M	+M	+M	+M	+	40.73(+)	-				-	+M	+	+	+	+	PA FP(alt)	PA	35.09(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2666	**Steak haché**	**Ground beef**	+M	+M	+M	+M	+	38.63(+)	-				-	+M	+	+	+	+	PA FP(alt)	PA	31.83(+)	+1/2	+	+	+	+	+M	+			+	PA	PA	5	a
2667	**Steak haché**	**Ground beef**	+M	+M	+p	+p	+	46.36(+)	+ni(4)/+	+	+	+	+	+p	+			+	PA	PA	33.55(+)	+M	+	+	+	+	+p	+			+	PA	PA	5	a
2668	**Steak haché**	**Ground beef**	+m ni/+	+M	+m ni/+	+p	+	38.12(+)	+m ni/+	+	+	+	+	+p	+			+	PA	PA	27.13(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	a
2669	**Haché de bœuf**	**Ground beef**	-	-	+m ni/+	+m	+	40.26(+)	+m	+	+	+	+	+p	+			+	PA	PA	32.47(+)	+M	+	+	+	+	+p	+			+	PA	PA	5	a
2670	**Haché de bœuf**	**Ground beef**	-	-	-	+ni(1)/-	-	41.96(+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PD FP(alt)	PD	36.35(+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PD FP(alt)	PD	5	a
2671	**Steak haché**	**Ground beef**	+1/2	-	+m	-	+	40.96(+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PA FP(alt)	PA	33.28(+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PA FP(alt)	PA	5	a
2792	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2793	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2794	Steak haché façon bouchère	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2795	Steak haché façon bouchère	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2796	Steak haché	Ground beef	-	-	d m ni/-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2797	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2798	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2799	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2800	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2801	Haché de bœuf	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2802	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a
2803	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2013)																																						
N° Sample	French name product	English name product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																																
			RVS broth		MKTTn broth		Result	BPW pre-warmed for 8 h at 41.5°C												BPW pre-warmed for 24 h at 41.5°C																				
								PCR result (C_t)	Confirmatory tests									Agreement		PCR result (C_t)	Confirmatory tests									Agreement		Category	Type
									Brilliance Salmonella Agar				RVS/*Brilliance* Salmonella Agar												*Brilliance* Salmonella Agar					RVS/*Brilliance* Salmonella								
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference Method tests	Final result	Brilliance	RVS/ *Brilliance*		Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ *Brilliance*						
2804	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a			
2805	Steak haché	Ground beef	-	-	d 1/2 /-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a			
5312	**Bifteck**	**Beef trim**	+M	+M	+1/2	+M	+	32.30	+mni/+	+	+	+	+	+M	+			+	PA	PA	30.27	+M	+	+	+	+	+m	+			+	PA	PA	5	a			
5314	**Filet de tournedos**	**Beef trim**	+M	+1/2	+M	+M	+	37.16	+mni/+	+	+	+	+	+p	+			+	PA	PA	26.68	+M	+	+	+	+	+M	+			+	PA	PA	5	a			
5322	Rond de gite à bifteck	Beef trim	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a			
5323	Tranche à bifteck	Beef trim	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a			
5324	Filet de tournedos	Beef trim	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	a			
1796	**Steak haché congelé**	**Frozen ground beef**	+1/2	+M	+m ni	+M	+	33.38(+)	+M	+	+	+	+	+M	+	+	+	+	PA	PA	25.50(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	5	b			
1797	**Steak haché congelé**	**Frozen ground beef**	-	-	d ni/-	-	-	35.07(+)	+1/2	+	+	+	+	+M	+	+	+	+	PD	PD	35.35(+)	+M	+	+	+	+	+M	+			+	PD	PD	5	b			
1798	**Steak haché congelé**	**Frozen ground beef**	+1/2	+1/2	+M	+M	+	35.01(+)	+1/2	+	+	+	+	+M	+	+	+	+	PA	PA	28.20(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	5	b			
1799	**Steak haché congelé**	**Frozen ground beef**	+1/2	+1/2	+M	+M	+	-	+2col ni /+	+	+	+	-	+m	+	+	+	-	ND FN(alt)	ND FN(alt)	37.51(+)	+1/2	+	+	+	+	+M	+		+	+	PA	PA	5	b			
1800	**Steak haché congelé**	**Frozen ground beef**	+2col ni / +	d m	+m ni / +	d m	+	35.90(+)	+ m/ni/+	+	+	+	+	+m	+	+	+	+	PA	PA	33.83(+)	+m ni /+	+	+	+	+	+m	+		+	+	PA	PA	5	b			
1801	**Steak haché congelé**	**Frozen ground beef**	+m ni / +	+m ni / +	+1/2 ni / +	+m ni / +	+	33.05(+)	+M	+	+	+	+	+1/2	+	+	+	+	PA	PA	29.57(+)	+M	+	+	+	+	+1/2	+		+	+	PA	PA	5	b			
2650	**Egréné de bœuf congelé**	**Frozen ground beef**	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2651	**Steak haché congelé**	**Frozen ground beef**	+p	+p	+M	+M	+	26.51(+)	+ ni (3)/+	+	+	+	+	+p	+			+	PA	PA	30.14(+)	+M	+	+	+	+	+M	+			+	PA	PA	5	b			
2652	**Steak haché congelé**	**Frozen ground beef**	-	-	-	-	-	-	-				-	+M	+	+	+	-	NA	NA FN(alt)	32.97(+)	+m	+	+	+	+	+M	+			+	PD	PD	5	b			
2788	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2789	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2790	Steak haché congelé	Frozen ground beef	d m ni/-	-	d m ni/-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2791	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2806	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2807	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2808	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2809	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2810	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2811	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-				-	st				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2812	Steak haché congelé	Frozen ground beef	d m ni/-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
2813	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
3015	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
3016	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-	-			-	NA	NA	5	b			
5824	**Boulettes au bœuf surgelées**	**Frozen seasoned ground beef**	+p	+M	+m	+1/2	+	37.75	+m	+	+	+	+	+p	+			+	PA	PA	35.09	+M	+	+	+	+	+M	+			+	PA	PA	5	b			
5830	Boulettes au bœuf surgeéles	Frozen seasoned ground beef	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-				-	NA	NA	5	b			
5310	**Haché à l'oignon**	**Frozen seasoned ground beef**	+M	+M	+M	+M	+	39.95/-/-	-				-	- (MSRV x 5:+. RVS x5:+. MKTTn x5:+)	+	+	+	+	PA_{FP} (alt)	PA	-/-/40.27	+mni/+	+	+	+	-	+1/2	+	+	+	+	ND FN(alt)	ND FN(alt)	5	c			

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2013)																																					
N° Sample	French name product	English name product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																												Category	Type
			RVS broth		MKTTn broth		Result	BPW pre-warmed for 8 h at 41.5°C											BPW pre-warmed for 24 h at 41.5°C																		
								PCR result (C_t)	Confirmatory tests									Agreement		PCR result (C_t)	Confirmatory tests									Agreement						
									Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar									*Brilliance* Salmonella Agar					RVS/*Brilliance* Salmonella								
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference Method tests	Final result	Brilliance	RVS/*Brilliance*		Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/*Brilliance*				
5316	**Carpaccio huile d'olive et basilic**	**Carpaccio**	+M	+M	+M	+M	+	29.69	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.13(+)	+M	+	+	+	+	+p	+			+	**PA**	**PA**	5	c
5317	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+1/2	+M	+	27.25	+p	+	+	+	+	+p	+			+	**PA**	**PA**	22.97	+M	+	+	+	+	+M	+			+	**PA**	**PA**	5	c
5319	**Haché à la bolognaise**	**Seasoned ground beef**	+1/2	+p	+M	+p	+	27.87	+M	+	+	+	+	+p	+			+	**PA**	**PA**	26.67	+M	+	+	+	+	+p	+			+	**PA**	**PA**	5	c
5320	**Haché à l'oignon**	**Frozen seasoned ground beef**	+1/2	+M	+1/2	+M	+	28.19	+M	+	+	+	+	+M	+			+	**PA**	**PA**	25.67	+M	+	+	+	+	+M	+			+	**PA**	**PA**	5	c
5321	**Boulettes au boeuf tomates et parmesan**	**Frozen seasoned ground beef**	+1/2	+M	+1/2	+M	+	29.64	+M	+	+	+	+	+p	+			+	**PA**	**PA**	26.18	+p	+	+	+	+	+p	+			+	**PA**	**PA**	5	c
5325	Carpaccio au basilic	Carpaccio	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5326	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5327	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-				-	st				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5328	Tartare et sa sauce	Seasoned beef	-	-	-	-	-	-	st				-	st				-	**NA**	**NA**	-	st				-	-				-	**NA**	**NA**	5	c
5329	Haché à la bolognaise	Seasoned ground beef	-	-	-	-	-	-	-				-	st				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5330	Haché à l'oignon	Frozen seasoned ground beef	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5331	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	-	-	-	-	-	-	st				-	st				-	**NA**	**NA**	-	-				-	st				-	**NA**	**NA**	5	c
5820	**Carpaccio basilic**	**Carpaccio**	+p	-	+p	-	+	36.30	-(XLD:+)	+	+	+	+	-(XLD:+)	+			+	**PA**	**PA**	25.44	-(XLD:+)	+	+	+	+	-(XLD:+)	+			+	**PA**	**PA**	5	c
5821	**Carpaccio huile d'olive et basilic**	**Carpaccio**	+M	+p	+p	+p	+	33.49	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.26	+p	+	+	+	+	+p	+			+	**PA**	**PA**	5	c
5822	**Bavette à l'échalotte**	**Beef trim seasoned**	+M	+M	+M	+M	+	29.50	+p	+	+	+	+	+p	+			+	**PA**	**PA**	28.99	+M	+	+	+	+	+M	+			+	**PA**	**PA**	5	c
5823	**Boulettes au boeuf tomates et parmesan surgelées**	**Frozen seasoned ground beef**	+p	+p	+p	+p	+	36.64	+p	+	+	+	+	+p	+			+	**PA**	**PA**	32.04	+p	+	+	+	+	+p	+			+	**PA**	**PA**	5	c
5826	Carpaccio au basilic	Carpaccio	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5827	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	st				-	st				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5828	Bavette à l'échalotte	Beef trim seasoned	-	-	-	-	-	-	-				-	-				-	**NA**	**NA**	-	-				-	-				-	**NA**	**NA**	5	c
5829	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st				-	st				-	**NA**	**NA**	-	st				-	st				-	**NA**	**NA**	5	c
5831	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st				-	st				-	**NA**	**NA**	-	st				-	st				-	**NA**	**NA**	5	c

RAW BEEF MEATS WITH AND WITHOUT AROMATICS - PikoReal PCR instrument (2014)													
N°Sample	French name product	English name product	Reference method: ISO 6579♦	Alternative method: SureTect Salmonella - PikoReal								Category	Type
			Result	8 h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C				24 h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C					
				PCR result (C_t)	Confirmatory tests	Final result	Agreement	PCR result (C_t)	Confirmatory tests	Final result	Agreement		
1790	Steak haché	Ground beef	+ (*S.* Ohio)	-	-	-	ND	-	-	-	ND	5	a
1791	Steak haché	Ground beef	+	33.46(+)	+	+	PA	31.03	+	+	PA	5	a
1793	Steak haché	Ground beef	+	33.12(+)	+	+	PA	30.40	+	+	PA	5	a
1794	Steak haché	Ground beef	-	33.28(+)	+	+	PD	29.53	+	+	PD	5	a
1795	Steak haché	Ground beef	+	30.72(+)	+	+	PA	28.93	+	+	PA	5	a
2653	**Steak haché**	**Ground beef**	+	38.05(+)	+	+	PA	31.96	+	+	PA	5	a
2654	**Steak haché**	**Ground beef**	+	33.20(+)	+	+	PA	30.22	+	+	PA	5	a
2655	**Steak haché**	**Ground beef**	+	32.97(+)	+	+	PA	29.90	+	+	PA	5	a
2656	**Haché de bœuf**	**Ground beef**	+	30.58(+)	+	+	PA	30.06	+	+	PA	5	a
2657	**Haché de bœuf**	**Ground beef**	+	32.75(+)	+	+	PA	31.00	+	+	PA	5	a
2658	**Steak haché**	**Ground beef**	+	34.05(+)	+	+	PA	28.28	+	+	PA	5	a
2659	**Steak haché**	**Ground beef**	+	-/-/-	+	-	$ND_{FN(alt)}$	36.49	+	+	PA	5	a
2660	**Steak haché**	**Ground beef**	+	34.61(+)	+	+	PA	33.97	+	+	PA	5	a
2661	**Steak haché**	**Ground beef**	+	32.15(+)	+	+	PA	31.53	+	+	PA	5	a
2662	**Steak haché**	**Ground beef**	+	31.05(+)	+	+	PA	30.28	+	+	PA	5	a
2663	**Steak haché**	**Ground beef**	+	34.61(+)	+	+	PA	28.89	+	+	PA	5	a
2664	**Haché de bœuf**	**Ground beef**	+	34.26(+)	+	+	PA	33.09	+	+	PA	5	a
2665	**Steak haché**	**Ground beef**	+	35.36(+)	+	+	PA	35.75	+	+	PA	5	a
2666	**Steak haché**	**Ground beef**	+	38.03(+)	+	+	PA	31.92	+	+	PA	5	a
2667	**Steak haché**	**Ground beef**	+	-	+	-	$ND_{FN(alt)}$	34.73	+	+	PA	5	a
2668	**Steak haché**	**Ground beef**	+	35.42(+)	+	+	PA	27.52	+	+	PA	5	a
2669	**Haché de bœuf**	**Ground beef**	+	33.57(+)	+	+	PA	33.36	+	+	PA	5	a
2670	**Haché de bœuf**	**Ground beef**	-	36.81(+)	+ (XLD)	+	PD	36.99	+ (XLD)	+	PD	5	a
2671	**Steak haché**	**Ground beef**	+	38.80(+)	+ (XLD)	+	PA	35.43	+ (XLD)	+	PA	5	a
5312	**Bifteck**	**Beef trim**	+	32.84(+)	+	+	PA	30.68	+	+	PA	5	a
5313	**Tranche à bifteck**	**Beef trim**	+	32.29(+)	+	+	PA	28.68	+	+	PA	5	a
5314	**Filet de tournedos**	**Beef trim**	+	37.73(+)	+	+	PA	26.38	+	+	PA	5	a
1796	**Steak haché congelé**	**Frozen ground beef**	+	30.90(+)	+	+	PA	25.17	+	+	PA	5	b
1797	**Steak haché congelé**	**Frozen ground beef**	-	34.58(+)	+	+	PD	34.88	+	+	PD	5	b
1798	**Steak haché congelé**	**Frozen ground beef**	+	32.20(+)	+	+	PA	28.95	+	+	PA	5	b
1799	**Steak haché congelé**	**Frozen ground beef**	+	-/-/-	+	-	$ND_{FN(alt)}$	37.01	+	+	PA	5	b
1800	**Steak haché congelé**	**Frozen ground beef**	+	33.71(+)	+	+	PA	33.74	+	+	PA	5	b
1801	**Steak haché congelé**	**Frozen ground beef**	+	31.39(+)	+	+	PA	31.57	+	+	PA	5	b
2651	**Steak haché congelé**	**Frozen ground beef**	+	36.42(+)	+	+	PA	29.76	+	+	PA	5	b
2652	**Steak haché congelé**	**Frozen ground beef**	-	-	+	-	$NA_{FN(alt)}$	32.51	+	+	PD	5	b
5824	**Boulettes au bœuf surgelées**	**Frozen seasoned ground beef**	+	37.97(+)	+	+	PA	36.49	+	+	PA	5	b
5310	**Haché à l'oignon**	**Frozen seasoned ground beef**	+	-/-/-	+	-	$ND_{FN(alt)}$	-/46.85 /41.96	+	-	$ND_{FN(alt)}$	5	c
5315	**Carpaccio au basilic**	**Carpaccio**	+	33.23(+)	+	+	PA	29.21	+	+	PA	5	c
5316	**Carpaccio huile d'olive et basilic**	**Carpaccio**	+	29.22(+)	+	+	PA	24.37	+	+	PA	5	c
5317	**Carpaccio au pistou**	**Carpaccio**	+	27.55(+)	+	+	PA	21.58	+	+	PA	5	c
5318	**Tartare et sa sauce**	**Seasoned beef**	+	36.69(+)	+	+	PA	31.20	+	+	PA	5	c
5319	**Haché à la bolognaise**	**Seasoned ground beef**	+	27.29(+)	+	+	PA	26.26	+	+	PA	5	c
5320	**Haché à l'oignon**	**Frozen seasoned ground beef**	+	28.32(+)	+	+	PA	26.22	+	+	PA	5	c
5321	**Boulettes au boeuf tomates et parmesan**	**Frozen seasoned ground beef**	+	29.45(+)	+	+	PA	26.60	+	+	PA	5	c
5820	**Carpaccio basilic**	**Carpaccio**	+	26.61(+)	-(XLD:+)	+	PA	27.28	-(XLD:+)	+	PA	5	c
5821	**Carpaccio huile d'olive et basilic**	**Carpaccio**	+	25.01(+)	+	+	PA	26.12	+	+	PA	5	c
5822	**Bavette à l'échalote**	**Beef trim seasoned**	+	28.79(+)	+	+	PA	29.96	+	+	PA	5	c
5823	**Boulettes au boeuf tomates et parmesan surgelées**	**Frozen seasoned ground beef**	+	27.70(+)	+	+	PA	32.29	+	+	PA	5	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

INFANT FORMULA - PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579◆					Alternative method: SureTect Salmonella - PikoReal																Category	Type
				RVS broth		MKTTn broth			After incubation time												After storage 72 h at 5°C ± 3°C					
										Confirmatory tests										Agreement					
										Brilliance Salmonella					RVS/*Brilliance* Salmonella										
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Result	PCR result (C_t)	Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical olonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance* Salmonella	RVS/*Brilliance* Salmonella	PCR Result (C_t)	Confir-matory tests	Final result	Agree-ment		
604	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(22.55)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(23.39)	+	+	**PA**	6	a
605	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
608	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(24.55)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(24.48)	+	+	**PA**	6	a
609	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	BPW	+p	-	+p	-	+	+(28.36)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	**PA**	**PA**	+(30.05)	+	+	**PA**	6	a
610	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(22.75)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(25.30)	+	+	**PA**	6	a
611	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
616	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(23.68)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(22.22)	+	+	**PA**	6	a
617	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
981	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(21.67)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(21.26)	+	+	**PA**	6	a
982	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(23.65)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(24.38)	+	+	**PA**	6	a
983	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(22.05)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(24.90)	+	+	**PA**	6	a
984	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
991	**Poudre de lait infantile sans probiotiques 1er âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(25.17)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(25.60)	+	+	**PA**	6	a
992	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	+M	+M	+M	+p	+	+(25.20)	+m	+	+	+	+	+M	+			+	**PA**	**PA**	+(24.82)	+	+	**PA**	6	a
993	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(29.17)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(30.15)	+	+	**PA**	6	a
1108	**Poudre de lait infantile 3ième âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(20.12)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(19.6)	+	+	**PA**	6	a
1109	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(25.17)	+M	+	+	+	+	+p	+			+	**PA**	**PA**	+(25.48)	+	+	**PA**	6	a
1110	**Poudre de lait infantile 3ième âge**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(29.25)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(29.03)	+	+	**PA**	6	a
1111	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(22.19)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(22.87)	+	+	**PA**	6	a
1112	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula without probiotics**	BPW	+p	+p	+p	+p	+	+(24.43)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(25.16)	+	+	**PA**	6	a
1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	a
606	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.1 x 10^5 CFU/g**	BPW	+p	+p	+p	+p	+	+(23.64)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(26.38)	+	+	**PA**	6	b
607	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.1 x 10^5 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
612	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	+(29.65)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(29.43)	+	+	**PA**	6	b
613	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
615	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.9 x 10^6 CFU/g**	BPW	+p	-	+p	-	+	-	st				-	-				-	**ND**	**ND**	-	-(5MSRV/ 5RVS/ 5MKTTn)	-	**ND**	6	b
619	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.7 x 10^5 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
620	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 5.3 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	+(28.05)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(27.75)	+	+	**PA**	6	b
621	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 5.3 x 10^6 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
623	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 6.1 x 10^5 CFU/g**	BPW	+p	-	+p	-	+	+(31.82)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	**PA**	**PA**	+(31.50)	+	+	**PA**	6	b
985	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	BPW	+(4)	st	+p	+p	+	+(33.52)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(33.27)	+	+	**PA**	6	b
986	**Poudre de lait infantile formule épaissie avec probiotiques**	**Infant formula with probiotics 9.3 x 10^5 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
987	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	-/-/-	+(2)	+	+	+	-	+p	+			-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	+(39.54)	-	-	**$PA_{FP(alt)}$**	6	b
988	**Poudre de lait infantile formule épaissie avec probiotiques**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	BPW	-	+p	-	+p	+	+(24.10)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(24.97)	+	+	**PA**	6	b
989	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.6 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	+(28.44)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(27.23)	+	+	**PA**	6	b
990	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.0 x 10^5 CFU/g**	BPW	+p	+(3)	+p	+p	+	+(32.63)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(32.60)	+	+	**PA**	6	b
994	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	+(32.86)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(32.06)	+	+	**PA**	6	b
995	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1101	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 9.0 x 10^5 CFU/g**	BPW	+p	+p	+p	+p	+	+(22.12)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(23.01)	+	+	**PA**	6	b
1102	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics <2.0 x 10^4 CFU/g**	BPW	+p	+p	+p	+p	+	+(22.27)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(22.69)	+	+	**PA**	6	b
1103	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	BPW	+p	+p	+p	+p	+	+(23.29)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(21.69)	+	+	**PA**	6	b
1104	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 2.6 x 10^6 CFU/g**	BPW	+p	+p	+p	+p	+	+(37.02)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(36.25)	-(5MSRV/ 5RVS/ 5MKTTn)	-	**$PA_{FP(alt)}$**	6	b
1105	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.5 x 10^5 CFU/g**	BPW	+p	+p	+p	+p	+	+(26.91)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(26.39)	+	+	**PA**	6	b
1106	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.3 x 10^5 CFU/g**	BPW	+p	+p	+p	+p	+	+(22.38)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(23.89)	+	+	**PA**	6	b
1107	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 1.4 x 10^3 CFU/g**	BPW	+p	+p	+p	+p	+	+(21.95)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(21.01)	+	+	**PA**	6	b
1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10^5 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 x 10^5 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10^6 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b

◆ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

INFANT FORMULA - PikoReal PCR instrument (2014)																													
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella - PikoReal																			Category	Type
				RVS broth		MKTTn broth		Result	After incubation time															After storage 72 h at 5°C ± 3°C					
									PCR result (C_t)	Confirmatory tests										Agreement		PCR Result (C_t)	Confir-matory tests	Final result	Agree-ment		
										Brilliance Salmonella					RVS/*Brilliance* Salmonella													
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical olonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance* Salmonella	RVS/ *Brilliance* Salmonella						
1991	Poudre de lait infantile avec probiotiques 3ième âge	Infant formula with probiotics 1.0 x 10^6 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 x $10.^5$ CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10^5 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x $10.^6$ CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x $10.^5$ CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b
1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5 x 10^5 CFU/g	BPW	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					6	b

PET FOOD - PikoReal PCR instrument (2014)																																	
N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella - PikoReal																							Category	Type
				RVS broth		MKTTn broth		Result	After incubation time															After storage for 72 h at 5 ± 3°C						
									PCR Result (Ct)	Confirmatory tests											Agreement		PCR result (Ct)	Confir-matory tests	Final result	Agree-ment		
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar						*Brilliance*	RVS/ *Brilliance*						
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result										
5212	Crépine (Matière première alimentation animale)	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5213	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5214	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5215	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5216	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5217	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	+m	+M	+M	+p	+	36.27(+)	+m	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	7	a
5218	Matière première alimentation animale crue	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5219	Farine (matière première alimentation animale)	Raw materials (flour)	ONE Broth + supp	+ (1 *C. youngae*)	-	+m (*C. youngae*)	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5220	Farine d'agneau (matière première alimentation animale)	Raw materials (Lamb flour)	ONE Broth + supp	+M	+M	+M	+M	+	34.07(+)	+m	+	+	+	+	+M	+			+	PA	PA	31.11(+)	+	+	PA	7	a
5221	**Viande crue pour animaux**	**Raw materials**	ONE Broth + supp	+p	+p	+M	+M	+	-/-/-	-				-	+p	+	+	+	-	ND	ND FN(alt)	-/-/-	+	-	ND FN(alt)	7	a
5222	**Viande crue pour animaux**	**Raw materials**	ONE Broth + supp	+p	+p	+M	+M	+	37.19(+)	+m	+	+	+	+	+M	+			+	PA	PA	34.03(+)	+	+	PA	7	a
5223	**Viande crue pour animaux**	**Raw materials**	ONE Broth + supp	+M	+p	+M	+M	+	29.01(+)	+M	+	+	+	+	+p	+			+	PA	PA	27.13(+)	+	+	PA	7	a
5238	**Matière première alimentation animale (sortie sécheur)**	**Pet food powder**	ONE Broth + supp	+M	+M	+M	+p	+	27.15(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.57(+)	+	+	PA	7	a
5239	**Farine de saumon (matière première)**	**Raw materials (salmon flour)**	ONE Broth + supp	+p	+p	+p	+p	+	34.01(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.25(+)	+	+	PA	7	a
5240	**Farine (matière première)**	**Raw materials(flour)**	ONE Broth + supp	+p	+p	+p	+p	+	25.84(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.90(+)	+	+	PA	7	a
5241	**Farine (matière première)**	**Raw materials (flour)**	ONE Broth + supp	+M	+M	+M	+m	+	42.10(+)	-				-	+M	+	+	+	+	PA FP(alt)	PA	27.66(+)	+	+	PA	7	a
5534	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5535	Matière première alimentation animale sécheur sortie 3	Pet food powder	ONE Broth + supp	-	-	+m (*C.gillenii*)	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5536	Matière première alimentation animale sécheur sortie 4	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5537	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	+M (*C.gillenii*)	-	-	35.7 (NC curve) /-/-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5540	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	+m (E. coli)	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5541	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5542	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	a
5543	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	37.36(+)	+/-ni/+	+	+	+	+	+M	+			+	PD	PD	38.59(+)	+	+	PD	7	a
5550	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5551	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a

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PET FOOD - PikoReal PCR instrument (2014)																														
N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella - PikoReal																			Category	Type
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
									PCR Result (Ct)	Confirmatory tests											Agreement		PCR result (Ct)	Confir-matory tests	Final result	Agree-ment		
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar						*Brilliance*	RVS/ *Brilliance*						
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result								
5552	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5232	**Croquettes pour chat**	**Pellets for cat**	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	24.20(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.75(+)	+	+	PA	7	b
5233	**Croquettes pour chat**	**Pellets for cat**	ONE Broth + supp	+p	+p	+p	+p	+	23.9(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.30(+)	+	+	PA	7	b
5234	**Croquettes pour chaton**	**Pellets for cat**	ONE Broth + supp	+p	+p	+p	+p	+	24.19(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.78(+)	+	+	PA	7	b
5235	**Croquettes pour chien aux céréales, bœuf et légumes**	**Pellets for dog (cereals, beef, vegetables)**	ONE Broth + supp	+p	+p	+p	+p	+	23.36(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.18(+)	+	+	PA	7	b
5236	**Croquettes pour chien au riz, légumes et céréales**	**Pellets for dog (cereals, beef, rice)**	ONE Broth + supp	+p	+p	+p	+p	+	23.55(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.22(+)	+	+	PA	7	b
5237	**Croquettes pour chien au poulet et riz**	**Pellets for dog (cereals, chicken, rice)**	ONE Broth + supp	st	st	st	st	-	27.40(+)	+p	+	+	+	+	+p	+			+	PD	PD	25.09(+)	+	+	PD	7	b
5538	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5539	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5546	**Croquettes pour chien**	**Pellets for dog**	ONE Broth + supp	+p	+p	+p	+p	+	23.70(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.88(+)	+	+	PA	7	b
5547	**Croquettes pour chat**	**Pellets for cat**	ONE Broth + supp	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.14(+)	+	+	PA	7	b
5560	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5561	Croquettes pour chat	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5562	Croquettes pour chat stérilisé	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5563	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
1458	**Croquettes pour chat : bœuf volaille poisson**	**Pellets for cat**	ONE Broth + supp	+p	+p	+p	+p	+	20.57(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.27)	+	+	PA	7	b
1459	**Croquettes pour chien : bœuf , céréales**	**Pellets for dog**	ONE Broth + supp	+p	+p	+p	+p	+	23.02(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.58)	+	+	PA	7	b
1463	Croquettes pour chat : bœuf volaille poisson	Pellets for cat	ONE Broth + supp	st	st	st	st	-	40.14(+)/ 41.28(+)/ 40.48(+)	st				-	st				-	$PD_{FP(alt)}$	$PD_{FP(alt)}$					7	b
1464	Croquettes pour chien : bœuf, céréales	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
1465	Croquettes pour chat : poulet, . canard. légumes	Pellets for cat	ONE Broth + supp	st	st	st	st	-	41.98(+)/ 40.96(+)/ 40.94(+)	st				-	st				-	$PD_{FP(alt)}$	$PD_{FP(alt)}$					7	b
1466	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
1467	Croquettes pour chat : bœuf, poulet	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b
5224	**Saucisson pour chien au bœuf**	**Sausage for dog (beef)**	ONE Broth + supp	- (white colonies)	+p	- (white colonies)	+p	+	24.60(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.84(+)	+	+	PA	7	c
5225	**Saucisson pour chien au bœuf**	**Sausage for dog (beef)**	ONE Broth + supp	+p	+p	+p	+p	+	23.86(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.30(+)	+	+	PA	7	c
5226	**Saucisson pour chien : viande et légumes**	**Sausage for dog (meat and vegetables))**	ONE Broth + supp	+p	+p	+p	+p	+	24.09(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.31(+)	+	+	PA	7	c
5227	**Saucisson pour chien : viande et légumes**	**Sausage for dog (meat and vegetables)**	ONE Broth + supp	+p	+p	+p	+p	+	24.51(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.15(+)	+	+	PA	7	c
5228	**Pâté pour chien au poulet**	**Pâté food dog (chicken)**	ONE Broth + supp	- (white colonies)	+p	- (white colonies)	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.82(+)	+	+	PA	7	c
5229	**Pâté pour chien**	**Pâté food dog**	ONE Broth + supp	+p	+p	+p	+p	+	23.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.80(+)	+	+	PA	7	c

PET FOOD - PikoReal PCR instrument (2014)																																	
N°Sample	French name product	English name product	Protocol	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella - PikoReal																						Category	Type
				RVS broth		MKTTn broth		Result	After incubation time															After storage for 72 h at 5 ± 3°C					
									PCR Result (Ct)	Confirmatory tests											Agreement		PCR result (Ct)	Confir-matory tests	Final result	Agree-ment		
										Brilliance Salmonella Agar					RVS/*Brilliance* Salmonella Agar															
				XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	*Brilliance*	RVS/ *Brilliance*								
5230	**Pâté pour chien**	**Pâté food dog**	ONE Broth + supp	+p	+p	+p	+p	+	25.02(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	22.34(+)	+	+	**PA**	7	c
5231	**Pâté pour chien**	**Pâté food dog**	ONE Broth + supp	+p	+p	+p	+p	+	23.87(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	21.96(+)	+	+	**PA**	7	c
5548	**Saucisson pour chien**	**Sausage for dog**	ONE Broth + supp	+p	+p	+p	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	25.04(+)	+	+	**PA**	7	c
5549	**Saucisson pour chien**	**Sausage for dog**	ONE Broth + supp	+p	+p	+p	+p	+	25.40(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	24.75(+)	+	+	**PA**	7	c
5553	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5554	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5555	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5556	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5557	Pâté pour chien	Pâté for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5558	Pâté pour chien au bœuf	Pâté for dog with beef	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
5559	Pâté pour chien au poulet	Pâté for dog with poultry	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
1456	**Saucisson pour chien : viande et légumes**	**Sausage for dog**	ONE Broth + supp	+p	+p	+p	+p	+	20.00(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(20.61)	+	+	**PA**	7	c
1457	**Saucisson pour chien : viande et légumes**	**Sausage for dog**	ONE Broth + supp	+p	+p	+p	+p	+	20.78(+)	+p	+	+	+	+	+p	+			+	**PA**	**PA**	+(20.41)	+	+	**PA**	7	c
1460	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
1461	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c
1462	Saucisson pour chien : viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	**NA**	**NA**					7	c

MEAT PRODUCTS – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella															
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time													Category	Type
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(25.72)	+(27.48)	+m/+	+	+	+	+M	+			+	+	+	PD	PD	1	a
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(29.30)	+(31.09)	+m/+	+	+	+	+1/2	+			+	+	+	PA	PA	1	a
2016	7472	Langue de coche	Pork meat	-	-	-	-	-	+(34.03)	+(32.09)	+d/+	+	+	+	+m	+			+	+	+	PD	PD	1	a
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-/-/-	-	+d/+	+	+	+	-				+	-	-	$NA_{FN(alt)}$	$NA_{FN(alt)}$	1	a
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+ (*S.* Rissen)	-	-	-				-				-	-	-	ND	ND	1	a
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+ (*S.* Typhimurium)	+(26.82)	+(25.82)	+1/2	+	+	+	+M	+			+	+	+	PA	PA	1	a
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	**482**	**Poitrine de veau à mijoter**	**Veal meat**	+M	+M	+M	+M	+	+(23.43)	+(24.93)	+M	+	+	+	+p	+			+	+	+	PA	PA	1	a
2016	**483**	**Pavé de veau à griller**	**Veal meat**	-	-	-	-	-	+(25.82)	+(25.73)	+1/2	+	+	+	+p	+			+	+	+	PD	PD	1	a
2016	**484**	**Bavette d'aloyau**	**Beef meat**	+d/-	-	+d/-	-	-	+(20.56)	+(19.87)	+p	+	+	+	+p	+			+	+	+	PD	PD	1	a
2016	**485**	**Steak à griller**	**Ground beef**	+M	+M	+M	+M	+	+(27.87)	+(29.10)	+M	+	+	+	+p	+			+	+	+	PA	PA	1	a
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(30.97)	+(32.06)	+mni/+	+	+	+	+1/2	+			+	+	+	PA	PA	1	a
2016	1184	Echine de coche	Pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	1186	Epaule de coche congelée	Frozen pork meat	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	1	a
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(31.77)	+(30.93)	+m	+	+	+	+M	+			+	+	+	PA	PA	1	a
2016	**1534**	**Viande bovine à pot au feu**	**Beef trim**	+M	-	+dni/+	-	+	+(33.47)	+(35.23)	+d(XLD-)	-	*Serratia marcescens*	-	-(XLD+)	+	+	+	+	+	+	PA	PA	1	a
2016	2043	Viande cru de porc	Pork meat	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	1	a
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	1	a
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	a
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(23.39)	+(29.18)	+md	+	+	+	+1/2	+			+	+	+	PA	PA	1	a
2017	**7043**	**Salade surimi thon**	**RTE (salad surimi tuna)**	+M	+M	+M	+M	+	-	-	-				-				-	-	-	ND	ND	1	a
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+ (*S.* Virchow)	-	-	-				-				-	-	-	ND	ND	1	b
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(26.25)	+(26.68)	+1/2	+	+	+	+1/2	+			+	+	+	PA	PA	1	b
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(33.04)	+(32.79)	+m/+	+	+	+	+M	+			+	+	+	PA	PA	1	b
2016	7464	Canard	Duck meat	-	-	-	-	-	+(30.00)	+(31.47)	+m/+	+	+	+	+p	+			+	+	+	PD	PD	1	b
2016	7465	Viande de cous de canard	Duck meat	+md (NC)	-	-	-	-	+(31.27)	+(33.44)	+m/+	+	+	+	+1/2	+			+	+	+	PD	PD	1	b
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(23.70)	+(26.10)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	b
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(34.42)	+(37.53)	+m/+	+	+	+	+1/2	+			+	+	+	PD	PD	1	b
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+ (S.Typhimurium)	-	-	-				-				-	-	-	ND	ND	1	b
2016	425	Brochette de dinde	Chicken meat	+1/2d (NC)	-	+md (NC)	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.98)	+(28.14)	+m/+	+	+	+	+M	+			+	+	+	PA	PA	1	b
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.12)	+(26.31)	+m/+	+	+	+	+M	+			+	+	+	PA	PA	1	b
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.96)	+(26.97)	-				+d	+	+	+	+	+	+	PA	PA	1	b
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+ (S.Typhimurium)	-	-	-				-				-	-	-	ND	ND	1	b
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(27.09)	+(24.23)	+M	+	+	+	+p	+			+	+	+	PA	PA	1	b
2016	2042	Viande blanche de poulet	Chicken meat	+d(NC on TSA)	-	+d (NC on TSA)	-	-	-	-	-				-				-	-	-	NA	NA	1	b
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+(27.81)	+(29.19)	+m/+	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-				-				-	-	-	NA	NA	1	c
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	c
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	c
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.73)	+(26.87)	+m/+	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	1	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MEAT PRODUCTS – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella													Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time														
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	1	c
2016	**767**	**Rôti de porc**	**Delicatessen (pork)**	+p	+p	+p	+p	+	+(21.48)	+(21.06)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**768**	**Bacon fumé**	**Delicatessen (bacon)**	+p	+p	+p	+p	+	+(20.74)	+(22.18)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**769**	**Saucisson sec**	**Delicatessen (dry sausage)**	+p	+p	+p	+p	+	+(22.86)	+(17.90)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**770**	**Cervelas**	**Delicatessen (cervelas)**	+p	+p	+p	+p	+	+(21.17)	+(21.66)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**771**	**Jambon supérieur avec couenne**	**Delicatessen (ham)**	+p	+p	+p	+p	+	+(21.73)	+(22.46)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**772**	**Saucisson à l'ail**	**Delicatessen (sausage)**	+p	+p	+p	+p	+	+(22.40)	+(22.51)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**773**	**Jambon serrano**	**Delicatessen (ham)**	+p	+p	+p	+p	+	+(20.45)	+(16.93)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	**774**	**Salami**	**Delicatessen(salami)**	+p	+p	+p	+p	+	+(22.82)	+(24.41)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	1	c
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+ (*S* .Derby)	+(35.12)	+(35.00)	-				+m	+	+	+	+	+	+	**PA**	**PA**	1	c
2016	2038	Salami fumé	Delicatessen	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	1	c
2016	2039	Bacon fumé	Delicatessen	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	1	c
2016	2040	Saucisson sec	Sausages	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	1	c
2016	3748	Lomo	Delicatessen	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	1	c

MEAT PRODUCTS – 7500 Fast and QS5																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
									PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(27.42)	+(27.52)	+	+	+	PD	PD	1	a
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(30.10)	+(29.94)	+	+	+	PA	PA	1	a
2016	7472	Langue de coche	Pork meat	-	-	-	-	-	+(37.94)	+(41.32)	+	+	+	PD	PD	1	a
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+(*S.* Rissen)	-	-	-	-	-	ND	ND	1	a
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+ (*S.* Typhimurium)	+(27.15)	+(25.20)	+	+	+	PA	PA	1	a
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	**482**	**Poitrine de veau à mijoter**	**Veal meat**	+M	+M	+M	+M	+	+(24.09)	+(24.59)	+	+	+	PA	PA	1	a
2016	**483**	**Pavé de veau à griller**	**Veal meat**	-	-	-	-	-	+(27.99)	+(25.19)	+	+	+	PD	PD	1	a
2016	**484**	**Bavette d'aloyau**	**Beef meat**	+d/-	-	+d/-	-	-	+(21.34)	+(22.13)	+	+	+	PD	PD	1	a
2016	**485**	**Steak à griller**	**Ground beef**	+M	+M	+M	+M	+	+(27.06)	+(28.42)	+	+	+	PA	PA	1	a
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(31.56)	+(29.47)	+	+	+	PA	PA	1	a
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(32.30)	+(29.77)	+	+	+	PA	PA	1	a
2016	**1534**	**Viande bovine à pot au feu**	**Beef trim**	+M	-	+dni/+	-	+	+(32.86)	+(35.80)	-(XLD:+)	+	+	PA	PA	1	a
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(29.09)	+(27.58)	+	+	+	PA	PA	1	a
2017	**7043**	**Salade surimi thon**	**RTE (salad surimi tuna)**	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	1	a
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+ (*S.* Virchow)	-	-	-	-	-	ND	ND	1	b
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(27.19)	+(25.30)	+	+	+	PA	PA	1	b
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(34.27)	+(33.11)	+	+	+	PA	PA	1	b
2016	7464	Canard	Duck meat	-	-	-	-	-	+(31.60)	+(30.84)	+	+	+	PD	PD	1	b
2016	7465	Viande de cous de canard	Duck meat	+md (NC)	-	-	-	-	+(33.47)	+(33.06)	+	+	+	PD	PD	1	b
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(25.45)	+(24.60)	+	+	+	PA	PA	1	b
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(35.73)	+(36.96)	+	+	+	PD	PD	1	b
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+ (*S.* Typhimurium)	-	-	-	-	-	ND	ND	1	b
2016	425	Brochette de dinde	Chicken meat	+1/2d (NC)	-	+md (NC)	-	-	-	i/-*	-	-	-	NA	NA	1	b
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.44)	+(27.11)	+	+	+	PA	PA	1	b
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(27.88)	+(25.99)	+	+	+	PA	PA	1	b
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.08)	+(27.58)	5x (MSRV/RVS/MKTTn):+	+	+	PA	PA	1	b
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+ (*S.* Typhimurium)	-	-	-	-	-	ND	ND	1	b
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(26.08)	+(25.25)	+	+	+	PA	PA	1	b
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+(31.31)	+(30.07)	+	+	+	PA	PA	1	c
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	c
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.41)	+(25.12)	+	+	+	PA	PA	1	c
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	c
2016	**767**	**Rôti de porc**	**Delicatessen (pork)**	+p	+p	+p	+p	+	+(20.45)	+(21.27)	+	+	+	PA	PA	1	c
2016	**768**	**Bacon fumé**	**Delicatessen (bacon)**	+p	+p	+p	+p	+	+(22.18)	+(22.55)	+	+	+	PA	PA	1	c
2016	**769**	**Saucisson sec**	**Delicatessen (dry sausage)**	+p	+p	+p	+p	+	+(22.61)	+(23.90)	+	+	+	PA	PA	1	c
2016	**770**	**Cervelas**	**Delicatessen (cervelas)**	+p	+p	+p	+p	+	+(20.77)	+(19.87)	+	+	+	PA	PA	1	c
2016	**771**	**Jambon supérieur avec couenne**	**Delicatessen (ham)**	+p	+p	+p	+p	+	+(20.84)	+(24.10)	+	+	+	PA	PA	1	c
2016	**772**	**Saucisson à l'ail**	**Delicatessen (sausage)**	+p	+p	+p	+p	+	+(23.07)	+(25.12)	+	+	+	PA	PA	1	c
2016	**773**	**Jambon serrano**	**Delicatessen (ham)**	+p	+p	+p	+p	+	+(21.06)	+(21.25)	+	+	+	PA	PA	1	c
2016	**774**	**Salami**	**Delicatessen (salami)**	+p	+p	+p	+p	+	+(22.12)	+(23.10)	+	+	+	PA	PA	1	c
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+ (*S.* Derby)	+(32.88)	+(34.57)	+	+	+	PA	PA	1	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK AND DAIRY PRODUCTS – 7500 Fast and QS5

Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella													Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	BPW + 12 mg/L novobiocin – 20 h at 37°C ± 1°C														
									PCR (C_t)		Confirmatory tests									Final result		Agreement			
											Brilliance Salmonella				RVS/*Brilliance* Salmonella				All confirmatory tests					
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**486**	**Bûche de chèvre pasteurisée**	**Pasteurised milk cheese**	+M	+M	+M	+M	+	-	-	+d/-				-				-	-	-	**ND**	**ND**	2	a
2016	**487**	**Camembert pasteurisé**	**Pasteurised milk cheese**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	2	a
2016	**488**	**Lait ribot**	**Fermented milk**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	a
2016	**489**	**Crème fraîche pasteurisée**	**Pasteurised cream**	+p	+p	+M	+M	+	-	-	-				-				-	-	-	**ND**	**ND**	2	a
2016	**490**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(20.45)	+(22.87)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	a
2016	**491**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(21.07)	+(21.09)	-(XLD+)				-(XLD+)	+			+	+	+	**PD**	**PD**	2	a
2016	**492**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	i/i/-*	-	-				+d/+	+	+	+	+	-	-	$NA_{FN(alt)}$	$NA_{FN(alt)}$	2	a
2016	**496**	**Gros lait fermier**	**Raw milk cheese**	-	-	-	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	a
2016	**775**	**Cantal pasteurisé**	**Pasteurised milk cheese**	+1/2	+1/2	+1/2	+m	+	+(28.32)	+(28.99)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	2	a
2016	**776**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(22.21)	+(22.58)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	a
2016	**777**	**Lait frais entier**	**Pasteurised milk**	+p	+p	+p	+p	+	+(21.46)	+(21.81)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	a
2016	**778**	**Crème pasteurisée**	**Pasteurised cream**	+p	+p	+p	+p	+	+(21.57)	+(22.58)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	a
2016	**779**	**Lait 1/2 écrémé**	**Pasteurised half skimmed milk**	+p	-	+p	-	+	+(22.76)	+(21.75)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PA**	**PA**	2	a
2016	**780**	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	2	a
2016	**781**	**Glace vanille**	**Ice cream (vanilla)**	st	st	st	st	-	+(22.04)	+(20.27)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	2	a
2016	**783**	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	+(22.08)	+(21.69)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-								-	-	-	**NA**	**NA**	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-								-	-	-	**NA**	**NA**	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-								-	-	-	**NA**	**NA**	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-								-	-	-	**NA**	**NA**	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.25)	+(23.39)	+d	+	+	+	+p	-			+	+	+	**PA**	**PA**	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.72)	+(23.18)	+d	+	+	+	+p	-			+	+	+	**PA**	**PA**	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-				-	-	-	**NA**	**NA**	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(24.13)	+(22.93)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.56)	+(21.95)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.05)	+(22.09)	+p	+d	+	+	+p	+			+	+	+	**PA**	**PA**	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(30.92)	+(23.42)	+p	+d	+	+	+p	+			+	+	+	**PA**	**PA**	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	2	b
2016	**493**	**Roquefort au lait cru**	**Raw milk cheese**	+M	+m	+md/-	+M	+	-	-	-				st				-	-	-	**ND**	**ND**	2	b
2016	**494**	**Comté au lait cru**	**Raw milk cheese**	-	-	+d/-	+d (NC)	-	-	-	-				-				-	-	-	**NA**	**NA**	2	b
2016	**495**	**Bethmale au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	b
2016	**2461**	**Roquefort au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	2	b
2016	**2462**	**Grana padana au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	2	b
2016	**327**	**Lait entier en poudre**	**Milk powder**	st	st	st	st	-	+(22.55)	+(20.64)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	2	c
2016	**328**	**Lait entier en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(40.18)/-/+(39.65)	+(38.45)	st				st			-(5MSRV/ 5RVS /5MKTTn)	5x(MSRV/RVS/MKTTn):-	-	-	$PA_{FP(alt)}$	$PA_{FP(alt)}$	2	c
2016	**330**	**lait demi écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(21.30)	+(20.69)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**331**	**Lait écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(21.71)	+(20.89)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**333**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(20.04)	+(19.88)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**334**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(21.29)	+(20.28)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**335**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(22.21)	+(20.93)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**336**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(21.83)	+(22.99)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**337**	**Lactosérum en poudre**	**Lactoserum**	+p	+p	+p	+p	+	+(21.83)	+(20.99)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**339**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(20.57)	+(17.79)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	**340**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(21.39)	+(21.28)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	2	c
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	2	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK AND DAIRY PRODUCTS – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
									ONE Broth Salmonella + 12 mg/L novobiocin for 20 h at 37°C ± 1°C															
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1			Confirmatory tests										All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella					RVS/*Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		PCR 7500 Fast result (C_t)	PCR QS5 result (C_t)	Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result		7500 Fast	QS5	7500 Fast	QS5		
2016	**486**	**Bûche de chèvre pasteurisée**	**Pasteurised milk cheese**	+M	+M	+M	+M	+	+(24.41)	+(22.69)	+M	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	a
2016	**487**	**Camembert pasteurisé**	**Pasteurised milk cheese**	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	**488**	**Lait ribot**	**Fermented milk**	st	st	st	st	-	+(22.07)	+(22.38)	+p	+	+	+	+	+p	+			+	+	+	+	**PD**	**PD**	2	a
2016	**489**	**Crème fraîche pasteurisée**	**Pasteurised cream**	+p	+p	+M	+M	+	-/+(36.21**)	+(36.82)	-				-	-				-	-	-	-	**ND**	**PA$_{FP(alt)}$**	2	a
2016	**490**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(22.06)	+(19.96)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	a
2016	**491**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(21.47)	+(22.63)	-(XLD+)				+	-(XLD+)	+			+	+	+	+	**PD**	**PD**	2	a
2016	**492**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	-/-/+40.07/+(35.69**)	+(41.74)	+d/+	+	+	+	-	+m	+			-	+	-	+	**NA$_{FN(alt)}$**	**PD**	2	a
2016	**496**	**Gros lait fermier**	**Raw milk cheese**	-	-	-	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	**775**	**Cantal pasteurisé**	**Pasteurised milk cheese**	+1/2	+1/2	+1/2	+m	+	+(29.65)	+(29.78)	+mni/+	+	+	+	+	+M	+			+	+	+	+	**PA**	**PA**	2	a
2016	**776**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(21.87)	+(23.44)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	a
2016	**777**	**Lait frais entier**	**Pasteurised milk**	+p	+p	+p	+p	+	+(21.10)	+(20.79)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	a
2016	**778**	**Crème pasteurisée**	**Pasteurised cream**	+p	+p	+p	+p	+	+(20.41)	+(19.94)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	a
2016	**779**	**Lait 1/2 écrémé**	**Pasteurised half skimmed milk**	+p	-	+p	-	+	+(22.11)	+(22.19)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	+	+	+	**PA**	**PA**	2	a
2016	**780**	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	-/-**	+(49.07)	st				-	st				-	-	-	-	**NA**	**PD$_{FP(alt)}$**	2	a
2016	**781**	**Glace vanille**	**Ice cream (vanilla)**	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	**783**	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	+(22.10)	+(19.24)	+p	+	+	+	+	+p	+			+	+	+	+	**PD**	**PD**	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.22)	+(20.32)	+d	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(24.50)	+(23.19)	+d	+	+	+	+	+d	+			+	+	+	+	**PA**	**PA**	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.15)	+(20.66)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(23.99)	+(23.27)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.24)	+(20.73)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.01)	+(20.90)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	**493**	**Roquefort au lait cru**	**Raw milk cheese**	+M	+m	+md/-	+M	+	-	-	-				-	st				-	-	-	-	**ND**	**ND**	2	b
2016	**494**	**Comté au lait cru**	**Raw milk cheese**	-	-	+d/-	+d (NC)	-	+(32.84)	+(32.94)	+d/+	+	+	+	+	+1/2	+			+	+	+	+	**PD**	**PD**	2	b
2016	**495**	**Bethmale au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	**2461**	**Roquefort au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	-	st				-	st				-	-	-	-	**ND**	**ND**	2	b
2016	**2462**	**Grana padana au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	b
2016	**327**	**lait entier en poudre**	**Milk powder**	st	st	st	st	-	+(21.29)	+(18.69)	+p	+	+	+	+	+p	+			+	+	+	+	**PD**	**PD**	2	c
2016	**328**	**Lait entier en poudre**	**Milk powder**	+p	+p	+p	+p	+	-/+(42.45**)	+(38.35)	st				-	st				-	-	-	-	**ND**	**PA$_{FP(alt)}$**	2	c
2016	**330**	**lait demi écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	-	-	st				-	st				-	-	-	-	**ND**	**ND**	2	c
2016	**331**	**Lait écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(22.49)	+(19.85)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**333**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(21.28)	+(19.46)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**334**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(20.77)	+(20.65)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**335**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(19.65)	+(17.90)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**336**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(20.34)	+(19.57)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**337**	**Lactosérum en poudre**	**Lactoserum**	+p	+p	+p	+p	+	+(21.20)	+(19.97)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**339**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(20.88)	+(19.90)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	**340**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(22.36)	+(22.16)	+p	+	+	+	+	+p	+			+	+	+	+	**PA**	**PA**	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	-				-	-				-	-	-	-	**NA**	**NA**	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st				-	st				-	-	-	-	**NA**	**NA**	2	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK AND DAIRY PRODUCTS – 7500 Fast and QS5																									
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect *Salmonella*														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and **storage for 72 h at at 5°C ± 3°C**							20 h at 37°C in OBS + novobiocin and **storage for 72 h at 5°C ± 3°C**								
									PCR (C_t)			Final result		Agreement		PCR 7500 Fast result (C_t)	PCR QS5 result (C_t)	All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5				7500 Fast	QS5	7500 Fast	QS5		
2016	**486**	**Bûche de chèvre pasteurisée**	**Pasteurised milk cheese**	+M	+M	+M	+M	+	-	-	-	-	-	**ND**	**ND**	+(24.66)	+(21.78)	+	+	+	**PA**	**PA**	2	a
2016	**488**	**Lait ribot**	**Fermented milk**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	+(22.25)	+(21.83)	+	+	+	**PD**	**PD**	2	a
2016	**489**	**Crème fraîche pasteurisée**	**Pasteurised cream**	+p	+p	+M	+M	+	-	-	-	-	-	**ND**	**ND**	-/-/-/+(35.64)	+(33.18)	+	-	+	**$ND_{FN(alt)}$**	**PA**	2	a
2016	**490**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(21.67)	+(21.30)	+	+	+	**PA**	**PA**	+(21.75)	+(15.12)	+	+	+	**PA**	**PA**	2	a
2016	**491**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(22.06)	+(20.44)	-(+XLD)	+	+	**PD**	**PD**	+(21.66)	+(20.19)	-(+XLD)	+	+	**PD**	**PD**	2	a
2016	**492**	**Lait cru fermier**	**Raw milk**	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	+(38.69)	+(33.11)	+	+	+	**PD**	**PD**	2	a
2016	**775**	**Cantal pasteurisé**	**Pasteurised milk cheese**	+1/2	+1/2	+1/2	+m	+	+(28.77)	+(25.83)	+	+	+	**PA**	**PA**	+(30.51)	+(28.00)	+	+	+	**PA**	**PA**	2	a
2016	**776**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(21.10)	+(21.76)	+	+	+	**PA**	**PA**	+(21.25)	+(22.65)	+	+	+	**PA**	**PA**	2	a
2016	**777**	**Lait frais entier**	**Pasteurised milk**	+p	+p	+p	+p	+	+(20.59)	+(20.77)	+	+	+	**PA**	**PA**	+(21.01)	+(20.81)	+	+	+	**PA**	**PA**	2	a
2016	**778**	**Crème pasteurisée**	**Pasteurised cream**	+p	+p	+p	+p	+	+(21.23)	+(19.77)	+	+	+	**PA**	**PA**	+(21.97)	+(21.67)	+	+	+	**PA**	**PA**	2	a
2016	**779**	**Lait 1/2 écrémé**	**Pasteurised half skimmed milk**	+p	-	+p	-	+	+(21.15)	+(21.10)	-(XLD+)	+	+	**PA**	**PA**	+(22.32)	+(21.70)	-(XLD+)	+	+	**PA**	**PA**	2	a
2016	**781**	**Glace vanille**	**Ice cream (vanilla)**	st	st	st	st	-	+(20.70)	+(20.17)	+	+	+	**PD**	**PD**	-/-	+(39.55)	-	-	-	**NA**	**$PD_{FP(alt)}$**	2	a
2016	**783**	**Glace rhum raisin**	**Ice cream**	st	st	st	st	-	+(21.97)	+(20.69)	+	+	+	**PD**	**PD**	+(21.07)	+(19.82)	+	+	+	**PD**	**PD**	2	a
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.70)	+(21.14)	+d	+	+	**PA**	**PA**	+(22.18)	+(21.43)	+d	+	+	**PA**	**PA**	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.06)	+(22.52)	+d	+	+	**PA**	**PA**	+(22.58)	+(21.61)	+d	+	+	**PA**	**PA**	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(20.86)	+(19.97)	+	+	+	**PA**	**PA**	+(22.11)	+(22.07)	+	+	+	**PA**	**PA**	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.12)	+(22.21)	+	+	+	**PA**	**PA**	+(23.34)	+(23.97)	+	+	+	**PA**	**PA**	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(2064)	+(21.43)	+	+	+	**PA**	**PA**	+(21.24)	+(21.41)	+	+	+	**PA**	**PA**	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.17)	+(22.27)	+	+	+	**PA**	**PA**	+(22.21)	+(21.20)	+	+	+	**PA**	**PA**	2	b
2016	**493**	**Roquefort au lait cru**	**Raw milk cheese**	+M	+m	+md/-	+M	+	+(41.41)/-/i	+(38.71)	-(5MSRV/ 5RVS/ 5MKTTN)	-	-	**$PA_{FP(alt)}$**	**$PA_{FP(alt)}$**	-	-	-	-	-	**ND**	**ND**	2	b
2016	**494**	**Comté au lait cru**	**Raw milk cheese**	-	-	+d/-	+d (NC)	-	-/-**	+(39.41)	-	-	-	**NA**	**$PD_{FP(alt)}$**	+(33.82)	+(30.95)	+	+	+	**PD**	**PD**	2	b
2016	**2461**	**Roquefort au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	-	-	-	-	-	**ND**	**ND**	2	b
2016	**327**	**lait entier en poudre**	**Milk powder**	st	st	st	st	-	+(21.57)	+(20.46)	+	+	+	**PD**	**PD**	+(22.63)	+(19.75)	+	+	+	**PD**	**PD**	2	c
2016	**328**	**Lait entier en poudre**	**Milk powder**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	-	-	-	-	-	**ND**	**ND**	2	c
2016	**330**	**lait demi écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(22.00)	+(20.11)	+	+	+	**PA**	**PA**	-	-	-	-	-	**ND**	**ND**	2	c
2016	**331**	**Lait écrémé en poudre**	**Milk powder**	+p	+p	+p	+p	+	+(20.33)	+(20.01)	+	+	+	**PA**	**PA**	+(22.52)	+(21.39)	+	+	+	**PA**	**PA**	2	c
2016	**333**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(21.94)	+(20.55)	+	+	+	**PA**	**PA**	+(22.12)	+(22.25)	+	+	+	**PA**	**PA**	2	c
2016	**334**	**Maltodextrine en poudre**	**Maltodextrin**	+p	+p	+p	+p	+	+(20.67)	+(21.52)	+	+	+	**PA**	**PA**	+(21.55)	+(24.82)	+	+	+	**PA**	**PA**	2	c
2016	**335**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(22.63)	+(20.63)	+	+	+	**PA**	**PA**	+(21.54)	+(22.36)	+	+	+	**PA**	**PA**	2	c
2016	**336**	**Lactosérum en poudre atomisé**	**Lactoserum**	+p	+p	+p	+p	+	+(20.17)	+(20.08)	+	+	+	**PA**	**PA**	+(19.90)	+(22.59)	+	+	+	**PA**	**PA**	2	c
2016	**337**	**Lactosérum en poudre**	**Lactoserum**	+p	+p	+p	+p	+	+(20.38)	+(19.68)	+	+	+	**PA**	**PA**	+(20.56)	+(22.00)	+	+	+	**PA**	**PA**	2	c
2016	**339**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	i/+(21.20)	+(20.39)	+	+	+	**PA**	**PA**	+(21.99)	+(22.67)	+	+	+	**PA**	**PA**	2	c
2016	**340**	**Caséinates**	**Caseinates**	+p	+p	+p	+p	+	+(22.78)	+(23.99)	+	+	+	**PA**	**PA**	+(22.13)	+(24.69)	+	+	+	**PA**	**PA**	2	c

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INFANT FORMULA – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579◆					Alternative method: SureTect Salmonella													Category	Type
									After incubation time														
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella									
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**604**	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.47)	+(20.43)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**605**	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	**608**	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(26.13)	+(24.82)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**609**	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	+p	-	+p	-	+	+(29.84)	+(31.67)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PA**	**PA**	3	a
2016	**610**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(24.79)	+(25.51)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**611**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	**616**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(24.28)	+(22.09)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**617**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	**981**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.46)	+(21.41)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**982**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(25.19)	+(24.68)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**983**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.61)	+(24.48)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**984**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	**991**	**Poudre de lait infantile sans probiotiques 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(27.20)	+(26.98)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**992**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+M	+M	+M	+p	+	+(25.90)	+(24.74)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	3	a
2016	**993**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(31.25)	+(29.28)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**1108**	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(22.06)	+(20.28)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**1109**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(26.60)	+(25.63)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**1110**	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(29.81)	+(29.92)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**1111**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.62)	+(23.12)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	**1112**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(25.62)	+(25.13)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	a
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probioticsx	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	a
2016	**606**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.1 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(26.17)	+(24.29)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**607**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.1 x 10^5 CFU/g**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	**612**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(31.03)	+(28.58)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**613**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	st	st	st	st	-	-/-**	+(36.41)	st				st				-	-	-	**NA**	**$PD_{FP(alt)}$**	3	b
2016	**615**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.9 x 10^6 CFU/g**	+p	-	+p	-	+	-	-	st				-				-	-	-	**ND**	**ND**	3	b
2016	**619**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.7 x 10^5 CFU/g**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	**620**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 5.3 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(28.41)	+(25.92)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**621**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 5.3 x 10^6 CFU/g**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	**623**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 6.1 x 10^5 CFU/g**	+p	-	+p	-	+	+(32.04)	+(32.11)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PA**	**PA**	3	b
2016	**985**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	+(4)	st	+p	+p	+	+(34.78)	+(34.60)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**986**	**Poudre de lait infantile formule épaissie avec probiotiques**	**Infant formula with probiotics 9.3 x 10^5 CFU/g**	st	st	st	st	-	-	i/-*	st				st				-	-	-	**NA**	**NA**	3	b
2016	**987**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(41.37)/-/+(42.32)	+(36.18)	+(2)	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**988**	**Poudre de lait infantile formule épaissie avec probiotiques**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	-	+p	-	+p	+	+(25.92)	+(26.38)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**989**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.6 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(30.97)	+(29.09)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**990**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.0 x 10^5 CFU/g**	+p	+(3)	+p	+p	+	+(34.59)	+(32.63)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**994**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(33.50)	+(35.23)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**995**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	**1101**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 9.0 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(23.48)	+(22.21)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**1102**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics <2.0 x 10^4 CFU/g**	+p	+p	+p	+p	+	+(24.66)	+(22.46)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**1103**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	+p	+p	+p	+p	+	+(23.55)	+(22.14)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b

◆ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

INFANT FORMULA – 7500 Fast and QS5																													
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella																		Category	Type
									After incubation time																			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement					
											Brilliance Salmonella				RVS / *Brilliance* Salmonella							7500 Fast	QS5	7500 Fast	QS5		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests									
2016	**1104**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 2.6 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(38.47)	+(35.08)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**1105**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.5 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(27.89)	+(24.51)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**1106**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.3 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(23.74)	+(22.87)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	**1107**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 1.4 x10^3 CFU/g**	+p	+p	+p	+p	+	+(22.37)	+(21.49)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	3	b
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 x 10^6 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0 x 10^6 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 x $10.^5$ CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 x $10.^6$ CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 x $10.^5$ CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	3	b

INFANT FORMULA – 7500 Fast and QS5																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦				ISO 6579 or ISO 6579-1	Alternative method: SureTect Salmonella After 72 h storage at 5°C ± 3°C						Category	Type
				RVS broth		MKTTn broth			PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	**604**	**Poudre de lait infantile sans probiotiques 6 mois**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(22.50)	+(21.22)	+	+	+	**PA**	**PA**	3	a
2016	**608**	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(25.04)	+(24.41)	+	+	+	**PA**	**PA**	3	a
2016	**609**	**Poudre de lait infantile sans probiotiques 6 mois 1 an**	**Infant formula without probiotics**	+p	-	+p	-	+	+(30.19)	+(31.20)	+	+	+	**PA**	**PA**	3	a
2016	**610**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(24.27)	+(25.51)	+	+	+	**PA**	**PA**	3	a
2016	**616**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(24.54)	+(23.82)	+	+	+	**PA**	**PA**	3	a
2016	**981**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(22.28)	+(21.66)	+	+	+	**PA**	**PA**	3	a
2016	**982**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(24.38)	+(23.23)	+	+	+	**PA**	**PA**	3	a
2016	**983**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.25)	+(23.93)	+	+	+	**PA**	**PA**	3	a
2016	**991**	**Poudre de lait infantile sans probiotiques 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(25.69)	+(25.30)	+	+	+	**PA**	**PA**	3	a
2016	**992**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+M	+M	+M	+p	+	+(26.06)	+(26.42)	+	+	+	**PA**	**PA**	3	a
2016	**993**	**Poudre de lait infantile sans probiotiques 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(29.72)	+(30.05)	+	+	+	**PA**	**PA**	3	a
2016	**1108**	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(20.83)	+(18.79)	+	+	+	**PA**	**PA**	3	a
2016	**1109**	**Poudre de lait infantile 2e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(25.23)	+(25.84)	+	+	+	**PA**	**PA**	3	a
2016	**1110**	**Poudre de lait infantile 3e âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(29.58)	+(30.13)	+	+	+	**PA**	**PA**	3	a
2016	**1111**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.92)	+(24.47)	+	+	+	**PA**	**PA**	3	a
2016	**1112**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(23.93)	+(26.82)	+	+	+	**PA**	**PA**	3	a
2016	**606**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.1 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(27.03)	+(23.70)	+	+	+	**PA**	**PA**	3	b
2016	**612**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(30.23)	+(30.05)	+	+	+	**PA**	**PA**	3	b
2016	**615**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.9 x 10^6 CFU/g**	+p	-	+p	-	+	+(45.85)/-**	-	5x(MSRV/RVS/MKTTn):-	-	-	**$PA_{FP(alt)}$**	**ND**	3	b
2016	**620**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 5.3 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(29.36)	+(28.78)	+	+	+	**PA**	**PA**	3	b
2016	**623**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 6.1 x 10^5 CFU/g**	+p	-	+p	-	+	+(32.67)	+(33.96)	+	+	+	**PA**	**PA**	3	b
2016	**985**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	+(4)	st	+p	+p	+	+(33.30)	+(33.52)	+	+	+	**PA**	**PA**	3	b
2016	**987**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	3	b
2016	**988**	**Poudre de lait infantile formule épaissie avec probiotiques**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	-	+p	-	+p	+	+(25.32)	+(24.83)	+	+	+	**PA**	**PA**	3	b
2016	**989**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.6 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(28.50)	+(29.01)	+	+	+	**PA**	**PA**	3	b
2016	**990**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.0 x 10^5 CFU/g**	+p	+(3)	+p	+p	+	+(32.08)	+(33.56)	+	+	+	**PA**	**PA**	3	b
2016	**994**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 4.1 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(34.20)	+(32.54)	+	+	+	**PA**	**PA**	3	b
2016	**1101**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 9.0 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(22.22)	+(23.43)	+	+	+	**PA**	**PA**	3	b
2016	**1102**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics <2.0 x 10^4 CFU/g**	+p	+p	+p	+p	+	+(23.00)	+(23.24)	+	+	+	**PA**	**PA**	3	b
2016	**1103**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.4 x 10^2 CFU/g**	+p	+p	+p	+p	+	+(23.52)	+(23.44)	+	+	+	**PA**	**PA**	3	b
2016	**1104**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 2.6 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(35.14)	+(36.74)	5x(MSRV/RVS/MKTTn):-	-	-	**$PA_{FP(alt)}$**	**$PA_{FP(alt)}$**	3	b
2016	**1105**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 5.5 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(27.96)	+(26.35)	+	+	+	**PA**	**PA**	3	b
2016	**1106**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.3 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(23.00)	+(24.18)	+	+	+	**PA**	**PA**	3	b
2016	**1107**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 1.4 x 10^3 CFU/g**	+p	+p	+p	+p	+	+(22.91)	+(21.93)	+	+	+	**PA**	**PA**	3	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

VEGETABLES – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time															
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**6602**	**Fruits rouges surgelées**	**Frozen red fruits**	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	4	a
2016	**6603**	**Fraises surgelées**	**Frozen strawberries**	st	st	st	st	-	-/+(41.23**)	+(43.25)	st				st				-	-	-	**$NA_{FN(alt)}$**	**$PD_{FP(alt)}$**	4	a
2016	**6688**	**Ciboulette**	**Chive**	+p	+p	+m	+m	+	+(33.58)	+(22.89)	+m/+	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	a
2016	**6689**	**Ciboulette**	**Chive**	+p	+p	+1/2	+1/2	+	+(31.47)	+(22.86)	+m	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	a
2016	**6690**	**Basilic**	**Basil**	+M	+M	+m	+m	+	+(27.83)	+(21.87)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	4	a
2016	**6691**	**Basilic**	**Basil**	+M	+M	-	+m	+	+(38.24)	+(33.08)	+md	+	+	+	+M	+w			+	+	+	**PA**	**PA**	4	a
2016	**6692**	**Coriandre**	**Coriander**	+M	+M	+M	+M	+	+(27.30)	+(34.86)	+1/2	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	a
2016	**6693**	**Coriandre**	**Coriander**	-	-	-	-	-	-/ +(33.35)/ +(33.58)	+(34.62)	+m	+	+	+	-				+	-	+	**$NA_{FN(alt)}$**	**PD**	4	a
2016	**6694**	**Feuilles fraiches d'épinards**	**Fresh spinach**	+M	+M	+1/2	+1/2	+	-/+(30.75)/ +(31.19)	+(30.92)	-	/			+p	+w	+	+	+	-	+	**$ND_{FN(alt)}$**	**PA**	4	a
2016	**6697**	**Persil**	**Parsley**	+M	+M	+m	+m	+	+(35.14)	+(25.69)	+md	+	+	+	+M	+			+	+	+	**PA**	**PA**	4	a
2016	**6698**	**Persil**	**Parsley**	+1/2	+1/3	+m	+m	+	+(32.92)	+(36.42)	+m/+	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	4	a
2016	**7101**	**Chou rouge**	**Red cabbage**	+p	+p	+M	+p	+	+(25.59)	+(24.70)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	a
2016	7106	Chou rouge	Red cabbage	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	4	a
2016	7107	Persil	Parsley	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2016	7108	Persil	Parsley	-	-	+md/-	+md/-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2016	7109	Coriandre	Coriander	-	-	+md/-	+md/-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2016	7110	Ciboulette	Chive	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2016	7111	Basilic	Basil	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2017	**6006**	**Courgette**	**Zucchini**	+M	+M	+M	+M	+	-	-	-				-				-	-	-	**ND**	**ND**	4	a
2017	6021	Courgette	Zucchini	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	a
2016	**6477**	**Salade en mélange (chou. frisé. courgette. radis)**	**Salad mixture**	-	-	-	-	-	-/-/-	-	-				+d	+	+	+	+	-	-	**$NA_{FN(alt)}$**	**$NA_{FN(alt)}$**	4	b
2016	**6481**	**Salade en mélange (chou. frisé. courgette. radis)**	**Salad mixture**	+1/2	+1/2	+M	+M	+	i/+(36.15)*	+(34.78)	-				+M	+	+	+	+	+	+	**PA**	**PA**	4	b
2016	**6695**	**Jeunes pousses corsées**	**Baby leaves**	+p	+p	+1/2	+1/2	+	+(31.30)	+(36.64)	+m/+	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	b
2016	**6696**	**Jeunes pousses d'épinards**	**Baby leaves**	+M	+M	+m	+m	+	+(34.37)/-**	-	+md/-			-	+p	+	+	+	+	+	-	**PA**	**$ND_{FN(alt)}$**	4	b
2016	**7100**	**Jeunes pousses d'épinards**	**Baby leaves**	+M	+M	+1/2	+1/2	+	+(32.37)	+(30.98)	+md/+	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	b
2016	**7102**	**Mélange chou/carotte/salade frisée/poivrons rouges**	**Cabbage/carrot/salad/red pepper**	+M	+M	+M	+M	+	+(26.32)	+(25.26)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	b
2016	7103	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	st	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	4	b
2016	7105	Jeunes pousses d'épinards	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2016	7112	Jeunes pousses (red chard/épinards/roquette)	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2016	7113	Tendres pousses (mâche/épinards/laitue)	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2016	7114	Jeunes pousses	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2016	7115	Mesclun	Mesclun	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	4	b
2017	**6007**	**Assiette croquante (chou blanc. carotte. frisée. poivron)**	**Mixed vegetables under modified atmosphere**	-	-	+md (*C. youngae/ C. freundii*)	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2017	**6008**	**Assiette croquante (chou blanc. carotte. frisée. poivron)**	**Mixed vegetables under modified atmosphere**	-	-	+md (*C .youngae*)	-	-	+(32.62)	+(31.20)	+m	+	+	+	+M	+			+	+	+	**PD**	**PD**	4	b
2017	**6009**	**Salade Iceberg en sachet**	**Salad under modified atmosphere**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2017	**6010**	**Salade Iceberg en sachet**	**Salad under modified atmosphere**	-	-	-	-	-	+(28.64)	+(25.08)	+M	+	+	+	+p	+			+	+	+	**PD**	**PD**	4	b
2017	**6011**	**Assiette douceur (betterave. carotte. chou rouge. mâche)**	**Mixed vegetables under modified atmosphere**	+M	+M	+m	+m	+	+(30.00)	+(30.87)	+1/2	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	b
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md (*C. youngae*)	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2017	6023	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2017	6024	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	b
2016	**6474**	**Coleslaw**	**Coleslaw**	+M	+M	+M	+M	+	+(26.21)	+(24.08)	+1/2	+	+	+	+M	+			+	+	+	**PA**	**PA**	4	c

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VEGETABLES – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time															
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**6475**	**Macédoine**	**Deli salad**	+M	+1/2	+M	+M	+	+(26.43)	+(24.18)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	4	c
2016	**6476**	**Céleri rémoulade**	**Celery deli salad**	st	st	st	st	-	+(21.51)	+(20.76)	+1/2	+	+	+	+p	+			+	+	+	**PD**	**PD**	4	c
2016	**6478**	**Coleslaw**	**Coleslaw**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2016	**6479**	**Macédoine**	**Deli salad**	-	-	-	st	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2016	**6480**	**Céleri rémoulade**	**Celery deli salad**	-	-	st	st	-	+(27.08)	+(24.91)	+M	+	+	+	+p	+			+	+	+	**PD**	**PD**	4	c
2016	**6699**	**Houmous**	**Houmous**	+p	+p	+p	+p	+	+(22.03)	+(26.34)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	c
2016	**6700**	**Tapenade d'olives**	**Olive tapenade**	+p	+p	+p	+p	+	+(21.91)	+(30.07)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	c
2016	**6701**	**Jus d'orange frais**	**Fresh orange juice**	+p	+p	+p	+p	+	+(23.98)	+(32.40)	+M	+	+	+	+M	+			+	+	+	**PA**	**PA**	4	c
2016	**6702**	**Jus de fruits frais**	**Fresh juice**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	4	c
2016	**7099**	**Carottes râpées**	**Grated carrots**	+M	+M	+M	+M	+	+(24.02)	+(23.49)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	c
2016	7104	Carottes râpées	Grated carrots	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	4	c
2017	**6012**	**Coleslaw**	**Coleslaw**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	**6013**	**Pommes rissolées surgelées**	**Frozen cooked potatoes**	+1/2	+1/2	+M	+M	+	-	-	-				-				-	-	-	**ND**	**ND**	4	c
2017	6025	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	6026	Salade de betteraves	RTE (beet salad)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	4	c
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	6028	Pommes rissolées surgelées	Frozen cooked potatoes	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	6029	Poêlée rustique surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	6030	Poêlée champêtre surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	4	c
2017	**7044**	**Carottes râpées**	**RTE (sliced carrots)**	+M	+M	+m	+m	+	+(34.49)	+(34.34)	-				+M	+			+	+	+	**PA**	**PA**	4	c
2017	**7045**	**Carottes et céleri râpés**	**RTE (carrots and celery)**	+p	+p	+p	+p	+	+(20.45)	+(20.12)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	4	c
2017	**7046**	**Céleri rémoulade**	**RTE (celery with custard)**	+p	+p	+p	+p	+	+(41.08)	+(41.82)	-			5RVS/5MKTTN/5MSRV	st				-	-	-	**$PA_{FP(alt)}$**	**$PA_{FP(alt)}$**	4	c
2017	**7047**	**Macédoine de légumes**	**RTE (macedoine)**	st	st	st	st	-	+(21.33)	+(20.33)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	4	c

VEGETABLES – 7500 Fast and QS5																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
									PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	**6688**	**Ciboulette**	**Chive**	+p	+p	+m	+m	+	+(31.69)	+(37.81)	+	+	+	**PA**	**PA**	4	a
2016	**6689**	**Ciboulette**	**Chive**	+p	+p	+1/2	+1/2	+	-/+(39.05**)	+(40.03)	+	-	+	**ND$_{FN(alt)}$**	**PA**	4	a
2016	**6690**	**Basilic**	**Basil**	+M	+M	+m	+m	+	+(26.71)	+(28.62)	+	+	+	**PA**	**PA**	4	a
2016	**6691**	**Basilic**	**Basil**	+M	+M	-	+m	+	+(36.77)	+(34.55)	+	+	+	**PA**	**PA**	4	a
2016	**6692**	**Coriandre**	**Coriander**	+M	+M	+M	+M	+	+(26.13)	+(26.10)	+	+	+	**PA**	**PA**	4	a
2016	**6693**	**Coriandre**	**Coriander**	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	4	a
2016	**6694**	**Feuilles fraiches d'épinards**	**Fresh spinach**	+M	+M	+1/2	+1/2	+	+(40.25)	+(36.71)	+	+	+	**PA**	**PA**	4	a
2016	**6697**	**Persil**	**Parsley**	+M	+M	+m	+m	+	+(33.48)	+(31.81)	+	+	+	**PA**	**PA**	4	a
2016	**6698**	**Persil**	**Parsley**	+1/2	+1/3	+m	+m	+	+(31.82)	+(30.93)	+	+	+	**PA**	**PA**	4	a
2016	**7101**	**Chou rouge**	**Red cabbage**	+p	+p	+M	+p	+	+(24.99)	+(23.93)	+	+	+	**PA**	**PA**	4	a
2017	**6006**	**Courgette**	**Zucchini**	+M	+M	+M	+M	+	-	-	-	-	-	**ND**	**ND**	4	a
2016	**6477**	**Salade en mélange (chou. frisé. courgette. radis)**	**Salad mixture**	-	-	-	-	-	-/-/-	-	+	-	-	**NA$_{FN(alt)}$**	**NA$_{FN(alt)}$**	4	b
2016	**6481**	**Salade en mélange (chou. frisé. courgette. radis)**	**Salad mixture**	+1/2	+1/2	+M	+M	+	+(37.21)	+(33.92)	+	+	+	**PA**	**PA**	4	b
2016	**6695**	**Jeunes pousses corsées**	**Baby leaves**	+p	+p	+1/2	+1/2	+	+(30.77)	+(33.42)	+	+	+	**PA**	**PA**	4	b
2016	**6696**	**Jeunes pousses d'épinards**	**Baby leaves**	+M	+M	+m	+m	+	+(33.38)	+(31.26)	+	+	+	**PA**	**PA**	4	b
2016	**7100**	**Jeunes pousses d'épinards**	**Baby leaves**	+M	+M	+1/2	+1/2	+	+(33.43)	+(31.71)	+	+	+	**PA**	**PA**	4	b
2016	**7102**	**Mélange chou/carotte/salade frisée/poivrons rouges**	**Cabbage/carrot/salad/red pepper**	+M	+M	+M	+M	+	+(26.12)	+(25.06)	+	+	+	**PA**	**PA**	4	b
2017	**6007**	**Assiette croquante (chou blanc. carotte. frisée. poivron)**	**Mixed vegetables under modified atmosphere**	-	-	+md (*C.youngae*/ *C.freundii*)	-	-	-	-	-	-	-	**NA**	**NA**	4	b
2017	**6008**	**Assiette croquante (chou blanc. carotte. frisée. poivron)**	**Mixed vegetables under modified atmosphere**	-	-	+md (*C. youngae*)	-	-	+(33.78)	+(30.33)	+	+	+	**PD**	**PD**	4	b
2017	**6010**	**Salade Iceberg en sachet**	**Salad under modified atmosphere**	-	-	-	-	-	+(29.05)	+(24.74)	+	+	+	**PD**	**PD**	4	b
2017	**6011**	**Assiette douceur (betterave. carotte. chou rouge. mâche)**	**Mixed vegetables under modified atmosphere**	+M	+M	+m	+m	+	+(30.07)	+(28.98)	+	+	+	**PA**	**PA**	4	b
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md (*C. youngae*)	-	-	-	-	-	-	**NA**	**NA**	4	b
2016	**6474**	**Coleslaw**	**Coleslaw**	+M	+M	+M	+M	+	+(26.08)	+(23.68)	+	+	+	**PA**	**PA**	4	c
2016	**6475**	**Macédoine**	**Deli salad**	+M	+1/2	+M	+M	+	+(24.14)	+(22.54)	+	+	+	**PA**	**PA**	4	c
2016	**6476**	**Céleri rémoulade**	**Celery deli salad**	st	st	st	st	-	+(21.63)	+(20.27)	+	+	+	**PD**	**PD**	4	c
2016	**6480**	**Céleri rémoulade**	**Celery deli salad**	-	-	st	st	-	+(21.28)	+(19.48)	+	+	+	**PD**	**PD**	4	c
2016	**6699**	**Houmous**	**Houmous**	+p	+p	+p	+p	+	+(23.00)	+(22.13)	+	+	+	**PA**	**PA**	4	c
2016	**6700**	**Tapenade d'olives**	**Olive tapenade**	+p	+p	+p	+p	+	+(21.46)	+(22.89)	+	+	+	**PA**	**PA**	4	c
2016	**6701**	**Jus d'orange frais**	**Fresh orange juice**	+p	+p	+p	+p	+	+(21.63)	+(20.74)	+	+	+	**PA**	**PA**	4	c
2016	**7099**	**Carottes râpées**	**Grated carrots**	+M	+M	+M	+M	+	+(23.28)	+(22.32)	+	+	+	**PA**	**PA**	4	c
2017	**6013**	**Pommes rissolées surgelées**	**Frozen cooked potatoes**	+1/2	+1/2	+M	+M	+	-/+(39.98**)	+(38.93)	-	-	-	**ND**	**PA$_{FP(alt)}$**	4	c
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	4	c
2017	**7044**	**Carottes râpées**	**RTE (sliced carrots)**	+M	+M	+m	+m	+	+(33.65)	+(33.88)	+	+	+	**PA**	**PA**	4	c
2017	**7045**	**Carottes et céleri râpés**	**RTE (carrots and celery)**	+p	+p	+p	+p	+	+(20.70)	+(21.69)	+	+	+	**PA**	**PA**	4	c
2017	**7046**	**Céleri rémoulade**	**RTE (celery with custard)**	+p	+p	+p	+p	+	+(41.62)/-**	-	5x(MSRV/RVS/MKTTn):-	-	-	**PA$_{FP(alt)}$**	**ND**	4	c
2017	**7047**	**Macédoine de légumes**	**RTE (macedoine)**	st	st	st	st	-	+(20.22)	+(21.79	+	+	+	**PD**	**PD**	4	c

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SEAFOOD – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time															
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**6467**	**Filet de vieille**	**Fish fillets**	-	-	-	-	-	-/-/-/**	+(38.30)	-				+p	+	+	+	+	-	+	$NA_{FN(alt)}$	**PD**	5	a
2016	**6468**	**Filet de lieu noir**	**Fish fillets**	-	+md/-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	a
2016	**6469**	**Filet de vieille**	**Fish fillets**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	a
2016	**6470**	**Filet de lieu noir**	**Fish fillets**	+m	+1/2	+p	+p	+	-	-	-				-				-	-	-	**ND**	**ND**	5	a
2016	**6604**	**Filet de colin d'Alaska surgelé**	**Frozen fish fillet**	+p	+p	+p	+p	+	+(22.21)	+(29.27)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2016	**6605**	**Filet de colin d'Alaska surgelé**	**Frozen fish fillet**	^p	+p	+p	+p	+	+(22.5)	+(24.10)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2016	**6606**	**Crevettes équateur surgelées**	**Frozen shrimp**	+p	+p	+p	+p	+	+(23.68)	+(40.17)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2016	**6703**	**Crevettes crues tropicales**	**Raw shrimps**	+m	+1/2	-	+m	+	+(25.46)	+(21.65)	+1/2	+	+	+	+m	+			+	+	+	**PA**	**PA**	5	a
2016	**6704**	**Crevettes crues tropicales**	**Raw shrimps**	+1/2	+1/2	+m	+m/	+	+(30.23)	+(20.70)	+d/+	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	5	a
2016	**6705**	**Crevettes crues équateur**	**Raw shrimps**	+p	+p	+p	+p	+	+(23.04)	+(25.68)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	5	a
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	5	a
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	5	a
2017	**6246**	**Darne de saumon d'élevage**	**Raw salmon**	+M	+p	+M	+M	+	+(27.51)	+(24.60)	+1/2	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2017	**6247**	**Filet de Tacaud**	**Raw fish fillet**	+M	+M	+m	+m	+	+(28.96)	+(27.76)	+m	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	a
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	a
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	a
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	5	a
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	a
2017	7422	Filet de merlan	Fish fillets	+M (*C. youngae*)	-	+M(*C. youngae*)	-	-	-	-									-	-	-	**NA**	**NA**	5	a
2016	**6464**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+M	+M	+p	+	+(22.52)	+(19.14)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2016	**6465**	**Cocktail de fruits de mer**	**Seafood cocktail**	-	-	-	-	-	i/-*	-	-				-				-	-	-	**NA**	**NA**	5	b
2016	**6466**	**Mélange de fruits de mer**	**Seafood mixture**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	b
2017	**6248**	**Sardines marinées à cuire**	**Marinated sardines**	+p	+p	+p	+p	+	+(21.65)	+(22.01)	+p	+w	+	+	+p	-			+	+	+	**PA**	**PA**	5	b
2017	**6249**	**Sardines marinées à cuire**	**Marinated sardines**	+p	+p	+M	+M	+	+(23.29)	+(21.53)	+p	-	+	+	+p	-			+	+	+	**PA**	**PA**	5	b
2017	**6250**	**Grillades de filet de Colin à cuire**	**Grilled colin fillet**	+M	+M	+M	+M	+	+(20.40)	+(19.37)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2017	**6251**	**Filet de colin façon meunière**	**Cooked colin fillet**	+M	+M	+m	+m	+	+(30.09)	+(31.06)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	5	b
2017	**6252**	**Saint Jacques poireaux et champignons**	**Cooked shellfish**	+M	+M	+p	+p	+	+(21.06)	+(18.82)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2017	**6253**	**Petites gambas tagliatelles Pesto**	**Cooked shellfish**	+M	+M	+p	+p	+	+(21.38)	+(17.69)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2017	**6254**	**Penné au saumon crème d'épinards**	**Cooked salmon with pastas**	+M	+M	+p	+p	+	+(22.00)	+(18.40)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2017	**6255**	**Acras de morues à cuire**	**Cooked cod**	+M	+M	+p	+p	+	+(21.31)	+(17.28)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	b
2017	**6256**	**Crevettes sauce piquante à cuire**	**Cooked shrimps**	+M	+M	+p	+p	+	+(22.18)	+(18.47)	+p	-	+	+	+p	-			+	+	+	**PA**	**PA**	5	b
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-	-	-	st				st				-	-	-	**NA**	**NA**	5	b
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	b
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	b
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	b
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	b
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	b
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	b
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	5	b
2016	**6471**	**Surimi**	**Surimi**	st	st	st	st	-	+(22.70)	+(22.30)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	5	c
2016	**6472**	**Terrine de crabe homard**	**Seafood terrine**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	5	c
2016	**6473**	**Terrine de saumon Saint Jacques**	**Seafood terrine**	st	st	st	st	-	+(22.69)	+(20.22)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	5	c
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	5	c
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	**6014**	**Salade de pâtes et surimi**	**RTE (salad surimi pastas)**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	**6015**	**Riz à la provençale thon basilic**	**RTE (salad rice tuna)**	st	st	st	st	-	+(21.18)	+(18.97)	+p	+vw	+	+	+p	+vw			+	+	+	**PD**	**PD**	5	c
2017	**6016**	**Salade de surimi carottes et ananas**	**RTE (salad surimi pine apple)**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	5	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

SEAFOOD – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time															
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2017	**6018**	**Sandwich saumon cuit et fumé**	**RTE (sandwich salmon)**	+(1)	+m	+M	+M	+	+(26.97)	+(23.48)	+m	+vw	+	+	+M	+vw			+	+	+	**PA**	**PA**	5	c
2017	**6019**	**Sandwich saumon fumé aneth fromage**	**RTE (sandwich salmon cheese)**	st	st	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	c
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	5	c
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md (*C.freundii*)	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md (*C. youngae*/ *C. freundii*)	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	5	c
2017	**7038**	**Terrine de saumon**	**Salmon terrine**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	5	c
2017	**7039**	**Sandwich thon crudités**	**RTE (sandwich tuna vegetables)**	+M	+M	+M	+M	+	+(28.18)	+(28.39)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	5	c
2017	**7040**	**Sandwich saumon fromage**	**RTE (sandwich salmon cheese)**	+p	+p	+M	+M	+	+(19.70)	+(19.09)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	5	c
2017	**7041**	**Tartinable surimi crabe**	**Fish terrine**	+p	+p	+p	+p	+	+(41.27)	+(41.54)	-			5RVS/5MKTTN/ 5MSRV	st				-	-	-	**$PA_{FP(alt)}$**	**$PA_{FP(alt)}$**	5	c
2017	**7042**	**Salade de pommes de terre thon**	**RTE (salad potatoes tuna)**	+M	+M	+p	+p	+	+(19.63)	+(18.64)	+p	+	+	+	+M	+			+	+	+	**PA**	**PA**	5	c

SEAFOOD – 7500 Fast and QS5																			
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦				ISO 6579 or ISO 6579-1	Alternative method: SureTect Salmonella After 72 h storage at 5°C ± 3°C						Category	Type
				RVS broth		MKTTn broth			PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	**6467**	**Filet de vieille**	**Fish fillets**	-	-	-	-	-	-/-/-	-	+	-	-	**$NA_{FN(alt)}$**	**$NA_{FN(alt)}$**	5	a
2016	**6470**	**Filet de lieu noir**	**Fish fillets**	+m	+1/2	+p	+p	+	-	-	-	-	-	**ND**	**ND**	5	a
2016	**6604**	**Filet de colin d'Alaska surgelé**	**Frozen fish fillet**	+p	+p	+p	+p	+	+(25.37)	+(31.79)	+	+	+	**PA**	**PA**	5	a
2016	**6605**	**Filet de colin d'Alaska surgelé**	**Frozen fish fillet**	^p	+p	+p	+p	+	+(21.41)	+(23.02)	+	+	+	**PA**	**PA**	5	a
2016	**6606**	**Crevettes équateur surgelées**	**Frozen shrimp**	+p	+p	+p	+p	+	+(23.55)	+(21.89)	+	+	+	**PA**	**PA**	5	a
2016	**6703**	**Crevettes crues tropicales**	**Raw shrimps**	+m	+1/2	-	+m	+	+(25.39)	+(25.07)	+	+	+	**PA**	**PA**	5	a
2016	**6704**	**Crevettes crues tropicales**	**Raw shrimps**	+1/2	+1/2	+m	+m/	+	+(29.96)	+(26.91)	+	+	+	**PA**	**PA**	5	a
2016	**6705**	**Crevettes crues équateur**	**Raw shrimps**	+p	+p	+p	+p	+	+(22.55)	+(25.29)	+	+	+	**PA**	**PA**	5	a
2017	**6246**	**Darne de saumon d'élevage**	**Raw salmon**	+M	+p	+M	+M	+	+(28.06)	+(25.99)	+	+	+	**PA**	**PA**	5	a
2017	**6247**	**Filet de Tacaud**	**Raw fish fillet**	+M	+M	+m	+m	+	+(29.14)	+(25.38)	+	+	+	**PA**	**PA**	5	a
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	5	a
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-	-	-	**NA**	**NA**	5	a
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	5	a
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	5	a
2016	**6464**	**Cocktail de fruits de mer**	**Seafood cocktail**	+M	+M	+M	+p	+	+(22.64)	+(20.14)	+	+	+	**PA**	**PA**	5	b
2017	**6248**	**Sardines marinées à cuire**	**Marinated sardines**	+p	+p	+p	+p	+	+(22.11)	+(18.81)	+	+	+	**PA**	**PA**	5	b
2017	**6249**	**Sardines marinées à cuire**	**Marinated sardines**	+p	+p	+M	+M	+	+(22.46)	+(18.65)	+	+	+	**PA**	**PA**	5	b
2017	**6250**	**Grillades de filet de Colin à cuire**	**Grilled colin fillet**	+M	+M	+M	+M	+	+(20.05)	+(17.79)	+	+	+	**PA**	**PA**	5	b
2017	**6251**	**Filet de colin façon meunière**	**Cooked colin fillet**	+M	+M	+m	+m	+	+(31.11)	+(29.28)	+	+	+	**PA**	**PA**	5	b
2017	**6252**	**Saint Jacques poireaux et champignons**	**Cooked shellfish**	+M	+M	+p	+p	+	+(20.23)	+(18.87)	+	+	+	**PA**	**PA**	5	b
2017	**6253**	**Petites gambas tagliatelles Pesto**	**Cooked shellfish**	+M	+M	+p	+p	+	+(21.64)	+(18.72)	+	+	+	**PA**	**PA**	5	b
2017	**6254**	**Penné aux saumon crème d'épinards**	**Cooked salmon with pastas**	+M	+M	+p	+p	+	+(22.82)	+(18.92)	+	+	+	**PA**	**PA**	5	b
2017	**6255**	**Acras de morues à cuire**	**Cooked cod**	+M	+M	+p	+p	+	+(21.83)	+(17.41)	+	+	+	**PA**	**PA**	5	b
2017	**6256**	**Crevettes sauce piquante à cuire**	**Cooked shrimps**	+M	+M	+p	+p	+	+(22.07)	+(17.95)	+	+	+	**PA**	**PA**	5	b
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	5	b
2016	**6471**	**Surimi**	**Surimi**	st	st	st	st	-	+(22.06)	+(31.82)	+	+	+	**PD**	**PD**	5	c
2016	**6472**	**Terrine de crabe homard**	**Seafood terrine**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	5	c
2016	**6473**	**Terrine de saumon Saint Jacques**	**Seafood terrine**	st	st	st	st	-	+(22.79)	+(22.34)	+	+	+	**PD**	**PD**	5	c
2017	**6015**	**Riz à la provençale thon basilic**	**RTE (salad rice tuna)**	st	st	st	st	-	+(21.61)	+(18.54)	+	+	+	**PD**	**PD**	5	c
2017	**6016**	**Salade de surimi carottes et ananas**	**RTE (salad surimi pine apple)**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	5	c
2017	**6018**	**Sandwich saumon cuit et fumé**	**RTE (sandwich salmon)**	+(1)	+m	+M	+M	+	+(27.02)	+(22.81)	+	+	+	**PA**	**PA**	5	c
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md (*C. freundii*)	-	-	-	-	-	-	-	**NA**	**NA**	5	c
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md (*C. youngae*/*C. freundii*)	-	-	-	-	-	-	-	**NA**	**NA**	5	c
2017	**7038**	**Terrine de saumon**	**Salmon terrine**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	5	c
2017	**7039**	**Sandwich thon crudités**	**RTE (sandwich tuna vegetables)**	+M	+M	+M	+M	+	+(28.14)	+(28.89)	+	+	+	**PA**	**PA**	5	c
2017	**7040**	**Sandwich saumon fromage**	**RTE (sandwich salmon cheese)**	+p	+p	+M	+M	+	+(19.22)	+(21.25)	+	+	+	**PA**	**PA**	5	c
2017	**7041**	**Tartinable surimi crabe**	**Fish terrine**	+p	+p	+p	+p	+	-/-**	+(44.18)	-	-	-	**ND**	**$PA_{FP(alt)}$**	5	c
2017	**7042**	**Salade de pommes de terre thon**	**RTE (salad potatoes tuna)**	+M	+M	+p	+p	+	+(19.36)	+(19.56)	+	+	+	**PA**	**PA**	5	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

RAW BEEF MEATS – 7500 Fast and QS5

Year of analysi	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella													Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW – 9 h at 41.5°C ± 1°C										Final result		Agreement			
									PCR (C_t)		Confirmatory tests								All confirmatory tests					
											Brilliance Salmonella				RVS/*Brilliance* Salmonella									
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**557**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+M	+M	+	+(26.88)	+(27.52)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**565**	**Haché pur boeuf 5% MG**	**Ground beef**	+1/2	+1/2	+M	+M	+	+(32.64)	+(32.00)	+m	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**566**	**Steak haché pur boeuf**	**Ground beef**	+m	+m	+m	+m	+	-/+(40.55)/+(39.61)	+(37.67)	-				+1d	+w	+	+	+	-	+	**ND$_{FN(alt)}$**	**PA**	6	a
2016	**567**	**Haché boucher pur boeuf**	**Ground beef**	+p	+p	+M	+M	+	+(33.47)	+(32.68)	+m	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**572**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+p	+p	+	+(31.54)	+(34.72)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**859**	**Escalope de veau**	**Veal meat (escalope)**	+M	+M	+M	+M	+	+(33.68)	+(33.74)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**860**	**Côte de veau**	**Veal meat (cutlet)**	+M	+M	+M	+M	+	+(36.12)	+(36.51)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**861**	**Rôti de veau**	**Veal meat (roast)**	+M	+M	+M	+M	+	+(32.95)	+(34.18)	+m/+	+	+	+	+m	+			+	+	+	**PA**	**PA**	6	a
2016	**862**	**Blanquette de veau**	**Veal meat (blanquette)**	-	-	-	-	-	+(32.45)	(+33.79)	+m/+	+	+	+	+m	+			+	+	+	**PD**	**PD**	6	a
2016	**863**	**Filet de veau**	**Veal meat (filet)**	+M	+M	+M	+M	+	+(31.60)	+(29.99)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	i/-	-	st				-					-	-	**NA**	**NA**	6	a
2016	2236	Hampe de bœuf	Beef trim	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	a
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	a
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	a
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	a
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	a
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	**440**	**Entrecôte à griller surgelée**	**Frozen beef trim**	st	st	-	-	-	+(47.60)/+(42.44**)	-	-(XLD+)	+	+	+	-(XLD+)	+			+	+	-	**PD**	**NA$_{FN(alt)}$**	6	b
2016	**441**	**Tournedos de filet surgelé**	**Frozen beef trim**	+p	+M	+M	+M	+	+(30.85)	+(29.60	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	b
2016	**442**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(33.84)	+(34.85)	+m/+	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	b
2016	**443**	**Carpaccio de bœuf huile d'olive, basilic surgelé**	**Frozen carpaccio**	+p	+p	+p	+M	+	-/-**	+(41.59)	st				st				-	-	-	**ND**	**PA$_{FP(alt)}$**	6	b
2016	**444**	**Carpaccio de bœuf huile d'olive, basilic surgelé**	**Frozen carpaccio**	+M	+M	+p	+p	+	-	-	-				st				-	-	-	**ND**	**ND**	6	b
2016	**445**	**Haché de boeuf à la bolognaise surgelé**	**Frozen seasoned ground beef**	+p	+p	+1/2	+1/2	+	+(35.00)	+(36.95)	+1/2	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	b
2016	**447**	**Steak haché surgelé**	**Frozen ground beef**	+M	+M	+1/2	+1/2	+	+(30.32)	+(31.64)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	b
2016	**448**	**Haché pur boeuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(34.17)	+(35.21)	+1/2	+	+	+	+p	+			+	+	+	**PD**	**PD**	6	b
2016	**449**	**Haché pur boeuf surgelé 20% MG**	**Frozen ground beef**	+M	+M	+d/-	-	+	+(36.09)	+(36.13)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PA**	**PA**	6	b
2016	**450**	**Tournedos de filet surgelé**	**Frozen beef trim**	st	-	-	-	-	+(29.42)	+(29.74)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	6	b
2016	**451**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(32.58)	+(31.06)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	b
2016	2221	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	b
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	6	b
2016	2224	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	b
2016	2225	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2227	Effeuillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2229	Haché de bœuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	6	b
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	**558**	**Haché bolognaise**	**Seasoned ground beef**	+1/2	+1/2	+1/2	+1/2	+	+(30.14)	+(31.36)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	c
2016	**559**	**Carpaccio pur bœuf**	**Carpaccio**	+p	+p	+p	+M	+	+(25.03	+(25.53)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**560**	**Carpaccio aux olives**	**Carpaccio**	+p	+p	+p	+p	+	+(29.15)	+(29.64)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**561**	**Carpaccio au basilic**	**Carpaccio**	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	**562**	**Tartare de bœuf et sauce**	**Carpaccio**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	6	c
2016	**563**	**Haché bolognaise**	**Seasoned ground beef**	+m	+m	+1/2	+1/2	+	-	-	-				-				-	-	-	**ND**	**ND**	6	c
2016	**564**	**Haché de boeuf à la bolognaise**	**Frozen seasoned ground beef**	+M	+p	+M	+M	+	+(26.50)	+(27.96)	+m	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**569**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+p	+	+(32.40)	+(34.35)	+1/2	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**570**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+M	+	+(30.81)	+(29.53	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**571**	**Pavé de rumsteak à l'échalotte**	**Seasoned beef trim**	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	**573**	**Haché bolognaise**	**Seasoned ground beef**	-	-	-	-	-	+(32.08)	+(32.91)	+m	+	+	+	+M	+			+	+	+	**PD**	**PD**	6	c
2016	2231	Carpaccio de bœuf	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	c
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	c
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				st					-	-	**NA**	**NA**	6	c
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	3747	Haché de bœuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

RAW BEEF MEATS – 7500 Fast and QS5

Year of analysi	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella													Category	Type
									Pre-warmed BPW – 24 h at 41.5°C ± 1°C														
				RVS broth		MKTTn broth		Result	PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS/*Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**557**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+M	+M	+	+(22.43)	+(22.19)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**565**	**Haché pur boeuf 5% MG**	**Ground beef**	+1/2	+1/2	+M	+M	+	+(29.39)	+(28.73)	+M	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	a
2016	**566**	**Steak haché pur boeuf**	**Ground beef**	+m	+m	+m	+m	+	+(34.55)	+(30.80)	+M	+	+	+	+d	+			+	+	+	**PA**	**PA**	6	a
2016	**567**	**Haché boucher pur boeuf**	**Ground beef**	+p	+p	+M	+M	+	+(29.30)	+(27.64)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**572**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+p	+p	+	+(22.92)	+(22.37)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	a
2016	**859**	**Escalope de veau**	**Veal meat (escalope)**	+M	+M	+M	+M	+	+(25.64)	+(24.61)	+p	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	a
2016	**860**	**Côte de veau**	**Veal meat (cutlet)**	+M	+M	+M	+M	+	+(28.47)	+(28.37)	+p	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	a
2016	**861**	**Rôti de veau**	**Veal meat (roast)**	+M	+M	+M	+M	+	+(32.01)	+(32.06)	+m	+	+	+	+m	+			+	+	+	**PA**	**PA**	6	a
2016	**862**	**Blanquette de veau**	**Veal meat (blanquette)**	-	-	-	-	-	i/+(31.29)	+(31.70	+m	+	+	+	+m	+			+	+	+	**PD**	**PD**	6	a
2016	**863**	**Filet de veau**	**Veal meat (filet)**	+M	+M	+M	+M	+	+(30.21)	+(31.50)	+p	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	a
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2236	Hampe de bœuf	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	a
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	a
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	a
2016	**440**	**Entrecôte à griller surgelée**	**Frozen beef trim**	st	st	-	-	-	+(23.75)	+(24.16)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PD**	**PD**	6	b
2016	**441**	**Tournedos de filet surgelé**	**Frozen beef trim**	+p	+M	+M	+M	+	+(23.59)	+(25.54)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	b
2016	**442**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(30.48)	+(28.82)	+1/2	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	6	b
2016	**443**	**Carpaccio de bœuf huile d'olive, basilic surgelé**	**Frozen carpaccio**	+p	+p	+p	+M	+	-	-	st				st					-	-	**ND**	**ND**	6	b
2016	**444**	**Carpaccio de bœuf huile d'olive, basilic surgelé**	**Frozen carpaccio**	+M	+M	+p	+p	+	i/-	-	-				st					-	-	**ND**	**ND**	6	b
2016	**445**	**Haché de boeuf à la bolognaise surgelé**	**Frozen seasoned ground beef**	+p	+p	+1/2	+1/2	+	+(27.34)	+(26.45)	+M	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	b
2016	**447**	**Steak haché surgelé**	**Frozen ground beef**	+M	+M	+1/2	+1/2	+	+(24.02)	+(22.06)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	b
2016	**448**	**Haché pur boeuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(22.55)	+(25.11)	+M	+	+	+	+M	+			+	+	+	**PD**	**PD**	6	b
2016	**449**	**Haché pur boeuf surgelé 20% MG**	**Frozen ground beef**	+M	+M	+d/-	-	+	+(29.13)	+(29.91)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	**PA**	**PA**	6	b
2016	**450**	**Tournedos de filet surgelé**	**Frozen beef trim**	st	-	-	-	-	+(21.05)	+(22.62)	+M	+	+	+	+p	+			+	+	+	**PD**	**PD**	6	b
2016	**451**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(27.58)	+(27.59)	+1/2	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	b
2016	2221	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st				-					-	-	**NA**	**NA**	6	b
2016	2224	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	b
2016	2225	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2227	Effeuillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	b
2016	2229	Haché de bœuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	6	b
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	b
2016	**558**	**Haché bolognaise**	**Seasoned ground beef**	+1/2	+1/2	+1/2	+1/2	+	+(28.54)	+(28.47)	+m	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	c
2016	**559**	**Carpaccio pur bœuf**	**Carpaccio**	+p	+p	+p	+M	+	+(20.52)	+(20.13	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**560**	**Carpaccio aux olives**	**Carpaccio**	+p	+p	+p	+p	+	+(22.36)	+(23.39)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**561**	**Carpaccio au basilic**	**Carpaccio**	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	**562**	**Tartare de bœuf et sauce**	**Carpaccio**	+p	+p	+p	+p	+	-	-	st				st					-	-	**ND**	**ND**	6	c
2016	**563**	**Haché bolognaise**	**Seasoned ground beef**	+m	+m	+1/2	+1/2	+	-	-	-				-					-	-	**ND**	**ND**	6	c
2016	**564**	**Haché de boeuf à la bolognaise**	**Frozen seasoned ground beef**	+M	+p	+M	+M	+	+(28.06)	+(26.78)	+M	+	+	+	+M	+			+	+	+	**PA**	**PA**	6	c
2016	**569**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+p	+	+(30.56)	+(31.36)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**570**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+M	+	+(23.55)	+(20.87)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	6	c
2016	**571**	**Pavé de rumsteak à l'échalotte**	**Seasoned beef trim**	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	**573**	**Haché bolognaise**	**Seasoned ground beef**	-	-	-	-	-	+(28.07)	+(27.13)	+M	+	+	+	+M	+			+	+	+	**PD**	**PD**	6	c
2016	2231	Carpaccio de bœuf	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	c
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	**NA**	**NA**	6	c
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	-	st				-					-	-	**NA**	**NA**	6	c
2016	3747	Haché de bœuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	6	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

RAW BEEF MEATS – 7500 Fast and QS5

Year of analysi	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella												Category	Type
				RVS broth		MKTTn broth		Result	BPW 9 h at 41.5°C ± 1°C + **storage for 72 h at 5°C ± 3°C**						BPW 24 h at 41.5°C± 1°C + **storage for 72 h at 5°C ± 3°C**							
									PCR (C_t)				Agreement		PCR (C_t)					Agreement		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	All confirmatory tests	Final result 7500 Fast	Final result QS5	7500 Fast	QS5	7500 Fast	QS5	All confirmatory tests	Final result 7500 Fast	Final result QS5	7500 Fast	QS5		
2016	**557**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+M	+M	+	+(24.92)	+(27.68)	+	+	+	**PA**	**PA**	+(22.92)	+(21.84)	+	+	+	**PA**	**PA**	6	a
2016	**565**	**Haché pur boeuf 5% MG**	**Ground beef**	+1/2	+1/2	+M	+M	+	+(33.24)	+(34.21)	+	+	+	**PA**	**PA**	+(30.56)	+(29.15)	+	+	+	**PA**	**PA**	6	a
2016	**566**	**Steak haché pur boeuf**	**Ground beef**	+m	+m	+m	+m	+	-/-/-	-	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	+(34.93)	+(37.67)	+	+	+	**PA**	**PA**	6	a
2016	**567**	**Haché boucher pur boeuf**	**Ground beef**	+p	+p	+M	+M	+	+(33.12)	+(32.55)	+	+	+	**PA**	**PA**	+(31.02)	+(29.43)	+	+	+	**PA**	**PA**	6	a
2016	**572**	**Bourguignon à mijoter**	**Beef trim**	+p	+p	+p	+p	+	+(30.11)	+(32.66)	+	+	+	**PA**	**PA**	+(24.20)	+(24.65)	+	+	+	**PA**	**PA**	6	a
2016	**859**	**Escalope de veau**	**Veal meat (escalope)**	+M	+M	+M	+M	+	+(34.12)	+(32.77)	+	+	+	**PA**	**PA**	+(26.02)	+(25.34)	+	+	+	**PA**	**PA**	6	a
2016	**860**	**Côte de veau**	**Veal meat (cutlet)**	+M	+M	+M	+M	+	+(34.65)	+(33.14)	+	+	+	**PA**	**PA**	+(28.94)	+(28.87)	+	+	+	**PA**	**PA**	6	a
2016	**861**	**Rôti de veau**	**Veal meat (roast)**	+M	+M	+M	+M	+	+(33.51)	+(35.73)	+	+	+	**PA**	**PA**	+(31.89)	+(31.65)	+	+	+	**PA**	**PA**	6	a
2016	**862**	**Blanquette de veau**	**Veal meat (blanquette)**	-	-	-	-	-	+(33.17)	+(35.43)	+	+	+	**PD**	**PD**	+(31.28)	+(31.32)	+	+	+	**PD**	**PD**	6	a
2016	**863**	**Filet de veau**	**Veal meat (filet)**	+M	+M	+M	+M	+	+(31.16)	+(31.12)	+	+	+	**PA**	**PA**	+(29.21)	+(27.47)	+	+	+	**PA**	**PA**	6	a
2016	**440**	**Entrecôte à griller surgelée**	**Frozen beef trim**	st	st	-	-	-	+(38.71)	+(42.77)	-(+XLD)	+	+	**PD**	**PD**	+(25.89)	+(28.29)	-(+XLD)	+	+	**PD**	**PD**	6	b
2016	**441**	**Tournedos de filet surgelé**	**Frozen beef trim**	+p	+M	+M	+M	+	+(30.23)	+(34.38)	+	+	+	**PA**	**PA**	+(25.01)	+(25.38)	+	+	+	**PA**	**PA**	6	b
2016	**442**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(33.36)	+(35.82)	+	+	+	**PA**	**PA**	+(29.80)	+(31.74)	+	+	+	**PA**	**PA**	6	b
2016	**443**	**Carpaccio de bœuf huile d'olive. basilic surgelé**	**Frozen carpaccio**	+p	+p	+p	+M	+	-	-	-	-	-	**ND**	**ND**	-	-	-	-	-	**ND**	**ND**	6	b
2016	**444**	**Carpaccio de bœuf huile d'olive. basilic surgelé**	**Frozen carpaccio**	+M	+M	+p	+p	+	-	-	-	-	-	**ND**	**ND**	-	-	-	-	-	**ND**	**ND**	6	b
2016	**445**	**Haché de boeuf à la bolognaise surgelé**	**Frozen seasoned ground beef**	+p	+p	+1/2	+1/2	+	+(35.60)	+(33.86)	+	+	+	**PA**	**PA**	+(28.23)	+(27.83)	+	+	+	**PA**	**PA**	6	b
2016	**447**	**Steak haché surgelé**	**Frozen ground beef**	+M	+M	+1/2	+1/2	+	+(30.01)	+(30.65)	+	+	+	**PA**	**PA**	+(25.06)	+(22.71)	+	+	+	**PA**	**PA**	6	b
2016	**448**	**Haché pur boeuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(34.23)	+(32.53)	+	+	+	**PD**	**PD**	+(26.74)	+(24.59)	+	+	+	**PD**	**PD**	6	b
2016	**449**	**Haché pur boeuf surgelé 20% MG**	**Frozen ground beef**	+M	+M	+d/-	-	+	+(34.47)	+(35.72)	-(+XLD)	+	+	**PA**	**PA**	+(29.91)	+(29.13)	-(+XLD)	+	+	**PA**	**PA**	6	b
2016	**450**	**Tournedos de filet surgelé**	**Frozen beef trim**	st	-	-	-	-	+(28.35)	+(32.79)	+	+	+	**PD**	**PD**	+(23.07)	+(24.74)	+	+	+	**PD**	**PD**	6	b
2016	**451**	**Effeuillé de charolais surgelé**	**Frozen beef trim**	+M	+M	+M	+M	+	+(32.12)	+(31.86)	+	+	+	**PA**	**PA**	+(28.15)	+(27.28)	+	+	+	**PA**	**PA**	6	b
2016	**558**	**Haché bolognaise**	**Seasoned ground beef**	+1/2	+1/2	+1/2	+1/2	+	+(30.73)	+(30.33)	+	+	+	**PA**	**PA**	+(31.11)	+(28.82)	+	+	+	**PA**	**PA**	6	c
2016	**559**	**Carpaccio pur bœuf**	**Carpaccio**	+p	+p	+p	+M	+	+(24.49)	+(27.52)	+	+	+	**PA**	**PA**	+(20.65)	+(20.36)	+	+	+	**PA**	**PA**	6	c
2016	**560**	**Carpaccio aux olives**	**Carpaccio**	+p	+p	+p	+p	+	+(26.64)	+(28.72)	+	+	+	**PA**	**PA**	+(23.20)	+(24.28)	+	+	+	**PA**	**PA**	6	c
2016	**562**	**Tartare de bœuf et sauce**	**Carpaccio**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	-/-**	+(40.70)	-	-	-	**ND**	**$PA_{FP(alt)}$**	6	c
2016	**563**	**Haché bolognaise**	**Seasoned ground beef**	+m	+m	+1/2	+1/2	+	-	-	-	-	-	**ND**	**ND**	-	-	-	-	-	**ND**	**ND**	6	c
2016	**564**	**Haché de boeuf à la bolognaise**	**Frozen seasoned ground beef**	+M	+p	+M	+M	+	+(28.46)	+(27.48)	+	+	+	**PA**	**PA**	+(29.04)	+(28.57)	+	+	+	**PA**	**PA**	6	c
2016	**569**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+p	+	+(31.83)	+(32.93)	+	+	+	**PA**	**PA**	+(30.75)	+(32.54)	+	+	+	**PA**	**PA**	6	c
2016	**570**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+p	+p	+M	+M	+	+(30.06)	+(30.63)	+	+	+	**PA**	**PA**	+(24.98)	+(25.22)	+	+	+	**PA**	**PA**	6	c
2016	**573**	**Haché bolognaise**	**Seasoned ground beef**	-	-	-	-	-	+(35.31)	+(33.20)	+	+	+	**PD**	**PD**	+(28.25)	+(26.98)	+	+	+	**PD**	**PD**	6	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRODUCTION ENVIRONMENTAL SAMPLES – 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time															
									PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella										
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	**697**	**Déchets (chorizo) (fab saucisses)**	**Dusts (pork industry)**	+p	+p	+p	+p	+	+(21.19)	+(19.14)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**698**	**Déchets (merguez) (fab saucisses)**	**Dusts (pork industry)**	+M	+p	+1/2	+M	+	+(26.04)	+(26.24)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**699**	**Déchets (chorizo) (fab saucisses)**	**Dusts (pork industry)**	-	+d	-	+d	+	+(21.50)	+(21.70)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**700**	**Déchets maigre et parure de porc (fab saucisses)**	**Dusts (pork industry)**	+M	+M	+1/2	+1/2	+	+(28.43)	+(27.98)	+M	+	+	+	+M	+			+	+	+	**PA**	**PA**	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+ (*S.* Rissen)	-/-/-	-	-				+m	+	+	+	+	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (*Serratia marcescens*)	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	923	Eau de siphon N°7	Siphon water (pork/beef industry)	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	7	a
2016	924	Sang montée AR3	Wastes (pork/beef industry)	+dni/-	-	+dni/-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	**1127**	**Poussières de lait n°2**	**Dust (dairy industry)**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	a
2016	**1128**	**Déchets poisson cru**	**Dusts (fish industry)**	+d (NC)	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	**1129**	**Déchets appât poisson**	**Dusts (fish industry)**	+p	+p	+1/2	+M	+	+(33.29)	+(33.99)	+d/+	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**1132**	**Déchets pâte à pompon n°2**	**Raw pastry**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	**1536**	**Déchets végétaux**	**Dusts (vegetables industry)**	+p	+p	+M	+M	+	+(23.83)	+(23.97)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**1537**	**Déchets végétaux**	**Dusts (vegetables industry)**	+p	+p	+1/2	+M	+	+(26.02)	+(24.42)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	a
2016	**1538**	**Déchets poisson cru**	**Dusts (fish industry)**	-	-	+dni/-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	**1543**	**Déchets hachoir saucisson**	**Dusts (sausages)**	+1/2	+1/2	+1/2	+1/2	+	-/-/-	-	+m/+	+	+	+	+p	+			+	-	-	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	7	a
2016	3749	Déchets	Dusts	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	3750	Déchets	Dusts	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	7	a
2016	3751	Déchets	Dusts	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	a
2016	3752	Déchets	Dusts	-	-	-	-	-	-	-	-				st				-	-	-	**NA**	**NA**	7	a
2016	7727	Eau de rinçage (industrie viande)	Rinsed water (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	b
2016	**695**	**Eau de rinçage planche à découper (fab saucisses)**	**Rinsed water (pork industry)**	-	-	-	+d (NC)	-	-	-	-				st				-	-	-	**NA**	**NA**	7	b
2016	**696**	**Eau de rinçage hachoir (fab saucisses)**	**Rinsed water (pork industry)**	+p	+p	+p	+p	+	+(26.78)	+(26.20)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	918	Eau de rinçage N°4	Rinsed water (pork/beef industry)	st	st	+m (*C. youngae*)	+m(ox+)	-	-	-	-				st				-	-	-	**NA**	**NA**	7	b
2016	919	Eau de rinçage N°5	Rinsed water (meat industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	b
2016	925	Eau de process épileuse N°1	Process water (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	b
2016	**1118**	**Eau de process chipolatas/merguez**	**Process water (sausages/merguez)**	+p	+p	+p	+p	+	+(28.47)	+(27.82)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1119**	**Eau de process chipolatas/merguez**	**Process water (sausages)**	+p	+p	+p	+p	+	+(30.08)	+(29.53)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1120**	**Eau de process préparation poisson**	**Process water (sausages/merguez)**	+p	+p	+p	+p	+	+(21.64)	+(23.12)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1121**	**Eau de process préparation poisson**	**Process water (fish)**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	b
2016	**1122**	**Eau de process fromage/biscuit**	**Process water (biscuit/cheese)**	+p	+p	+p	+p	+	+(23.06)	+(24.31)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1123**	**Eau de process fromage/biscuit**	**Process water (biscuit/cheese)**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	b
2016	**1124**	**Eau de process ferments**	**Process water (ferments)**	+p	+p	+p	+p	+	+(23.21)	+(22.89	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1125**	**Eau de process ferments**	**Process water (ferments)**	+p	+p	+p	+p	+	+(23.14)	+(22.64)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1539**	**Eau de rinçage poussoir (production poisson)**	**Rinsed water (fish industry)**	+p	+M	+M	+M	+	+(25.70)	+(24.23)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1540**	**Eau de rinçage cutter (production poisson)**	**Rinsed water (fish industry)**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	b
2016	**1541**	**Eau de process madeleine**	**Process water (pastry)**	st	st	st	st	-	-	-	st				-				-	-	-	**NA**	**NA**	7	b
2016	**1542**	**Eau de process madeleine**	**Process water (pastry)**	+p	+p	+p	+p	+	+(22.96)	+(21.16)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1547**	**Eau de rinçage (usine porc/bœuf)**	**Rinsed water (pork/beef industry)**	+M	+p	+M	+p	+	+(26.19)	+(23.68)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	**1548**	**Eau de rinçage (usine porc/bœuf)**	**Rinsed water (pork/beef industry)**	+p	+p	+p	+p	+	+(25.70)	+(23.36)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+ (*S.*Typhimurium)	-/-/-/-**	+(37.55)	+d	+ d	*Serratia marcescens*	*Serratia marcescens*	+M	+	+	+	+	-	+	**ND$_{FN(alt)}$**	**PA**	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	7730	Chiffonnette cabine	Wipe (meat industry)	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	7	c
2016	7732	Chiffonnette transfert carnés	Wipe (meat industry)	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	7	c
2016	7733	Chiffonnette tapis scie	Wipe (meat industry)	st	st	-	st	-	-	-	-				st				-	-	-	**NA**	**NA**	7	c
2016	7734	Chiffonnette tapis travail	Wipe (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	c
2016	7735	Chiffonnette transfert cranés	Wipe (meat industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	*Cedecea davisae*	*Serratia marcescens*	-				-	-	-	**NA**	**NA**	7	c
2016	7737	Chiffonnette tapis après nettoyage	Wipe after cleaning (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	*Serratia marcescens*	*Serratia marcescens*	-				-	-	-	**NA**	**NA**	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	+d	-		*Serratia marcescens*	-				-	-	-	**NA**	**NA**	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	*Serratia marcescens*	*Serratia marcescens*	-				-	-	-	**NA**	**NA**	7	c
2016	**690**	**Chiffonnette poussoir biscuit**	**Wipe (pastry)**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	c
2016	**691**	**Chiffonnette plan de travail biscuit**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(22.92)	+(22.39)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c
2016	**692**	**Chiffonnette poussoir propre**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(23.16)	+(22.66)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c
2016	**693**	**Chiffonnette mélangeur biscuit**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(25.54)	+(21.04)	+M	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c
2016	**694**	**Chiffonnette mélangeur Dito/ Biscuit propre**	**Wipe (pastry)**	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	7	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRODUCTION ENVIRONMENTAL SAMPLES – 7500 Fast and QS5																												
				Reference method: ISO 6579♦					Alternative method: SureTect Salmonella																			
									After incubation time																			
				RVS broth		MKTTn broth			PCR (C_t)		Confirmatory tests										All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella												
Year of analysis	N°Sample	Product (French name)	Product	XLD	ASAP	XLD	ASAP	ISO 6579 or ISO 6579-1	7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5	Category	Type
2016	910	Chiffonnette entrée goulotte (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	911	Chiffonnette fendeuse n°2 (porc/bœuf)	Wipe (pork/beef industry)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	c
2016	912	Chiffonnette bande de marquage (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+ (*S.* :4.5:i:-)	+(31.07)	+(31.82)	+m	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	7	c
2016	914	Chiffonnette scie consignée (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	915	Chiffonnette intérieur pince à tête (porc/bœuf)	Wipe (pork/beef industry)	-	st	-	st	-	-	-	st				st				-	-	-	**NA**	**NA**	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(33.27)	+(33.23)	+m/+	+	+	+	+m	+			+	+	+	**PA**	**PA**	7	c
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31.76)	+(32.97)	+m/+	+	+	+	+m	+			+	+	+	**PA**	**PA**	7	c
2016	**1137**	**Chiffonnette balance prélèvements produit à base de poisson**	**Wipe (fish industry)**	+p	+p	+p	+p	+	+(25.06)	+(26.08)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c
2016	**1544**	**Chiffonnette atelier saucisson**	**Dusts (sausages)**	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	7	c
2016	**1545**	**Chiffonnette bol pâte (production cake salé)**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(24.62)	+(24.00)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c
2016	**1546**	**Chiffonnette bol coule (production cake salé)**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(23.95)	+(22.56)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	7	c

PRODUCTION ENVIRONMENTAL SAMPLES - 7500 Fast and QS5																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
									PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	**697**	**Déchets (chorizo) (fab saucisses)**	**Dusts (pork industry)**	+p	+p	+p	+p	+	+(27,06)	+(21,75)	+	+	+	**PA**	**PA**	7	a
2016	**698**	**Déchets (merguez) (fab saucisses)**	**Dusts (pork industry)**	+M	+p	+1/2	+M	+	+(27,13)	+(26,84)	+	+	+	**PA**	**PA**	7	a
2016	**699**	**Déchets (chorizo) (fab saucisses)**	**Dusts (pork industry)**	-	+d	-	+d	+	+(21,27)	+(20,52)	+	+	+	**PA**	**PA**	7	a
2016	**700**	**Déchets maigre et parure de porc (fab saucisses)**	**Dusts (pork industry)**	+M	+M	+1/2	+1/2	+	+(27,45)	+(28,08)	+	+	+	**PA**	**PA**	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+ (S. Rissen)	-/-/-	-	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d (NC)	-	+dni/-	+d (*Serratia marcescens*)	-	-	-	-	-	-	**NA**	**NA**	7	a
2016	**1128**	**Déchets poisson cru**	**Dusts (fish industry)**	+d (NC)	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	a
2016	**1129**	**Déchets appât poisson**	**Dusts (fish industry)**	+p	+p	+1/2	+M	+	+(33,64)	+(33,48)	+	+	+	**PA**	**PA**	7	a
2016	**1536**	**Déchets végétaux**	**Dusts (vegetables industry)**	+p	+p	+M	+M	+	+(23,69)	+(23,91)	+	+	+	**PA**	**PA**	7	a
2016	**1537**	**Déchets végétaux**	**Dusts (vegetables industry)**	+p	+p	+1/2	+M	+	+(25,99)	+(23,07)	+	+	+	**PA**	**PA**	7	a
2016	**1538**	**Déchets poisson cru**	**Dusts (fish industry)**	-	-	+dni/-	-	-	-	-	-	-	-	**NA**	**NA**	7	a
2016	**1543**	**Déchets hachoir saucisson**	**Dusts (sausages)**	+1/2	+1/2	+1/2	+1/2	+	-/+(40,75)/+(40,45)	-	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	7	a
2016	**695**	**Eau de rinçage planche à découper (fab saucisses)**	**Rinsed water (pork industry)**	-	-	-	+d (NC)	-	i/-	-	-	-	-	**NA**	**NA**	7	b
2016	**696**	**Eau de rinçage hachoir (fab saucisses)**	**Rinsed water (pork industry)**	+p	+p	+p	+p	+	+(27,11)	+(28,25)	+	+	+	**PA**	**PA**	7	b
2016	**1118**	**Eau de process chipolatas/merguez**	**Process water (sausages/merguez)**	+p	+p	+p	+p	+	+(28,62)	+(28,65)	+	+	+	**PA**	**PA**	7	b
2016	**1119**	**Eau de process chipolatas/merguez**	**Process water (sausages)**	+p	+p	+p	+p	+	+(28,44)	+(29,94)	+	+	+	**PA**	**PA**	7	b
2016	**1120**	**Eau de process préparation poisson**	**Process water (sausages/merguez)**	+p	+p	+p	+p	+	+(21,41)	+(21,96)	+	+	+	**PA**	**PA**	7	b
2016	**1121**	**Eau de process préparation poisson**	**Process water (fish)**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	7	b
2016	**1122**	**Eau de process fromage/biscuit**	**Process water (biscuit/cheese)**	+p	+p	+p	+p	+	+(23,77)	+(23,20)	+	+	+	**PA**	**PA**	7	b
2016	**1124**	**Eau de process ferments**	**Process water (ferments)**	+p	+p	+p	+p	+	+(22,96)	+(23,49)	+	+	+	**PA**	**PA**	7	b
2016	**1125**	**Eau de process ferments**	**Process water (ferments)**	+p	+p	+p	+p	+	+(24,43)	+(23,62)	+	+	+	**PA**	**PA**	7	b
2016	**1539**	**Eau de rinçage poussoir (production poisson)**	**Rinsed water (fish industry)**	+p	+M	+M	+M	+	+(26,74)	+(26,66)	+	+	+	**PA**	**PA**	7	b
2016	**1540**	**Eau de rinçage cutter (production poisson)**	**Rinsed water (fish industry)**	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	b
2016	**1541**	**Eau de process madeleine**	**Process water (pastry)**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	7	b
2016	**1542**	**Eau de process madeleine**	**Process water (pastry)**	+p	+p	+p	+p	+	+(22,87)	+(23,81)	+	+	+	**PA**	**PA**	7	b
2016	**1547**	**Eau de rinçage (usine porc/bœuf)**	**Rinsed water (pork/beef industry)**	+M	+p	+M	+p	+	+(27,42)	+(26,46)	+	+	+	**PA**	**PA**	7	b
2016	**1548**	**Eau de rinçage (usine porc/bœuf)**	**Rinsed water (pork/beef industry)**	+p	+p	+p	+p	+	+(26,50)	+(25,42)	+	+	+	**PA**	**PA**	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+ (*S.*Typhimurium)	-/-/-	-	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	**691**	**Chiffonnette plan de travail biscuit**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(24,63)	+(22,76)	+	+	+	**PA**	**PA**	7	c
2016	**692**	**Chiffonnette poussoir propre**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(22,82)	+(22,38)	+	+	+	**PA**	**PA**	7	c
2016	**693**	**Chiffonnette mélangeur biscuit**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(23,75)	+(24,93)	+	+	+	**PA**	**PA**	7	c
2016	**694**	**Chiffonnette mélangeur Dito/Biscuit propre**	**Wipe (pastry)**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+ (*S.* :4,5:i:-)	+(31,90)	+(31,22)	+	+	+	**PA**	**PA**	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(32,60)	+(33,78)	+	+	+	**PA**	**PA**	7	c
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe(pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31,98)	+(32,25)	+	+	+	**PA**	**PA**	7	c
2016	**1137**	**Chiffonnette balance prélèvements produit à base de poisson**	**Wipe (fish industry)**	+p	+p	+p	+p	+	+(23,05)	+(23,95)	+	+	+	**PA**	**PA**	7	c
2016	**1544**	**Chiffonnette atelier saucisson**	**Dusts (sausages)**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	7	c
2016	**1545**	**Chiffonnette bol pâte (production cake salé)**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(24,65)	+(25,15)	+	+	+	**PA**	**PA**	7	c
2016	**1546**	**Chiffonnette bol coule (production cake salé)**	**Wipe (pastry)**	+p	+p	+p	+p	+	+(24,00)	+(23,35)	+	+	+	**PA**	**PA**	7	c

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS - 7500 Fast and QS5

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella														Category	Type
									After incubation time															
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
											Brilliance Salmonella				RVS / *Brilliance* Salmonella							7500 Fast	QS5	7500 Fast	QS5		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2019	**99**	**Céréales infantiles (saveur vanille)**	**Infant cereals (vanilla flavour)**	+p	+M	+p	+p	+	+(30.22)	+(29.20)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**100**	**Céréales infantiles (saveur briochée)**	**Infant cereals (brioche flavour)**	+p	+p	+M	+M	+	+(25.31)	+(25.54)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**296**	**Lait en poudre demi-écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(32.69)	+(29.93)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**297**	**Lait en poudre écrémé**	**Skimmed milk powder**	st	st	st	st	-	+(23.50)	+(22.47)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	8	a
2019	**298**	**Lait en poudre écrémé**	**Skimmed milk powder**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	**305**	**Céréales infantiles (saveur miel)**	**Infant cereals (honey flavour)**	+p	+p	+p	+p	+	+(28.10)	+(27.33)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**306**	**Céréales infantiles (saveur cacao)**	**Infant cereals (cocoa flavour)**	+p	+p	+p	+p	+	+(27.36)	+(26.93)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**340**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(19.82)	+(19.21)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**341**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(20.51)	+(18.37)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	**342**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	-/-/-	-/-/-	+p(2col)	+	+	+	+p	+			+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	8	a
2019	**958**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(40.88)/-/+(39.51)	-/+(37.06)/+(38.19)	st				+p	+			+	+	-	**PA**	**$ND_{FN(alt)}$**	8	a
2019	**959**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(34.18)	+(31.47)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	a
2019	1126	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	1127	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	1128	Céréales infantiles	Infant cereals without probiotics	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	8	a
2019	1129	Céréales infantiles (saveur briochée)	Infant cereals without probiotics (brioche flavour)	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	1130	Céréales infantiles (chocolat biscuité)	Infant cereals without probiotics (biscuit flavour)	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	8	a
2019	1131	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	8	a
2019	1132	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	1133	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	a
2019	**96**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.6 x 10^3 CFU/g**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	b
2019	**97**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics 2.7 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(21.50)	+(20.11)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**98**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 7.2 x 10^6 CFU/g**	st	st	st	st	-	+(19.44)	+(18.51)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	8	b
2019	**307**	**Céréales infantiles avec probiotiques (saveur cacao)**	**Infant cereals with probiotics (cocoa flavour) 6.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(29.63)	+(28.87)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**308**	**Céréales infantiles avec probiotiques (saveur miel)**	**Infant cereals with probiotics (honey flavour) 5.3 x 10^6 CFU/g**	st	st	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	8	b
2019	**309**	**Céréales infantiles avec probiotiques (saveur 5 céréales)**	**Infant cereals with probiotics (5 cereals flavour) 1.8 x 10^6 CFU/g**	st	st	st	st	-	+(34.28)	+(34.15)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	8	b
2019	**960**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.9 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(38.55)	+(34.75)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**961**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.7 10^5 CFU/g**	+p	+p	+p	+p	+	+(22.43)	+(22.38)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**962**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.4 x 10^6 CFU/g**	-	-	st	st	-	-	-	-				-				-	-	-	**NA**	**NA**	8	b
2019	**963**	**Céréales infantiles avec probiotiques (saveur 5 céréales)**	**Infant cereals with probiotics (5 cereals) 3.3 x 10^5 CFU/g**	+p	+p	+p	+p	+	-	-	st				-				-	-	-	**ND**	**ND**	8	b
2019	**964**	**Céréales infantiles avec probiotiques (saveur miel)**	**Infant cereals with probiotics (honey flavour) 7.0 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(33.57)	+(32.26)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**965**	**Céréales infantiles avec probiotiques (saveur biscuité)**	**Infant cereals with probiotics (biscuit flavour) 4.9 x 10^4 CFU/g**	-	-	-	-	-	+(40.16)	+(38.34)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	8	b
2019	1123	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 8.0 x 10^5 CFU/g	-	-	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	b
2019	1124	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 3.0 x 10^6 CFU/g	-	-	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	b
2019	1125	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 7.0 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	b
2019	**1237**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.0 x 10^2 CFU/g**	+p	+p	+p	+p	+	+(28.46)	+(27.62)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**1238**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.4 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(28.55)	+(27.85)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b
2019	**1239**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.0 x 10^3 CFU/g**	+p	+p	+p	+p	+	+(31.36)	+(30.32)	+p	+	+	+	+p	+			+	+	+	**PA**	**PA**	8	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS - 7500 Fast and QS5																											
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella															Category	Type
									After incubation time																		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (C_t)		Confirmatory tests								All confirmatory tests	Final result		Agreement					
											Brilliance Salmonella				RVS / *Brilliance* Salmonella							Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2019	**1240**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.3 x 10^6 CFU/g**	+p	+p	+p	+p	+	-/-/-	-/-/-	st				+p	+	+	+	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	8	b
2019	1260	Cérales infantile avec probiotiques (saveur caramel)	Infant cereals with probiotics (caramel flavour) 5.6 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	8	b
2019	1261	Cérales infantile avec probiotiques (saveur chocolat au lait biscuité)	Infant cereals with probiotics (chocolate biscuity flavour) 1.6 x 10^4 CFU/g	-	-	-	-	-	-	-	st				st					-	-	**NA**	**NA**	8	b
2019	1262	Cérales infantile avec probiotiques (saveur noisette biscuité)	Infant cereals with probiotics (hazelnut biscuit flavour) 2.0 x 10^5 CFU/g	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	8	b
2019	**299**	**Poudre de Lactoserum**	**Whey powder**	st	st	st	st	-	-	-	st				st				-	-	-	**NA**	**NA**	8	c
2019	**300**	**Poudre de Lactoserum**	**Whey powder**	+p	+p	+p	+p	+	-	-	st				st				-	-	-	**ND**	**ND**	8	c
2019	**301**	**Caséinates**	**Caseinates**	st	st	st	st	-	+(25.45)	+(25.09)	+p	+	+	+	+p	+			+	+	+	**PD**	**PD**	8	c
2019	**302**	**Amidon modifié de manioc**	**Starch**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	8	c
2019	**303**	**Maltodextrine**	**Maltodextrin**	+p	+p	+p	+p	+	-	-	-				-				-	-	-	**ND**	**ND**	8	c
2019	**304**	**Amidon de manioc**	**Starch**	st	st	st	st	-	-	-	-				st				-	-	-	**NA**	**NA**	8	c
2019	**566**	**Farine de seigle**	**Rye flour**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	8	c
2019	**567**	**Farine d'orge**	**Barley flour**	-	-	-	-	-	+(24.34)	+(24.76)	+m	+	+	+	+M	+			+	+	+	**PD**	**PD**	8	c
2019	**568**	**Farine de maïs**	**Corn flour**	-	-	-	-	-	-	-	-				-				-	-	-	**NA**	**NA**	8	c
2019	**569**	**Farine de blé**	**Wheat flour**	+M	+1/2	+1/2	+1/2	+	+(32.14)	+(31.83)	+md/+	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	8	c
2019	**570**	**Farine de blé type T55**	**Wheat flour**	+1/2	+1/2	+m	+1/2	+	-	-	-				-				-	-	-	**ND**	**ND**	8	c
2019	**571**	**Farine de blé type T65**	**Wheat flour**	+1/2	+1/2	+1/2	+1/2	+	+(27.41)	+(27.26)	+md/+	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	8	c
2019	**1243**	**Farine de maïs**	**Corn flour**	+M	+1/2	+M	+m	+	+(35.84)	+(36.08)	+md/+	+	+	+	+1/2	+			+	+	+	**PA**	**PA**	8	c
2019	**1244**	**Farine d'orge**	**Barley flour**	+M	+1/2	+M	+M	+	+(36.41)	+(36.26)	+md/+	+	+	+	+M	+			+	+	+	**PA**	**PA**	8	c
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	+(42.39)/-/-	-				-				5RVS. 5Mkttn. 5MSRV:-	-	-	**NA**	**$PD_{FP(alt)}$**	8	c
2019	1265	Farine de blé complète	Whole wheat flour	-	-	+md/- (*C. youngae*)	-	-	-	-	-				-					-	-	**NA**	**NA**	8	c
2019	1266	Farine de froment de campagne	Country wheat flour	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	8	c
2019	1267	Farine de blé	Wheat flour	-	-	-	-	-	-	-	-				-					-	-	**NA**	**NA**	8	c
2019	1268	Poudre de Lactoserum	Lactoserum	st	st	st	st	-	-	-	st				st					-	-	**NA**	**NA**	8	c
2019	1269	Caseinates	Caseinates	-	-	st	st	-	-	-	st				st					-	-	**NA**	**NA**	8	c
2019	1271	Poudre de lactoserum	Lactoserum	st	st	st	st	-	-	-	-				-					-	-	**NA**	**NA**	8	c

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 g) INCLUDING INGREDIENTS - 7500 Fast and QS5																		
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579♦					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C								
									PCR (C_t)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2019	**99**	**Céréales infantiles (saveur vanille)**	**Infant cereals (vanilla flavour)**	+p	+M	+p	+p	+	+(20.75)	+(20.46)	+	+	+	**PA**	**PA**	8	a
2019	**100**	**Céréales infantiles (saveur briochée)**	**Infant cereals (brioche flavour)**	+p	+p	+M	+M	+	+(21.88)	+(21.68)	+	+	+	**PA**	**PA**	8	a
2019	**296**	**Lait en poudre demi-écrémé**	**Half skimmed milk powder**	+p	+p	+p	+p	+	+(23.80)	+(23.22)	+	+	+	**PA**	**PA**	8	a
2019	**297**	**Lait en poudre écrémé**	**Skimmed milk powder**	st	st	st	st	-	+(21.08)	+(20.72)	+	+	+	**PD**	**PD**	8	a
2019	**305**	**Céréales infantiles (saveur miel)**	**Infant cereals (honey flavour)**	+p	+p	+p	+p	+	+(26.21)	+(26.39)	+	+	+	**PA**	**PA**	8	a
2019	**306**	**Céréales infantiles (saveur cacao)**	**Infant cereals (cocoa flavour)**	+p	+p	+p	+p	+	+(22.21)	+(22.46)	+	+	+	**PA**	**PA**	8	a
2019	**340**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(18.88)	+(18.41)	+	+	+	**PA**	**PA**	8	a
2019	**341**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(19.51)	+(18.78)	+	+	+	**PA**	**PA**	8	a
2019	**342**	**Poudre de lait infantile 1er âge**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+(36.11)	+(35.50)	+	+	+	**PA**	**PA**	8	a
2019	**958**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	-/-/-	+(36.99)	+	-	+	**$ND_{FN(alt)}$**	**PA**	8	a
2019	**959**	**Lait en poudre écrémé**	**Skimmed milk powder**	+p	+p	+p	+p	+	+(33.18)	+(31.81)	+	+	+	**PA**	**PA**	8	a
2019	**96**	**Poudre de lait infantile avec probiotiques**	**Infant formula with probiotics 1.6 x 10^3 CFU/g**	st	st	st	st	-	-	-	-	-	-	**NA**	**NA**	8	b
2019	**97**	**Poudre de lait infantile 1er âge avec probiotiques**	**Infant formula with probiotics 2.7 10^6 CFU/g**	+p	+p	+p	+p	+	+(19.80)	+(18.81)	+	+	+	**PA**	**PA**	8	b
2019	**98**	**Poudre de lait infantile 2e âge avec probiotiques**	**Infant formula with probiotics 7.2 x 10^6 CFU/g**	st	st	st	st	-	+(18.75)	+(18.12)	+	+	+	**PD**	**PD**	8	b
2019	**307**	**Céréales infantiles avec probiotiques (saveur cacao)**	**Infant cereals with probiotics (cocoa flavour) 6.2 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(22.48)	+(22.50)	+	+	+	**PA**	**PA**	8	b
2019	**309**	**Céréales infantiles avec probiotiques (saveur 5 céréales)**	**Infant cereals with probiotics (5 cereals flavour) 1.8 x 10^6 CFU/g**	st	st	st	st	-	+(26.68)	+(26.21)	+	+	+	**PD**	**PD**	8	b
2019	**960**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.9 x 10^6 CFU/g**	+p	+p	+p	+p	+	+(35.54)	+(31.31)	+	+	+	**PA**	**PA**	8	b
2019	**961**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 9.7 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(19.24)	+(18.72)	+	+	+	**PA**	**PA**	8	b
2019	**963**	**Céréales infantiles avec probiotiques (saveur 5 céréales)**	**Infant cereals with probiotics (5 cereals) 3.3 x 10^5 CFU/g**	+p	+p	+p	+p	+	-/+(40.98)/ +(39.79)	-/+(40.64)/ +(38.77)	+	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	8	b
2019	**964**	**Céréales infantiles avec probiotiques (saveur miel)**	**Infant cereals with probiotics (honey flavour) 7.0 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(31.25)	+(30.50)	+	+	+	**PA**	**PA**	8	b
2019	**965**	**Céréales infantiles avec probiotiques (saveur biscuité)**	**Infant cereals with probiotics (biscuit flavour) 4.9 x 10^4 CFU/g**	-	-	-	-	-	+(34.80)	+(34.04)	+	+	+	**PD**	**PD**	8	b
2019	**1237**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.0 x 10^2 CFU/g**	+p	+p	+p	+p	+	+(26.86)	+(24.82)	+	+	+	**PA**	**PA**	8	b
2019	**1238**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 2.4 x 10^5 CFU/g**	+p	+p	+p	+p	+	+(24.78)	+(24.08)	+	+	+	**PA**	**PA**	8	b
2019	**1239**	**Poudre de lait infantile avec probiotiques 2e âge**	**Infant formula with probiotics 1.0 x 10^3 CFU/g**	+p	+p	+p	+p	+	+(26.13)	+(25.11)	+	+	+	**PA**	**PA**	8	b
2019	**1240**	**Poudre de lait infantile avec probiotiques 1er âge**	**Infant formula with probiotics 1.3 x 10^6 CFU/g**	+p	+p	+p	+p	+	-/-/+(39.92)	-/-/-	+ (after subculture)	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	8	b
2019	**300**	**Poudre de Lactoserum**	**Whey powder**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	8	c
2019	**301**	**Caséinates**	**Caseinates**	st	st	st	st	-	+(22.50)	+(23.02)	+	+	+	**PD**	**PD**	8	c
2019	**303**	**Maltodextrine**	**Maltodextrin**	+p	+p	+p	+p	+	-	-	-	-	-	**ND**	**ND**	8	c
2019	**567**	**Farine d'orge**	**Barley flour**	-	-	-	-	-	+(26.50)	+(24.72)	+	+	+	**PD**	**PD**	8	c
2019	**569**	**Farine de blé**	**Wheat flour**	+M	+1/2	+1/2	+1/2	+	+(34.45)	+(33.90)	+	+	+	**PA**	**PA**	8	c
2019	**570**	**Farine de blé type T55**	**Wheat flour**	+1/2	+1/2	+m	+1/2	+	-	-	-	-	-	**ND**	**ND**	8	c
2019	**571**	**Farine de blé type T65**	**Wheat flour**	+1/2	+1/2	+1/2	+1/2	+	+(28.99)	+(27.65)	+	+	+	**PA**	**PA**	8	c
2019	**1243**	**Farine de maïs**	**Corn flour**	+M	+1/2	+M	+m	+	+(36.70)	+(35.09)	+ (after subculture)	+	+	**PA**	**PA**	8	c
2019	**1244**	**Farine d'orge**	**Barley flour**	+M	+1/2	+M	+M	+	+(35.54)	+(34.32)	+ (after subculture)	+	+	**PA**	**PA**	8	c
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	-	-	-	-	**NA**	**NA**	8	c

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Cocoa Powders									
Product	Sample Number	ISO 6579 Reference Method							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Cocoa Powder	364.1	ng	ng	ng	ng				Negative
Cocoa Powder	364.2	ng	ng	ng	ng				Negative
Cocoa Powder	364.3	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.4	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.5	ng	ng	ng	ng				Negative
Cocoa Powder	364.6	ng	ng	ng	ng				Negative
Cocoa Powder	364.7	t	t	t	t	+	+	*Salmonella* spp.	Positive
White Chocolate Chocolate Chip Muffin Mix	364.8	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.9	ng	ng	ng	ng				Negative
Chocolate Pudding Mix	364.10	t	t	t	t	+	+	*Salmonella* spp.	Positive
Baking Cocoa	364.11	ng	ng	ng	ng				Negative
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	ng	ng	ng	ng				Negative
Milk Chocolate Hot Cocoa Mix	364.13	t	t	t	t	+	+	*Salmonella* spp.	Positive
Milk Chocolate Hot Cocoa Mix	364.14	t	t	t	t	+	+	*Salmonella* spp.	Positive
Chocolate Drink Powder	364.15	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.16	t	t	t	t	+	+	*Salmonella* spp.	Positive
Chocolate Drink Powder	364.17	ng	ng	ng	ng				Negative
Cocoa Powder	364.18	ng	ng	ng	ng				Negative
Cocoa Powder	364.19	t	t	t	t	+	+	*Salmonella* spp.	Positive
Organic Unsweetened Dutched Cocoa Powder	364.20	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.21	ng	ng	ng	ng				Negative
Hot Chocolate Mix	364.22	ng	ng	ng	ng				Negative
Baking Cocoa Powder	364.23	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.24	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Powder	364.25	t	t	t	t	+	+	*Salmonella* spp.	Positive
Organic Cocoa Powder	364.26	ng	ng	ng	ng				Negative
Cocoa Powder	364.69	ng	ng	ng	ng				Negative

Chocolates									
Product	Sample Number	ISO 6579 Reference Method							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
70% Cocoa Dark Chocolate	364.27	t	t	t	t	+	+	*Salmonella* spp.	Positive
78% Cocoa Dark Chocolate	364.28	m	t	t	t	+	+	*Salmonella* spp.	Positive
85% Cocoa Dark Chocolate	364.29	at	ng	ng	ng				Negative
90% Cocoa Dark Chocolate	364.30	t	t	t	t	+	+	*Salmonella* spp.	Positive
95% Cocoa Dark Chocolate	364.31	ng	ng	ng	ng				Negative
Chocolate Syrup	364.32	t	t	m	t	+	+	*Salmonella* spp.	Positive
Milk Chocolate Baking Chips	364.33	t	t	t	t	+	+	*Salmonella* spp.	Positive
White Chocolate Chips	364.34	ng	ng	ng	ng				Negative
Milk Chocolate	364.35	t	t	t	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate	364.36	ng	ng	at	ng				Negative
Milk Chocolate	364.37	t	t	t	t	+	+	*Salmonella* spp.	Positive
Milk Chocolate	364.38	m	t	m	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate	364.39	ng	ng	ng	ng				Negative
Dark Chocolate Almond	364.40	t	t	t	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate & Mint Swirl	364.41	ng	ng	ng	ng				Negative
Dark Chocolate & Sea Salt Caramel	364.42	t	t	t	t	+	+	*Salmonella* spp.	Positive
Milk Chocolate & Caramel	364.43	at	ng	ng	ng				Negative
Dark Chocolate	364.44	m	t	m	t	+	+	*Salmonella* spp.	Positive
80% Cocoa	364.45	t	t	t	t	+	+	*Salmonella* spp.	Positive
Chocolate Pudding	364.46	t	t	t	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate	364.67	t	t	t	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate	364.68	t	t	t	t	+	+	*Salmonella* spp.	Positive
Dark Chocolate	364.70	ng	ng	ng	ng				Negative
Dark Chocolate	364.71	ng	ng	ng	ng				Negative
Dark Chocolate	364.72	ng	ng	ng	ng				Negative
Dark Chocolate	364.73	ng	ng	ng	ng				Negative
Dark Chocolate	364.74	ng	ng	ng	ng				Negative

Raw Materials									
Product	Sample Number	ISO 6579 Reference Method							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Raw Organic Cacao Paste/Liquor	364.47	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cacao Butter	364.48	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cacao Paste	364.49	t	t	t	t	+	+	*Salmonella* spp.	Positive
Raw Cocoa Butter 100%	364.50	t	t	t	t	+	+	*Salmonella* spp.	Positive
Chocolate Liquor Chunks	364.51	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Butter Refined	364.52	ng	ng	ng	ng				Negative
Organic Cacao Paste	364.53	ng	ng	ng	ng				Negative
Organic Cocoa Butter Wafers	364.54	m	t	m	t	+	+	*Salmonella* spp.	Positive
Organic Raw Cacao Beans	364.55	at	ng	at	ng				Negative
Unrefined Cocoa Butter	364.56	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Beans	364.57	m	t	m	t	+	+	*Salmonella* spp.	Positive
Cocoa Butter Refined	364.58	ng	ng	ng	ng				Negative
Cocoa Beans	364.59	t	t	t	t	+	+	*Salmonella* spp.	Positive
Organic Cocoa Butter Wafers	364.60	t	t	t	t	+	+	*Salmonella* spp.	Positive
Organic Cocoa Beans	364.61	m	t	m	t	+	+	*Salmonella* spp.	Positive
Cocoa Beans	364.62	ng	ng	ng	ng				Negative
Raw Cacao Beans	364.63	m	t	m	t	+	+	*Salmonella* spp.	Positive
Cocoa Butter	364.64	t	t	t	t	+	+	*Salmonella* spp.	Positive
Organic Raw Cacao Beans	364.65	ng	ng	ng	ng				Negative
Cocoa Butter	364.66	t	t	t	t	+	+	*Salmonella* spp.	Positive
Cocoa Butter	364.75	ng	ng	ng	ng				Negative
Cocoa Butter	364.76	ng	ng	ng	ng				Negative
Cocoa Butter	364.77	ng	ng	ng	ng				Negative
Cocoa Butter	364.78	ng	ng	ng	ng				Negative
Cocoa Butter	364.79	ng	ng	ng	ng				Negative
Cocoa Butter	364.80	ng	ng	ng	ng				Negative
Cocoa Butter	364.81	ng	ng	ng	ng				Negative

Cocoa Powders													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	C_t	QS5	C_t	XLD	BSA					
Cocoa Powder	364.1	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	23.84	+	22.16	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	23.03	+	22.82	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.6	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.7	Positive	+	23.91	+	22.28	t	t	+	*Salmonella* spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	+	23.56	+	22.82	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.9	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	23.55	+	23.02	t	t	+	*Salmonella* spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-		-		ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-		ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	24.29	+	22.76	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	23.62	+	22.54	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	23.77	+	22.97	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	24.79	+	22.67	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	-/-/-		-/-/-						Negative (+pos 72h)	$NA_{FN(alt)}$	$NA_{FN(alt)}$
Cocoa Powder	364.19	Positive	+	24.15/25.23/27.60	+	22.57	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	24.04	+	22.36	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-		-		ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-		ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.51	+	21.83	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.23	+	21.96	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	+	24.90	+	21.73	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Powder	364.26	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-		ng	ng			Negative	NA	NA

Chocolates													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	C_t	QS5	C_t	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.51	t	t	+	*Salmonella* spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	40.25	+	19.22	m	t	+	*Salmonella* spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	-/-/-		-		ng	ng			Negative	NA	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	38.21	+	20.59	t	t	+	*Salmonella* spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.70	+	36.86	m	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	22.98	+	21.57	t	t	+	*Salmonella* spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Milk Chocolate	364.35	Positive	+	21.25	+	24.43	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Milk Chocolate	364.37	Positive	+	21.23	+	24.27	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	24.43	+	22.45	m	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-		-		ng	ng			Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	24.89	+	37.64	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-		-		ng	ng			Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	21.35	+	33.64	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.66	+	26.68	m	t	+	*Salmonella* spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	23.12	+	23.69	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	23.60	+	40.42	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	+	21.89	+	20.94	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.68	Positive	+	22.20	+	20.93	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.70	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.71	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.72	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.73	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.74	Negative	-		-		ng	ng			Positive	NA	NA

Raw Materials													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	C_t	QS5	C_t	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	Positive	+	21.74	+	40.32	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Butter	364.48	Positive	+	21.10	+	23.43	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	21.34	+	20.78	t	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.42	+	22.16	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.36	+	21.01	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cacao Paste	364.53	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cocoa Butter Wafers	364.54	Positive	+	20.25	+	22.17	m	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	-		-		at	ng			Negative	NA	NA
Unrefined Cocoa Butter	364.56	Positive	+	39.51	-/-/-		t	t	+	*Salmonella* spp.	Positive	PA	$ND_{FN(alt)}$
Cocoa Beans	364.57	Positive	+	20.11	+	20.50	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-		-/-/-		ng	ng			Negative	NA	NA
Cocoa Beans	364.59	Positive	+	20.79	+	18.75	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	21.02	+	19.73	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	20.35	+	14.10	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-		-/-/-		ng	ng			Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.78	+	20.09	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.73	+	21.12	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.21	+	20.98	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.76	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.77	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.78	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.79	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.80	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.81	Negative	-		-		ng	ng			Negative	NA	NA

Cocoa Powders																		
Product	Sample Number	ISO 6579 Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)													7500 Fast Agreement	QS5 Agreement
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements				Final Result		
			7500 Fast	C_t	QS5	C_t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Cocoa Powder	364.1	Negative	-		-						ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-						ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	24.23	+	22.00	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	24.00	+	22.07	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	+	23.92	+	21.91	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Cocoa Powder	364.6	Negative	+	24.19	+	22.14	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Cocoa Powder	364.7	Positive	-		-						ng	ng			Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	-		-						ng	ng			Negative	ND	ND
Cocoa Powder	364.9	Negative	-		-						ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	24.34	+	22.24	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-		-						ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-						ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	23.98	+	22.10	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	24.32	+	21.55	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	24.12	+	21.96	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	23.64	+	22.27	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-		-						ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	+	23.78	+	22.49	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Cocoa Powder	364.19	Positive	+	23.64	+	21.69	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	23.10	+	22.22	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-		-						ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-						ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.68	+	21.53	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.74	+	22.353	t	t	+	*Salmonella* spp.	ng	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	-/-/-		+	22.37	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	$ND_{FN(alt)}$	PA
Organic Cocoa Powder	364.26	Negative	-		-						ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-							ng			Negative	NA	NA

Chocolates																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)													7500 Fast Agreement	QS5 Agreement
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements				Final Result		
			7500 Fast	C_t	QS5	C_t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	Positive	+	19.74	+	20.89	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	21.80	+	36.40	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	+	41.69	-		t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Negative	PD	$NA_{FN(alt)}$
90% Cocoa Dark Chocolate	364.30	Positive	+	20.54	+	29.32	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.81	+	22.56	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	24.79	+	22.73	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	+	21.25	+	39.25	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Milk Chocolate	364.35	Positive	+	20.64	+	26.34	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Milk Chocolate	364.37	Positive	+	20.95	+	22.31	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	20.75	+	25.99	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	20.34	+	22.89	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-/-/-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	20.68	+	22.27	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.11	+	24.52	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	20.90	+	22.57	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	21.24	+	22.23	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	-		-		-	-			ng	ng			Negative	ND	ND
Dark Chocolate	364.68	Positive	-		-		-	-			ng	ng			Negative	ND	ND
Dark Chocolate	364.70	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate	364.71	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate	364.72	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate	364.73	Negative	-		-		-	-			ng	ng			Negative	NA	NA
Dark Chocolate	364.74	Negative	-		-		-	-			ng	ng			Negative	NA	NA

Raw Materials																		
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)													Final Result	7500 Fast Agreement	QS5 Agreement
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements							
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E				
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-/-		-/-/-		t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	$ND_{FN(alt)}$	$ND_{FN(alt)}$
Cacao Butter	364.48	Positive	+	21.49	+	19.36	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	20.59	+	19.95	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.53	+	19.64	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.17	+	17.43	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	+	45.55	+	22.56	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positvie	PD	PD
Organic Cacao Paste	364.53	Negative	+	41.6	+	22.73	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	Positive	+	20.31	+	19.76	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	+	44.82	+	39.05	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	Positive	-/-/-		-/-/-		t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	$ND_{FN(alt)}$	$ND_{FN(alt)}$
Cocoa Beans	364.57	Positive	+	20.48	+	19.20	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Beans	364.59	Positive	+	21.40	+	19.94	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	20.83	+	19.17	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	21.07	+	18.18	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.24	+	19.56	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.1	+	20.20	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.01	+	19.97	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.76	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.77	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.78	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.79	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.80	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.81	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA

Pet Food (1-in-6 ratio+) (375 g)											Pet Food (25 g)									Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				20 h	20 h	20 h						MKTTn		RVS						
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result	
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	41	23.44	23.42	t	t	+	*Salmonella* spp.	Pos	51	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Steak and Chicken Crunchy Bites for Adults		42	-	-	ng	ng			Neg	52	ng	ng	ng	ng				Neg	NA
	Small Dog IncrediBITES Beef	4,3,2,1,1 (2.2)	43	18.35	19.56	t	t	+	*Salmonella* spp.	Pos	53	ng	ng	ng	ng				Neg	PD
	Chicken Flavor Puppy Bites		44	-	-	at	at			Neg	54	at	at	at	at				Neg	NA
	Puppy Dog Food with Chicken		45	-	-	at	at			Neg	55	at	at	at	at				Neg	NA
	Small Dog Steak and Vegetable Kibble		46	-	-	ng	ng			Neg	56	ng	ng	ng	ng				Neg	NA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	47	19.55	21.29	t	t	+	*Salmonella* spp.	Pos	57	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	107	19.93	20.24	t	t	+	*Salmonella* spp.	Pos	112	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	108	25.10	25.81	t	t	+	*Salmonella* spp.	Pos	113	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	109	40.13	42.15	ng	ng			Neg	114	t	t	t	t	+	+	*Salmonella* spp.	Pos	$PA_{FP(alt)}$
	Adult Healthy Weight Dog Kibble		217	-	-	ng	ng			Neg	262	ng	ng	ng	ng				Neg	NA
	Lifer Protection Support Puppy Kibble	2,3,1,1,2 (1.8)	218	19.33	20.38	t	t	+	*Salmonella* spp.	Pos	263	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Life Protection Support Senior Dog Kibble		219	-	-	at	ng			Neg	264	ng	ng	ng	ng				Neg	NA
	Premium Nutrition Kibble For Cats	2,0,4,2,1 (1.8)	220	24.37	25.18	m	m	+	*Salmonella* spp.	Pos	265	ng	ng	ng	ng				Neg	PD
	Heart, Eye, and Immunity Support Puppy Kibble		221	-	-	at	at			Neg	266	at	at	ng	ng				Neg	NA
	Complete Cat Kibble	1,2,4,2,4 (2.6)	222	19.85	21.68	t	t	+	*Salmonella* spp.	Pos	267	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Turkey Flavor Cat Kibble		223	-	-	ng	ng			Neg	268	ng	ng	ng	ng				Neg	NA
	One Plus Support Kitten Kibble	0,1,2,0,1 (0.8)	224	-	-	ng	ng			Neg	269	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Chicken Flavored First Year Kitten Kibble		225	-	-	at	ng			Neg	270	at	ng	ng	ng				Neg	NA
	Little Bites Small Dog Kibble	1,2,3,3,1 (2.0)	226	21.18	22.90	t	t	+	*Salmonella* spp.	Pos	271	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2.8)	227	19.75	21.94	t	t	+	*Salmonella* spp.	Pos	272	ng	ng	ng	ng				Neg	PD
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2.6)	228	19.62	20.98	t	t	+	*Salmonella* spp.	Pos	273	ng	ng	ng	ng				Neg	PD
	Longevity Support Cat Kibble		229	-	-	ng	ng			Neg	274	ng	ng	ng	ng				Neg	NA
	Seafood Flavored Cat Kibble		230	-	-	ng	ng			Neg	275	ng	ng	ng	ng				Neg	NA
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2.6)	231	19.04	20.31	t	t	+	*Salmonella* spp.	Pos	276	ng	ng	ng	ng				Neg	PD
	Beef Dog Kibble		232	-	-	ng	ng			Neg	277	ng	ng	ng	ng				Neg	NA
	Grain Free Dog Kibble	1,1,0,2,0 (0.8)	233	-	-	at	at			Neg	278	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Chicken Flavored Cat Treats		234	-	-	at	at			Neg	279	ng	ng	ng	ng				Neg	NA
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2,0 (1.6)	235	21.53	21.64	t	t	+	*Salmonella* spp.	Pos	280	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Variety Pack Snap Dog Treats		236	-	-	ng	ng			Neg	281	ng	ng	ng	ng				Neg	NA
	Beef and Chicken Dog Kibble		635	-	-	at	at			Neg	650	ng	ng	ng	ng				Neg	NA

Pet Food (1-in-6 ratio) (375 g)												Pet Food (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation									
				20 h	20 h	20 h							MKTTn		RVS							
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result			XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result		
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (.,2)	48	21.10	22.21	t	t	+	*Salmonella* spp.	Pos	58	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Chicken Dinner		49	-	-	ng	ng			Neg	59	ng	ng	ng	ng				Neg	NA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	50	19.60	20.37	t	t	+	*Salmonella* spp.	Pos	60	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	110	20.78	21.55	t	t	+	*Salmonella* spp.	Pos	115	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	111	23.62	24.39	t	t	+	*Salmonella* spp.	Pos	116	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Salmon Grilled Bits		237	-	-	ng	ng			Neg	282	ng	ng	ng	ng				Neg	NA
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1.8)	238	20.10	20.54	t	t	+	*Salmonella* spp.	Pos	283	ng	ng	ng	ng				Neg	PD
	Perfect Coat Wet Dog Food		239	-	-	ng	ng			Neg	284	ng	ng	ng	ng				Neg	NA
	Puppy Support Wet Dog Food	5,4,1,3,2 (3.0)	240	18.90	19.61	t	t	+	*Salmonella* spp.	Pos	285	ng	ng	ng	ng				Neg	PD
	Fit and Healthy Active Dog Wet Food		241	-	-	at	at			Neg	286	ng	ng	ng	ng				Neg	NA
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng			Neg	287	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Hearty Beef Stew Wet Dog Food		243	-	-	ng	ng			Neg	288	ng	ng	ng	ng				Neg	NA
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3.0)	244	19.92	20.71	t	t	+	*Salmonella* spp.	Pos	289	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2.0)	245	-	-	ng	ng			Neg	290	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Chicken and Sweet Potato Pâté		246	-	-	ng	ng			Neg	291	ng	ng	ng	ng				Neg	NA
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1.6)	247	39.58	41.17	t	t	+	*Salmonella* spp.	Pos	292	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	BBQ Flavored Chunks Wet Dog Food		248	-	-	ng	ng			Neg	293	ng	ng	ng	ng				Neg	NA
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2.0)	249	19.92	20.94	t	t	+	*Salmonella* spp.	Pos	294	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Ocean Fish and Tuna Cat Pâté		250	-	-	ng	ng			Neg	295	ng	ng	ng	ng				Neg	NA
	Shredded Beef in Gravy		251	-	-	ng	ng			Neg	296	ng	ng	ng	ng				Neg	NA
	Shredded Chicken in Gravy		252	-	-	at	ng			Neg	297	ng	ng	ng	ng				Neg	NA
	Shredded White Fish Tuna	2,1,0,3,2 (1.6)	253	-	-	at	at			Neg	298	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Beef Stew Chunks in Light Gravy		254	-	-	at	at			Neg	299	ng	ng	ng	ng				Neg	NA
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1.6)	255	20.06	20.14	t	t	+	*Salmonella* spp.	Pos	300	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Lamb Stew Wet Dog Food		256	-	-	ng	ng			Neg	301	ng	ng	ng	ng				Neg	NA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs		257	-	-	ng	ng			Neg	302	ng	ng	ng	ng				Neg	NA
	Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2.0)	258	19.23	19.55	t	t	+	*Salmonella* spp.	Pos	303	ng	ng	ng	ng				Neg	PD
	Sliced Beef Rolls For Small Dogs		259	-	-	ng	ng			Neg	304	ng	ng	ng	ng				Neg	NA
	Chicken and Beef Medley for Cats		260	-	-	ng	ng			Neg	305	ng	ng	ng	ng				Neg	NA
	Sliced Chicken Roast for Pets	1,2,4,5,1 (2.6)	261	20.01	20.42	m	m	+	*Salmonella* spp.	Pos	306	ng	ng	ng	ng				Neg	PD

Pet Food (1-in-10 ratio) (375 g)																		
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation								Final Agreement
				20 h	20 h	20 h		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
				Instrument Value (C_t)		XLD	BSA		XLD	HE	XLD	HE					
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	51	22.62	22.79	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Steak and Chicken Crunchy Bites for Adults		52	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Small Dog IncrediBITES Beef		53	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Flavor Puppy Bites		54	-	-	at	at		at	at	at	at				Neg	NA
	Puppy Dog Food with Chicken		55	-	-	at	at		at	at	at	at				Neg	NA
	Small Dog Steak and Vegetable Kibble		56	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	57	21.19	21.16	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	112	20.08	20.29	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	113	24.75	25.06	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	114	22.36	22.9	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Adult Healthy Weight Dog Kibble		307	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Lifer Protection Support Puppy Kibble		308	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1.8)	309	20.59	21.10	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2.6)	310	22.27	22.54	m	m	+	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA
	Heart, Eye, and Immunity Support Puppy Kibble		311	-	-	at	at		at	at	at	at				Neg	NA
	Complete Cat Kibble		312	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Chicken and Turkey Flavor Cat Kibble		313	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	One Plus Support Kitten Kibble	5,1,4,2,2 (2.8)	314	18.47	21.20	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2.0)	315	22.24	22.75	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Little Bites Small Dog Kibble		316	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3.4)	317	19.57	20.97	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2.4)	318	20.39	20.68	m	t	+	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA
	Longevity Support Cat Kibble	5,2,2,4,3 (3,2)	319	21.89	22.08	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Seafood Flavored Cat Kibble		320	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Active Adult Formula Adult Dog Kibble		321	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Dog Kibble	1,6,0,5,2 (2.8)	322	20.58	20.86	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Grain Free Dog Kibble		323	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Chicken Flavored Cat Treats	1,1,3,2,1 (1.6)	324	20.43	21.05	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Small Dog Milk Bone Dry Dog Treats		325	-	-	at	at		at	at	at	at				Neg	NA
	Variety Pack Snap Dog Treats	3,2,4,2,2 (2.2)	326	21.60	21.46	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA

Pet Food (1-in-10 ratio) (375 g)																		
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation								Final Agreement
				20 h	20 h	20 h			MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	XLD	HE	XLD	HE					
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	58	23.51	23.82	m	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Chicken Dinner		59	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	60	20.24	20.64	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	115	22.99	23.24	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	116	24.61	25.16	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2.2)	327	20.29	20.42	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3.4)	328	19.62	19.84	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Perfect Coat Wet Dog Food		329	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Puppy Support Wet Dog Food	3,3,1,0,1 (1.6)	330	20.16	20.23	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Fit and Healthy Active Dog Wet Food		331	-	-	at	at		at	at	ng	ng				Neg	NA
	Joint Support Wet Dog Food	Natural contamination	332	19.86	20.29	m	m	+	at	at	at	at				Neg	PD
	Hearty Beef Stew Wet Dog Food		333	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Organic Chicken Chunk Dinners		334	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2.0)	335	21.14	20.86	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Sweet Potato Pâté		336	-	-	at	at		ng	ng	ng	at				Neg	NA
	Turkey and Chicken Pâté for Dogs	2,2,3,0,1 (1.6)	337	20.64	20.39	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	BBQ Flavored Chunks Wet Dog Food		338	-	-	ng	ng		at	at	at	at				Neg	NA
	Chicken Entrée Chunks for Dogs		339	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3.2)	340	19.78	20.17	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Shredded Beef in Gravy		341	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded Chicken in Gravy		342	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded White Fish Tuna	4,2,2,1,2 (2.2)	343	19.68	20.04	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Beef Stew Chunks in Light Gravy		344	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Stew Balanced Diet Wet Dog Food		345	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Lamb Stew Wet Dog Food		346	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2.2)	347	20.76	20.54	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3.6)	348	19.25	18.93	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Sliced Beef Rolls For Small Dogs		349	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken and Beef Medley for Cats		350	-	-	at	at		ng	ng	at	at				Neg	NA
	Sliced Chicken Roast for Pets	2,2,4,3,2 (2.6)	351	21.20	21.04	m	m	+	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1.4)	1	30.85	27.96	32.95	27.73	m	m	m	m	+	+	*Salmonella* spp.	Pos	11	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1.4)	2	32.29	23.52	33.59	23.89	m	m	m	m	+	+	*Salmonella* spp.	Pos	12	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2.8)	3	32.64	22.63	33.65	22.49	m	m	m	m	+	+	*Salmonella* spp.	Pos	13	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	Natural contamination	4	37.34	33.52	38.64	33.94	m[2]	at[2]	m	m	+	+	*Salmonella* spp.	Pos	14	at	at	at	at				Neg	PD	PD
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1.8)	6	32.62	27.87	33.78	27.12	m	m	m	m	+	+	*Salmonella* spp.	Pos	16	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Raw Ground Beef (80% Lean)*		7	-	-	-	-	at	at	at	at				Neg	17	at	at	at	at				Neg	NA	NA
	Raw Ground Turkey (85% Lean)		9	-	-	-	-	at	at	at	at				Neg	19	at	at	at	at				Neg	NA	NA
	Raw Shaved Pork*	2,2,3,2,1 (2.0)	81	35.90	33.71	37.18	35.17	m	m	m	m	+	+	*Salmonella* spp.	Pos	89	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2.6)	82	31.98	26.91	32.52	27.33	m	m	m	m	+	+	*Salmonella* spp.	Pos	90	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2.0)	83	34.33	29.55	34.09	30.15	m	m	m	m	+	+	*Salmonella* spp.	Pos	91	at	at	at	at				Neg	PD	PD
	Raw Shaved Beef	1,5,1,2,2 (2.2)	86	30.88	24.10	31.64	24.55	m	m	m	m	+	+	*Salmonella* spp.	Pos	94	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2.4)	88	31.51	22.50	32.27	23.53	m	m	m	m	+	+	*Salmonella* spp.	Pos	96	at	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Beer Bratwurst Sausage*		460	-	-	-	-	at	at	at	at				Neg	511	at	at	at	at				Neg	NA	NA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	461	-	-	-	-	at	at	at	at				Neg	512	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Bone in Pork Shoulder Steak		462	-	-	-	-	at	at	at	at				Neg	513	at	at	at	at				Neg	NA	NA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	463	-	-	-	-	at	at	at	at				Neg	514	at	at	at	at				Neg	NA	NA
	Flanken Beef Short Ribs*	natural contamination	464	-	26.05	-	26.61	m[2]	m[2]	m	m	+	+	*Salmonella* spp.	Pos	515	m	m	m	m	+	+	*Salmonella* spp.	Pos	$ND_{FN(alt)}$	PA
	Sweat Italian Sausage*		465	-	-	-	-	at	at	at	at				Neg	516	at	at	at	at				Neg	NA	NA
	Thin Sliced Beef Strip Steak		466	-	-	-	-	at	at	at	at				Neg	517	at	at	at	at				Neg	NA	NA
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	467	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Fresh Diced Pork Belly*		628	-	-	-	-	at	at	at	at				Neg	643	at	at	at	at				Neg	NA	NA
	Raw Ground Beef (85% Lean)		629	-	-	-	-	at	at	at	at				Neg	644	at	at	at	at				Neg	NA	NA
	Fresh Thin Slice Bone in Pork Chops		630	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA
	Country Style Sausage*		631	-	-	-	-	at	at	at	at				Neg	646	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points

[2] Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	Natural contamination	5	-	36.47	-	35.93	m^2	at^2	m	m	+	+	*Salmonella* spp.	Pos	15	at	at	at	at				Neg	$NA_{FN(alt)}$	PD
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1.0)	8	34.33	32.88	34.16	32.45	m	m	m	m	+	+	*Salmonella* spp.	Pos	18	at	at	at	at	+	+	*Salmonella* spp.	Pos	PA	PA
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1.6)	10	37.55	24.63	38.45	24.70	m	m	m	m	+	+	*Salmonella* spp.	Pos	20	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	California Garlic Seasoned Marinated Pork Chops	2,1,0,2,3 (1.6)	84	34.47	32.80	35.64	33.32	m	m	m	m	+	+	*Salmonella* spp.	Pos	92	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2.6)	85	33.62	24.50	34.150	25.12	at	m	m	m	+	+	*Salmonella* spp.	Pos	93	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2.0)	87	33.38	25.66	34.71	26.06	m	m	m	m	+	+	*Salmonella* spp.	Pos	95	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	471	-	-	-	-	ng	at	at	at				Neg	522	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2.0)	472	35.49	23.46	36.08	24.02	at	m	m	m	+	+	*Salmonella* spp.	Pos	523	at	at	at	at				Neg	PD	PD
	Brown Sugar Pork Belly*		473	-	-	-	-	at	at	at	at				Neg	524	at	at	at	at				Neg	NA	NA
	Boneless Por Roast Spicy Carnitas		474	-	-	-	-	at	at	at	at				Neg	525	at	at	at	at				Neg	NA	NA
	BBQ Dry Rub Pork Tenderloin		475	-	-	-	-	at	at	at	at				Neg	526	at	at	at	at				Neg	NA	NA
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	476	37.56	25.93	38.51	26.15	at	m	m	m	+	+	*Salmonella* spp.	Pos	527	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Marinated Kalbi Beef Flank Steak		477	-	-	-	-	at	at	at	at				Neg	528	at	at	at	at				Neg	NA	NA
	Tuscan Herb Pork Loin	5,1,1,0,3 (2.0)	478	33.67	24.41	35.00	25.17	m	m	m	m	+	+	*Salmonella* spp.	Pos	529	at	at	at	at				Neg	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	479	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Seasoned Pork Chop - California Garlic Medley		480	-	-	-	-	at	at	at	at				Neg	531	at	at	at	at				Neg	NA	NA
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	481	35.38	27.69	40.93	27.90	m	m	m	m	+	+	*Salmonella* spp.	Pos	532	at	at	at	at				Neg	PD	PD
	Italian Seasoned Beef and Pork Meatballs *		482	-	-	-	-	at	at	at	at				Neg	533	at	at	at	at				Neg	NA	NA
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	483	36.98	28.03	37.22	28.46	m	m	m	m	+	+	*Salmonella* spp.	Pos	534	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Garlic and Herb Dry Rubbed Loin Chops		484	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA
	Street Taco Marinatied Steak Strips		632	-	-	-	-	at	at	at	at				Neg	647	at	at	at	at				Neg	NA	NA
	Roasted Garlic Marinated Ribeye Steak		633	-	-	-	-	at	at	at	at				Neg	648	at	at	at	at				Neg	NA	NA
	Al Pastor Marinated Pork Tips		634	-	-	-	-	at	at	at	at				Neg	649	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

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[2] Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Frozen	Frozen Ground Veal	1,1,3,3,5 (2.6)	488	33.08	23.05	35.01	23.05	t	t	m	m	+	+	*Salmonella* spp.	Pos	539	at	at	at	at				Neg	PD	PD
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	489	-	-	-	-	ng	at	at	at				Neg	540	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	73% Lean Frozen Beef Burger Patties*		490	-	-	-	-	at	at	at	at				Neg	541	at	at	at	at				Neg	NA	NA
	Frozen Beef Burger Patties		491	-	-	-	-	at	at	at	at				Neg	542	at	at	at	at				Neg	NA	NA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	492	31.68	24.37	32.06	24.70	at	m	m	m	+	+	*Salmonella* spp.	Pos	543	at	at	at	at				Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	493	-	-	-	-	at	at	at	at				Neg	544	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Ready to Cook Frozen Beef Liver		494	-	-	-	-	at	at	at	at				Neg	545	at	at	at	at				Neg	NA	NA
	Premium Pork Sausage Patties*	1,6,0,0,3 (2.0)	495	31.62	24.93	32.16	25.36	m	m	m	m	+	+	*Salmonella* spp.	Pos	546	at	at	at	at				Neg	PD	PD
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	496	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	497	32.57	24.47	33.30	25.01	m	m	m	m	+	+	*Salmonella* spp.	Pos	548	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Mild Country Sausage Patties*		498	-	-	-	-	at	at	at	at				Neg	549	at	at	at	at				Neg	NA	NA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	499	31.84	23.00	32.43	23.45	m	m	m	m	+	+	*Salmonella* spp.	Pos	550	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Cheddar Cheese Sausage Balls*		500	-	-	-	-	ng	ng	ng	at				Neg	551	at	at	at	at				Neg	NA	NA
	80% Lean Beef Patties*	5,6,0,0,1 (2.4)	501	34.40	24.06	34.86	24.69	at	m	m	m	+	+	*Salmonella* spp.	Pos	552	at	at	at	at				Neg	PD	PD
	Country Style Pork Scrapple*		502	-	-	-	-	at	at	at	at				Neg	553	at	at	at	at				Neg	NA	NA
	Monterey Jack and Roasted Red Pepper Beef Patties		503	-	-	-	-	ng	ng	at	at				Neg	554	at	at	at	at				Neg	NA	NA
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	504	32.32	23.03	33.31	23.09	ng	m	m	m	+	+	*Salmonella* spp.	Pos	555	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Angus Chuck Beef Patties		505	-	-	-	-	ng	ng	at	at				Neg	556	at	at	at	at				Neg	NA	NA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	506	33.25	23.98	33.84	24.22	at	m	m	m	+	+	*Salmonella* spp.	Pos	557	at	at	at	at				Neg	PD	PD
	Grass Fed Beef Burgers		507	-	-	-	-	at	at	at	at				Neg	558	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Meat & Meat Products (25 g)																	Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation									
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 hr	24 hr					XLD	HE	XLD	HE						
	80% Lean Ground Beef*		562	-	-	-	-	at	at	at	at				Neg	631	at	at	at	at				Neg	NA	NA
	73% Lean Ground Beef*	2,1,1,0,1 (1.0)	563	24.90	23.11	25.74	24.49	m	m	m	m	+	+	*Salmonella* spp.	Pos	632	at	at	at	at				Neg	PD	PD
	93% Lean Ground Beef		564	-	-	-	-	at	at	at	at				Neg	633	at	at	at	at				Neg	NA	NA
	Shaved Pork*	1,2,1,1,1 (1.2)	565	26.22	21.91	27.25	23.01	m	m	m	m	+	+	*Salmonella* spp.	Pos	634	at	at	at	at				Neg	PD	PD
	Shaved Steak		566	-	-	-	-	at	at	at	at				Neg	635	at	at	at	at				Neg	NA	NA
	Diced Beef Taco Meat*		567	-	-	-	-	at	at	at	at				Neg	636	at	at	at	at				Neg	NA	NA
	Fresh Ground Pork*	4,1,0,1,2 (1.6)	568	24.31	21.51	25.21	23.05	m	m	m	m	+	+	*Salmonella* spp.	Pos	637	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Pork Loin Chops		569	-	-	-	-	at	at	at	at				Neg	638	at	at	at	at				Neg	NA	NA
	Country Pork Sausage*	1,1,3,1,2 (1.6)	570	-	-	-	-	at	at	at	at				Neg	639	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Natural Pork Tenderloin		571	-	-	-	-	at	at	at	at				Neg	640	m	m	at	at				Neg	NA	NA
	Hot Italian Sausage*	1,1,2,1,4 (2.0)	572	-	-	-	-	at	at	at	at				Neg	641	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Raw Ground Pork*	1,1,3,1,1 (1.4)	573	26.42	23.04	27.09	24.18	m	m	m	m	+	+	*Salmonella* spp.	Pos	642	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Beer Bratwurst Sausage*		574	-	-	-	-	at	at	at	at				Neg	511	at	at	at	at				Neg	NA	NA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	575	26.37	22.61	26.96	24.10	m	m	m	m	+	+	*Salmonella* spp.	Pos	512	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Bone in Pork Shoulder Steak		576	-	-	-	-	at	at	at	at				Neg	513	at	at	at	at				Neg	NA	NA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	577	24.33	22.51	25.08	24.12	m	m	m	m	+	+	*Salmonella* spp.	Pos	514	at	at	at	at				Neg	PD	PD
	Flanken Beef Short Ribs*	Natural contamination	578	-	-	-	-	at	at	at	at				Neg	515	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Sweat Italian Sausage*		579	-	-	-	-	at	at	at	at				Neg	516	at	at	at	at				Neg	NA	NA
	Thin Sliced Beef Strip Steak		580	-	-	-	-	at	at	at	at				Neg	517	at	at	at	at				Neg	NA	NA
Raw	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	581	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Meat & Meat Products (25 g)																Meat & Meat Products (25 g)											
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation								Final Agreement	
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE					8 h	24 h
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1.6)	585	29.92	24.50	31.74	25.76	m	m	m	m	+	+	*Salmonella* spp.	Pos	643	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Carne Asada Loin Flank Steak	6,0,0,1,2 (1.8)	586	-	-	-	-	at	at	at	at				Neg	644	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Chimichurri Loin Flap Steak		587	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1.6)	588	28.24	28.23	29.06	30.01	m	m	at	m	+	+	*Salmonella* spp.	Pos	646	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Apple Wood Smoked Bacon Pork Loin		589	-	-	-	-	at	at	at	at				Neg	647	at	at	at	at				Neg	NA	NA
	Peppercorn Pork Tenderloin	1,2,2,3,0 (1.6)	590	27.64	23.85	28.88	24.09	m	m	m	m	+	+	*Salmonella* spp.	Pos	648	at	at	at	at				Neg	PD	PD
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	591	-	-	-	-	at	at	at	at				Neg	522	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions		592	-	-	-	-	at	at	at	at				Neg	523	at	at	at	at				Neg	NA	NA
	Brown Sugar Pork Belly*	0,1,1,4,1 (1.4)	593	25.45	21.89	26.12	22.68	m	m	m	m	+	+	*Salmonella* spp.	Pos	524	at	at	at	at				Neg	PD	PD
	Boneless Por Roast Spicy Carnitas		594	-	-	-	-	at	at	at	at				Neg	525	at	at	at	at				Neg	NA	NA
	BBQ Dry Rub Pork Tenderloin		595	-	-	-	-	at	at	at	at				Neg	526	at	at	at	at				Neg	NA	NA
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	596	29.34	23.01	30.48	24.16	m	m	m	m	+	+	*Salmonella* spp.	Pos	527	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Marinated Kalbi Beef Flank Steak		597	-	-	-	-	at	at	at	at				Neg	528	at	at	at	at				Neg	NA	NA
	Tuscan Herb Pork Loin		598	-	-	-	-	at	at	at	at				Neg	529	at	at	at	at				Neg	NA	NA
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	599	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Seasoned Pork Chop - California Garlic Medley		600	-	-	-	-	at	at	at	at				Neg	531	at	at	at	at				Neg	NA	NA
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	601	28.80	22.86	29.17	23.12	m	m	m	m	+	+	*Salmonella* spp.	Pos	532	at	at	at	at				Neg	PD	PD
	Italian Seasoned Beef and Pork Meatballs *		602	-	-	-	-	at	at	at	at				Neg	533	at	at	at	at				Neg	NA	NA
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	603	-	-	-	-	at	at	at	at				Neg	534	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Garlic and Herb Dry Rubbed Loin Chops		604	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Meat & Meat Products (25 g)																Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h				XLD	HE	XLD	HE						
Frozen	Frozen Ground Veal		608	-	-	-	-	ng	ng	at	at				Neg	539	at	at	at	at				Neg	NA	NA
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	609	26.66	22.79	26.92	22.69	t	t	m	m	+	+	*Salmonella* spp.	Pos	540	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	73% Lean Frozen Beef Burger Patties*		610	-	-	-	-	at	at	at	at				Neg	541	at	at	at	at				Neg	NA	NA
	Frozen Beef Burger Patties		611	-	-	-	-	at	at	at	at				Neg	542	at	at	at	at				Neg	NA	NA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	612	27.72	22.10	28.08	21.90	m	m	m	m	+	+	*Salmonella* spp.	Pos	543	at	at	at	at				Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	613	35.25	30.35	36.27	30.70	m	m	m	m	+	+	*Salmonella* spp.	Pos	544	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Ready to Cook Frozen Beef Liver		614	-	-	-	-	ng	ng	ng	ng				Neg	545	at	at	at	at				Neg	NA	NA
	Premium Pork Sausage Patties*		615	-	-	-	-	at	at	at	at				Neg	546	at	at	at	at				Neg	NA	NA
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	616	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	617	28.76	22.06	28.96	22.15	m	m	m	m	+	+	*Salmonella* spp.	Pos	548	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Mild Country Sausage Patties*		618	-	-	-	-	at	at	at	at				Neg	549	at	at	at	at				Neg	NA	NA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	619	-	-	-	-	ng	ng	at	at				Neg	550	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Cheddar Cheese Sausage Balls*		620	-	-	-	-	ng	ng	ng	ng				Neg	551	at	at	at	at				Neg	NA	NA
	80% Lean Beef Patties*		621	-	-	-	-	at	at	at	at				Neg	552	at	at	at	at				Neg	NA	NA
	Country Style Pork Scrapple*	1,1,2,1,3 (1.6)	622	25.84	20.83	26.53	21.76	t	t	m	m	+	+	*Salmonella* spp.	Pos	553	at	at	at	at				Neg	PD	PD
	Monterey Jack and Roasted Red Pepper Beef Patties		623	-	-	-	-	at	at	at	at				Neg	554	at	at	at	at				Neg	NA	NA
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.,0)	624	29.02	20.84	29.04	21.04	m	m	m	m	+	+	*Salmonella* spp.	Pos	555	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Angus Chuck Beef Patties		625	-	-	-	-	ng	at	at	at				Neg	556	at	at	at	at				Neg	NA	NA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	626	28.77	21.64	29.06	21.77	m	m	m	m	+	+	*Salmonella* spp.	Pos	557	at	at	at	at				Neg	PD	PD
	Grass Fed Beef Burgers	1,2,4,0,1 (1.6)	627	-	-	-	-	at	at	at	at				Neg	558	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Item	Inoculation Level	PIF (375 g) Sample No	SureTect Salmonella - QS5 18 h Instrument Value (C_t)	SureTect Salmonella - 7500 18 h Instrument Value (C_t)	Alternative Confirmation 18 h XLD	Alternative Confirmation 18 h BSA	Microbact Latex	Identification	Final Result	PIF (25 g) Sample No	ISO 6579-1:2017 Confirmation MKTTn XLD	MKTTn HE	RVS XLD	RVS HE	Poly O	Poly H	Identification	Final Result	Final Agreement
Powdered Infant Formula (no Probiotics)	Premium Milk Based Powdered Formula w/ Iron (no probiotics)		62	-	-	ng	ng			Neg	72	ng	ng	ng	ng				Neg	NA
	Powder Infant Formula (no Probiotics)		64	-	-	ng	ng			Neg	74	ng	ng	ng	ng				Neg	NA
	Soy Based Infant Formula With Iron (no Probiotics)	2,3,2,2,1 (2.0)	65	19.78	19.90	t	t	+	*Salmonella* spp.	Pos	75	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2.2)	68	18.86	19.53	t	t	+	*Salmonella* spp.	Pos	78	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1.2)	69	26.74	27.35	t	t	+	*Salmonella* spp.	Pos	79	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Milk Based Infant Formula With Iron (no Probiotics)	2,1,2,3,1 (1.8)	117	22.39	23.11	t	t	+	*Salmonella* spp.	Pos	121	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1.8)	118	27.29	28.07	t	t	+	*Salmonella* spp.	Pos	122	ng	ng	ng	ng				Neg	PD
	Infant Formula with Iron		125	-	-	ng	ng			Neg	171	ng	ng	ng	ng				Neg	NA
	Soy infant formula with Iron	4,3,5,1,1 (2.8)	126	19.69	20.82	m	m	+	*Salmonella* spp.	Pos	172	ng	ng	ng	ng				Neg	PD
	Breast Milk Substitute Infant Formula		127	-	-	ng	ng			Neg	173	ng	ng	ng	ng				Neg	NA
	Milk Based infant Formula	6,2,1,0,4 (2.6)	128	22.11	21.79	t	t	+	*Salmonella* spp.	Pos	174	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Formula Plus for Premature Infants		129	-	-	ng	ng			Neg	175	ng	ng	ng	ng				Neg	NA
	Whole Milk Infant Formula	1,1,5,1,4 (2.4)	130	18.90	19.87	t	t	+	*Salmonella* spp.	Pos	176	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Goat Milk Based Infant Formula	6,2,1,1,6 (3.2)	131	19.99	21.49	t	m	+	*Salmonella* spp.	Pos	177	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Formula with Rice Base for Sensitivity		132	-	-	ng	ng			Neg	178	ng	ng	ng	ng				Neg	NA
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2.6)	133	19.74	20.81	t	t	+	*Salmonella* spp.	Pos	179	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant formula for Lactose Sensitivity		134	-	-	ng	ng			Neg	180	ng	ng	ng	ng				Neg	NA
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2.4)	135	19.59	20.00	t	t	+	*Salmonella* spp.	Pos	181	ng	ng	ng	ng				Neg	PD
	Organic Goat Milk Infant Formula		136	-	-	ng	ng			Neg	182	ng	ng	ng	ng				Neg	NA
	Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2.4)	137	19.98	21.14	t	t	+	*Salmonella* spp.	Pos	183	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA

Category	Item	Inoculation Level	Sample No	PIF (375 g) SureTect Salmonella - QS5 18 h Instrument Value (Ct)	PIF (375 g) SureTect Salmonella - 7500 18 h Instrument Value (Ct)	Alternative Confirmation 18 h XLD	Alternative Confirmation 18 h BSA	Alternative Confirmation Microbact Latex	Alternative Confirmation Identification	Alternative Confirmation Final Result	PIF (25 g) Sample No	ISO 6579-1:2017 Confirmation MKTTn XLD	ISO 6579-1:2017 Confirmation MKTTn HE	ISO 6579-1:2017 Confirmation RVS XLD	ISO 6579-1:2017 Confirmation RVS HE	ISO 6579-1:2017 Confirmation Poly O	ISO 6579-1:2017 Confirmation Poly H	ISO 6579-1:2017 Confirmation Identification	ISO 6579-1:2017 Confirmation Final Result	Final Agreement
Powdered Infant Formula (**with Probiotics**)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1.6)	61	27.71	28.15	t	t	+	*Salmonella* spp.	Pos	71	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Milk Based Infant Formula With Iron and Probiotics		63	-	-	ng	ng			Neg	73	ng	ng	ng	ng				Neg	NA
	Organic Dairy Infant Formula w/Probiotics	3,3,1,0,0 (1.4)	66	19.28	21.00	t	t	+	*Salmonella* spp.	Pos	76	ng	ng	ng	ng				Neg	PD
	Gentle Complete Nutrition Formula w/Probiotics		67	-	-	ng	ng			Neg	77	ng	ng	ng	ng				Neg	NA
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2.0)	70	18.62	18.55	t	t	+	*Salmonella* spp.	Pos	80	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Total Milk Based Infant Formula w/Probiotics	5,6,0,0,1 (2.4)	119	20.74	22.70	t	t	+	*Salmonella spp.*	Pos	123	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Gentle Digestive Infant Formula w/Probiotics	2,3,4,1,1 (2.2)	120	23.70	24.72	t	t	+	*Salmonella* spp.	Pos	124	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Extensive HA for Milk Intolerances w/Probiotics		138	-	-	ng	at			Neg	184	ng	ng	ng	ng				Neg	NA
	SoothePro for Gentle Tummies w/Probiotics	2,1,1,3,1 (1.6)	139	22.44	22.67	t	t	+	*Salmonella* spp.	Pos	185	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Milk Based Formula w/Probiotics		140	-	-	at	at			Neg	186	ng	ng	ng	ng				Neg	NA
	Organic Grass Fed Cow Milk Based Formula w/Probiotics		141	-	-	ng	ng			Neg	187	ng	ng	ng	ng				Neg	NA
	Hypoallergenic Infant Formula w/Iron and Probiotics	1,5,1,1,1 (1.8)	142	20.23	20.67	t	t	+	*Salmonella* spp.	Pos	188	ng	ng	ng	ng				Neg	PD
	Nan SupremePro w/ Probiotics	1,3,1,2,2 (1.8)	143	21.73	24.35	t	t	+	*Salmonella* spp.	Pos	189	ng	ng	ng	ng				Neg	PD
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2.0)	144	20.63	21.66	t	t	+	*Salmonella* spp.	Pos	190	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Neocate Amino Acid Bas Infant Formula	1,2,2,2,3 (2.0)	145	24.06	24.61	t	t	+	*Salmonella* spp.	Pos	191	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Premium Goat Milk Formula with Methylfolate		146	-	-	at	at			Neg	192	ng	ng	ng	ng				Neg	NA
	Gold Pluss Milk Based Infant Formula	2,1,2,0,2 (1.4)	147	24.79	25.06	t	t	+	*Salmonella* spp.	Pos	193	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Nan ExpertPro Sensipro w/ Probiotics		148	-	-	ng	ng			Neg	194	ng	ng	ng	ng				Neg	NA
	Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1.6)	149	24.26	32.14	t	t	+	*Salmonella* spp.	Pos	195	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Dairy Infant Formula w/Iron and Probiotics		639	-	-	at	at			Neg	654	ng	ng	ng	ng				Neg	NA

			PIF (375 g)									PIF (25 g)								
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								Final Agreement
				18 h	18 h	18 h		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
				Instrument Value (C_t)		XLD	BSA					XLD	HE	XLD	HE					
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2.2)	151	19.85	21.16	t	t	+	*Salmonella* spp.	Pos	197	ng	ng	ng	ng				Neg	PD
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2.6)	152	19.67	19.92	t	t	+	*Salmonella* spp.	Pos	198	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Rice based Baby Cereal		153	-	-	ng	ng			Neg	199	ng	ng	ng	ng				Neg	NA
	Multi-grain Baby Cereal		154	-	-	ng	ng			Neg	200	ng	ng	ng	ng				Neg	NA
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1.6)	155	22.26	22.71	t	t	+	*Salmonella* spp.	Pos	201	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Apple and Carrot Baby Oatmeal		156	-	-	ng	ng			Neg	202	ng	ng	ng	ng				Neg	NA
	Infant Oatmeal	2,1,0,1,3 (1.4)	157	22.58	23.14	t	t	+	*Salmonella* spp.	Pos	203	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Banana and Carrot Oat Bar		158	-	-	ng	ng			Neg	204	ng	ng	ng	ng				Neg	NA
	Arrow Root Biscuits	1,1,1,4,2 (1.8)	159	22.58	22.70	m	t	+	*Salmonella* spp.	Pos	205	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Oats and Barley Cereal Blend		160	-	-	at	at			Neg	206	ng	ng	ng	ng				Neg	NA
	Rice Based Baby Cereal	1,2,3,1,1 (1.6)	161	21.06	21.02	t	t	+	*Salmonella* spp.	Pos	207	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Mild Cheddar and Veggie Infant Snack Puffs		162	-	-	ng	ng			Neg	208	ng	ng	ng	ng				Neg	NA
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2.4)	163	19.27	19.27	m	t	+	*Salmonella* spp.	Pos	209	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Banana Flavored Infant Oatmeal		164	-	-	at	at			Neg	210	at	at	at	at				Neg	NA
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1,4)	165	21.17	20.87	t	t	+	*Salmonella* spp.	Pos	211	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Dried Blueberry, Banana, and Sweet Potato Fruit Chews		166	-	-	ng	ng			Neg	212	ng	ng	ng	ng				Neg	NA
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1.0)	167	-	-	ng	ng			Neg	213	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1.2)	168	21.23	21.44	t	t	+	*Salmonella* spp.	Pos	214	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2.0)	169	20.60	21.15	t	t	+	*Salmonella* spp.	Pos	215	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Bannana and Strawberry Cerreal Bars		636	-	-	ng	ng			Neg	651	ng	ng	ng	ng				Neg	NA
	Strawberry and Prune Cerreal Bars		637	-	-	ng	ng			Neg	652	ng	ng	ng	ng				Neg	NA
	Sweet Potato and Apple Oatmeal		638	-	-	ng	ng			Neg	653	ng	ng	ng	ng				Neg	NA
	Raspberry and Apple Cerreal Bars		640	-	-	ng	ng			Neg	655	ng	ng	ng	ng				Neg	NA
	Bluberry Cereal Snack Puffs		641	-	-	ng	ng			Neg	656	ng	ng	ng	ng				Neg	NA
	Organic Fruit Chews		642	-	-	ng	ng			Neg	657	ng	ng	ng	ng				Neg	NA

Vegetables (375 g)																	Vegetables (25 g)											Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	10 h	24 h					XLD	HE	XLD	HE					10 h	24 h
Sprouted Seeds and Leafy Greens	Radish Sprouts		21	-	-	-		at	at	at	at				Neg	31	at	at	at	at				Neg	NA	NA
	Celery Sprouts and Hearts	3,2,1,1,1 (1.6)	22	26.63	23.42	27.00	23.32	m	m	m	m	+	+	*Salmonella* spp.	Pos	32	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Broccoli Sprouts		23	-	-	-	-	at	at	at	at				Neg	33	at	at	at	at				Neg	NA	NA
	Pea Tips and Sprouts	1,1,1,0,1 (0.8)	24	-	-	-	-	at	at	at	at				Neg	34	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Sprouting Cauliflower	2,3,2,2,1 (2.0)	25	25.88	19.89	26.76	20.15	m	m	m	m	+	+	*Salmonella* spp.	Pos	35	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Baby Spinach	2,1,1,0,1 (1.0)	26	-	-	-	-	at	at	at	at				Neg	36	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Romaine Hearts		27	-	-	-	-	ng	at	at	at				Neg	37	ng	ng	ng	ng				Neg	NA	NA
	Arugula		28	-	-	-	-	at	at	at	at				Neg	38	ng	ng	ng	ng				Neg	NA	NA
	Spring Mix Greens	1,2,1,0,2 (1.2)	29	26.46	21.56	27.10	22.08	m	m	m	m	+	+	*Salmonella* spp.	Pos	39	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Collard Greens	2,2,0,1,1 (1.2)	30	33.70	23.44	33.61	23.52	m	m	m	m	+	+	*Salmonella* spp.	Pos	40	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Alfalfa Sprouts	1,2,2,3,1 (1.8)	97	35.24	21.64	35.33	21.35	at	m	m	m	+	+	*Salmonella* spp.	Pos	102	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Clover Sprouts	2,2,0,1,2 (1.4)	98	32.81	20.45	33.10	20.39	m	m	t	t	+	+	*Salmonella* spp.	Pos	103	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Romaine Hearts	2,1,0,1,2 (1.2)	99	26.08	23.84	26.48	23.35	m	m	m	m	+	+	*Salmonella* spp.	Pos	104	at	at	at	at				Neg	PD	PD
	Turnip Greens	2,0,0,3,1 (1.2)	100	34.41	27.85	35.15	28.30	m^2	at	m	m	+	+	*Salmonella* spp.	Pos	105	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Tender Whole Spinach	2,2,1,1,1 (1.4)	101	35.14	29.16	36.27	30.10	m^2	at	m	m	+	+	*Salmonella* spp.	Pos	106	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Field Greens	2,1,3,1,0 (1.4)	352	28.79	26.60	30.03	27.07	m	m	m	m	+	+	*Salmonella* spp.	Pos	406	at	at	at	at				Neg	PD	PD
	Mustard Greens		353	-	-	-	-	at	at	at	at				Neg	407	at	at	at	at				Neg	NA	NA
	Power Crunch Salad Blend		354	-	-	-	-	at	at	at	at				Neg	408	at	at	at	at				Neg	NA	NA
	Green Leaf Lettuce		355	-	-	-	-	at	at	at	at				Neg	409	at	at	at	at				Neg	NA	NA
	Romaine Lettuce		356	-	-	-	-	ng	ng	ng	ng				Neg	410	at	at	at	at				Neg	NA	NA
	Mustard Green Sprouts		357	-	-	-	-	at	at	at	at				Neg	411	at	at	at	at				Neg	NA	NA
	Mixed Greens	Natural contamination	358	30.91	22.54	32.09	23.01	m	m	m	m	+	+	*Salmonella* spp.	Pos	412	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Romaine Head	Natural contamination	359	36.60	29.78	37.36	30.33	m	m	m	m	+	+	*Salmonella* spp.	Pos	413	at	at	at	at				Neg	PD	PD

[1] Identical results produced at both minimum (10 h) and maximum (24 h) time points
[2] Sample was confirmed through troubleshooting procedure (see IFU).

Vegetables (375 g)																	Vegetables (25 g)											Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	10 h	24 h					XLD	HE	XLD	HE					10 h	24 h
Vegetables	Edamame		360	-	-	-	-	at	at	at	at				Neg	414	at	at	at	at				Neg	NA	NA
	French Style Green Beans	1,8,0,0,1 (2.0)	361	28.78	22.41	29.74	22.89	m	m	m	m	+	+	*Salmonella* spp.	Pos	415	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Baby Lima Beans		362	-	-	-	-	at	at	at	at				Neg	416	at	at	at	at				Neg	NA	NA
	Radishes		363	-	-	-	-	at	at	at	at				Neg	417	at	at	at	at				Neg	NA	NA
	Cauliflower	Natural contamination	364	32.53	26.03	33.09	26.60	m	m	m	m	+	+	*Salmonella* spp.	Pos	418	at	at	at	at				Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1.6)	365	-	-	-	-	at	at	at	at				Neg	419	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Brussel Sprouts		366	-	-	-	-	at	at	at	at				Neg	420	at	at	at	at				Neg	NA	NA
	Mini Seedless Cucumbers	3,4,0,4,0 (2.2)	367	-	-	-	-	at	at	at	at				Neg	421	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Organic Yellow Squash		368	-	-	-	-	at	at	at	at				Neg	422	at	at	at	at				Neg	NA	NA
	Artichokes	1,1,0,2,4 (1.6)	369	-	-	-	-	at	at	at	at				Neg	423	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Eggplant		370	-	-	-	-	at	at	at	at				Neg	424	at	at	at	at				Neg	NA	NA
	Whole Kernel Corn	1,1,3,4,0 (1.8)	371	29.07	25.29	29.78	25.34	m	m	m	m	+	+	*Salmonella* spp.	Pos	425	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Whole Okra		372	-	-	-	-	at	at	at	at				Neg	426	at	at	at	at				Neg	NA	NA
	Frozen Sweet Corn	1,2,2,2,2 (1.4)	373	36.97	34.84	39.51	35.31	m	m	m	m	+	+	*Salmonella* spp.	Pos	427	at	at	at	at				Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1.4)	374	29.39	23.17	30.82	23.34	m	m	m	m	+	+	*Salmonella* spp.	Pos	428	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Asparagus Spears		375	-	-	-	-	at	at	at	at				Neg	429	at	at	at	at				Neg	NA	NA
	Butternut Squash	1,2,3,0,0 (1.2)	376	-	-	-	-	at	at	ng	at				Neg	430	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Cut Green Beans		377	-	-	-	-	ng	ng	at	at				Neg	431	at	at	at	at				Neg	NA	NA
	Frozen Broccoli	2,1,0,5,1 (1.8)	378	29.42	22.32	30.02	22.45	t	t	m	m	+	+	*Salmonella* spp.	Pos	432	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1.8)	379	28.09	20.06	28.88	20.38	t	t	m	m	+	+	*Salmonella* spp.	Pos	433	ng	ng	ng	ng				Neg	PD	PD
	Frozen Cauliflower		380	-	-	-	-	ng	ng	ng	ng				Neg	434	ng	ng	ng	ng				Neg	NA	NA
	Frozen Peas	1,1,3,1,1 (1.4)	381	26.35	20.87	27.21	20.89	m	t	m	t	+	+	*Salmonella* spp.	Pos	435	at	at	at	at				Neg	PD	PD
	Frozen Green Beans		382	-	-	-	-	ng	ng	ng	ng				Neg	436	ng	ng	ng	ng				Neg	NA	NA

[1] Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Vegetables (375 g)																	Vegetables (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	10 h	24 h					XLD	HE	XLD	HE					10 h	24 h
Fruits and juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1.2)	383	-	-	-	-	ng	ng	ng	ng				Neg	437	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2.6)	384	27.19	19.36	27.85	20.06	t	t	t	t	+	+	*Salmonella* spp.	Pos	438	at	at	at	at				Neg	PD	PD
	Frozen Triple Berry Medley		385	-	-	-	-	ng	ng	ng	ng				Neg	439	at	at	at	at				Neg	NA	NA
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1.8)	386	-	-	-	-	ng	ng	ng	ng				Neg	440	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Peaches	4,5,1,1,0 (2.2)	387	26.38	20.86	27.50	21.20	t	t	m	m	+	+	*Salmonella* spp.	Pos	441	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Gala Apples	1,0,5,0,4 (2.0)	388	-	-	-	-	ng	at	at	at				Neg	442	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Frozen Dragon Fruit Smoothie Blend Puree		389	-	-	-	-	at	at	at	at				Neg	443	at	at	at	at				Neg	NA	NA
	Frozen Mango Chunks	0,2,2,3,1 (1.2)	390	-	-	-	-	at	at	at	at				Neg	444	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Pineapple Wedges	1,5,3,2,1 (2.4)	391	27.74	20.20	34.75	21.05	t	t	t	t	+	+	*Salmonella* spp.	Pos	445	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Frozen Whole Strawberries		392	-	-	-	-	at	at	at	at				Neg	446	at	at	at	at				Neg	NA	NA
	Red Pear		393	-	-	-	-	at	at	at	at				Neg	447	ng	ng	at	at				Neg	NA	NA
	Green Seedless Grapes	2,4,0,2,2 (2.0)	394	29.32	21.81	30.22	22.18	m	t	t	t	+	+	*Salmonella* spp.	Pos	448	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Cut Cantaloupe		395	-	-	-	-	at	at	at	at				Neg	449	at	at	at	at				Neg	NA	NA
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2.4)	396	29.91	18.32	31.07	19.15	t	t	t	t	+	+	*Salmonella* spp.	Pos	450	ng	ng	at	at				Neg	PD	PD
	Blueberries		397	-	-	-	-	ng	at	at	at				Neg	451	at	at	ng	ng				Neg	NA	NA
	Strawberries		398	-	-	-	-	at	at	at	at				Neg	452	at	at	at	at				Neg	NA	NA
	Raspberries		399	-	-	-	-	at	at	at	at				Neg	453	at	at	at	at				Neg	NA	NA
	Blackberries	1,1,3,4,5 (2.8)	400	25.75	19.15	27.07	19.67	t	t	t	t	+	+	*Salmonella* spp.	Pos	454	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Clementines		401	-	-	-	-	at	at	at	at				Neg	455	at	at	at	at				Neg	NA	NA
	Frozen Strawberry and Banana Smoothie Blend Purée		402	-	-	-	-	at	at	at	at				Neg	456	at	at	at	at				Neg	NA	NA
	Sliced Cantaloupe		403	-	-	-	-	at	at	at	at				Neg	457	at	at	at	at				Neg	NA	NA
	Fresh Bananas	Natural contamination	404	27.06	24.72	28.66	25.26	m	m	m	m	+	+	*Salmonella* spp.	Pos	458	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Kiwi		405	-	-	-	-	at	at	at	at				Neg	459	at	at	at	at				Neg	NA	NA

[1] Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Category	Item	Inoculation Level	Animal Feed (150 g)[1] Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Animal Feed (25 g)[1] Sample No	ISO 6579-1:2017 Confirmation								Final Agreement (QS5)	Final Agreement (7500)
				20 h	20 h	20 h		Microbact Latex	Final Result (QS5)	Final Result (7500)		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		XLD	BSA					XLD	HE	XLD	HE						
Pet Feed	Junior cat kibble	4.4	1854699	-	-	ng	ng		Neg	Neg	1854699	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.4	1854700	-	-	ng	ng		Neg	Neg	1854700	ng	ng	ng	ng				Neg	NA	NA
	Macaroni for dogs	4.4	1854701	-	-	ng	ng		Neg	Neg	1854701	ng	ng	ng	ng				Neg	NA	NA
	Dog food - 25 kg	4.4	1854702	-	-	ng	ng		Neg	Neg	1854702	ng	ng	ng	ng				Neg	NA	NA
	Bites in dog sauce	4.4	1854703	-	-	ng	ng		Neg	Neg	1854703	ng	ng	ng	ng				Neg	NA	NA
	Slow Cooked in Cat Sauce	4.4	1854704	-	-	ng	ng		Neg	Neg	1854704	ng	ng	ng	ng				Neg	NA	NA
	Hamster food	4.2	1854705	-	-	ng	ng		Neg	Neg	1854705	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.2	1854708	-	-	ng	ng		Neg	Neg	1854708	ng	ng	ng	ng				Neg	NA	NA
	Cat kibble without cereals	1.4	1854751	23.27	26.87	t	t	+	Pos	Pos	1854751	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Dog food with veal and carrots	1.4	1854752	24.66	24.01	t	t	+	Pos	Pos	1854752	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Cat kibble	1.4	1854753	22.21	23.28	t	t	+	Pos	Pos	1854753	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Terrine in sauce for cats - salmon / carrots	2.6	1854754	26.52	26.30	t	t	+	Pos	Pos	1854754	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Cat terrine without cereals	3.2	1854755	19.10	19.58	t	t	+	Pos	Pos	1854755	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Kibble for little dog	3.2	1854756	23.76	24.70	t	t	+	Pos	Pos	1854756	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Kibble for big dog	2.8	1854757	23.35	22.69	t	t	+	Pos	Pos	1854757	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Beef terrine for cat	2.8	1854758	20.66	20.67	t	t	+	Pos	Pos	1854758	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Lamb terrine for cat	3.8	1854759	20.11	21.11	t	t	+	Pos	Pos	1854759	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Poultry and carrot terrine for dog	3.8	1854760	21.63	22.80	t	t	+	Pos	Pos	1854760	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Chicken and vegetables terrine for dog	3.6	1854761	20.82	20.96	t	t	+	Pos	Pos	1854761	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Terrine in sauce for cats - poultry / green bean	3.6	1854762	19.92	19.29	t	t	+	Pos	Pos	1854762	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Food for guinea pigs	4.2	1854706	-	-	ng	ng		Neg	Neg	1854706	ng	ng	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Bird food	4.2	1854707	-	-	t	t	+	Neg	Neg	1854707	t	t	t	t	+	+	*Salmonella* spp.	Pos	$ND_{FN(alt)}$	$ND_{FN(alt)}$
	Cat food		1854763	-	37.54	ng	ng		Neg	Neg	1854763	ng	ng	ng	ng				Neg	NA	$PD_{FP(alt)}$
	Beef dog food		1854764	39.99	-	ng	ng		Neg	Neg	1854764	ng	ng	ng	ng				Neg	$PD_{FP(alt)}$	NA
	Dog kibble		1854765	-	-	ng	ng		Neg	Neg	1854765	ng	ng	ng	ng				Neg	NA	NA

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Animal Feed (150 g)[1]											Animal Feed (25 g)[1]										
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								Final Agreement (QS5)	Final Agreement (7500)
				20 h	20 h	20 h		Microbact Latex	Final Result (QS5)	Final Result (7500)		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		XLD	BSA					XLD	HE	XLD	HE						
Livestock Feed	Poultry feed	3.2	1778879	-	-	ng	ng		Neg	Neg	1778879	ng	ng	ng	ng				Neg	NA	NA
	Oats	1.0	1854717	-	37.70	ng	ng		Neg	Neg	1854717	ng	ng	ng	ng				Neg	NA	$PD_{FP(alt)}$
	Rapeseed meal	1.0	1854718	-	-	ng	ng		Neg	Neg	1854718	ng	ng	ng	ng				Neg	NA	NA
	Rabbit food	1.0	1854719	-	-	ng	ng		Neg	Neg	1854719	ng	ng	ng	ng				Neg	NA	NA
	Corn and rapeseed flour	1.0	1854720	-	-	ng	ng		Neg	Neg	1854720	ng	ng	ng	ng				Neg	NA	NA
	Horse food		1854782	-	-	ng	ng		Neg	Neg	1854782	ng	ng	ng	ng				Neg	NA	NA
	Fish feed		1854783	-	-	ng	ng		Neg	Neg	1854783	ng	ng	ng	ng				Neg	NA	NA
	Barley granulet		1854784	-	-	ng	ng		Neg	Neg	1854784	ng	ng	ng	ng				Neg	NA	NA
	Corn flour		1854785	-	-	ng	ng		Neg	Neg	1854785	ng	ng	ng	ng				Neg	NA	NA
	Pig food		1854786	-	-	ng	ng		Neg	Neg	1854786	ng	ng	ng	ng				Neg	NA	NA
	Horse food	3.2	1778878	27.4	25.61	t	t	+	Pos	Pos	1778878	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Pig food	3.2	1778881	-	-	ng	ng		Neg	Neg	1778881	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Fish food	3.2	1778882	26.42	26.48	t	t	+	Pos	Pos	1778882	ng	ng	ng	ng				Neg	PD	PD
	Corn flour	1.0	1854715	-	-	t	t	+	Neg	Neg	1854715	t	t	t	t	+	+	*Salmonella* spp.	Pos	$ND_{FN(alt)}$	$ND_{FN(alt)}$
	Barley granulet	1.0	1854716	34.44	33.1	t	t	+	Pos	Pos	1854716	ng	ng	ng	ng				Neg	PD	PD
	Poultry feed	3.0	1854777	35.17	37.13	t	t	+	Pos	Pos	1854777	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Oats	3.0	1854778	27.03	26.66	t	t	+	Pos	Pos	1854778	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Soybean meal	3.0	1854779	-	40.6	ng	ng		Neg	Pos	1854779	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	$PA_{FP(alt)}$
	Sheep feed	3.0	1854780	28.99	29.12	t	t	+	Pos	Pos	1854780	ng	ng	ng	ng				Neg	PD	PD
	Lamb feed	3.0	1854781	-	-	ng	ng		Neg	Neg	1854781	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND

[1] Note that these data are generated at MicroSept, a qualified AFNOR expert lab.

Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								Final Agreement (QS5)	Final Agreement (7500)
				20 h	20 h	20 h						MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	Final Result (QS5)	Final Result (7500)		XLD	HE	XLD	HE						
Animal Feed (150 g)[1]											Animal Feed (25 g)[1]										
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng	ng		Neg	Neg	2319027	ng	ng	ng	ng				Neg	NA	NA
	Insect meal		2319028	-	-	ng	ng		Neg	Neg	2319028	ng	ng	ng	ng				Neg	NA	NA
	Chicken meal		2319029	-	-	ng	ng		Neg	Neg	2319029	ng	ng	ng	ng				Neg	NA	NA
	Beef meal		2319030	-	-	ng	ng		Neg	Neg	2319030	ng	ng	ng	ng				Neg	NA	NA
	Fish meal		2319031	-	-	ng	ng		Neg	Neg	2319031	ng	ng	ng	ng				Neg	NA	NA
	Poultry protein concentrate		2319032	-	-	ng	ng		Neg	Neg	2319032	ng	ng	ng	ng				Neg	NA	NA
	Rice fiber		2319033	-	-	ng	ng		Neg	Neg	2319033	ng	ng	ng	ng				Neg	NA	NA
	Pea fiber		2319034	-	-	ng	ng		Neg	Neg	2319034	ng	ng	ng	ng				Neg	NA	NA
	Cereals		2319035	-	-	ng	ng		Neg	Neg	2319035	ng	ng	ng	ng				Neg	NA	NA
	Broad bean flour		2319036	-	-	ng	ng		Neg	Neg	2319036	ng	ng	ng	ng				Neg	NA	NA
	Soy proteins	2.4	2319037	30.29	29.65	t	t	+	Pos	Pos	2319037	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Insect meal	3.6	2319038	32.56	33.30	t	t	+	Pos	Pos	2319038	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Chicken meal	3.8	2319039	21.55	21.22	t	t	+	Pos	Pos	2319039	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Beef meal	3.6	2319040	20.92	20.09	t	t	+	Pos	Pos	2319040	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Fish meal	5.0	2319041	22.2	21.88	t	t	+	Pos	Pos	2319041	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Poultry protein concentrate	3.8	2319042	36.14	37.48	t	t	+	Pos	Pos	2319042	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Rice fiber	3.2	2319043	21.71	20.47	t	t	+	Pos	Pos	2319043	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Pea fiber	3.2	2319044	20.35	19.96	t	t	+	Pos	Pos	2319044	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Cereals	4.0	2319045	36.29	37.68	t	t	+	Pos	Pos	2319045	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Broad bean flour	2.4	2319046	35.45	34.82	t	t	+	Pos	Pos	2319046	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Result of the alternative method after 72h storage - paired data study with the ISO 6887-4:2017 enrichment protocol

Cocoa Powders														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA					
Cocoa Powder	364.3	PA	PA	+	23.63	+	21.814	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	PA	PA	+	23.97	+	22.02	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.7	PA	PA	+	24.35	+	21.36	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	PA	PA	+	24.16	+	22.38	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding Mix	364.10	PA	PA	+	23.40	+	23.47	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.59	+	21.54	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	23.34	+	21.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.23	+	20.87	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	25.30	+	21.76	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	NA	NA			-/-/-		t	t	+	Salmonella spp.	Positive	/	$NA_{FN(alt)}$
Cocoa Powder	364.19	PA	PA	+	24.57	+	21.31	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	28.28	+	21.97	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.33	+	20.13	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.76	+	21.61	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	PA	PA	+	23.22	+	22.68	t	t	+	Salmonella spp.	Positive	PA	PA

Chocolates														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.45	+	19.28	t	t	+	*Salmonella* spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	22.29	+	19.22	m	t	+	*Salmonella* spp.	Positive	PA	PA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	20.94	+	19.45	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.41	+	19.48	m	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	22.58	+	19.96	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.35	PA	PA	+	20.87	+	20.02	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	21.57	+	19.27	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	22.10	+	18.44	m	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	21.59	+	19.15	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	22.87	+	19.02	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	20.98	+	18.24	m	t	+	*Salmonella* spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.35	+	19.32	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	21.98	+	19.60	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.67	PA	PA	+	42.19	+	33.91	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.68	PA	PA	+	42.38	+	40.64	t	t	+	*Salmonella* spp.	Positive	PA	PA

Raw Materials														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	PA	PA	+	21.74	+	20.15	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Butter	364.48	PA	PA	+	20.90	+	20.23	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.74	+	19.48	t	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.94	+	26.47	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	PA	PA	+	20.27	+	21.72	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.54	PA	PA	+	20.49	+	19.73	m	t	+	*Salmonella* spp.	Positive	PA	PA
Unrefined Cocoa Butter	364.56	PA	ND	+	40.17	-		t	t	+	*Salmonella* spp.	Positive	PA	$ND_{FN(alt)}$
Cacao Beans	364.57	PA	PA	+	21.18	+	20.34	m	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	20.46	+	17.59	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	20.85	+	22.33	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	20.41	+	21.36	m	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.72	+	19.77	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.22	+	19.64	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.43	+	20.45	t	t	+	*Salmonella* spp.	Positive	PA	PA

Cocoa Powders																	
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid *Salmonella* Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements				Final Result	
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E		
Cocoa Powder	364.03	PA	PA	+	23.48	+	22.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.04	PA	PA	+	23.74	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.05	PD	PD	+	39.26	+	20.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.06	PD	PD	+	39.05	+	19.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.07	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.08	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
Chocolate Pudding Mix	364.10	PA	PA	+	23.45	+	21.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.53	+	21.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	25.40	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.02	+	21.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	23.25	+	21.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	PD	PD	+	20.65	+	20.18	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	PA	PA	+	24.26	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	24.15	+	22.60	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.41	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.12	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	$ND_{FN(alt)}$	PA	-		+	21.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	$ND_{FN(alt)}$	PA

Finished Products																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												Final Result	7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.04	+	19.72	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	21.66	+	18.83	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
85%Cocoa Dark Chocolate	364.29	PD	NA	+	37.47			t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	/
90% Cocoa Dark Chocolate	364.30	PA	PA	+	21.39	+	19.02	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.44	+	19.12	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	21.52	+	18.22	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
White Chocolate Chips	364.34	PD	PD	+	20.61	+	35.70	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Milk Chocolate	364.35	PA	PA	+	22.33	+	18.93	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	20.82	+	20.28	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	21.67	+	18.91	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	22.20	+	19.17	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	21.10	+	19.22	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	22.20	+	19.44	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.62	+	18.84	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	20.28	+	19.06	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Dark Chocolate	364.67	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
Dark Chocolate	364.68	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND

Raw Materials																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												Final Result	7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						
		7500 Fast	QS5	7500 Fast	C_t	QS5	C_t	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	$ND_{FN(alt)}$	$ND_{FN(alt)}$	-		-		t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	$ND_{FN(alt)}$	$ND_{FN(alt)}$
Cacao Butter	364.48	PA	PA	+	21.39	+	20.33	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.73	+	20.23	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.31	+	22.71	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	PA	PA	+	31.68	+	21.86	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	PD	PD	+	21.14	+	20.38	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Organic Cacao Paste	364.53	PD	PD	+	20.94	+	20.14	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	PA	PA	+	21.36	+	20.64	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	PD	PD	+	41.54	+	38.55	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	ND	ND	-		-		t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	ND	ND
Cacao Beans	364.57	PA	PA	+	20.68	+	16.16	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	21.10	+	18.81	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	21.09	+	22.51	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	21.07	+	20.36	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.91	+	16.88	m	t	+	*Salmonella* spp.	m	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.71	+	20.41	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.33	+	21.99	t	t	+	*Salmonella* spp.	t	t	+	*Salmonella* spp.	Positive	PA	PA

Extension (2023) Sensitivity – 2 – 8° C, 72-hour hold

Pet Food (1-in-6 ratio) (375 g)											Pet Food (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 h	20 h	20 h						MKTTn		RVS							
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result		
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2.0,1 (1.2)	41	23.79	23.41	t	t	+	*Salmonella* spp.	Pos	51	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Small Dog IncrediBITES Beef	4,3,2,1,1 (2.2)	43	18.42	20.10	t	t	+	*Salmonella* spp.	Pos	53	ng	ng	ng	ng				Neg	PD
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	47	20.88	21.37	t	t	+	*Salmonella* spp.	Pos	57	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	107	19.89	20.45	t	t	+	*Salmonella* spp.	Pos	112	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	108	25.14	26.87	t	t	+	*Salmonella* spp.	Pos	113	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	109	-	-	ng	ng			Neg	114	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Life Protection Support Puppy Kibble	2,3,1,1,2 (1.8)	218	20.94	21.62	t	t	+	*Salmonella* spp.	Pos	263	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Premium Nutrition Kibble For Cats	2.0,4,2,1 (1.8)	220	25.67	26.61	m	m	+	*Salmonella* spp.	Pos	265	ng	ng	ng	ng				Neg	PD
	Complete Cat Kibble	1,2,4,2,4 (2.6)	222	21.83	22.34	t	t	+	*Salmonella* spp.	Pos	267	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	One Plus Support Kitten Kibble	0,1,2.0,1 (0.8)	224	-	-	ng	ng			Neg	269	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Little Bites Small Dog Kibble	1,2,3,3,1 (2.0)	226	20.91	22.45	t	t	+	*Salmonella* spp.	Pos	271	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2.8)	227	22.18	23.36	t	t	+	*Salmonella* spp.	Pos	272	ng	ng	ng	ng				Neg	PD
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2.6)	228	19.83	20.47	t	t	+	*Salmonella* spp.	Pos	273	ng	ng	ng	ng				Neg	PD
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2.6)	231	19.53	20.61	t	t	+	*Salmonella* spp.	Pos	276	ng	ng	ng	ng				Neg	PD
	Grain Free Dog Kibble	1,1,0,2.0 (0.8)	233	-	-	at	at			Neg	278	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2.0 (1.6)	235	21.48	21.87	t	t	+	*Salmonella* spp.	Pos	280	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Beef and Chicken Dog Kibble		635	-	-	at	at			Neg	650	ng	ng	ng	ng				Neg	NA
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	48	22.40	22.89	t	t	+	*Salmonella* spp.	Pos	58	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	50	20.83	21.20	t	t	+	*Salmonella* spp.	Pos	60	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	110	21.54	21.92	t	t	+	*Salmonella* spp.	Pos	115	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	111	23.87	24.38	t	t	+	*Salmonella* spp.	Pos	116	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1.8)	238	20.65	21.15	t	t	+	*Salmonella* spp.	Pos	283	ng	ng	ng	ng				Neg	PD
	Puppy Support Wet Dog Food	5,4,1,3,2 (3.0)	240	19.96	20.70	t	t	+	*Salmonella* spp.	Pos	285	ng	ng	ng	ng				Neg	PD
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng			Neg	287	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3.0)	244	20.89	21.96	t	t	+	*Salmonella* spp.	Pos	289	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2.0)	245	-	-	ng	ng			Neg	290	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1.6)	247	-	-	t	t	+	*Salmonella* spp.	Pos	292	t	t	t	t	+	+	*Salmonella* spp.	Pos	$ND_{FN(alt)}$
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2.0)	249	22.69	24.00	t	t	+	*Salmonella* spp.	Pos	294	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Shredded White Fish Tuna	2,1,0,3,2 (1.6)	253	-	-	at	at			Neg	298	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1.6)	255	23.82	24.82	t	t	+	*Salmonella* spp.	Pos	300	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2.0)	258	20.88	21.89	t	t	+	*Salmonella* spp.	Pos	303	ng	ng	ng	ng				Neg	PD
	Sliced Chicken Roast for Pets	1,2,4,5,1 (2.6)	261	21.68	22.32	m	m	+	*Salmonella* spp.	Pos	306	ng	ng	ng	ng				Neg	PD

Pet Food (1-in-10 ratio) (375 g)																		
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation									Final Agreement
				20 h	20 h	20 h			MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	XLD	HE	XLD	HE						
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1.2)	51	22.95	23.28	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1.6)	57	20.77	21.95	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2.4)	112	20.34	20.51	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1.8)	113	27.44	27.38	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1.0)	114	23.74	24.51	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1.8)	309	20.26	21.61	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2.6)	310	22.52	24.27	m	m	+	m	m	m	m	+	+	*Salmonella* spp.	Pos		PA
	One Plus Support Kitten Kibble	5,1,4,2,2 (2.8)	314	21.01	21.86	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2.0)	315	21.68	22.93	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3.4)	317	20.78	21.65	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2.4)	318	22.64	22.68	m	t	+	m	m	m	m	+	+	*Salmonella* spp.	Pos		PA
	Longevity Support Cat Kibble	5,2,2,4,3 (3.2)	319	21.79	22.52	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Beef Dog Kibble	1,6,0,5,2 (2.8)	322	20.81	21.77	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chicken Flavored Cat Treats	1,1,3,2,1 (1.6)	324	20.44	21.66	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Variety Pack Snap Dog Treats	3,2,4,2,2 (2.2)	326	22.95	23.30	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1.2)	58	23.75	25.32	m	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Beef Cuts in Gravy	2,2,3,1,2 (2.0)	60	21.04	21.38	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2.0)	115	22.68	23.52	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2.0)	116	24.60	25.58	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2.2)	327	20.59	21.19	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3.4)	328	20.92	21.08	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Puppy Support Wet Dog Food	3,3,1,0,1 (1.6)	330	21.7	22.00	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Joint Support Wet Dog Food	Natural contamination	332	21.39	21.76	m	m	+	at	at	at	at				Neg		PD
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2.0)	335	21.85	22.32	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Turkey and Chicken Pâté for Dogs	2,2,3,0,1 (1.6)	337	21.27	21.13	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3.2)	340	19.91	20.39	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Shredded White Fish Tuna	4,2,2,1,2 (2.2)	343	20.46	20.57	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2.2)	347	19.82	20.56	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3.6)	348	18.47	19.64	t	t	+	t	t	t	t	+	+	*Salmonella* spp.	Pos		PA
	Sliced Chicken Roast for Pets	2,2,4,3,2 (2.6)	351	21.66	22.22	m	m	+	m	m	m	m	+	+	*Salmonella* spp.	Pos		PA

Meat & Meat Products (375 g)																	Meat & Meat Products (25 g)											
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Final Result	Sample No	ISO 6579-1:2017 Confirmation								Final Agreement	
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]				MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h					XLD	HE	XLD	HE					8 h	24 h
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1.4)	1	30.02	27.28	31.04	27.23	m	m	m	m	+	+	*Salmonella* spp.	Pos	11	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1.4)	2	30.49	23.73	32.27	23.87	m	m	m	m	+	+	*Salmonella* spp.	Pos	12	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2.8)	3	32.60	22.13	32.27	22.24	m	m	m	m	+	+	*Salmonella* spp.	Pos	13	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	Natural contamination	4	36.54	34.39	38.78	34.05	m[2]	at[2]	m	m	+	+	*Salmonella* spp.	Pos	14	at	at	at	at				Neg	PD	PD
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1.8)	6	32.76	28.28	33.42	27.63	m	m	m	m	+	+	*Salmonella* spp.	Pos	16	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Raw Shaved Pork*	2,2,3,2,1 (2.0)	81	35.63	35.25	36.05	35.25	m	m	m	m	+	+	*Salmonella* spp.	Pos	89	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2.6)	82	31.80	26.71	33.08	27.54	m	m	m	m	+	+	*Salmonella* spp.	Pos	90	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2.0)	83	34.09	29.97	35.05	35.32	m	m	m	m	+	+	*Salmonella* spp.	Pos	91	at	at	at	at				Neg	PD	PD
	Raw Shaved Beef	1,5,1,2,2 (2.2)	86	30.45	23.10	31.32	24.13	m	m	m	m	+	+	*Salmonella* spp.	Pos	94	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2.4)	88	30.81	22.93	32.17	23.50	m	m	m	m	+	+	*Salmonella* spp.	Pos	96	at	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	461	-	-	-	-	at	at	at	at				Neg	512	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Lamb Loin Chops	1,3,3,1,3 (2.2)	463	-	-	-	-	at	at	at	at				Neg	514	at	at	at	at				Neg	NA	NA
	Flanken Beef Short Ribs*	Natural contamination	464	-	25.80	-	26.84	m[2]	m[2]	m	m	+	+	*Salmonella* spp.	Pos	515	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND FN(alt)	PA
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	467	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Fresh Diced Pork Belly*		628	-	-	-	-	at	at	at	at				Neg	643	at	at	at	at				Neg	NA	NA
	Raw Ground Beef (85% Lean)		629	-	-	-	-	at	at	at	at				Neg	644	at	at	at	at				Neg	NA	NA
	Fresh Thin Slice Bone in Pork Chops		630	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA
	Country Style Sausage*		631	-	-	-	-	at	at	at	at				Neg	646	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points

[2] Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																	Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h					XLD	HE	XLD	HE					8 h	24 h
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	Natural contamination	5	-	37.37	-	35.01	m[2]	at[2]	m	m	+	+	*Salmonella* spp.	Pos	15	at	at	at	at				Neg	NA FN(alt)	PD
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1.0)	8	36.94	31.67	36.53	32.83	m	m	m	m	+	+	*Salmonella* spp.	Pos	18	at	at	at	at	+	+	*Salmonella* spp.	Pos	PA	PA
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1.6)	10	37.36	23.84	37.07	23.81	m	m	m	m	+	+	*Salmonella* spp.	Pos	20	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	California Garlic Seasoned Marinated Pork Chops	2,1,0,2,3 (1.6)	84	35.32	33.18	37.13	34.13	m	m	m	m	+	+	*Salmonella* spp.	Pos	92	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2.6)	85	32.94	23.95	34.25	24.60	at	m	m	m	+	+	*Salmonella* spp.	Pos	93	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2.0)	87	34.55	24.10	35.30	25.21	m	m	m	m	+	+	*Salmonella* spp.	Pos	95	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	471	-	-	-	-	ng	at	at	at				Neg	522	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2.0)	472	36.08	24.46	36.25	25.38	at	m	m	m	+	+	*Salmonella* spp.	Pos	523	at	at	at	at				Neg	PD	PD
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	476	35.47	25.28	37.07	26.67	at	m	m	m	+	+	*Salmonella* spp.	Pos	527	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Tuscan Herb Pork Loin	5,1,1,0,3 (2.0)	478	33.37	22.24	34.67	23.42	m	m	m	m	+	+	*Salmonella* spp.	Pos	529	at	at	at	at				Neg	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	479	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	481	39.14	26.44	41.23	27.18	m	m	m	m	+	+	*Salmonella* spp.	Pos	532	at	at	at	at				Neg	PD	PD
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	483	35.37	27.06	36.83	34.58	m	m	m	m	+	+	*Salmonella* spp.	Pos	534	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Garlic and Herb Dry Rubbed Loin Chops		484	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA
	Street Taco Marinatied Steak Strips		632	-	-	-	-	at	at	at	at				Neg	647	at	at	at	at				Neg	NA	NA
	Roasted Garlic Marinated Ribeye Steak		633	-	-	-	-	at	at	at	at				Neg	648	at	at	at	at				Neg	NA	NA
	Al Pastor Marinated Pork Tips		634	-	-	-	-	at	at	at	at				Neg	649	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 H) and maximum (24 H) time points

[2] Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																	Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h					XLD	HE	XLD	HE					8 hr	24 h
Frozen	Frozen Ground Veal	1,1,3,3,5 (2.6)	488	32.53	22.03	3.49	22.68	t	t	m	m	+	+	*Salmonella* spp.	Pos	539	at	at	at	at				Neg	PD	PD
	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	489	-	-	-	-	ng	at	at	at				Neg	540	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	492	34.66	23.67	36.37	24.56	at	m	m	m	+	+	*Salmonella* spp.	Pos	543	at	at	at	at				Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	493	-	-	-	-	at	at	at	at				Neg	544	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Premium Pork Sausage Patties*	1,6,0,0,3 (2.0)	495	31.78	22.97	33.46	24.76	m	m	m	m	+	+	*Salmonella* spp.	Pos	546	at	at	at	at				Neg	PD	PD
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	496	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	497	31.64	23.42	32.52	24.52	m	m	m	m	+	+	*Salmonella* spp.	Pos	548	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	499	32.24	21.34	33.16	22.06	m	m	m	m	+	+	*Salmonella* spp.	Pos	550	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	80% Lean Beef Patties*	5,6,0,0,1 (2.4)	501	36.11	24.49	36.58	25.44	at	m	m	m	+	+	*Salmonella* spp.	Pos	552	at	at	at	at				Neg	PD	PD
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	504	34.13	22.62	35.13	23.44	ng	m	m	m	+	+	*Salmonella* spp.	Pos	555	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	506	33.83	22.45	34.56	23.23	at	m	m	m	+	+	*Salmonella* spp.	Pos	557	at	at	at	at				Neg	PD	PD
	Grass Fed Beef Burgers		507	-	-	-	-	at	at	at	at				Neg	558	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Meat & Meat Products (375 g)																	Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation									Sample No	ISO 6579-1:2017 Confirmation										
				8 h	24 h	8 h	24 h	8 h		24 h		Microbact Latex		Identification[1]	Final Result			MKTTn		RVS		Poly O	Poly H	Identification	Final Result	8 h	24 h
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	8 h	24 h					XLD	HE	XLD	HE						
Raw	73% Lean Ground Beef*	2,1,1,0,1 (1.0)	563	23.74	22.58	25.07	23.35	m	m	m	m	+	+	*Salmonella* spp.	Pos	632	at	at	at	at				Neg	PD	PD
	Shaved Pork*	1,2,1,1,1 (1.2)	565	26.36	21.64	27.68	22.91	m	m	m	m	+	+	*Salmonella* spp.	Pos	634	at	at	at	at				Neg	PD	PD
	Fresh Ground Pork*	4,1,0,1,2 (1.6)	568	23.99	22.95	24.60	23.28	m	m	m	m	+	+	*Salmonella* spp.	Pos	637	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Country Pork Sausage*	1,1,3,1,2 (1.6)	570	-	-	-	-	at	at	at	at				Neg	639	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Hot Italian Sausage*	1,1,2,1,4 (2.0)	572	-	-	-	-	at	at	at	at				Neg	641	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Raw Ground Pork*	1,1,3,1,1 (1.4)	573	26.39	22.54	27.26	23.51	m	m	m	m	+	+	*Salmonella* spp.	Pos	642	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Flat Iron Flank Steak	1,2,5,1,1 (2.0)	575	25.46	21.34	26.87	22.22	m	m	m	m	+	+	*Salmonella* spp.	Pos	512	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Lamb Loin Chops	1,3,3,1,3 (2.2)	577	23.19	20.91	24.68	21.63	m	m	m	m	+	+	*Salmonella* spp.	Pos	514	at	at	at	at				Neg	PD	PD
	Flanken Beef Short Ribs*	Natural contamination	578	-	-	-	-	at	at	at	at				Neg	515	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2.4)	581	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1.6)	585	30.39	24.13	31.00	24.34	m	m	m	m	+	+	*Salmonella* spp.	Pos	643	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Carne Asada Loin Flank Steak	6,0,0,1,2 (1.8)	586	-	-	-	-	at	at	at	at				Neg	644	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1.6)	588	27.03	27.93	27.92	28.30	m	m	at	m	+	+	*Salmonella* spp.	Pos	646	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Peppercorn Pork Tenderloin	1,2,2,3,0 (1.6)	590	26.64	21.92	27.66	22.16	m	m	m	m	+	+	*Salmonella* spp.	Pos	648	at	at	at	at				Neg	PD	PD
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1.6)	591	-	-	-	-	at	at	at	at				Neg	522	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Brown Sugar Pork Belly*	0,1,1,4,1 (1.4)	593	22.75	20.38	23.65	20.49	m	m	m	m	+	+	*Salmonella* spp.	Pos	524	at	at	at	at				Neg	PD	PD
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2.2)	596	24.56	22.22	26.49	22.43	m	m	m	m	+	+	*Salmonella* spp.	Pos	527	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2.2)	599	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2.2)	601	28.10	21.26	29.19	21.53	m	m	m	m	+	+	*Salmonella* spp.	Pos	532	at	at	at	at				Neg	PD	PD
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2.8)	603	-	-	-	-	at	at	at	at				Neg	534	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Garlic and Herb Dry Rubbed Loin Chops		604	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA
Frozen	Ground Beef Crumbles*	1,2,6,0,1 (2.0)	609	25.34	21.58	26.02	21.92	t	t	m	m	+	+	*Salmonella* spp.	Pos	540	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	91% Lean Beef Patties	4,5,1,0,1 (2.2)	612	26.51	21.22	27.35	21.59	m	m	m	m	+	+	*Salmonella* spp.	Pos	543	at	at	at	at				Neg	PD	PD
	85% Lean Beef Patties	1,5,0,2,2 (2.0)	613	35.38	31.18	36.58	31.70	m	m	m	m	+	+	*Salmonella* spp.	Pos	544	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Hot Pork Sausage Patties*	2,1,3,3,1 (2.0)	616	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2.0)	617	23.92	20.12	25.16	20.84	m	m	m	m	+	+	*Salmonella* spp.	Pos	548	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Pork Sausage Links*	4,0,1,1,2 (1.6)	619	-	-	-	-	ng	ng	at	at				Neg	550	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Country Style Pork Scrapple*	1,1,2,1,3 (1.6)	622	25.77	21.02	27.12	20.98	t	t	m	m	+	+	*Salmonella* spp.	Pos	553	at	at	at	at				Neg	PD	PD
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2.0)	624	26.86	19.89	28.01	20.12	m	m	m	m	+	+	*Salmonella* spp.	Pos	555	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2.4)	626	27.38	20.98	28.66	21.24	m	m	m	m	+	+	*Salmonella* spp.	Pos	557	at	at	at	at				Neg	PD	PD
	Grass Fed Beef Burgers	1,2,4,0,1 (1.6)	627	-	-	-	-	at	at	at	at				Neg	558	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND

* High fat (≥ 20%) content 6887 sample prep followed

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Category	Item	Inoculation Level	PIF (375 g) Sample No	SureTect Salmonella - QS5 18 h Instrument Value (C_t)	SureTect Salmonella - 7500 18 h Instrument Value (C_t)	Alternative Confirmation 18 h XLD	Alternative Confirmation 18 h BSA	Alternative Confirmation Microbact Latex	Alternative Confirmation Identification	Alternative Confirmation Final Result	PIF (25 g) Sample No	ISO 6579-1:2017 Confirmation MKTTn XLD	MKTTn HE	RVS XLD	RVS HE	Poly O	Poly H	Identification	Final Result	Final Agreement
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2.2)	151	19.47	20.12	t	t	+	*Salmonella* spp.	Pos	197	ng	ng	ng	ng				Neg	PD
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2.6)	152	20.36	20.78	t	t	+	*Salmonella* spp.	Pos	198	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1.6)	155	23.90	25.23	t	t	+	*Salmonella* spp.	Pos	201	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Oatmeal	2,1,0,1,3 (1.4)	157	25.05	25.39	t	t	+	*Salmonella* spp.	Pos	203	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Arrow Root Biscuits	1,1,1,4,2 (1.8)	159	21.39	23.29	m	t	+	*Salmonella* spp.	Pos	205	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Rice Based Baby Cereal	1,2,3,1,1 (1.6)	161	22.01	22.26	t	t	+	*Salmonella* spp.	Pos	207	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2.4)	163	20.86	21.59	m	t	+	*Salmonella* spp.	Pos	209	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1.4)	165	23.74	24.43	t	t	+	*Salmonella* spp.	Pos	211	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1.0)	167	-	-	ng	ng			Neg	213	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1.2)	168	21.94	22.60	t	t	+	*Salmonella* spp.	Pos	214	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2.0)	169	20.21	20.79	t	t	+	*Salmonella* spp.	Pos	215	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Banana and Strawberry Cereal Bars		636	-	-	ng	ng			Neg	651	ng	ng	ng	ng				Neg	NA
	Strawberry and Prune Cereal Bars		637	-	-	ng	ng			Neg	652	ng	ng	ng	ng				Neg	NA
	Sweet Potato and Apple Oatmeal		638	-	-	ng	ng			Neg	653	ng	ng	ng	ng				Neg	NA
	Raspberry and Apple Cereal Bars		640	-	-	ng	ng			Neg	655	ng	ng	ng	ng				Neg	NA
	Blueberry Cereal Snack Puffs		641	-	-	ng	ng			Neg	656	ng	ng	ng	ng				Neg	NA
	Organic Fruit Chews		642	-	-	ng	ng			Neg	657	ng	ng	ng	ng				Neg	NA

PIF (375 g)											PIF (25 g)									Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 h	18 h	18 h						MKTTn		RVS						
				Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result	
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula with Iron (no Probiotics)	2,3,2,2,1 (2.0)	65	18.76	19.51	t	t	+	*Salmonella* spp.	Pos	75	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2.2)	68	18.99	19.90	t	t	+	*Salmonella* spp.	Pos	78	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1.2)	69	24.37	28.13	t	t	+	*Salmonella* spp.	Pos	79	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Milk Based Infant Formula with Iron (no Probiotics)	2,1,2,3,1 (1.8)	117	21.79	23.07	t	t	+	*Salmonella* spp.	Pos	121	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1.8)	118	27.18	28.00	t	t	+	*Salmonella* spp.	Pos	122	ng	ng	ng	ng				Neg	PD
	Soy infant formula with Iron	4,3,5,1,1 (2.8)	126	17.98	19.51	m	m	+	*Salmonella* spp.	Pos	172	ng	ng	ng	ng				Neg	PD
	Milk Based infant Formula	6,2,1,0,4 (2.6)	128	18.79	22.41	t	t	+	*Salmonella* spp.	Pos	174	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Whole Milk Infant Formula	1,1,5,1,4 (2.4)	130	17.84	19.89	t	t	+	*Salmonella* spp.	Pos	176	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Goat Milk Based Infant Formula	6,2,1,1,6 (3.2)	131	19.44	20.74	t	m	+	*Salmonella* spp.	Pos	177	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2.6)	133	19.29	20.62	t	t	+	*Salmonella* spp.	Pos	179	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2.4)	135	18.39	19.55	t	t	+	*Salmonella* spp.	Pos	181	ng	ng	ng	ng				Neg	PD
	Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2.4)	137	20.44	20.52	t	t	+	*Salmonella* spp.	Pos	183	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
Powdered Infant Formula (**with Probiotics**)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1.6)	61	27.20	28.09	t	t	+	*Salmonella* spp.	Pos	71	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Dairy Infant Formula w/Probiotics	3,3,1,0,0 (1.4)	66	19.49	20.72	t	t	+	*Salmonella* spp.	Pos	76	ng	ng	ng	ng				Neg	PD
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2.0)	70	18.62	19.53	t	t	+	*Salmonella* spp.	Pos	80	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Total Milk Based Infant Formula w/Probiotics	5,6,0,0,1 (2.4)	119	19.72	21.14	t	t	+	*Salmonella spp.*	Pos	123	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Gentle Digestive Infant Formula w/Probiotics	2,3,4,1,1 (2.2)	120	21.10	22.60	t	t	+	*Salmonella* spp.	Pos	124	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	SoothePro for Gentle Tummies w/Probiotics	2,1,1,3,1 (1.6)	139	20.37	22.03	t	t	+	*Salmonella* spp.	Pos	185	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Hypoallergenic Infant Formula w/Iron and Probiotics	1,5,1,1,1 (1.8)	142	18.4	20.18	t	t	+	*Salmonella* spp.	Pos	188	ng	ng	ng	ng				Neg	PD
	Nan SupremePro w/ Probiotics	1,3,1,2,2 (1.8)	143	20.27	22.92	t	t	+	*Salmonella* spp.	Pos	189	ng	ng	ng	ng				Neg	PD
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2.0)	144	21.13	22.10	t	t	+	*Salmonella* spp.	Pos	190	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Neocate Amino Acid Based Infant Formula	1,2,2,2,3 (2.0)	145	21.42	23.14	t	t	+	*Salmonella* spp.	Pos	191	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Gold Plus Milk Based Infant Formula	2,1,2,0,2 (1.4)	147	22.69	23.77	t	t	+	*Salmonella* spp.	Pos	193	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1.6)	149	27.30	30.84	t	t	+	*Salmonella* spp.	Pos	195	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA
	Organic Dairy Infant Formula w/Iron and Probiotics		639	-	-	at	at			Neg	654	ng	ng	ng	ng				Neg	NA

Vegetables (375 g)																Vegetables (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				10 h	24 h	10 h	24 h	10 h		24 h		Microbact Latex		Identification[1]	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	XLD	BSA	10 h	24 h				XLD	HE	XLD	HE					10 h	24 h
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	3,2,1,1,1 (1.6)	22	26.02	23.72	27.02	24.44	m	m	m	m	+	+	*Salmonella* spp.	Pos	32	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Pea Tips and Sprouts	1,1,1,0,1 (0.8)	24	-	-	-	-	at	at	at	at				Neg	34	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Sprouting Cauliflower	2,3,2,2,1 (2.0)	25	24.72	20.52	25.15	21.29	m	m	m	m	+	+	*Salmonella* spp.	Pos	35	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Baby Spinach	2,1,1,0,1 (1.0)	26	-	-	-	-	at	at	at	at				Neg	36	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Spring Mix Greens	1,2,1,0,2 (1.2)	29	26.85	22.59	27.05	23.04	m	m	m	m	+	+	*Salmonella* spp.	Pos	39	m	m	m	m	+	+	*Salmonella spp.*	Pos	PA	PA
	Collard Greens	2,2,0,1,1 (1.2)	30	33.23	23.94	33.63	24.80	m	m	m	m	+	+	*Salmonella* spp.	Pos	40	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Alfalfa Sprouts	1,2,2,3,1 (1.8)	97	36.79	22.61	37.43	23.77	at	m	m	m	+	+	*Salmonella* spp.	Pos	102	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Clover Sprouts	2,2,0,1,2 (1.4)	98	34.04	22.42	35.30	23.05	m	m	t	t	+	+	*Salmonella* spp.	Pos	103	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Romaine Hearts	2,1,0,1,2 (1.2)	99	26.07	22.2	26.49	23.11	m	m	m	m	+	+	*Salmonella* spp.	Pos	104	at	at	at	at				Neg	PD	PD
	Turnip Greens	2,0,0,3,1 (1.2)	100	33.50	28.07	36.95	28.58	m[2]	at	m	m	+	+	*Salmonella* spp.	Pos	105	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Tender Whole Spinach	2,2,1,1,1 (1.4)	101	35.79	30.02	36.04	29.71	m[2]	at	m	m	+	+	*Salmonella* spp.	Pos	106	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Field Greens	2,1,3,1,0 (1.4)	352	29.32	27.81	30.80	28.23	m	m	m	m	+	+	*Salmonella* spp.	Pos	406	at	at	at	at				Neg	PD	PD
	Mixed Greens	Natural contamination	358	30.86	24.78	32.18	25.14	m	m	m	m	+	+	*Salmonella* spp.	Pos	412	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Romaine Head	natural contamination	359	38.26	31.79	38.01	32.38	m	m	m	m	+	+	*Salmonella* spp.	Pos	413	at	at	at	at				Neg	PD	PD
Vegetables	French Style Green Beans	1,8,0,0,1 (2.0)	361	28.82	23.85	29.53	24.62	m	m	m	m	+	+	*Salmonella* spp.	Pos	415	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA
	Cauliflower	Natural contamination	364	33.23	26.16	34.11	27.14	m	m	m	m	+	+	*Salmonella* spp.	Pos	418	at	at	at	at				Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1.6)	365	-	-	-	-	at	at	at	at				Neg	419	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Mini Seedless Cucumbers	3,4,0,4,0 (2.2)	367	-	-	-	-	at	at	at	at				Neg	421	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Artichokes	1,1,0,2,4 (1.6)	369	-	-	-	-	at	at	at	at				Neg	423	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Whole Kernel Corn	1,1,3,4,0 (1.8)	371	30.24	28.09	30.87	27.67	m	m	m	m	+	+	*Salmonella* spp.	Pos	425	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Frozen Sweet Corn	1,2,2,2,2 (1.4)	373	36.09	35.67	40.74	36.01	m	m	m	m	+	+	*Salmonella* spp.	Pos	427	at	at	at	at				Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1.4)	374	30.95	25.82	32.36	26.12	m	m	m	m	+	+	*Salmonella* spp.	Pos	428	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Butternut Squash	1,2,3,0,0 (1.2)	376	-	-	-	-	at	at	ng	at				Neg	430	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Frozen Broccoli	2,1,0,5,1 (1.8)	378	29.21	24.72	30.18	25.08	t	t	m	m	+	+	*Salmonella* spp.	Pos	432	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1.8)	379	28.16	23.66	29.03	24.01	t	t	m	m	+	+	*Salmonella* spp.	Pos	433	ng	ng	ng	ng				Neg	PD	PD
	Frozen Peas	1,1,3,1,1 (1.4)	381	25.17	23.63	26.38	23.38	m	t	m	t	+	+	*Salmonella* spp.	Pos	435	at	at	at	at				Neg	PD	PD
Fruits and juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1.2)	383	-	-	-	-	ng	ng	ng	ng				Neg	437	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2.6)	384	28.41	21.77	29.24	21.58	t	t	t	t	+	+	*Salmonella* spp.	Pos	438	at	at	at	at				Neg	PD	PD
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1.8)	386	-	-	-	-	ng	ng	ng	ng				Neg	440	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Peaches	4,5,1,1,0 (2.2)	387	26.58	22.92	27.56	22.67	t	t	m	m	+	+	*Salmonella* spp.	Pos	441	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Gala Apples	1,0,5,0,4 (2.0)	388	-	-	-	-	ng	at	at	at				Neg	442	t	t	t	t	+	+	*Salmonella* spp.	Pos	ND	ND
	Frozen Mango Chunks	0,2,2,3,1 (1.2)	390	-	-	-	-	at	at	at	at				Neg	444	m	m	m	m	+	+	*Salmonella* spp.	Pos	ND	ND
	Pineapple Wedges	1,5,3,2,1 (2.4)	391	27.38	20.70	27.94	21.30	t	t	t	t	+	+	*Salmonella* spp.	Pos	445	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Green Seedless Grapes	2,4,0,2,2 (2.0)	394	27.89	24.51	28.56	24.25	m	t	t	t	+	+	*Salmonella* spp.	Pos	448	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2.4)	396	28.96	19.83	30.45	19.91	t	t	t	t	+	+	*Salmonella* spp.	Pos	450	ng	ng	at	at				Neg	PD	PD
	Blackberries	1,1,3,4,5 (2.8)	400	25.76	19.01	26.78	19.52	t	t	t	t	+	+	*Salmonella* spp.	Pos	454	t	t	t	t	+	+	*Salmonella* spp.	Pos	PA	PA
	Fresh Bananas	Natural contamination	404	31.02	25.54	31.68	25.97	m	m	m	m	+	+	*Salmonella* spp.	Pos	458	m	m	m	m	+	+	*Salmonella* spp.	Pos	PA	PA

[1] Identical results produced at both minimum (10 h) and maximum (24 h) time points.

Animal Feed (150 g)[1]				Animal Feed (150 g)[1]					
				Alternative method 72 h storage at 5±3°C					
Category	Item	Inoculation Level	Sample No	QS5	7500 Fast	BSA	Latex	Result	Final Agreement (QS5 + 7500)
Pet Feed[1]									
Livestock Feed[1]									
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng		Neg	NA
	Insect meal		2319028	-	-	ng		Neg	NA
	Chicken meal		2319029	-	-	ng		Neg	NA
	Beef meal		2319030	-	-	ng		Neg	NA
	Fish meal		2319031	-	-	ng		Neg	NA
	Poultry protein concentrate		2319032	-	-	ng		Neg	NA
	Rice fibre		2319033	-	-	ng		Neg	NA
	Pea fibre		2319034	-	-	ng		Neg	NA
	Cereals		2319035	-	-	ng		Neg	NA
	Broad bean flour		2319036	-	-	ng		Neg	NA
	Soy proteins	2.4	2319037	28.81	28.03	t	*Salmonella* spp.	Pos	PA
	Insect meal	3.6	2319038	32.14	31.35	t	*Salmonella* spp.	Pos	PA
	Chicken meal	3.8	2319039	20.9	20.82	t	*Salmonella* spp.	Pos	PA
	Beef meal	3.6	2319040	20.55	19.63	t	*Salmonella* spp.	Pos	PA
	Fish meal	5.0	2319041	21.79	21.3	t	*Salmonella* spp.	Pos	PA
	Poultry protein concentrate	3.8	2319042	33.42	35.37	t	*Salmonella* spp.	Pos	PA
	Rice fibre	3.2	2319043	21	21.04	t	*Salmonella* spp.	Pos	PA
	Pea fibre	3.2	2319044	20.44	20.2	t	*Salmonella* spp.	Pos	PA
	Cereals	4.0	2319045	-	-	at		Neg	ND
	Broad bean flour	2.4	2319046	35.22	34.85	at		Pos	PA

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab, and Pet Feed and Livestock Feed samples were not analyzed for 72 h enrichment broth storage.

PRIMARY PRODUCTION SAMPLES																											
				Reference method: ISO 6579-1 & ISO 6579/A1 ♦						Alternative method: SureTect Salmonella																	
										BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C																
				MSRV			MKTTn broth			PCR						Confirmation							Final result		Agreement			
										7500 Fast			QS5			RVS											
																Typical colonies											
Year of analysis	Sample N°	Product (French name)	Product	Reading 24h/48h	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Final result	Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	*Brilliance* Salmonella	XLD	Latex test	Biochemical Gallery	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5	Category	Type
2023	**5221**	**Fèces de vache**	**Cow faeces**	+	+p	+M	+M	+M	+	34.34	34.02	+	30.87	32.50	+	+M	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5222**	**Fèces de génisse**	**Cow faeces**	+	+p	+p	+M	+p	+	34.31	34.81	+	32.12	30.65	+	+M	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5223**	**Pédichiffonnette environnement vache**	**Bootsocks (cow environment)**	+	+p	+p	+M	+M	+	22.65	35.31	+	20.60	33.37	+	+p	+M	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5224**	**Pédichiffonnette environnement génisse**	**Bootsocks (cow environment)**	+	+p	+p	+M	+M	+	23.09	34.59	+	21.18	32.87	+	+p	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5226**	**Fèces porc**	**Pork faeces**	d/d	+M	+p	+m	+M	+	36.85	34.98	+	36.20	33.65	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5227**	**Fèces porc**	**Pork faeces**	+	+p	+p	+M	+M	+	42.59	34.42	+	38.08	34.15	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5228**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	+	+M	+p	+M	+M	+	37.20	34.19	+	34.53	33.50	+	+M	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5229**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	+	+M	+p	+M	+M	+	37.97	34.88	+	36.88	32.77	+	+M	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2024	480	Fécès de porc	Pork faeces	-/-	/	/	+M (*P. mirabilis*)	-B	-	N/A	34.08	-	N/A	33.92	-	-B	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	481	Fécès de bovin	Beef faeces	-/-	/	/	-B	-B	-	N/A	34.62	-	N/A	32.31	-	-C	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	482	Fécès de bovin	Beef faeces	-/-	/	/	md/-	+M (atypical on TSA, oxydase+)	-	N/A	33.86	-	N/A	33.99	-	-B	-A	/	/	-	-	-	-	**NA**	**NA**	17	a
2024	483	Fécès de bovin	Beef faeces	-/d	-B	st	-A	-B	-	N/A	33.51	-	N/A	34.17	-	-C	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**484**	**Fécès de volaille**	**Poultry faeces**	-/d	-A	-C	-A	md (C. gillenii)	-	N/A	33.94	-	N/A	32.81	-	-B	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**485**	**Fécès de poule**	**Hen faeces**	+	+M	+p	+M	+1/2	+	26.16	33.58	+	25.88	33.26	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**486**	**Fécès de volaille**	**Poultry faeces**	+	p	p	+M	+p	+	N/A	33.17	-	N/A	33.25	-	-C	-A	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**487**	**Fécès de pigeon**	**Pigeon faeces**	-/-	/	/	-A	-A	-	N/A	34.08	-	N/A	33.88	-	-B	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**488**	**Fécès de volaille**	**Poultry faeces**	d/d	-A	-B	+1/2	+1/2	+	N/A	33.75	-	N/A	33.62	-	-B	-A	/	/	-	-	-	-	**ND**	**ND**	17	a
2024	**489**	**Fécès de volaille**	**Poultry faeces**	+	+p	+p	+1/2	+p	+	22.72	33.38	+	22.22	34.40	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**490**	**Fécès de volaille**	**Poultry faeces**	-/d	+p	+p	+M	+m	+	N/A	34.29	-	N/A	22.89	-	-A	-A	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**491**	**Fécès de volaille**	**Poultry faeces**	-/-	/	/	St	st	-	N/A	34.57	-	N/A	34.83	-	st	st	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**492**	**Fécès de bovin**	**Beef faeces**	-/-	/	/	-A	-B	-	N/A	34.52	-	N/A	32.66	-	-B	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**493**	**Fécès de bovin**	**Beef faeces**	-/-	/	/	md (*C. youngae*)	+1/2 (*C. youngae*)	-	N/A	33.98	-	N/A	21.66	-	-A	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**501**	**Paire de sterisox volaille**	**Bootsocks (poultry environment)**	+	+M	+p	+M	+M	+	N/A	33.96	-	N/A	31.96	-	st	-C	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**502**	**Pédichiffonette sol volaille**	**Bootsocks (poultry environment)**	+	+p	+p	+M	+M	+	21.09	33.15	+	20.38	31.83	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**652**	**Pédichiffonnette sol volaille**	**Bootsocks (poultry environment)**	d/d	+p	+p	+1/2	+M	+	23.45	33.94	+	23.46	35.55	+	+p	+M	+	+	+	+	+	+	**PA**	**PA**	17	a
2024	**653**	**Fécès poule**	**Poultry faeces**	+	+p	+p	+M	+p	+	25.03	34.77	+	25.54	35.62	+	+p	+M	+	+	+	+	+	+	**PA**	**PA**	17	a
2024	**654**	**Fécès volaille**	**Poultry faeces**	+	+p	+p	+M	+M	+	26.10	33.41	+	25.43	33.98	+	+p	+M	+	+	+	+	+	+	**PA**	**PA**	17	a
2024	**655**	**Fécès volaille**	**Poultry faeces**	-/d	-C	-C	-C	-C	-	N/A	33.26	-	N/A	24.55	-	st	-B	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**673**	**Fécès bovin**	**Beef faeces**	+	+p	+p	+M	+p	+	23.12	33.67	+	22.73	26.67	+	+p	+M	+	+	+	+	+	+	**PA**	**PA**	17	a

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRIMARY PRODUCTION SAMPLES																													
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1 ♦						Alternative method: SureTect Salmonella BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C														Category	Type
				MSRV			MKTTn broth		Final result	PCR						Confirmation						Final result		Agreement			
										7500 Fast			QS5			RVS Typical colonies											
				Reading 24h/48h	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	*Brilliance* Salmonella	XLD	Latex test	Biochemical Gallery	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5		
2023	**5225**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	+	+p	+p	+M	+M	+	32.44	34.93	+	29.47	32.78	+	+M	+m	+	+	+	+	+	+	**PA**	**PA**	17	b
2023	**5230**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	+	+M	+M	+m	+M	+	34.43	34.81	+	32.33	33.89	+	+m	+1/2	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**494**	**Eau abreuvoir de poule**	**Drinking water for hens**	-/-	/	/	md/-	-A	-	27.38	34.61	+	26.43	29.74	+	+M	+M	+	+	+	+	+	+	**PD**	**PD**	17	b
2024	**495**	**Eau abreuvoir de vache**	**Drinker water for cows**	+	-A	-A	-A	-A	-	N/A	34.13	-	N/A	31.63	-	-B	+d (1)/-	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**496**	**Litière sol volaille**	**Poultry litter**	-/-	/	/	-A	-A	-	N/A	36.47	-	N/A	36.98	-	-C	-A	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**497**	**Eau abreuvoir volaille**	**Drinker water for poultry**	-/-	/	/	-B	st	-	N/A	34.39	-	N/A	35.71	-	-C	-A	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**498**	**Eau abreuvoir volaille**	**Drinking water for poultry**	-/-	/	/	st	st	-	20.30	33.55	+	21.00	32.86	+	+p	+M	+	/	/	+	+	+	**PD**	**PD**	17	b
2024	**499**	**Litière volaille**	**Poultry litter**	-/-	/	/	+m (*P. mirabilis*)	-B	-	N/A/ 38.50/ N/A*	47.05/ 34.37/ 34.01*	i/+/- *	N/A/N/A /N/A*	39.69/ 35.27/ 31.64*	i/-/- *	+1/2	+1/2	+	+	+	+	+	-	**PD**	**NA** FN(alt)	17	b
2024	**500**	**Eau abreuvoir volaille**	**Drinker water for poultry**	-/-	/	/	st	st	-	N/A	34.01	-	N/A	23.20	-	st	st	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**503**	**Litière volaille**	**Poultry litter**	-/-	/	/	-B	st	-	N/A	33.19	-	N/A	31.68	-	st	-C	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**656**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	-/-	/	/	-B	-C	-	N/A	33.69	-	N/A	31.89	-	st	st	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**657**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	-/-	/	/	-B	-C	-	N/A	33.35	-	N/A	23.36	-	-C	-C	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**658**	**Chiffonnette environnement vache**	**Wipe (beef environment)**	-/-	/	/	-A	-C	-	27.59	33.66	+	26.27	24.24	+	+p	+M	+	+	+	+	+	+	**PD**	**PD**	17	b
2024	**659**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	-/-	/	/	-B	-A	-	39.76	33.74	+	36.71	26.47	+	+p	+M	+	+	+	+	+	+	**PD**	**PD**	17	b
2024	**660**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	-/-	/	/	+M	+p	+	N/A	33.44	-	N/A	31.60	-	-C	-B	/	/	/	-	-	-	**ND**	**ND**	17	b
2024	**661**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	-/d	+p	+p	d(2)	+p	+	N/A	33.60	-	N/A	32.88	-	-C	-B	/	/	/	-	-	-	**ND**	**ND**	17	b
2024	**662**	**Litière sol volaille**	**Poultry litter**	-/-	/	/	-A	-B	-	N/A	34.00	-	N/A	32.99	-	-B	-B	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**663**	**Litière volaille**	**Poultry litter**	-/d	-A	-A	+m (*C. braakii*)	+m(1) (*C. braakii*)	-	N/A	33.74	-	N/A	31.41	-	-B	-B	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**664**	**Litière porc**	**Pork litter**	d/d	-A	md (*H. alvei*)	md/-	-B	-	N/A	34.35	-	N/A	29.33	-	-C	-B	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**665**	**Eau abreuvoir porc**	**Pork drinker water**	d/+	+p	+p	+m	+p	+	36.12	33.55	+	33.90	31.49	+	+p	+md /+	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**666**	**Eau abreuvoir porc**	**Drinking water for pork**	-/-	/	/	st	st	-	33.59	36.02	+	32.37	30.42	+	+M	+md /+	+	+	+	+	+	+	**PD**	**PD**	17	b
2024	**667**	**Eau abreuvoir porc**	**Pork drinker water**	-/d	+M	+M	+1/2	+M	+	33.58	33.94	+	31.71	32.44	+	+M	+M	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**668**	**Eau abreuvoir porc**	**Pork drinker water**	d/+	pd (H2S-)	+p	md (H2S-)	+M	+	38.37	34.69	+	37.51	33.41	+	+p	+md /+	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**669**	**Eau abreuvoir bœuf**	**Beef drinker water**	d/+	pd (H2S-)	+p	pd (H2S-)	+p	+	28.06	34.97	+	27.38	34.90	+	+p	+d/ +	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**670**	**Eau abreuvoir bœuf**	**Beef drinker water**	d/+	Md (H2S-)	+p	pd (H2S-)	+p	+	N/A	33.59	-	N/A	34.91	-	st	st	/	/	/	-	-	-	**ND**	**ND**	17	b

PRIMARY PRODUCTION SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1 ♦					Alternative method: SureTect Salmonella BPW + 20 mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C													Final result		Agreement		Category	Type
				MSRV			MKTTn broth		Final result	PCR						Confirmation													
										7500 Fast			QS5			RVS Typical colonies													
				Reading 24h/48h	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		C_t target	Ct IPC	Result	C_t target	Ct IPC	Result	*Brilliance* Salmonella	XLD	Latex test	Biochemical Gallery	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5		
2024	**671**	**Eau abreuvoir bœuf**	**Beef drinker water**	d/+	pd (H2S-)	+p	pd (H2S-)	+p	+	21.46	34.84	+	21.84	28.09	+	+p	+d/+	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**672**	**Eau abreuvoir bœuf**	**Beef drinker water**	d/+	pd (H2S-)	+p	pd (H2S-)	+p	+	22.54	33.61	+	22.57	34.03	+	+p	+d/+	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	709	Chiffonnette environnement (barrière traite vache laitière)	Wipe (beef environment)	-/-	/	/	-B	-B	-	N/A	34.93	-	N/A	33.15	-	-C	-C	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	710	Chiffonnette environnement porc (caillebotis)	Wipe (pork environment)	-/-	/	/	-C	-B	-	N/A	35.58	-	N/A	33.43	-	-B	-B	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	711	Eau d'abreuvoir volaille	Poultry drinker water	-/-	/	/	-C	-B	-	N/A	34.02	-	N/A	29.20	-	-C	-C	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	712	Eau d'abreuvoir vache	Beef drinker water	-/-	/	/	-A	-C	-	N/A	34.90	-	N/A	29.71	-	-B	-B	/	/	/	-	-	-	**NA**	**NA**	17	b

PRIMARY PRODUCTION SAMPLES																									
					Alternative method: SureTect Salmonella																				
					After enrichment broth storage for 72 h at 5°C ± 3°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C																			
					PCR						Confirmation						Final result		Agreement					
					7500 Fast			QS5			RVS														
											Typical colonies														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1♦ Final result	Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	*Brilliance* Salmonella	XLD	Latex test	Biochemical Gallery (if necessary)	Reference method tests (if necessary)	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5	Category	Type
2023	**5221**	**Fèces de vache**	**Cow faeces**	+	33.40	35.50	+	35.84	+28.18	+	+m	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5222**	**Fèces de génisse**	**Cow faeces**	+	33.72	37.01	+	36.29	+30.12	+	+M	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5223**	**Pédichiffonnette environnement vache**	**Bootsocks (cow environment)**	+	21.02	34.19	+	21.36	+34.15	+	+M	+M	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5224**	**Pédichiffonnette environnement génisse**	**Bootsocks (cow environment)**	+	22.08	36.23	+	21.62	+33.32	+	+M	+m	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5226**	**Fèces porc**	**Pork faeces**	+	38.40	35.36	+	37.86	32.74	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5227**	**Fèces porc**	**Pork faeces**	+	38.89	34.55	+	39.99	36.01	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5228**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	+	38.49	37.05	+	37.22	34.20	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2023	**5229**	**Pédichiffonnette environnement porc**	**Bootsocks (pork environment)**	+	35.78	34.92	+	34.34	34.24	+	+m	-A	+	+	+	+	+	+	**PA**	**PA**	17	a
2024	480	Fécès de porc	Pork faeces	-	N/A	34.26	-	N/A	33.86	-	-B	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	482	Fécès de bovin	Beef faeces	-	N/A	34.04	-	N/A	20.85	-	-A	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	483	Fécès de bovin	Beef faeces	-	N/A	33.31	-	N/A	34.36	-	-C	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**484**	**Fécès de volaille**	**Poultry faeces**	-	N/A	34.47	-	N/A	34.59	-	-A	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**485**	**Fécès de poule**	**Hens' faeces**	+	28.20	34.03	+	28.17	34.20	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**486**	**Fécès de volaille**	**Poultry faeces**	+	N/A	34.11	-	N/A	34.45	-	st	-A	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**488**	**Fécès de volaille**	**Poultry faeces**	+	N/A	35.24	-	N/A	34.31	-	-A	+md/-	/	/		-	-	-	**ND**	**ND**	17	a
2024	**489**	**Fécès de volaille**	**Poultry faeces**	+	22.29	33.80	+	22.26	33.78	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**490**	**Fécès de volaille**	**Poultry faeces**	+	N/A	35.97	-	N/A	33.43	-	-A	-A	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**493**	**Fécès de bovin**	**Beef faeces**	-	N/A	34.68	-	N/A	33.93	-	-A	-A	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**501**	**Paire de sterisox volaille**	**Bootsocks (poultry environment)**	+	N/A	34.74	-	N/A	34.67	-	-C	-B	/	/	/	-	-	-	**ND**	**ND**	17	a
2024	**502**	**Pédichiffonette sol volaille**	**Bootsocks (poultry environment)**	+	21.35	34.27	+	21.47	34.27	+	+p	+M	+	/	+	+	+	+	**PA**	**PA**	17	a
2024	**652**	**Pédichiffonnette sol volaille**	**Bootsocks (poultry environment)**	+	22.46	33.01	+	21.33	34.29	+	+p	+M	+	/	/	+	+	+	**PA**	**PA**	17	a
2024	**653**	**Fécès poule**	**Poultry faeces**	+	25.72	34.27	+	24.18	30.15	+	+p	+M	+	/	/	+	+	+	**PA**	**PA**	17	a
2024	**654**	**Fécès volaille**	**Poultry faeces**	+	24.67	32.71	+	24.31	34.81	+	+p	+M	+	/	/	+	+	+	**PA**	**PA**	17	a
2024	**655**	**Fécès volaille**	**Poultry faeces**	-	N/A	33.65	-	N/A	34.26	-	st	-B	/	/	/	-	-	-	**NA**	**NA**	17	a
2024	**673**	**Fécès bovin**	**Beef faeces**	+	23.62	33.24	+	22.66	35.17	+	+p	+M	+	/	/	+	+	+	**PA**	**PA**	17	a
2023	**5225**	**Chiffonnette environnement vache**	**Wipe (cow environment)**	+	30.11	37.17	+	30.19	34.38	+	+m	+m	+	+	+	+	+	+	**PA**	**PA**	17	b
2023	**5230**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	+	34.20	35.38	+	32.69	33.06	+	+m	+1/2	+	+	+	+	+	+	**PA**	**PA**	17	b
2024	**494**	**Eau abreuvoir de poule**	**Drinking water for hens**	-	29.16	35.62	+	28.56	34.16	+	+M	+M	+	/	+	+	+	+	**PD**	**PD**	17	b
2024	**495**	**Eau abreuvoir de vache**	**Drinker water for cows**	-	N/A	34.95	-	N/A	19.39	-	-A	-A	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**498**	**Eau abreuvoir volaille**	**Drinking water for poultry**	-	22.10	33.60	+	21.80	33.21	+	+p	+M	+	/	+	+	+	+	**PD**	**PD**	17	b
2024	**499**	**Litière volaille**	**Poultry litter**	-	39.46	34.78	+	39.17	34.63	+	+1/2	+1/2	+	/	+	+	+	+	**PD**	**PD**	17	b
2024	**658**	**Chiffonnette environnement vache**	**Wipe (beef environment)**	-	23.24	33.69	+	22.33	35.41	+	+M	+M	+	/	/	+	+	+	**PD**	**PD**	17	b
2024	**659**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	-	38.73	33.01	+	34.93	19.00	+	+p	+M	+	/	/	+	+	+	**PD**	**PD**	17	b
2024	**660**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	+	N/A	33.69	-	N/A	33.03	-	-C	-B	/	/	/	-	-	-	**ND**	**ND**	17	b
2024	**661**	**Chiffonnette environnement porc**	**Wipe (pork environment)**	+	N/A	33.01	-	N/A	34.79	-	-C	-C	/	/	/	-	-	-	**ND**	**ND**	17	b
2024	**663**	**Litière volaille**	**Poultry litter**	-	N/A	32.20	-	38.65/N/A/N/A	34.79/34.30/34.32	+/-/-	-B	-B	/	/	/	-	-	-	**NA**	**$PD_{FP(alt)}$**	17	b
2024	**664**	**Litière porc**	**Pork litter**	-	N/A	33.98	-	N/A	34.87	-	-B	-B	/	/	/	-	-	-	**NA**	**NA**	17	b
2024	**665**	**Eau abreuvoir porc**	**Pork drinker water**	+	36.36	34.52	+	35.92	34.97	+	+p	+md/+	+	/	/	+	+	+	**PA**	**PA**	17	b
2024	**666**	**Eau abreuvoir porc**	**Drinking water for pork**	-	36.50	34.34	+	35.49	33.61	+	+p	+md (H2S-)	+	/	/	+	+	+	**PD**	**PD**	17	b
2024	**667**	**Eau abreuvoir porc**	**Pork drinker water**	+	35.11	34.31	+	35.30	34.99	+	+M	+1/2	+	/	/	+	+	+	**PA**	**PA**	17	b
2024	**668**	**Eau abreuvoir porc**	**Pork drinker water**	+	35.91	33.32	+	37.11	33.94	+	+p	+md (H2S-)	+	/	/	+	+	+	**PA**	**PA**	17	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

PRIMARY PRODUCTION SAMPLES																									
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 & ISO 6579/A1♦ Final result	Alternative method: SureTect Salmonella After enrichment broth storage for 72 h at 5°C ± 3°C + Regrowth (1 mL + 9 mL BPW) 4 h at 37°C ± 1°C																		Category	Type
					PCR						Confirmation						Final result		Agreement					
					7500 Fast			QS5			RVS													
											Typical colonies													
					Ct target	Ct IPC	Result	Ct target	Ct IPC	Result	*Brilliance* Salmonella	XLD	Latex test	Biochemical Gallery (if necessary)	Reference method tests (if necessary)	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5		
2024	**669**	**Eau abreuvoir bœuf**	**Beef drinker water**	+	26.72	33.86	+	27.14	34.35	+	+p	+md (H2S-)	+	/	/	+	+	+	**PA**	**PA**	17	b
2024	**670**	**Eau abreuvoir bœuf**	**Beef drinker water**	+	N/A	35.03	-	N/A	34.84	-	st	st	/	/	/	-	-	-	**ND**	**ND**	17	b
2024	**671**	**Eau abreuvoir bœuf**	**Beef drinker water**	+	22.55	33.20	+	22.91	34.12	+	+p	+md (H2S-)	+	/	/	+	+	+	**PA**	**PA**	17	b
2024	**672**	**Eau abreuvoir bœuf**	**Beef drinker water**	+	23.30	33.49	+	22.91	33.44	+	+p	+md (H2S-)	+	/	/	+	+	+	**PA**	**PA**	17	b

Appendix 5 - Raw Data of the RLOD studies

Chicken meat

PikoReal PCR Instrument

Salmonella Braenderup Ad915 Aerobic mesophilic flora: 7 x 10^3 CFU/g

N° Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect *Salmonella*				Positive/ total
			RVS		MKTTn		Result	Positive/ total	Protocol 1: BPW 20 h 37°C				
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			PCR		Confirmations	Result	
									Result	C_t			
1872	0	/	+m ni/-	-	-	-	-	0/6	-	/	/	-	0/6
1873			+m ni/-	-	-	-	-		-	/	/	-	
1874			+m ni/-	-	+3 ni/-	-	-		-	/	/	-	
1875			-	-	+m ni/-	-	-		-	/	/	-	
1876			+/-m (NC on TSA)	-	+m ni/-	-	-		-	/	/	-	
1877			+m ni/-	-	+m ni/-	-	-		-	/	/	-	
1878	1	0.2	+4 ni/+ (NC on TSA)	-	+m ni/-	-	-	0/6	-	/	/	-	0/6
1879			+4 ni/-	-	-	-	-		-	/	/	-	
1880			-	-	-	-	-		-	/	/	-	
1881			+3 ni/-	-	-	-	-		-	/	/	-	
1882			+4 ni/-	-	-	-	-		-	/	/	-	
1883			+m (NC on TSA)	-	-	-	-		-	/	/	-	
1884	2	0.4	+M	+p	+M	+M	+	3/6	+	35.62	+	+	3/6
1885			+M	+M	+M	+M	+		+	37.72	+	+	
1886			+m ni/-	-	+m ni/+ (NC on TSA)	-	-		-	/	/	-	
1887			+m ni/-	-	+1 ni/-	-	-		-	/	/	-	
1888			+m (NC on TSA)	-	+4 ni/-	-	-		-	/	/	-	
1889			+M	+M	+1/2 ni	+M	+		+	36.84	+	+	
1890	3	0.9	+M	+p	+1/2 ni	+M	+	4/6	+	36.53	+	+	3/6
1891			+M	+p	+M	+M	+		+	32.00	+	+	
1892			+m ni/-	-	-	-	-		-	/	/	-	
1893			+M	+M	+m ni	+M	+		-	/	+	-	
1894			+2 ni/-	-	-	-	-		-	/	/	-	
1895			+M	+M	+1/2	+M	+		+	31.49	+	+	
1896	4	4.4	+M	+M	+M	+M	+	6/6	+	30.47	+	+	6/6
1897			+M	+M	+M	+M	+		+	29	+	+	
1898			+M	+M	+1/2	+M	+		+	29.64	+	+	
1899			+M	+M	+m	+M	+		+	31.49	+	+	
1900			+M	+M	+M	+M	+		+	29.96	+	+	
1901			+m	+M	+1/2	+M	+		+	34.34	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

2 Raw Milk
***Salmonella* Ohio Ad1482**
48h at 2-8°C

Aerobic mesophilic flora: 5,4.10^7 CFU/g

PikoReal PCR Instrument

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella												
			RVS broth		MKTTn broth		Result	Positive/ Total	BPW+12mg/L Novobiocin 20h 37°C							ONE Broth-Salmonella + 12mg/L Novobiocin 20h 37°C						
									PCR result(Ct)	Confirmatory tests				Final result	Positive/ Total	PCR result(Ct)	Confirmatory tests				Final result	Positive/ Total
			XLD	ASAP	XLD	ASAP				*Brilliance* Salmonella Agar		RVS/*Brilliance* Salmonella Agar					*Brilliance* Salmonella Agar		RVS/*Brilliance* Salmonella Agar			
										Typical colonies	Latex	Typical colonies	Latex				Typical colonies	Latex	Typical colonies	Latex		
2353	0	0	-	-	-	-	-	0/5	i/-	-		-		-	0/5	i/-	-		-		-	0/5
2354			-	-	-	-	-		i/i/-*	-		-		-		i/-	-		-		-	
2355			-	-	-	-	-		i/-	-		-		-		i/-	-		-		-	
2356			-	-	-	-	-		i/i/-*	-		-		-		i/i/-*	-		-		-	
2357			-	-	-	-	-		i/-	-		-		-		i/i/-*	-		-		-	
2358	1	1,1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(29.59)	+mni/+	+	+M	+	+	12/20	+(27.53)	+mni/+	+	+p	+	+	9/20
2359			+1/2	+1/2	+M	+1/2	+		+(30.21)	+mni/+	+	+p	+	+		+(28.67)	+m	+	+p	+	+	
2360			+m	+m	+M	+M	+		i/i/-*	-		-		-		+(28.43)	+m	+	+p	+	+	
2361			-	-	-	-	-		i/i/-*	-		-		-		+(25.32)	+m	+	+M	+	+	
2362			+m	+m	+M	+1/2	+		i/+(33.93)	+mni/+	+	+M	+	+		+(26.28)	+m	+	+p	+	+	
2363			+m	+m	+M	+M	+		+(30.81)	+m	+	+p	+	+		i/i/-*	+d/+	+	+1/2	+	-	
2364			+m/+	+m/+	+d/+m	+d/+m	+		-	-		-		-		+(25.23)	+1/2	+	+M	+	+	
2365			-	-	-	-	-		+(30.55)	+mni/+	+	+p	+	+		i/i/-*	-		-		-	
2366			-	-	-	-	-		i/i/-*	-		-		-		i/i/-*	-		-		-	
2367			-	-	-	-	-		i/-	-		-		-		-/-/-	-		+d	+d	-	
2368			+md	+md	-	-	+		i/i/+(33.81)*	+d/+	+	+M	+	+		i/i/-*	-		-		-	
2369			+m	+m	+1/2	+M	+		+(32.88)	+mni/+	+	+M	+	+		i/-	-		-		-	
2370			-	-	-	-	-		i/-	-		-		-		i/i/-*	-		-		-	
2371			+1/2	+1/2	+M	+M	+		+(33.24	+mni/+	+	+M	+	+		+(28.85)	+m	+	+p	+	+	
2372			-	-	-	-	-		+(31.43)	+mni/+	+	+p	+	+		+(27.13)	+m/+	+	+p	+	+	
2373			-	-	-	-	-		+(37.05)	+md/+	+	+p	+	-		-	-		-		-	
2374			+m	+m	+M	+M	+		+(29.18)	+m/+	+	+M	+	+		+(27.5)	+m/+	+	+p	+	+	
2375			-	-	-	-	-		i/i/-*	-		-		-		i/i/-*	-		-		-	
2376			-	-	-	-	-		+(32.90)	+mni/+	+	+p	+	+		i/i/-*	-		-		-	
2377			+md/+m	+md/+m	-	-	+		+(28.17)	+m	+	+p	+	+		i/-	-		-		-	
2378	2	3,2	+m	+1/2	+M	+M	+	5/5	+(28.15)	+M	+	+p	+	+	5/5	+(26.00)	+M	+	+p	+	+	5/5
2379			+1/2	+1/2	+M	+M	+		+(27.67)	+M	+	+p	+	+		+(26.91)	+M	+	+p	+	+	
2380			+1/2	+1/2	+1/2	+M	+		+(29.15)	+1/2	+	+p	+	+		+(26.02)	+M	+	+p	+	+	
2381			+m	+m	+M	+M	+		+(27.01)	+M	+	+p	+	+		+(24.87)	+M	+	+p	+	+	
2382			+m	+m	+M	+M	+		+(28.07)	+1/2	+	+p	+	+		+(26.02)	+M	+	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Spinach

PikoReal PCR Instrument

Salmonella Virchow Ad 1721

Aerobic mesophilic flora: 2.6 x 10^3 CFU/g

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦				Result	Positive/total	Alternative method: SureTect Salmonella				Positive/total
			RVS		MKTTn				Protocol 1: BPW 20 h at 37°C				
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			PCR Result	PCR C_t	Confirmations	Result	
2081	0	/	-	-	-	-	-	0/6	-	/		-	0/6
2082			-	-	-	-	-		-	/		-	
2083			-	-	-	-	-		-	/		-	
2084			-	-	-	-	-		-	/		-	
2085			-	-	-	-	-		-	/		-	
2086			-	-	-	-	-		-	/		-	
2087	1	0.2	-	-	-	-	-	2/6	-	/		-	2/6
2088			-	-	-	-	-		-	/		-	
2089			+M	+M	+M	+M	+		+	26.29	+	+	
2090			-	-	-	-	-		-	/		-	
2091			+M	+M	+M	+M	+		+	26.30	+	+	
2092			-	-	-	-	-		-	/		-	
2093	2	0.4	-	-	-	-	-	3/6	-	/		-	3/6
2094			+M	+M	+M	+M	+		+	30.70	+	+	
2095			+M	+M	+M	+M	+		+	27.74	+	+	
2096			-	-	-	-	-		-	/		-	
2097			-	-	-	-	-		-	/		-	
2098			+M	+M	+M	+M	+		+	27.50	+	+	
2099	3	0.8	-	-	-	-	-	5/6	-	/		-	5/6
2100			+M	+M	+M	+M	+		+	26.46	+	+	
2101			+M	+M	+M	+M	+		+	27.26	+	+	
2102			+M	+M	+M	+M	+		+	26.43	+	+	
2103			+M	+M	+M	+M	+		+	26.89	+	+	
2104			+M	+M	+M	+M	+		+	26.92	+	+	
2776	4	1.0	+M	+M	+M	+M	+	5/6	+	27.32	+	+	5/6
2777			+M	+M	+M	+M	+		+	26.94	+	+	
2778			-	-	-	-	-		-	/		-	
2779			+M	+M	+M	+M	+		+	27.84	+	+	
2780			+M	+M	+M	+M	+		+	25.76	+	+	
2781			+M	+M	+M	+M	+		+	28.01	+	+	
2105	5	1.5	+M	+M	+M	+M	+	4/6	+	26.72	+	+	4/6
2106			+M	+M	+M	+M	+		+	25.59	+	+	
2107			+M	+M	+M	+M	+		+	26.14	+	+	
2108			-	-	-	-	-		-	/		-	
2109			+M	+M	+M	+M	+		+	26.09	+	+	
2110			-	-	-	-	-		-	/		-	
2782	6	1.8	+M	+M	+M	+M	+	6/6	+	26.17	+	+	6/6
2783			+M	+M	+M	+M	+		+	27.07	+	+	
2784			+M	+M	+M	+M	+		+	27.4	+	+	
2785			+M	+M	+M	+M	+		+	27.92	+	+	
2786			+M	+M	+M	+M	+		+	26.37	+	+	
2787			+M	+M	+M	+M	+		+	27.53	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Whole egg product
Salmonella Enteritidis 10

N° Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella				Positive/total
			RVS		MKTTn		Result	Positive/total	Protocol 1: BPW 20 h at 37°C				
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			PCR		Confirmations	Result	
									Result	C_t			
1902	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
1903			st	st	st	st	-		-	/	/	-	
1904			st	st	st	st	-		-	/	/	-	
1905			st	st	st	st	-		-	/	/	-	
1906			st	st	st	st	-		-	/	/	-	
1907			st	st	st	st	-		-	/	/	-	
1908	1	0.2	st	st	st	st	-	2/6	-	/	/	-	2/6
1909			st	st	st	st	-		-	/	/	-	
1910			+p	+p	+p	+p	+		+	25.30	+	+	
1911			st	st	st	st	-		-	/	/	-	
1912			st	st	st	st	-		-	/	/	-	
1913			+p	+p	+p	+p	+		+	25.51	+	+	
1914	2	0.3	st	st	st	st	-	3/6	-	/	/	-	3/6
1915			st	st	st	st	-		-	/	/	-	
1916			+p	+p	+p	+p	+		+	25.88	+	+	
1917			+p	+p	+p	+p	+		+	25.87	+	+	
1918			st	st	st	st	-		-	/	/	-	
1919			+p	+p	+p	+p	+		+	25.73	+	+	
1920	3	0.7	+p	+p	+p	+p	+	4/6	+	26.15	+	+	4/6
1921			+p	+p	+p	+p	+		+	25.36	+	+	
1922			st	st	st	st	-		-	/	/	-	
1923			+p	+p	+p	+p	+		+	25.63	+	+	
1924			+p	+p	+p	+p	+		+	25.47	+	+	
1925			st	st	st	st	-		-	/	/	-	
1926	4	1.4	+p	+p	+p	+p	+	5/6	+	26.47	+	+	5/6
1927			+p	+p	+p	+p	+		+	26.15	+	+	
1928			+p	+p	+p	+p	+		+	26.23	+	+	
1929			st	st	st	st	-		-	/	/	-	
1930			+p	+p	+p	+p	+		+	26.16	+	+	
1931			+p	+p	+p	+p	+		+	29.24	+	+	
5853	5	2.2	+p	+p	+p	+p	+	4/6	+	25.26	+	+	4/6
5854			+p	+p	+p	+p	+		+	26.12	+	+	
5855			st	st	st	st	-		-	/	/	-	
5856			+p	+p	+p	+p	+		+	25.23	+	+	
5857			st	st	st	st	-		-	/	/	-	
5858			+p	+p	+p	+p	+		+	26.34	+	+	
5859	6	3.2	+p	+p	+p	+p	+	6/6	+	25.61	+	+	6/6
5860			+p	+p	+p	+p	+		+	26.39	+	+	
5861			+p	+p	+p	+p	+		+	24.25	+	+	
5862			+p	+p	+p	+p	+		+	24.8	+	+	
5863			+p	+p	+p	+p	+		+	25.16	+	+	
5864			+p	+p	+p	+p	+		+	24.51	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Ground beef

PikoReal PCR Instrument

Salmonella Typhimurium AOOC060 Aerobic mesophilic flora: 6.0 x 10^2 CFU/g

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella									
			RVS		MKTTn		Result	Positive/ total	Protocol 3: BPW (pre-warmed 41.5°C) 8 h at 41.5°C					Protocol 3: BPW (pre-warmed 41.5°C) 24 h at 41.5°C				
									PCR		Confirmations	Result	Positive/total	PCR		Confirmations	Result	Positive/ total
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			Result	Ct				Result	C_t			
2411	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
2412			-	-	-	-	-		-	/	/	-		-	/	/	-	
2413			-	-	-	-	-		-	/	/	-		-	/	/	-	
2414			-	-	-	-	-		-	/	/	-		-	/	/	-	
2415			st	st	st	st	-		-	/	/	-		-	/	/	-	
2416			st	st	st	st	-		-	/	/	-		-	/	/	-	
2417	1	0.4	st	st	-	-	-	2/6	-	/	/	-	3/6	-	/	/	-	3/6
2418			-	-	-	-	-		+	35.21	+	+		+	26.30	+	+	
2419			-	-	-	-	-		+	34.05	+	+		+	25.46	+	+	
2420			+M	+M	+p	+p	+		-	/	/	-		-	/	/	-	
2421			-	-	-	-	-		-	/	/	-		-	/	/	-	
2422			+M	+M	+M	+M	+		+	33.53	+	+		+	26.16	+	+	
2423	2	0.8	+M	+p	+p	+M	+	3/6	+	38.19	+	+	6/6	+	29.56	+	+	6/6
2424			st	st	st	-	-		+	34.34	+	+		+	27.40	+	+	
2425			-	-	-	-	-		+	33.51	+	+		+	24.63	+	+	
2426			+p	+p	+p	+p	+		+	34.27	+	+		+	25.58	+	+	
2427			st	st	-	-	-		+	33.41	+	+		+	26.81	+	+	
2428			+M	+p	+p	+p	+		+	33.49	+	+		+	26.41	+	+	
2429	3	1.6	+p	+p	+p	+p	+	6/6	+	35.30	+	+	6/6	+	26.63	+	+	6/6
2430			+p	+p	+p	+p	+		+	34.05	+	+		+	27.37	+	+	
2431			+p	+p	+p	+p	+		+	33.72	+	+		+	26.09	+	+	
2432			+p	+p	+M	+M	+		+	35.27	+	+		+	27.03	+	+	
2433			+M	+p	+p	+p	+		+	32.75	+	+		+	25.58	+	+	
2434			+M	+p	+M	+M	+		+	33.90	+	+		+	27.92	+	+	
2435	4	3.2	+p	+p	+p	+M	+	6/6	+	32.05	+	+	6/6	+	25.08	+	+	6/6
2436			+M	+p	+M	+M	+		+	31.55	+	+		+	24.28	+	+	
2437			+p	+p	+p	+M	+		+	32.41	+	+		+	25.49	+	+	
2438			+p	+p	+p	+M	+		+	32.68	+	+		+	26.10	+	+	
2439			+p	+p	+p	+M	+		+	34.63	+	+		+	23.65	+	+	
2440			+p	+p	+p	+p	+		+	32.12	+	+		+	25.54	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Powdered infant formula with probiotics Anaerobic lactic flora: 1.3 10^6 CFU/g **PikoReal PCR Instrument**

***Salmonella* Anatum Ad298** **48 h at 2-8°C**

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella						
			RVS broth		MKTTn broth		Result	Positive/Total	BPW 16h 37°C						
									PCR result(Ct)	Confirmatory tests					Positive/Total
										Brilliance Salmonella		RVS/*Brilliance* Salmonella		Final result	
			XLD	ASAP	XLD	ASAP				Typical colonies	Latex	Typical colonies	Latex		
3378	0	0	st	st	st	st	-	0/5	-	st		st		-	0/5
3379			-	-	-	-	-		-	-		-		-	
3380			st	st	st	st	-		-	st		st		-	
3381			st	st	st	st	-		-	-		-		-	
3382			st	st	st	st	-		-	st		st		-	
3383	1	1.1	-	-	-	-	-	14/20	-	-		-		-	14/20
3384			+p	+p	+p	+p	+		+(31.73)	+p	+	+p	+	+	
3385			+p	+p	+p	+p	+		+(29.8)	+p	+	+p	+	+	
3386			+p	+p	+p	+p	+		+(26.31)	+p	+	+p	+	+	
3387			+p	+p	+p	+p	+		+(25.98)	+p	+	+p	+	+	
3388			+p	+p	+p	+p	+		+(27.03)	+p	+	+p	+	+	
3389			+p	+p	+p	+p	+		+(26.22)	+p	+	+p	+	+	
3390			+p	+p	+p	+p	+		+(27.89)	+p	+	+p	+	+	
3391			st	st	st	st	-		-	st		st		-	
3392			+p	+p	+p	+p	+		+(28.84)	+p	+	+p	+	+	
3393			+p	+p	+p	+p	+		+(26.28)	+p	+	+p	+	+	
3394			st	st	st	st	-		-	st		st		-	
3395			+p	+p	+p	+p	+		+(25.95)	+p	+	+p	+	+	
3396			+p	+p	+p	+p	+		+(29.2)	+p	+	+p	+	+	
3397			st	st	st	st	-		-	st		st		-	
3398			st	st	st	st	-		-	st		st		-	
3399			+p	+p	+p	+p	+		+(26.26)	+p	+	+p	+	+	
3400			+p	+p	+p	+p	+		+(29.55)	+p	+	+p	+	+	
3401			+p	+p	+p	+p	+		+(29.17)	+p	+	+p	+	+	
3402			st	st	st	st	-		-	st		st		-	
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(21.63)	+p	+	+p	+	+	5/5
3404			+p	+p	+p	+p	+		+(22.56)	+p	+	+p	+	+	
3405			+p	+p	+p	+p	+		+(21.02)	+p	+	+p	+	+	
3406			+p	+p	+p	+p	+		+(21.18)	+p	+	+p	+	+	
3407			+p	+p	+p	+p	+		+(21.74)	+p	+	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Balls for dog

Salmonella Derby 630

Aerobic mesophilic flora: 1.1 x 10^4 CFU/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella				Positive/total
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth-Salmonella + supplement				
			XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar			PCR		Confirmation	Result	
									Result	C_t			
5157	0	/	st	st	st	st	-	0/6	-	/	-	-	0/6
5158			st	st	st	st	-		-	/	-	-	
5159			st	st	st	st	-		-	/	-	-	
5160			st	st	st	st	-		-	/	-	-	
5161			st	st	st	st	-		-	/	-	-	
5162			st	st	st	st	-		-	/	-	-	
5163	1	0.2	st	st	st	st	-	2/6	+	24.14	+	+	3/6
5164			st	st	st	st	-		+	23.53	+	+	
5165			st	st	st	st	-		+	24.5	+	+	
5166			+p	+p	+p	+p	+		-	/	-	-	
5167			+p	+p	+p	+p	+		-	/	-	-	
5168			st	st	st	st	-		-	/	-	-	
5169	2	0.5	+p	+p	+p	+p	+	2/6	+	23.59	+	+	3/6
5170			+p	+p	+p	+p	+		+	23.34	+	+	
5171			st	st	st	st	-		-	/	-	-	
5172			st	st	st	st	-		+	24.77	+	+	
5173			st	st	st	st	-		-	/	-	-	
5174			st	st	st	st	-		-	/	-	-	
5175	3	1	+p	+p	+p	+p	+	6/6	-	/	-	-	4/6
5176			+p	+p	+p	+p	+		+	24.07	+	+	
5177			+p	+p	+p	+p	+		-	/	-	-	
5178			+p	+p	+p	+p	+		+	24.91	+	+	
5179			+p	+p	+p	+p	+		+	24.37	+	+	
5180			+p	+p	+p	+p	+		+	25.24	+	+	
5181	4	1.9	+p	+p	+p	+p	+	5/6	+	22.75	+	+	5/6
5182			+p	+p	+p	+p	+		+	23.32	+	+	
5183			+p	+p	+p	+p	+		+	23.04	+	+	
5184			st	st	st	st	-		+	23.11	+	+	
5185			+p	+p	+p	+p	+		+	23.37	+	+	
5186			+p	+p	+p	+p	+		-	/	-	-	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Raw Chicken Meat Aerobic mesophilic flora: 3.2 x 10^4 CFU/g

***Salmonella* Bredeney 975** **48 h at 3°C ± -2°C**

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/ Total	BPW + 12 mg/L novobiocin for 20 h at 37°C									
											Confirmatory tests							
			XLD	ASAP	XLD	ASAP			PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	*Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Typical colonies	Latex	Typical colonies	Latex				
2045	1	0	-	-	-	-	-	0/5	-	-	-		-		-	0/5	-	0/5
2046			-	-	-	-	-		-	-	-		-		-		-	
2047			-	-	-	-	-		-	-	-		-		-		-	
2048			-	-	-	-	-		-	-	-		-		-		-	
2049			-	-	-	-	-		-	-	-		-		-		-	
2151	2	1.0	+m (NC on TSA)	-	-	-	-	9/20	-	-	-		-		-	8/20	-	8/20
2152			+1/2	+1/2	+M	+M	+		+(28.33)	+(28.40)	+1/2	+	+M	+	+		+	
2153			+mni/-	-	-	-	-		-	-	-		-		-		-	
2154			+1/2	+1/2	+m	+M	+		+(26.88)	+(31.50)	+1/2	+	+M	+	+		+	
2155			+mni/+d(NC on TSA)	-	-	-	-		-	-	-		-		-		-	
2156			+mni/+d(NC on TSA)	-	-	-	-		-	-	-		-		-		-	
2157			+1/2	+1/2	+M	+M	+		-	-	-		-		-		-	
2158			+mni/+d(NC on TSA)	-	-	-	-		-	-	-		-		-		-	
2159			-	-	-	-	-		-	-	-		-		-		-	
2160			+mni/-	-	-	-	-		+(27.43)	+(26.50)	+M	+	+M	+	+		+	
2161			+m	+m	+M	+M	+		-	-	-		-		-		-	
2162			+mni/+d(NC on TSA)	-	-	-	-		-	-	-		-		-		-	
2163			+M	+1/2	+m	+M	+		+(27.50)	+(28.82)	+M	+	+M	+	+		+	
2164			+m	+m	+mni	+m	+		+(28.56)	+(33.74	+1/2	+	+1/2	+	+		+	
2165			+m	+mni	+m	+M	+		+(27.28)	+(33.47)	+1/2	+	+M	+	+		+	
2166			+mni/+d	+mni	-	+md	+		+(27.14)	+(37.01)	+1/2	+	+1/2	+	+		+	
2167			+mni/+d(NC on TSA)	-	-	-	-		-	-	-		-		-		-	
2168			-	-	-	-	-		-	-	-		-		-		-	
2169			-	-	-	-	-		-	-	-		-		-		-	
2170			+1/2	+1/2	+m	+M	+		+(28.55)	+(28.83)	+1/2	+	+M	+	+		+	
2171	3	2.7	+1/2	+1/2	+m	+M	+	5/5	+(25.04)	+(27.85)	+1/2	+	+M	+	+	3/5	+	3/5
2172			+m	+m	+mni/+	+M	+		+(28.76)	+(35.59)	+1/2	+	+M	+	+		+	
2173			+M	+M	+m	+M	+		+(26.48)	+(27.80)	+1/2	+	+M	+	+		+	
2174			+m	+m	+m	+M	+		i/i/-/+(31.41)**	+(31.13)	-		-		-		-	
2175			+M	+m	+M	+M	+		-	-	-		-		-		-	

Raw Milk Aerobic mesophilic flora: 5.4 x 10^7 CFU/g

***Salmonella* Ohio Ad1482** **48 h at 3°C ± 2°C**

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579 ♦						Alternative method : SureTect Salmonella									
									BPW + 12 mg/L novobiocin for 20 h at 37°C									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C_t) 7500Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical	Latex	Typical	Latex				
2353	0	0	-	-	-	-	-	0/5	i/-	-	-		-		-	0/5	-	0/5
2354			-	-	-	-	-		-	-	-		-		-		-	
2355			-	-	-	-	-		-	-	-		-		-		-	
2356			-	-	-	-	-		-	-	-		-		-		-	
2357			-	-	-	-	-		i/-	-	-		-		-		-	
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(30.77)	+(29.98)	+mni/+	+	+M	+	+	11/20	+	13/20
2359			+1/2	+1/2	+M	+1/2	+		+(32.04)	+(30.11)	+mni/+	+	+p	+	+		+	
2360			+m	+m	+M	+M	+		-	-	-		-		-		-	
2361			-	-	-	-	-		i/-	-	-		-		-		-	
2362			+m	+m	+M	+1/2	+		+(41.37)	+(33.32)	+mni/+	+	+M	+	+		+	
2363			+m	+m	+M	+M	+		+(32.59)	+(30.92)	+m	+	+p	+	+		+	
2364			+m/+	+m/+	+d/+m	+d/+m	+		-	-	-		-		-		-	
2365			-	-	-	-	-		+(33.16)	+(32.15)	+mni/+	+	+p	+	+		+	
2366			-	-	-	-	-		-	-	-		-		-		-	
2367			-	-	-	-	-		-	-	-		-		-		-	
2368			+md	+md	-	-	+		i/-/-**	+(37.85)	+d/+	+	+M	+	-		+	
2369			+m	+m	+1/2	+M	+		+(34.29)	+(31.86)	+mni/+	+	+M	+	+		+	
2370			-	-	-	-	-		-	-	-		-		-		-	
2371			+1/2	+1/2	+M	+M	+		+(35.52)	+(34.16)	+mni/+	+	+M	+	+		+	
2372			-	-	-	-	-		+(33.09)	+(32.38)	+mni/+	+	+p	+	+		+	
2373			-	-	-	-	-		-/+(36.76)**	+(35.86)	+md/+	+	+p	+	-		+	
2374			+m	+m	+M	+M	+		+(30.48)	+(31.13)	+m/+	+	+M	+	+		+	
2375			-	-	-	-	-		-	-	-		-		-		-	
2376			-	-	-	-	-		+(36.90)	+(32.21)	+mni/+	+	+p	+	+		+	
2377			+md/+m	+md/+m	-	-	+		+(30.28)	+(28.17)	+m	+	+p	+	+		+	
2378	2	3.2	+m	+1/2	+M	+M	+	5/5	+(30.00)	+(27.64)	+M	+	+p	+	+	5/5	+	5/5
2379			+1/2	+1/2	+M	+M	+		i/+(29.29)	+(29.26)	+M	+	+p	+	+		+	
2380			+1/2	+1/2	+1/2	+M	+		+(29.93)	+(28.85)	+1/2	+	+p	+	+		+	
2381			+m	+m	+M	+M	+		+(27.80)	+(28.79)	+M	+	+p	+	+		+	
2382			+m	+m	+M	+M	+		i/+(29.61)	+(29.89)	+1/2	+	+p	+	+		+	

*=1/10 diluted sample NA=No agglutination

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Raw Milk Aerobic mesophilic flora: 5.4 x 10^7 CFU/g

***Salmonella* Ohio Ad1482** **48 h at 3°C ± 2°C**

N° Sample	Level	Inoculation (CFU/25g)	Reference method : ISO 6579♦						Alternative method : SureTect Salmonella									
									ONE Broth Salmonella + 12 mg/L novobiocin for 20 h at 37°C									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C_t) 7500Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
2353	0	0	-	-	-	-	-	0/5	i/i/-*	-	-		-		-	0/5	-	0/5
2354			-	-	-	-	-		-	-	-		-		-		-	
2355			-	-	-	-	-		-	-	-		-		-		-	
2356			-	-	-	-	-		i/-/-**	+(45.78)	-		-		-		-	
2357			-	-	-	-	-		-	-	-		-		-		-	
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(29.96)	+(28.31)	+mni/+	+	+p	+	+	9/20	+	9/20
2359			+1/2	+1/2	+M	+1/2	+		+(29.46)	+(28.77)	+m	+	+p	+	+		+	
2360			+m	+m	+M	+M	+		i/+(29.35)	+(29.41)	+m	+	+p	+	+		+	
2361			-	-	-	-	-		+(26.11)	+(25.39)	+m	+	+M	+	+		+	
2362			+m	+m	+M	+1/2	+		+(26.49)	+(27.02)	+m	+	+p	+	+		+	
2363			+m	+m	+M	+M	+		i/-	-	+d/+	+	+1/2	+	-		-	
2364			+m/+	+m/+	+d/+m	+d/+m	+		+(27.16)	+(26.76)	+1/2	+	+M	+	+		+	
2365			-	-	-	-	-		-	-	-		-		-		-	
2366			-	-	-	-	-		-	-	-		-		-		-	
2367			-	-	-	-	-		-/-/-	-	-		+d	+d	-		-	
2368			+md	+md	-	-	+		-	-	-		-		-		-	
2369			+m	+m	+1/2	+M	+		i/-	-	-		-		-		-	
2370			-	-	-	-	-		i/-	-	-		-		-		-	
2371			+1/2	+1/2	+M	+M	+		+(32.07)	+(31.34)	+m	+	+p	+	+		+	
2372			-	-	-	-	-		i/+(28.03)	+(28.71)	+m/+	+	+p	+	+		+	
2373			-	-	-	-	-		-	-	-		-		-		-	
2374			+m	+m	+M	+M	+		i/+(28.44)	+(28.83)	+m/+	+	+p	+	+		+	
2375			-	-	-	-	-		i/i/-*	-	-		-		-		-	
2376			-	-	-	-	-		-	-	-		-		-		-	
2377			+md/+m	+md/+m	-	-	+		-	-	-		-		-		-	
2378	2	3.2	+m	+1/2	+M	+M	+	5/5	+(27.31)	+(26.79)	+M	+	+p	+	+	5/5	+	5/5
2379			+1/2	+1/2	+M	+M	+		+(28.21)	+(26.97)	+M	+	+p	+	+		+	
2380			+1/2	+1/2	+1/2	+M	+		i/+(26.92)	+(25.93)	+M	+	+p	+	+		+	
2381			+m	+m	+M	+M	+		+(25.85)	+(24.87)	+M	+	+p	+	+		+	
2382			+m	+m	+M	+M	+		+(26.34)	+(24.79)	+M	+	+p	+	+		+	

*=1/10 diluted sample NA=No agglutination

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Powdered Infant Formula with probiotics (25 g) Aerobic lactic flora: 1.3 x 10^6 CFU/g
***Salmonella* Anatum Ad298** **48 h at 3°C ± 2°C**

N° Sample	Level	Inoculation (CFU/25 g)	Reference method : ISO 6579♦						Alternative method: SureTect Salmonella									
									BPW for 16 h at 37°C									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
3378	0	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5		0/5
3379			-	-	-	-	-		-	-	-		-		-			
3380			st	st	st	st	-		-	-	st		st		-			
3381			st	st	st	st	-		-	-	-		-		-			
3382			st	st	st	st	-		-	-	st		st		-			
3383	1	1.1	-	-	-	-	-	14/20	-	-	-		-		-	14/20		14/20
3384			+p	+p	+p	+p	+		+(25.84)	+(29.72)	+p	+	+p	+	+			
3385			+p	+p	+p	+p	+		+(28.62)	+(30.98)	+p	+	+p	+	+			
3386			+p	+p	+p	+p	+		+(27.44)	+(33.46)	+p	+	+p	+	+			
3387			+p	+p	+p	+p	+		+(27.87)	+(33.64)	+p	+	+p	+	+			
3388			+p	+p	+p	+p	+		+(27.40)	+(31.18)	+p	+	+p	+	+			
3389			+p	+p	+p	+p	+		+(27.58)	+(32.60)	+p	+	+p	+	+			
3390			+p	+p	+p	+p	+		+(28.73)	+(33.40)	+p	+	+p	+	+			
3391			st	st	st	st	-		i/-	-	st		st		-			
3392			+p	+p	+p	+p	+		+(26.31)	+(27.26)	+p	+	+p	+	+			
3393			+p	+p	+p	+p	+		+(27.51)	+(31.87)	+p	+	+p	+	+			
3394			st	st	st	st	-		-	-	st		st		-			
3395			+p	+p	+p	+p	+		+(26.20)	+(29.05)	+p	+	+p	+	+			
3396			+p	+p	+p	+p	+		+(30.41)	+(36.32)	+p	+	+p	+	+			
3397			st	st	st	st	-		-	-	st		st		-			
3398			st	st	st	st	-		-	-	st		st		-			
3399			+p	+p	+p	+p	+		+(29.21)	+(30.78)	+p	+	+p	+	+			
3400			+p	+p	+p	+p	+		+(30.88)	+(32.52)	+p	+	+p	+	+			
3401			+p	+p	+p	+p	+		+(30.18)	+(29.66)	+p	+	+p	+	+			
3402			st	st	st	st	-		-	-	st		st		-			
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(24.18)	+(26.99)	+p	+	+p	+	+	5/5		5/5
3404			+p	+p	+p	+p	+		+(24.04)	+(26.54)	+p	+	+p	+	+			
3405			+p	+p	+p	+p	+		+(23.22)	+(27.17)	+p	+	+p	+	+			
3406			+p	+p	+p	+p	+		+(24.33)	+(27.29)	+p	+	+p	+	+			
3407			+p	+p	+p	+p	+		+(23.88)	+(28.48)	+p	+	+p	+	+			

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Frozen spinach Aerobic mesophilic flora: 8.4 x 10^7 CFU/g

***Salmonella* Virchow Ad1721** **One week at -20°C**

N° Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW + 12 mg/L novobiocin 20 h 37°C									
									PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
7295	1	0	-	-	-	-	-	0/5	-	-	-		-		-	0/5	-	0/5
7296			-	-	-	-	-		-	-	-		-		-		-	
7297			-	-	-	-	-		-	-	-		-		-		-	
7298			-	-	-	-	-		-	-	-		-		-		-	
7299			-	-	-	-	-		-	-	-		-		-		-	
7300	2	0.7	+M	+M	+M	+M	+	7/20	+(23.68)	+(21.10)	+1/2	+	+M	+	+	7/20	+	7/20
7301			-	-	-	-	-		+(22.87)	+(21.01)	+M	+	+M	+	+		+	
7302			+M	+M	+M	+M	+		-	-	-		-		-		-	
7303			-	-	-	-	-		-	-	-		-		-		-	
7304			-	-	-	-	-		-	-	-		-		-		-	
7305			-	-	-	-	-		-	-	-		-		-		-	
7306			-	-	-	-	-		-	-	-		-		-		-	
7307			+M	+M	+M	+M	+		-	-	-		-		-		-	
7308			+M	+M	+M	+M	+		+(23.71)	+(20.66)	+M	+	+p	+	+		+	
7309			-	-	-	-	-		-	-	-		-		-		-	
7310			+M	+M	+M	+M	+		+(22.72)	+(19.47)	+M	+	+p	+	+		+	
7311			+M	+M	+M	+M	+		-	-	-		-		-		-	
7312			-	-	-	-	-		-	-	-		-		-		-	
7313			-	-	-	-	-		-	-	-		-		-		-	
7314			-	-	-	-	-		-	-	-		-		-		-	
7315			-	-	-	-	-		+(22.27)	+(20.38)	+M	+	+p	+	+		+	
7316			+M	+M	+M	+M	+		+(23.19)	+(20.44)	+M	+	+p	+	+		+	
7317			-	-	-	-	-		-	-	-		-		-		-	
7318			-	-	-	-	-		+(27.71)	+(24.66)	+1/2	+	+p	+	+		+	
7319			-	-	-	-	-		-	-	-		-		-		-	
7320	3	1.9	+M	+M	+M	+M	+	5/5	+(22.16)	+(20.81)	+M	+	+p	+	+	5/5	+	5/5
7321			+M	+M	+1/2	+M	+		+(22.57)	+(21.59)	+M	+	+p	+	+		+	
7322			+M	+M	+M	+M	+		+(21.87)	+(21.67)	+M	+	+p	+	+		+	
7323			+M	+M	+M	+M	+		+(23.95)	+(23.04)	+M	+	+p	+	+		+	
7324			+M	+M	+M	+M	+		+(24.06)	+(22.30)	+M	+	+p	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Fish terrine Aerobic mesophilic flora: <20 CFU/g

***Salmonella* Derby Ad1093** **48 h at 3°C± 2°C**

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW + 12 mg/L novobiocin for 20 h at 37°C									
											Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance Salmonella*					
			XLD	ASAP	XLD	ASAP			PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Typical colonies	Latex	Typical colonies	Latex				
7163	1	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
7164			st	st	st	st	-		-	-	st		st		-		-	
7165			st	st	st	st	-		-	-	st		st		-		-	
7166			st	st	st	st	-		-	-	st		st		-		-	
7167			st	st	st	st	-		-	-	st		st		-		-	
7173	2	0.7	st	st	st	st	-	7/20	+(20.54)	+(21.73)	+p	+	+p	+	+	9/20	+	9/20
7174			st	st	st	st	-		-	-	st		st		-		-	
7175			+p	+p	+p	+p	+		+(21.94)	+(21.86)	+p	+	+p	+	+		+	
7176			st	st	st	st	-		+(21.54)	+(21.35)	+p	+	+p	+	+		+	
7177			st	st	st	st	-		-	-	st		st		-		-	
7178			+p	+p	+p	+p	+		+(21.44)	+(21.73)	+p	+	+p	+	+		+	
7179			st	st	st	st	-		+(22.17)	+(22.29)	+p	+	+p	+	+		+	
7180			+p	+p	+p	+p	+		+(22.01)	+(21.86)	+p	+	+p	+	+		+	
7181			st	st	st	st	-		+(22.16)	+(21.16)	+p	+	+p	+	+		+	
7182			st	st	st	st	-		-	-	st		st		-		-	
7183			st	st	st	st	-		-	-	st		st		-		-	
7184			st	st	st	st	-		-	-	st		st		-		-	
7185			st	st	st	st	-		-	-	st		st		-		-	
7186			+p	+p	+p	+p	+		-	-	st		st		-		-	
7187			st	st	st	st	-		+(20.28)	+(20.96)	+p	+	+p	+	+		+	
7188			+p	+p	+p	+p	+		-	-	st		st		-		-	
7189			st	st	st	st	-		-	-	st		st		-		-	
7190			st	st	st	st	-		+(20.19)	+(19.69)	+p	+	+p	+	+		+	
7191			+p	+p	+p	+p	+		-	-	st		st		-		-	
7192			+p	+p	+p	+p	+		-	-	st		st		-		-	
7168	3	2.0	+p	+p	+p	+p	+	5/5	-	-	st		st		-	3/5	-	3/5
7169			+p	+p	+p	+p	+		+(20.28)	+(20.19)	+p	+	+p	+	+		+	
7170			+p	+p	+p	+p	+		-	-	st		st		-		-	
7171			+p	+p	+p	+p	+		+(20.52)	+(20.78)	+p	+	+p	+	+		+	
7172			+p	+p	+p	+p	+		+(20.89)	+(22.18)	+p	+	+p	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Ground beef Aerobic mesophilic flora: 2.0 x 10^2 CFU/g
***Salmonella* Typhimurium AOOC060** **48 h at 3°C ± 2°C**

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 9 h at 41.5°C									
									PCR result (C_t) 7500Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5		0/5
2432			st	st	-	-	-		-	-	st		st		-		-	
2433			st	st	st	st	-		-	-	st		st		-		-	
2434			st	st	st	st	-		-	-	st		st		-		-	
2435			st	st	st	st	-		-	-	st		st		-		-	
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20
2437			st	st	st	st	-		-	-	st		st		-		-	
2438			st	st	st	st	-		+(24.00)	+(24.51)	+p	+	+p	+	+		+	
2439			st	st	st	st	-		-	-	st		st		-		-	
2440			st	st	st	st	-		+(26.78)	+(29.23)	+p	+	+p	+	+		+	
2441			st	st	st	st	-		-/+(42.02)**	+(48.46)	st		st		-		-	
2442			st	st	st	st	-		-	-	st		st		-		-	
2443			+p	+p	+p	+p	+		-	-	st		st		-		-	
2444			st	st	st	st	-		-	-	st		st		-		-	
2445			+p	+p	+p	+p	+		+(25.41)	+(26.99)	+p	+	+p	+	+		+	
2446			+p	+p	+p	+p	+		+(26.67)	+(27.24)	+p	+	+p	+	+		+	
2447			+p	+p	+p	+p	+		+(25.50)	+(25.60)	+p	+	+p	+	+		+	
2448			st	st	st	st	-		+(26.17)	+(25.58)	+p	+	+p	+	+		+	
2449			+p	+p	+p	+p	+		-	-	st		st		-		-	
2450			st	st	st	st	-		-	-	st		st		-		-	
2451			+p	+p	+p	+p	+		-	-	st		st		-		-	
2452			+p	+p	+p	+p	+		+(25.57)	+(25.41)	+M	+	+p	+	+		+	
2453			+p	+p	+p	+p	+		+(28.38)	+(27.99)	+M	+	+p	+	+		+	
2454			st	st	st	st	-		+(25.90)	+(26.38)	+M	+	+p	+	+		+	
2455			st	st	st	st	-		+(27.72)	+(27.28)	+M	+	+p	+	+		+	
2456	2	3.0	+p	+p	+p	+p	+	3/5	+(24.49)	+(24.14)	+p	+	+p	+	+	5/5	+	5/5
2457			st	st	st	st	-		+(26.87)	+(24.87)	+p	+	+p	+	+		+	
2458			st	st	st	st	-		+(25.82)	+(23.96)	+p	+	+p	+	+		+	
2459			+p	+p	+p	+p	+		+(27.63)	+(26.44)	+p	+	+p	+	+		+	
2460			+p	+p	+p	+p	+		+(27.18)	+(27.92)	+p	+	+p	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Ground beef Aerobic mesophilic flora: 2.0 x 10^2 CFU/g

***Salmonella* Typhimurium AOOC060** **48 h at 3°C ± 2°C**

N°Sample	Level	Inoculation (CFU/25 g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 24 h at 41.5°C									
									PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/ Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
2432			st	st	-	-	-		-	-	-		-		-		-	
2433			st	st	st	st	-		-	-	st		st		-		-	
2434			st	st	st	st	-		-	-	st		st		-		-	
2435			st	st	st	st	-		-	-	st		st		-		-	
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20
2437			st	st	st	st	-		-	-	st		st		-		-	
2438			st	st	st	st	-		+(22.30)	+(22.92)	+p	+	+M	+	+		+	
2439			st	st	st	st	-		-	-	st		st		-		-	
2440			st	st	st	st	-		+(23.59)	+(22.06)	+p	+	+M	+	+		+	
2441			st	st	st	st	-		-	-	st		st		-		-	
2442			st	st	st	st	-		-	-	st		st		-		-	
2443			+p	+p	+p	+p	+		-	-	st		st		-		-	
2444			st	st	st	st	-		-	-	st		st		-		-	
2445			+p	+p	+p	+p	+		+(23.36)	+(22.81)	+p	+	+M	+	+		+	
2446			+p	+p	+p	+p	+		+(24.73)	+(23.20)	+p	+	+M	+	+		+	
2447			+p	+p	+p	+p	+		+(22.60)	+(22.29)	+p	+	+M	+	+		+	
2448			st	st	st	st	-		+(21.31)	+(22.33)	+p	+	+M	+	+		+	
2449			+p	+p	+p	+p	+		-	-	st		st		-		-	
2450			st	st	st	st	-		-	-	st		st		-		-	
2451			+p	+p	+p	+p	+		-	-	st		st		-		-	
2452			+p	+p	+p	+p	+		+(21.76)	+(22.47)	+p	+	+p	+	+		+	
2453			+p	+p	+p	+p	+		+(22.06)	+(22.70)	+p	+	+p	+	+		+	
2454			st	st	st	st	-		+(21.78)	+(21.42)	+p	+	+p	+	+		+	
2455			st	st	st	st	-		+(21.85)	+(22.95)	+p	+	+p	+	+		+	
2456	2	3.0	+p	+p	+p	+p	+	3/5	+(21.80)	+(21.70)	+p	+	+p	+	+	5/5	+	5/5
2457			st	st	st	st	-		+(22.82)	+(22.72)	+p	+	+p	+	+		+	
2458			st	st	st	st	-		+(21.30)	+(20.61)	+p	+	+p	+	+		+	
2459			+p	+p	+p	+p	+		+(21.57)	+(23.26)	+p	+	+p	+	+		+	
2460			+p	+p	+p	+p	+		+(21.73)	+(23.58)	+p	+	+p	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Process water Anaerobic lactic flora: 2.02 x 10^5 CFU/g

***Salmonella* Livingstone A00L058** **48 h at 3°C ± 2°C**

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella									
									BPW for 20 h at 37°C									
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance Salmonella		RVS/*Brilliance* Salmonella					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
2511	0	0	-	-	-	-	-	0/5	-	-	-		-		-	0/5	-	0/5
2512			st	st	st	st	-		-	-	st		st		-		-	
2513			st	st	st	st	-		-	-	st		st		-		-	
2514			st	st	st	st	-		-	-	st		st		-		-	
2515			st	st	st	st	-		-	-	st		st		-		-	
2516	1	0.7	st	st	st	st	-	9/20	-	-	st		st		-	8/20	-	9/20
2517			+p	+p	+p	+p	+		+(22.32)	+(22.15)	+p	+	+p	+	+		+	
2518			st	st	st	st	-		-	-	st		st		-		-	
2519			+p	+p	+p	+p	+		+(22.37)	+(21.72)	+p	+	+p	+	+		+	
2520			+M	+M	+M	+M	+		+(22.19)	+(20.79)	+M	+	+p	+	+		+	
2521			st	st	st	st	-		-	-	st		st		-		-	
2522			+p	+p	+p	+p	+		+(23.07)	+(21.60)	+p	+	+p	+	+		+	
2523			-	-	-	-	-		-	-	-		-		-		-	
2524			+p	+p	+p	+p	+		+(21.10)	+(21.51)	+p	+	+p	+	+		+	
2525			-	-	-	-	-		-	-	-		-		-		-	
2526			+p	+p	+p	+p	+		+(22.08)	+(21.81)	+p	+	+p	+	+		+	
2527			-	-	-	-	-		-	-	-		-		-		-	
2528			st	st	st	st	-		-	-	st		st		-		-	
2529			+M	+M	+M	+M	+		+(22.03)	+(21.94)	+M	+	+M	+	+		+	
2530			st	st	st	st	-		-	-	-		st		-		-	
2531			st	st	st	st	-		-	-	st		st		-		-	
2532			+1/2	+1/2	+1/2	+1/2	+		-/-/-/- **	+(38.53)	-		+M	+	-		+	
2533			st	st	st	st	-		-	-	-		st		-		-	
2534			+p	+p	+p	+p	+		+(22.59)	+(21.95)	+p	+	+p	+	+		+	
2535			st	st	st	st	-		+(39.05)/- **	-	st (x5)		st		-		-	
2536	2	2.1	+M	+M	+M	+M	+	5/5	+(21.63)	+(22.78)	+p	+	+M	+	+	5/5	+	5/5
2537			+M	+M	+M	+M	+		+(24.06)	+(21.84)	+1/2	+	+M	+	+		+	
2538			+p	+p	+p	+p	+		+(22.35)	+(23.79)	+p	+	+M	+	+		+	
2539			+p	+p	+p	+p	+		+(21.42)	+(21.63)	+p	+	+M	+	+		+	
2540			+p	+p	+p	+p	+		+(21.34)	+(22.25)	+p	+	+M	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Powdered infant formula with probiotics (375 g) Anaerobic lactic flora: 5.4 x 10^6 CFU/g
***Salmonella* Mbandaka Ad1810** **2 weeks at room temperature (23 ± 5°C)**

N°Sample	Level	Inoculation (CFU/25g)	Reference method: ISO 6579♦						Alternative Method: SureTect *Salmonella*									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW 16 h at 37°C									
									PCR result (C_t) 7500 Fast	PCR result (C_t) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance *Salmonella*		RVS/Brilliance *Salmonella*					
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
585	0	0	st	st	st	st	-	0/5	-	-	st	/	st	/	-	0/5	-	0/5
586			st	st	st	st	-		-	-	st	/	st	/	-		-	
587			st	st	st	st	-		-	-	st	/	st	/	-		-	
588			st	st	st	st	-		-	-	st	/	st	/	-		-	
589			st	st	st	st	-		-	-	st	/	st	/	-		-	
1488	1	3.0	+p	+p	+p	+p	+	8/20	-	-	st	/	st	/	-	18/20		18/20
1489			st	st	st	st	-		+(21.03)	+(20.38)	+p	+	+p	+	+			
1490			+p	+p	+p	+p	+		+(20.98)	+(20.36)	+p	+	+p	+	+			
1491			+p	+p	+p	+p	+		+(20.81)	+(20.20)	+p	+	+p	+	+			
1492			st	st	st	st	-		+(22.72)	+(21.42)	+p	+	+p	+	+			
1493			+p	+p	+p	+p	+		+(26.43)	+(25.85)	+p	+	+p	+	+			
1494			+p	+p	+p	+p	+		+(21.79)	+(20.78)	+p	+	+p	+	+			
1495			st	st	st	st	-		+(25.23)	+(24.92)	+p	+	+p	+	+			
1496			+p	+p	+p	+p	+		+(21.50)	+(20.48)	+p	+	+p	+	+			
1497			+p	+p	+p	+p	+		-	-	st	/	st	/	-			
1498			st	st	st	st	-		+(25.45)	+(24.40)	+p	+	+p	+	+			
1499			st	st	st	st	-		+(34.01)	+(32.78)	+p	+	+p	+	+			
1500			st	st	st	st	-		+(21.45)	+(21.37)	+p	+	+p	+	+			
1501			st	st	st	st	-		+(24.65)	+(24.42)	+p	+	+p	+	+			
1502			st	st	st	st	-		+(20.73)	+(20.87)	+p	+	+p	+	+			
1503			st	st	st	st	-		+(20.97)	+(20.46)	+p	+	+p	+	+			
1504			st	st	st	st	-		+(20.52)	+(20.55)	+p	+	+p	+	+			
1505			+p	+p	+p	+p	+		+(28.25)	+(27.74)	+p	+	+p	+	+			
1506			st	st	st	st	-		+(20.44)	+(21.24)	+p	+	+p	+	+			
1507			st	st	st	st	-		+(20.98)	+(21.38)	+p	+	+p	+	+			
1342	2	6.7	st	st	st	st	-	2/5	+(24.70)	+(23.70)	+p	+	+p	+	+	5/5		5/5
1343			st	st	st	st	-		+(23.22)	+(22.72)	+p	+	+p	+	+			
1344			+p	+p	+p	+p	+		+(23.23)	+(22.65)	+p	+	+p	+	+			
1345			st	st	st	st	-		+(22.56)	+(22.50)	+p	+	+p	+	+			
1346			+p	+p	+p	+p	+		+(21.58)	+(21.26)	+p	+	+p	+	+			

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Cocoa Powder - 375 g - APC Result: 2.4 x 10^2 CFU/g

Inoculation Level		Sample	MKTTn		RVS		Agglutinations		Microbact 24E	Final Result	Positive/ Total	Alternative method: SureTect Salmonella (ISO 6887-4) Paired with ISO 6579-1									Positive/ Total
												Instrument				Direct		Oxoid Salmonella Latex	Microbact 24E	Final Result	
			XLD	BSA	XLD	BSA	O	H				7500 Fast	C_t	QS5	C_t	XLD	BSA				
Uninoculated	0	364.84	ng	ng	ng	ng				Negative	0/5	-		-		ng	ng			Negative	0/5
		364.92	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.98	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.102	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.108	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
Low	1.1	364.82	t	t	t	t	+	+	*Salmonella*	Positive	13/20	+	32.27	+	24.89	t	t	+	*Salmonella*	Positive	13/20
		364.85	t	t	t	t	+	+	*Salmonella*	Positive		+	20.57	+	24.14	t	t	+	*Salmonella*	Positive	
		364.86	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.87	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.88	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.89	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.90	t	t	t	t	+	+	*Salmonella*	Positive		+	20.41	+	28.09	t	t	+	*Salmonella*	Positive	
		364.91	t	t	t	t	+	+	*Salmonella*	Positive		+	21.03	+	29.71	t	t	+	*Salmonella*	Positive	
		364.94	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.95	t	t	t	t	+	+	*Salmonella*	Positive		+	20.09	+	28.14	t	t	+	*Salmonella*	Positive	
		364.96	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.97	t	t	t	t	+	+	*Salmonella*	Positive		+	32.52	+	22.96	t	t	+	*Salmonella*	Positive	
		364.99	t	t	t	t	+	+	*Salmonella*	Positive		+	19.9	+	24.05	t	t	+	*Salmonella*	Positive	
		364.100	t	t	t	t	+	+	*Salmonella*	Positive		+	20.17	+	36.34	t	t	+	*Salmonella*	Positive	
		364.101	t	t	t	t	+	+	*Salmonella*	Positive		+	33.30	+	28.68	t	t	+	*Salmonella*	Positive	
		364.104	t	t	t	t	+	+	*Salmonella*	Positive		+	20.66	+	27.85	t	t	+	*Salmonella*	Positive	
		364.105	t	t	t	t	+	+	*Salmonella*	Positive		+	20.46	+	30.65	t	t	+	*Salmonella*	Positive	
		364.106	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.109	t	t	t	t	+	+	*Salmonella*	Positive		+	38.98	+	38.40	t	t	+	*Salmonella*	Positive	
		364.111	t	t	t	t	+	+	*Salmonella*	Positive		+	46.25	+	37.76	t	t	+	*Salmonella*	Positive	
High	9.2	364.83	t	t	t	t	+	+	*Salmonella*	Positive	5/5	+	20.02	+	25.10	t	t	+	*Salmonella*	Positive	5/5
		364.93	t	t	t	t	+	+	*Salmonella*	Positive		+	19.50	+	29.27	t	t	+	*Salmonella*	Positive	
		364.103	t	t	t	t	+	+	*Salmonella*	Positive		+	20.43	+	28.76	t	t	+	*Salmonella*	Positive	
		364.107	t	t	t	t	+	+	*Salmonella*	Positive		+	20.42	+	25.84	t	t	+	*Salmonella*	Positive	
		364.110	t	t	t	t	+	+	*Salmonella*	Positive		+	20.01	+	28.12	t	t	+	*Salmonella*	Positive	

Cocoa Powder - 375 g - APC Result: 2.4 x 10^2 CFU/g

Inoculation Level		Sample	MKTTn		RVS		Agglutinations		Microbact 24E	Final Result	Positive/ Total	Alternative method: SureTect Salmonella (BPW)								Final Result	Positive/ Total
												Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E		
			XLD	BSA	XLD	BSA	O	H				7500 Fast	Ct	QS5	Ct	XLD	BSA				
Uninoculated	0	364.84	ng	ng	ng	ng				Negative	0/5	-		-		ng	ng			Negative	0/5
		364.92	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.98	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.102	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.108	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
Low	1.1	364.82	t	t	t	t	+	+	*Salmonella*	Positive	13/20	+	20.35	+	28.80	t	t	+	*Salmonell*	Positive	15/20
		364.85	t	t	t	t	+	+	*Salmonella*	Positive		-		-		ng	ng			Negative	
		364.86	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.87	ng	ng	ng	ng				Negative		+	21.70	+	29.90	t	t	+	*Salmonell*	Positive	
		364.88	ng	ng	ng	ng				Negative		+	29.45	+	34.00	t	t	+	*Salmonell*	Positive	
		364.89	ng	ng	ng	ng				Negative		+	20.61	+	27.30	t	t	+	*Salmonell*	Positive	
		364.90	t	t	t	t	+	+	*Salmonella*	Positive		+	29.24	+	32.60	t	t	+	*Salmonell*	Positive	
		364.91	t	t	t	t	+	+	*Salmonella*	Positive		+	20.23	+	44.00	t	t	+	*Salmonell*	Positive	
		364.94	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.95	t	t	t	t	+	+	*Salmonella*	Positive		+	19.70	+	21.80	t	t	+	*Salmonell*	Positive	
		364.96	ng	ng	ng	ng				Negative		+	20.37	+	29.10	t	t	+	*Salmonell*	Positive	
		364.97	t	t	t	t	+	+	*Salmonella*	Positive		+	32.62	+	34.00	t	t	+	*Salmonell*	Positive	
		364.99	t	t	t	t	+	+	*Salmonella*	Positive		+	20.31	+	32.30	t	t	+	*Salmonell*	Positive	
		364.100	t	t	t	t	+	+	*Salmonella*	Positive		+	20.63	+	31.10	t	t	+	*Salmonell*	Positive	
		364.101	t	t	t	t	+	+	*Salmonella*	Positive		+	20.21	+	38.30	t	t	+	*Salmonell*	Positive	
		364.104	t	t	t	t	+	+	*Salmonella*	Positive		-		-		ng	ng			Negative	
		364.105	t	t	t	t	+	+	*Salmonella*	Positive		-		-		ng	ng			Negative	
		364.106	ng	ng	ng	ng				Negative		+	20.35	+	41.00	t	t	+	*Salmonell*	Positive	
		364.109	t	t	t	t	+	+	*Salmonella*	Positive		+	20.77	+	22.90	t	t	+	*Salmonell*	Positive	
		364.111	t	t	t	t	+	+	*Salmonella*	Positive		+	20.12	+	37.70	t	t	+	*Salmonell*	Positive	
High	9.2	364.83	t	t	t	t	+	+	*Salmonella*	Positive	5/5	+	20.29	+	32.20	t	t	+	*Salmonell*	Positive	5/5
		364.93	t	t	t	t	+	+	*Salmonella*	Positive		+	20.25	+	36.30	t	t	+	*Salmonell*	Positive	
		364.103	t	t	t	t	+	+	*Salmonella*	Positive		+	19.86	+	25.30	t	t	+	*Salmonell*	Positive	
		364.107	t	t	t	t	+	+	*Salmonella*	Positive		+	20.49	+	24.80	t	t	+	*Salmonell*	Positive	
		364.110	t	t	t	t	+	+	*Salmonella*	Positive		+	21.00	+	37.70	t	t	+	*Salmonell*	Positive	

Raw Data of RLOD Extension Study (2023)

Matrix	APC[1] (CFU/g)	*Salmonella* Pathogen Screen[2] (25 g test portions)
Cat Liver Pâté	2.2×10^1	0/5
Raw Ground Beef	3.6×10^5	0/5
Powder Infant Formula (**With** Probiotics)	1.8×10^3	0/5
Powder Infant Formula (**Without** Probiotics)	2.6×10^3	0/5
Spinach	4.4×10^4	0/5
Animal Feed[3]	5.0×10^1	N/A

[1] APC conducted in accordance with ISO 4833-1.

[2] *Salmonella* screen conducted following the ISO 6579 – 1:2017 reference method.

[3] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Pet Food (1-in-6 ratio) (375 g)																	Pet Food (25 g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation								
		20 h	20 h	20 h					MKTTn		RVS							MKTTn		RVS						
		Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result	XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result
Uninoculated (0.0)	33	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	61	ng	ng	ng	ng				Neg
	44	-	-	at	at			Neg	ng	ng	ng	ng				Neg	67	ng	ng	ng	ng				Neg
	50	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	68	ng	ng	ng	ng				Neg
	51	-	-	at	at			Neg	at	at	at	at				Neg	83	ng	ng	ng	ng				Neg
	57	-	-	at	at			Neg	at	at	at	at				Neg	84	ng	ng	ng	ng				Neg
Low (1.6)	32	21.56	21.66	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	62	ng	ng	ng	ng				Neg
	34	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	63	ng	ng	ng	ng				Neg
	37	-	-	at	at			Neg	at	at	at	at				Neg	64	t	t	t	t	+	+	*Salmonella* spp.	Pos
	38	21.23	21.19	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	66	ng	ng	ng	ng				Neg
	39	19.93	20.26	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	69	ng	ng	ng	ng				Neg
	40	19.67	20.59	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	72	at	at	at	at				Neg
	41	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	73	t	t	t	t	+	+	*Salmonella* spp.	Pos
	42	19.94	20.23	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	74	ng	ng	ng	ng				Neg
	43	21.24	21.44	t	t	+	*Salmonella* spp.	Pos	m	m	t	t	+	+	*Salmonella* spp.	Pos	75	ng	ng	ng	ng				Neg
	45	-	-	at	at			Neg	ng	ng	at	at				Neg	76	ng	ng	ng	ng				Neg
	46	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	77	t	t	t	t	+	+	*Salmonella* spp.	Pos
	47	-	-	at	at			Neg	at	at	at	at				Neg	78	t	t	t	t	+	+	*Salmonella* spp.	Pos
	49	20.99	21.65	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	80	ng	ng	ng	ng				Neg
	52	19.79	20.43	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	81	ng	ng	ng	ng				Neg
	53	-	-	at	ng			Neg	ng	ng	at	at				Neg	82	t	t	t	t	+	+	*Salmonella* spp.	Pos
	54	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	85	t	t	t	t	+	+	*Salmonella* spp.	Pos
	56	-	-	ng	ng			Neg								Neg	86	ng	ng	ng	ng				Neg
	58	19.52	20.36	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	87	ng	ng	ng	ng				Neg
	59	19.72	20.08	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	89	t	t	t	t	+	+	*Salmonella* spp.	Pos
	60	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	90	ng	ng	ng	ng				Neg
High (2.8)	31	19.80	20.48	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	65	t	t	t	t	+	+	*Salmonella* spp.	Pos
	35	19.99	19.75	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	70	t	t	t	t	+	+	*Salmonella* spp.	Pos
	36	19.76	19.85	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	71	t	t	t	t	+	+	*Salmonella* spp.	Pos
	48	19.37	20.13	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	79	t	t	t	t	+	+	*Salmonella* spp.	Pos
	55	19.64	30.39	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	88	t	t	t	t	+	+	*Salmonella* spp.	Pos

Pet Food (375 g)																	
Level	Sample No	SureTect Salmonella-QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation							
		20 h	20 h	20 h		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C_t)		XLD	BSA				XLD	HE	XLD	HE				
Uninoculated (0.0)	8	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	9	-	-	at	at			Neg	at	at	at	at				Neg
	17	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	23	-	-	at	at			Neg	at	at	at	at				Neg
	26	-	-	at	ng			Neg	at	at	ng	ng				Neg
Low (1.2)	1	-	-	at	at			Neg	at	at	at	at				Neg
	2	20.20	21.14	m	m	+	*Salmonella* spp.	Pos	t	t	m	m	+	+	*Salmonella* spp.	Pos
	3	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	5	21.05	22.24	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	6	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	7	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	10	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	13	21.45	22.26	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	14	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	18	19.90	21.34	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	19	21.95	22.31	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	20	20.91	21.22	m	m	+	*Salmonella* spp.	Pos	t	m	m	m	+	+	*Salmonella* spp.	Pos
	21	-	-	at	at			Neg	at	at	at	at				Neg
	22	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	24	-	-	at	at			Neg	at	at	at	at				Neg
	25	19.46	21.18	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos
	27	19.65	20.75	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	28	-	-	at	at			Neg	at	at	at	at				Neg
	29	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	30	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
High (2.2)	4	20.17	21.18	m	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	11	21.62	22.01	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	12	20.80	21.37	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	15	20.98	21.58	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos
	16	21.21	22.43	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos

Raw Ground Beef (375 g)																				Raw Ground Beef (25g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation[1]					ISO 6579-1:2017 Confirmation[1]								Sample No	ISO 6579-1:2017 Confirmation								
		8 h	24 h	8 h	24 h	XLD	BSA	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C_t)		Instrument Value (C_t)							XLD	HE	XLD	HE						XLD	HE	XLD	HE				
Uninoculated (0.0)	302	-	-	-	-	at	at			Neg	at	at	at	at				Neg	361	at	at	at	at				Neg
	308	-	-	-	-	at	at			Neg	at	at	at	at				Neg	364	at	at	at	at				Neg
	309	-	-	-	-	at	at			Neg	at	at	at	at				Neg	371	at	at	at	at				Neg
	316	-	-	-	-	at	at			Neg	at	at	at	at				Neg	377	at	at	at	at				Neg
	317	-	-	-	-	at	at			Neg	at	at	at	at				Neg	380	at	at	at	at				Neg
Low (0.6)	301	-	-	-	-	at	at			Neg	at	at	at	at				Neg	362	m	m	m	m	+	+	*Salmonella* spp.	Pos
	303	35.65	24.80	35.73	25.47	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	363	at	at	at	at				Neg
	305	-	-	-	-	at	at			Neg	at	at	at	at				Neg	365	at	at	at	at				Neg
	306	33.96	26.94	35.56	27.30	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	366	at	at	at	at				Neg
	307	-	-	-	-	at	at			Neg	at	at	at	at				Neg	367	at	at	at	at				Neg
	312	36.37	23.78	37.33	23.68	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	369	m	m	m	m	+	+	*Salmonella* spp.	Pos
	313	-	-	-	-	at	at			Neg	at	at	at	at				Neg	370	m	m	m	m	+	+	*Salmonella* spp.	Pos
	314	34.95	24.66	36.68	25.06	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	372	at	at	at	at				Neg
	315	35.69	23.79	36.99	24.04	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	373	m	m	m	m	+	+	*Salmonella* spp.	Pos
	318	34.28	24.25	35.17	25.24	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	374	m	m	m	m	+	+	*Salmonella* spp.	Pos
	319	-	-	-	-	at	at			Neg	at	at	at	at				Neg	375	at	at	at	at				Neg
	321	-	-	-	-	at	at			Neg	at	at	at	at				Neg	378	m	m	m	m	+	+	*Salmonella* spp.	Pos
	322	34.48	24.94	35.68	25.97	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	379	at	at	at	at				Neg
	323	34.35	25.57	35.77	26.32	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	382	at	at	at	at				Neg
	324	-	-	-	-	at	at			Neg	at	at	at	at				Neg	383	m	m	m	m	+	+	*Salmonella* spp.	Pos
	326	-	-	-	-	at	at			Neg	at	at	at	at				Neg	384	at	at	at	at				Neg
	327	35.51	23.83	36.33	24.25	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	385	at	at	at	at				Neg
	328	-	-	-	-	at	at			Neg	at	at	at	at				Neg	386	at	at	at	at				Neg
	329	-	-	-	-	at	at			Neg	at	at	at	at				Neg	388	at	at	at	at				Neg
	330	-	-	-	-	at	at			Neg	at	at	at	at				Neg	390	m	m	m	m	+	+	*Salmonella* spp.	Pos
High (2.1)	304	31.54	24.45	32.17	24.86	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	368	m	m	m	m	+	+	*Salmonella* spp.	Pos
	310	31.33	22.45	31.88	22.56	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	376	m	m	m	m	+	+	*Salmonella* spp.	Pos
	311	30.94	23.56	31.50	23.90	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	381	m	m	m	m	+	+	*Salmonella* spp.	Pos
	320	32.29	21.61	32.93	22.15	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	387	m	m	m	m	+	+	*Salmonella* spp.	Pos
	325	31.82	23.41	32.42	23.57	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	389	m	m	m	m	+	+	*Salmonella* spp.	Pos

[1]Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Raw Ground Beef (25 g)																				Raw Ground Beef (25g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation[1]					ISO 6579-1:2017 Confirmation[1]								Sample No	ISO 6579-1:2017 Confirmation								
		8 h	24 h	8 h	24 h	8 h			Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	Microbact Latex			XLD	HE	XLD	HE						XLD	HE	XLD	HE				
Uninoculated (0.0)	273	-	-	-	-	at	at			Neg	at	at	at	at				Neg	336	at	at	at	at				Neg
	280	-	-	-	-	at	at			Neg	at	at	at	at				Neg	347	at	at	at	at				Neg
	289	-	-	-	-	at	at			Neg	at	at	ng	ng				Neg	353	at	at	at	at				Neg
	293	-	-	-	-	at	at			Neg	at	at	ng	ng				Neg	357	at	at	at	at				Neg
	297	-	-	-	-	at	at			Neg	at	at	at	at				Neg	360	at	at	at	at				Neg
Low (1.8)	272	27.63	22.42	28.30	23.54	m	t	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	331	at	at	at	at				Neg
	274	-	-	-	-	at	at			Neg	at	at	at	at				Neg	332	m	m	m	m	+	+	*Salmonella* spp.	Pos
	275	28.38	22.61	29.38	23.63	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	333	at	at	at	at				Neg
	277	-	-	-	-	at	at			Neg	at	at	at	at				Neg	334	at	at	at	at				Neg
	279	-	-	-	-	a	at			Neg	at	at	at	at				Neg	335	at	at	at	at				Neg
	281	28.31	22.49	28.46	23.18	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	337	m	m	m	m	+	+	*Salmonella* spp.	Pos
	282	-	-	-	-	at	at			Neg	at	at	at	at				Neg	338	m	m	m	m	+	+	*Salmonella* spp.	Pos
	284	-	-	-	-	m	m			Neg	at	at	at	at				Neg	341	at	at	at	at				Neg
	285	29.40	22.53	29.91	23.42	m	m	+	*Salmonella* spp.	Pos	m	m	t	t	+	+	*Salmonella* spp.	Pos	342	m	m	m	m	+	+	*Salmonella* spp.	Pos
	286	29.31	23.05	30.40	24.18	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	343	at	at	at	at				Neg
	287	28.74	23.45	29.48	24.30	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	344	at	at	at	at				Neg
	288	-	-	-	-	at	at			Neg	at	at	at	at				Neg	345	m	m	m	m	+	+	*Salmonella* spp.	Pos
	290	-	-	-	-	at	at			Neg	at	at	at	at				Neg	346	at	at	at	at				Neg
	291	-	-	-	-	at	at			Neg	at	at	at	at				Neg	348	at	at	at	at				Neg
	294	28.29	23.56	29.45	25.36	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	352	m	m	m	m	+	+	*Salmonella* spp.	Pos
	295	-	-	39.73	-	at	at			Neg	at	at	at	ng				Neg	354	at	at	at	at				Neg
	296	29.51	23.70	30.03	24.37	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	355	at	at	at	at				Neg
	298	-	-	-	-	at	at			Neg	at	at	at	at				Neg	356	at	at	at	at				Neg
	299	-	-	-	-	at	ng			Neg	at	at	at	at				Neg	358	at	at	at	at				Neg
	300	-	-	-	-	at	at			Neg	at	at	at	at				Neg	359	at	at	at	at				Neg
High (2.8)	271	25.83	24.30	26.14	25.10	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	339	m	m	m	m	+	+	*Salmonella* spp.	Pos
	276	25.17	21.63	25.98	22.80	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	340	m	m	m	m	+	+	*Salmonella* spp.	Pos
	278	24.91	20.95	25.97	22.28	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	349	m	m	m	m	+	+	*Salmonella* spp.	Pos
	283	25.23	20.96	25.82	22.08	m	t	+	*Salmonella* spp.	Pos	m	m	t	t	+	+	*Salmonella* spp.	Pos	350	m	m	m	m	+	+	*Salmonella* spp.	Pos
	292	25.08	21.49	25.82	22.50	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	351	m	m	m	m	+	+	*Salmonella* spp.	Pos

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Powdered Infant Formula (With Probiotics) (375 g)																	Powdered Infant Formula (With Probiotics) (25g)								
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation							
		18 h	18 h	18 h		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (C_t)		XLD	BSA				XLD	HE	XLD	HE						XLD	HE	XLD	HE				
Uninoculated (0.0)	104	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	121	ng	ng	ng	ng				Neg
	105	-	-	at	at			Neg	at	at	at	at				Neg	123	ng	ng	ng	ng				Neg
	113	-	-	at	at			Neg	at	at	at	at				Neg	132	ng	ng	ng	ng				Neg
	114	-	-	at	at			Neg	at	at	at	at				Neg	144	ng	ng	ng	ng				Neg
	120	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	147	ng	ng	ng	ng				Neg
Low (1.5)	91	-	-	at	at			Neg	at	at	at	at				Neg	124	ng	ng	ng	ng				Neg
	92	25.81	26.44	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	125	ng	ng	ng	ng				Neg
	93	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	126	t	t	t	t	+	+	*Salmonella* spp.	Pos
	94	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	127	ng	ng	ng	ng				Neg
	95	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	128	ng	ng	ng	ng				Neg
	96	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	129	ng	ng	ng	ng				Neg
	99	25.33	26.68	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	130	t	t	t	t	+	+	*Salmonella* spp.	Pos
	100	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	131	ng	ng	ng	ng				Neg
	101	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	133	ng	ng	ng	ng				Neg
	102	21.85	27.79	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	135	ng	ng	ng	ng				Neg
	103	-	-	at	at			Neg	at	at	at	at				Neg	136	ng	ng	ng	ng				Neg
	106	22.47	25.59	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	137	t	t	t	t	+	+	*Salmonella* spp.	Pos
	107	27.75	27.70	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	138	ng	ng	ng	ng				Neg
	108	-	-	ng	ng			Neg	at	at	at	at				Neg	139	ng	ng	ng	ng				Neg
	110	-	-	ng	ng			Neg	at	at	ng	ng				Neg	141	t	t	t	t	+	+	*Salmonella* spp.	Pos
	111	22.45	27.34	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	142	t	t	t	t	+	+	*Salmonella* spp.	Pos
	112	28.74	28.07	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	143	m	m	m	m	+	+	*Salmonella* spp.	Pos
	116	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	145	t	t	t	t	+	+	*Salmonella* spp.	Pos
	117	23.24	25.96	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	146	ng	ng	ng	ng				Neg
	118	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	149	ng	ng	ng	ng				Neg
High (3.2)	97	24.17	23.14	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	122	t	t	t	t	+	+	*Salmonella* spp.	Pos
	98	23.46	25.08	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	134	t	t	t	t	+	+	*Salmonella* spp.	Pos
	109	24.51	22.80	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	140	t	t	t	t	+	+	*Salmonella* spp.	Pos
	115	21.90	23.17	t	t	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	148	t	t	t	t	+	+	*Salmonella* spp.	Pos
	119	19.54	24.01	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	150	t	t	t	t	+	+	*Salmonella* spp.	Pos

Powdered Infant Formula (WithOUT Probiotics) (375 g)																Powdered Infant Formula (WithOUT Probiotics) (25g)								
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation							
		18 h	18 h	18 h					MKTTn		RVS							MKTTn		RVS					
		Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result	XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result
Uninoculated (0.0)	158	-	-	at	at			Neg	ng	ng	ng	ng				Neg	181	ng	ng	ng	ng				Neg
	171	-	-	at	at			Neg	ng	ng	ng	ng				Neg	188	ng	ng	ng	ng				Neg
	172	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	189	ng	ng	ng	ng				Neg
	174	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	204	ng	ng	ng	ng				Neg
	175	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	208	ng	ng	ng	ng				Neg
Low (1.6)	151	28.77	29.26	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	182	t	t	t	t	+	+	*Salmonella* spp.	Pos
	152	-	-	at	at			Neg	ng	ng	ng	ng				Neg	183	ng	ng	ng	ng				Neg
	154	-	-	at	at			Neg	ng	ng	ng	ng				Neg	184	ng	ng	ng	ng				Neg
	155	32.61	32.20	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	185	ng	ng	ng	ng				Neg
	156	32.01	32.16	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	187	ng	ng	ng	ng				Neg
	157	-	-	at	at			Neg	ng	ng	ng	ng				Neg	190	t	t	t	t	+	+	*Salmonella* spp.	Pos
	159	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	191	t	t	t	t	+	+	*Salmonella* spp.	Pos
	160	30.76	30.81	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	192	t	t	t	t	+	+	*Salmonella* spp.	Pos
	162	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	193	ng	ng	ng	ng				Neg
	163	29.48	29.60	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	194	ng	ng	ng	ng				Neg
	164	-	-	at	at			Neg	at	at	at	at				Neg	196	t	t	t	t	+	+	*Salmonella* spp.	Pos
	165	-	-	at	at			Neg	at	at	at	at				Neg	197	t	t	t	t	+	+	*Salmonella* spp.	Pos
	166	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	198	at	ng	ng	ng				Neg
	167	27.92	27.60	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	199	at	at	ng	ng				Neg
	168	30.54	30.03	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	200	t	t	t	t	+	+	*Salmonella* spp.	Pos
	169	-	-	at	at			Neg	ng	ng	ng	ng				Neg	203	ng	ng	ng	ng				Neg
	170	-	-	at	at			Neg	ng	ng	ng	ng				Neg	205	ng	ng	ng	ng				Neg
	177	28.72	29.00	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	206	ng	ng	ng	ng				Neg
	179	29.28	28.29	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	209	t	t	t	t	+	+	*Salmonella* spp.	Pos
	180	-	-	at	at			Neg	ng	ng	ng	ng				Neg	210	t	t	t	t	+	+	*Salmonella* spp.	Pos
High (2.0)	153	27.46	27.51	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	186	t	t	t	t	+	+	*Salmonella* spp.	Pos
	161	23.77	23.88	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	195	t	t	t	t	+	+	*Salmonella* spp.	Pos
	173	21.17	26.34	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	201	t	t	t	t	+	+	*Salmonella* spp.	Pos
	176	25.52	26.51	t	t	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	202	t	t	t	t	+	+	*Salmonella* spp.	Pos
	178	28.61	27.22	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	207	t	t	t	t	+	+	*Salmonella* spp.	Pos

Spinach (375 g)																				Spinach (25g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation[1]					ISO 6579-1:2017 Confirmation[1]								Sample No	ISO 6579-1:2017 Confirmation								
		10 h	24 h	10 h	24 h						MKTTn		RVS						MKTTn		RVS							
		Instrument Value (C_t)		Instrument Value (C_t)		XLD	BSA	Microbact Latex	Identification	Final Result	XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result		XLD	HE	XLD	HE	Poly O	Poly H	Identification	Final Result
Uninoculated (0.0)	213	-	-	-	-	at	at			Neg	at	at	at	at				Neg	242	at	at	at	at				Neg
	218	-	-	-	-	at	at			Neg	at	at	at	at				Neg	249	at	at	at	at				Neg
	225	-	-	-	-	at	at			Neg	at	at	at	at				Neg	258	at	at	at	at				Neg
	232	-	-	-	-	at	at			Neg	at	at	at	at				Neg	261	at	at	at	at				Neg
	238	-	-	-	-	at	at			Neg	at	at	at	at				Neg	267	at	at	at	at				Neg
Low (0.8)	211	-	-	-	-	at	at			Neg	at	at	at	at				Neg	241	at	at	at	at				Neg
	212	-	-	-	-	at	at			Neg	at	at	at	at				Neg	243	t	t	t	t	+	+	*Salmonella* spp.	Pos
	214	33.35	34.56	25.31	25.89	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	244	at	at	at	at				Neg
	216	-	-	-	-	at	at			Neg	at	at	at	at				Neg	245	t	t	m	m	+	+	*Salmonella* spp.	Pos
	217	-	-	-	-	at	at			Neg	at	at	at	at				Neg	246	at	at	at	at				Neg
	219	-	-	-	-	at	at			Neg	at	at	at	at				Neg	247	m	m	m	m	+	+	*Salmonella* spp.	Pos
	220	34.93	36.19	26.89	27.41	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	248	at	at	at	at				Neg
	221	38.27	37.40	28.35	29.30	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	250	at	at	at	at				Neg
	222	-	-	-	-	at	at			Neg	at	at	at	at				Neg	252	at	at	at	at				Neg
	224	-	-	-	-	at	at			Neg	at	at	at	at				Neg	253	m	m	m	m	+	+	*Salmonella* spp.	Pos
	226	36.76	38.54	26.00	26.83	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	254	m	m	m	m	+	+	*Salmonella* spp.	Pos
	227	37.56	35.31	27.29	27.75	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	256	m	m	m	m	+	+	*Salmonella* spp.	Pos
	228	-	-	-	-	at	at			Neg	at	at	at	at				Neg	257	at	at	at	at				Neg
	229	33.46	35.04	25.00	25.69	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	259	at	at	at	at				Neg
	230	-	-	-	-	at	at			Neg	at	at	at	at				Neg	260	m	m	m	m	+	+	*Salmonella* spp.	Pos
	233	-	-	-	-	at	at			Neg	at	at	at	at				Neg	262	at	at	at	at				Neg
	234	-	-	-	-	at	at			Neg	at	at	at	at				Neg	264	at	at	at	at				Neg
	235	39.27	37.09	28.50	29.27	at	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	266	m	m	t	t	+	+	*Salmonella* spp.	Pos
	237	-	-	-	-	at	at			Neg	at	at	at	at				Neg	268	at	at	at	at				Neg
	240	-	-	-	-	at	at			Neg	at	at	at	at				Neg	269	at	at	at	at				Neg
High (2.4)	215	28.81	30.08	23.67	24.37	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	251	m	m	m	m	+	+	*Salmonella* spp.	Pos
	223	32.80	33.71	25.48	26.09	m	m	+	*Salmonella* spp.	Pos	t	t	m	m	+	+	*Salmonella* spp.	Pos	255	m	m	m	m	+	+	*Salmonella* spp.	Pos
	231	30.13	30.99	24.00	24.16	m	m	+	*Salmonella* spp.	Pos	t	t	t	t	+	+	*Salmonella* spp.	Pos	263	m	m	t	t	+	+	*Salmonella* spp.	Pos
	236	34.57	36.40	26.65	27.83	m	m	+	*Salmonella* spp.	Pos	t	t	m	m	+	+	*Salmonella* spp.	Pos	265	m	m	m	m	+	+	*Salmonella* spp.	Pos
	239	34.23	36.35	26.99	27.70	m	m	+	*Salmonella* spp.	Pos	m	m	m	m	+	+	*Salmonella* spp.	Pos	270	m	m	m	m	+	+	*Salmonella* spp.	Pos

[1] Identical results produced at both minimum (8 h) and maximum (24 h) time points.

Animal Feed (150 g)[1]								Animal Feed (25 g)[1]					
Code	CFU/150 g	Alternative method						Reference method: ISO 6579-1:2017					
					Confirmation		Final result	RVS		MKTTn		Confirmation	Final result
		QS5	7500	BSA	Latex (+/-)	Classical tests		XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*		
1854746	0	-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854747		-	-	-(EM)			Neg	- (EM)	- (EL)	- (EM)	- (ØE)		Neg
1854748		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854749		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854750		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854721	0.8	-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854722		17.6	18.36	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854723		20.35	19.83	+ (AM)	+	*Salmonella spp.*	Pos	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854724		-	-	-(EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854725		24.2	23.98	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854726		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854727		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854728		21.97	21.41	+ (AM)	+	*Salmonella spp.*	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854729		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854730		22.91	22.91	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854731		19.79	21.79	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854732		24.62	26.13	+ (AM)	+	*Salmonella spp.*	Pos	- (EL)	- (EL)	- (EL)	- (ØE)		Neg
1854733		-	-	- (EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854734		-	-	- (EL)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854735		-	-	- (ØE)			Neg	- (EL)	- (ØE)	- (EL)	- (ØE)		Neg
1854736		16.89	21.38	+ (AM)	+	*Salmonella spp.*	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854737		19.65	23.29	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854738		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854739		20.86	22.75	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854740		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854741	2.9	22.51	23.94	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854742		19.77	20.93	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854743		23.52	25.86	+ (BM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854744		25.05	25.53	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos
1854745		24.87	25.23	+ (AM)	+	*Salmonella spp.*	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp.*	Pos

[1] Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Matrix: Bootsocks (poultry)
Strain: *Salmonella* Infantis Ad1404
Aerobic mesophilic flora :2.0 x 10^5 CFU/g

N°Sample	Level	Contamination level (CFU/test portion)	Reference method: ISO 6579-1 & ISO 6579/A1♦						Number positive samples/Total	Alternative method: SureTect Salmonella													
										BPW + 20mg/L novobiocin – 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C												
			MSRV			MKTTn broth		Final result		PCR SureTect Salmonella						Confirmatory tests			All confirmatory tests	Final result		Number positive samples/Total	
																RVS							
										7500 Fast			QS5			*Brilliance* Salmonella		XLD					
			Reading 24 h/48 h	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Target Ct	IPC C_t	Result	Target Ct	IPC C_t	Result	Typical colonies	Latex	Typical colonies		7500 Fast	QS5	7500 Fast	QS5
46	/	0	-/-	/	/	-A	-A	-	0/5	-	+35.26	-	-	+22.58	-	-A	/	-A	-	-	-	0/5	0/5
47			-/-	/	/	-A	-A	-		-	+36.57	-	-	+35.60	-	-A	/	-A	-	-	-		
48			-/-	/	/	-A	-A	-		-	+36.49	-	-	+35.53	-	-A	/	-A	-	-	-		
49			-/-	/	/	-A	-A	-		-	+35.68	-	-	+19.13	-	-A	/	-A	-	-	-		
50			-/-	/	/	-A	-A	-		-	+35.15	-	-	+33.41	-	-A	/	-A	-	-	-		
194	Low	0.9	-/d	M	M	1/2	1/2	+	12/20	-	+34.06	-	-	+33.35	-	-A	/	-B	-	-	-	13/20	13/20
195			-/-d	-A	-A	-A	-A	-		-	+34.81	-	-	+33.77	-	-A	/	-C	-	-	-		
196			-/-			-A	-A	-		+26.12	+34.66	+	+25.64	+33.94	+	+M	+	+M	+	+	+		
197			+	M	p	m	m	+		+26.12	+34.65	+	+25.44	+33.81	+	+M	+	+M	+	+	+		
198			-/-			-A	-A	-		+27.47	+34.73	+	+26.15	+33.49	+	+M	+	+M	+	+	+		
199			+	M	M	1/2	M	+		-	+35.03	-	-	+34.89	-	-C	/	-B	-	-	-		
200			+	M	M	m	m	+		-	+34.42	-	-	+33.45	-	-C	/	-B	-	-	-		
201			+	M	M	m	m	+		+36.01	+35.34	+	+34.45	+33.44	+	+M	+	+M	+	+	+		
202			-/-			-A	-A	-		-	+34.67	-	-	+33.87	-	-B	/	-B	-	-	-		
203			-/-			-A	-A	-		+28.54	+35.78	+	+25.97	+33.96	+	+M	+	+M	+	+	+		
204			+	M	p	m	m	+		+29.80	+35.39	+	+28.42	+34.49	+	+M	+	+M	+	+	+		
205			+	M	M	m	m	+		-	+34.82	-	-	+33.95	-	-B	/	-B	-	-	-		
206			+	p	p	M	m	+		+25.03	+34.62	+	+23.68	+33.93	+	+M	+	+M	+	+	+		
207			-/d	p	p	m	m	+		+24.22	+34.53	+	+23.04	+33.50	+	+M	+	+M	+	+	+		
208			+	M	M	m	m	+		-	+35.35	-	-	+33.24	-	-B	/	-B	-	-	-		
209			-/-			-B	-B	-		+24.45	+35.41	+	+22.15	+34.12	+	+M	+	+M	+	+	+		
210			+	M	p	m	m	+		+26.32	+35.06	+	+23.64	+34.08	+	+M	+	+M	+	+	+		
211			+	M	M	M	M	+		+29.65	+35.51	+	+27.93	+32.53	+	+M	+	+M	+	+	+		
212			-/-			-A	-A	-		+37.87	+36.25	+	+35.46	+32.64	+	+M	+	+M	+	+	+		
213			-/-			-A	-A	-		+27.02	+34.76	+	+26.18	+32.79	+	+M	+	+M	+	+	+		
214	High	3.3	+	1/2	1/2	M	M	+	5/5	+32.88	+33.76	+	+32.36	+27.37	+	+M	+	+M	+	+	+	5/5	5/5
215			+	1/2	1/2	m	m	+		+30.48	+34.40	+	+27.77	+33.93	+	+M	+	+M	+	+	+		
216			+	M	p	m	m	+		+24.03	+34.05	+	+22.00	+33.76	+	+M	+	+M	+	+	+		
217			+	M	1/2	M	M	+		+26.02	+35.88	+	+25.38	+32.93	+	+M	+	+M	+	+	+		
218			+	p	p	m	m	+		+24.75	+33.52	+	+21.35	+26.92	+	+M	+	+M	+	+	+		

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Appendix 6 - Inclusivity and exclusivity study

INCLUSIVITY																			
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C_t) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C_t) 24 h pre-warmed BPW 41.5°C		Confirmation			
									Brilliance Salmonella Agar		RVS / *Brilliance* Salmonella Agar				*Brilliance* Salmonella Agar		RVS / *Brilliance* Salmonella Agar	
							7500 Fast	PikoReal	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Extension (2017)	1	*Salmonella*	Abaetetuba	Ad2318	/	27	+(30.63)	+(30.58)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	2	*Salmonella*	Aberdeen	CIP 105618	Human	39	+(36.26)	+(36.17)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	3	*Salmonella*	Abortusequi	Ad2321	/	14	+(37.41)	+(38.38)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	4	*Salmonella*	Abortusovis	Ad2320	Primary sample	33	+(40.82)	+(41.20)	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	/
Extension (2017)	5	*Salmonella*	Adelaïde	Ad2319	Turkey breeding	39	+(38.72)	+(37.95)	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	/
Initial validation	6	*Salmonella*	Agona	A00V38	Feedstuff	42	/	+(31.85)	+	+	/	/	/	/	/	/	/	/
Initial validation	7	*Salmonella*	Anatum	6140	Bœuf Bourguignon	10	/	+(38.08)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	8	*Salmonella*	*arizonae* 48:z4.z23:-	Ad1850	Poultry breeding	20	+(38.69)	+(38.70)	+	+	/	/	/	/	/	/	/	/
Initial validation	9	*Salmonella*	*arizonae* SIIIa 50 ;z4 ;z23	CIP 5526	Egg powder	53	/	+(43.81)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Initial validation	10	*Salmonella*	*arizonae* SIIIa 51:z4.z23:-	CIP 5523	Turkey	3	/	+(41.41)	+	-	/	/	/	/	/	/	/	/
Extension (2017)	11	*Salmonella*	Bareilly	Ad 1687	Environment	31	+(33.31)	+(33.26)	+	+	/	/	/	/	/	/	/	/
Initial validation	12	*Salmonella*	Blockley	Ad 923	Chicken	5	/	+(34.74)	+	+	/	/	/	/	/	/	/	/
Initial validation	13	*Salmonella*	bongori 48:z35	Ad 598	Environmental sample	1	/	+(39.05)	+	-	/	/	/	/	/	/	/	/
Initial validation	14	*Salmonella*	Bovismorbificans	728	Agar	1	/	+(36.47)	+	+	/	/	/	/	/	/	/	/
Initial validation	15	*Salmonella*	Braenderup	178	Food product	5	/	+(34.04)	+	+	/	/	/	/	/	/	/	/
Initial validation	16	*Salmonella*	Brandenburg	Ad 351	Seafood	1	/	+(33.25)	+	+	/	/	/	/	/	/	/	/
Initial validation	17	*Salmonella*	Bredeney	396	Ground beef	5	/	+ (35.23)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	18	*Salmonella*	Caracas	Ad2322	Spices	35	+(31.87)	+(32.17)	+	+	/	/	/	/	/	/	/	/
Initial validation	19	*Salmonella*	Cerro	Ad 689	Dehyadrated proteins	5	/	+(34.59)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	20	*Salmonella*	Chester	CIP 103543	/	32	+(32.78)	+(32.34)	+	+	/	/	/	/	/	/	/	/
Initial validation	21	*Salmonella*	Cremieu	230	Hare	5	/	+(36.16)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	22	*Salmonella*	Cubana	Ad2323	Dusts	21	+(35.14)	+(34.32)	+	+	/	/	/	/	/	/	/	/
Initial validation	23	*Salmonella*	Derby	Ad 1093	Frozen fish fillet	7	/	+(39.94)	+	+	/	/	/	/	/	/	/	/
Initial validation	24	*Salmonella*	*diarizonae SIIIb 38:IV:z53*	Ad451	Raw milk cheese	2	/	+(41.39)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Initial validation	25	*Salmonella*	*diarizonae SIIIb 61:-:.1.5.7*	Ad1280	Raw milk cheese	1	/	+(26.50)	+	+	/	/	/	/	/	/	/	/
Initial validation	26	*Salmonella*	Dublin	Ad 529	Beef meat	2	/	+(38.08)	+ (pale colonies)	+	/	/	/	/	/	/	/	/
Initial validation	27	*Salmonella*	Enteritidis	Ad 926	Raw veal meat	1	/	+(35.51)	+	+	/	/	/	/	/	/	/	/
Initial validation	28	*Salmonella*	Gallinarum	Ad 300	Poultry slaughterhouse	1	/	-	st	/	st	/	/	+(23.42)	+	+	+	+
						7 (+milk)	/	-	-	/	st	/	/	+(28.40)	-	/	+m	+ (very weak reaction)
Initial validation	29	*Salmonella*	Gallinarum	2	/	4	/	+(39.59)	st	/	st	/	/	/	/	/	/	/
Extension (2017)	30	*Salmonella*	Gaminara	Ad2324	Boar meat	28	+(36.65)	+(37.31)	+	+	/	/	/	/	/	/	/	/
Initial validation	31	*Salmonella*	Give	436	Ground beef	1	/	+(35.04)	+	+	/	/	/	/	/	/	/	/
Initial validation	32	*Salmonella*	Hadar	35	Poultry	2	/	+ (35.29)	+	+	/	/	/	/	/	/	/	/
Initial validation	33	*Salmonella*	Havana	Ad 930	Poultry	1	/	+(36.26)	+	+	/	/	/	/	/	/	/	/
Initial validation	34	*Salmonella*	Heidelberg	A00E005	Dairy industry environmental sample	2	/	+(40.25)	+	+	/	/	/	/	/	/	/	/
Initial validation	35	*Salmonella*	Houtenae (sub-group IV) 43:z4z32	Ad 597	Fish	8	/	+(39.22)	+ (pale colonies)	+	/	/	/	/	/	/	/	/
Extension (2017)	36	*Salmonella*	Hvittingfoss	Ad2325	Seafood product	22	+(36.89)	+(36.14)	+	+	/	/	/	/	/	/	/	/
Initial validation	37	*Salmonella*	Indiana	2	Fish flour	10	/	+(33.85)	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C_t) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C_t) 24 h pre-warmed BPW 41.5°C		Confirmation			
									Brilliance Salmonella Agar		RVS / *Brilliance* Salmonella Agar				*Brilliance* Salmonella Agar		RVS / *Brilliance* Salmonella Agar	
							7500 Fast	PikoReal	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Initial validation	38	*Salmonella*	*indica* (sub-group VI) 1.26.14.25:a:enx	Ad 600	Environmental sample	8	/	+(38.46)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Extension (2017)	39	*Salmonella*	indica 11:b:e.n.x	Ad2337	Chicken breeding environment	10	+(31.53)	+(30.49)	+	+	+	/	/	/	/	/	/	/
Initial validation	40	*Salmonella*	Infantis	12	Ready-to-eat	7	/	+(31.42)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	41	*Salmonella*	Javiana	Ad2326	Turkey meat	31	+(33.52)	+(33.82)	+	+	/	/	/	/	/	/	/	/
Initial validation	42	*Salmonella*	Kedougou	Ad 929	Environmental sample (slaughterhouse)	6	/	+(35.34)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	43	*Salmonella*	Kentucky	Ad1756	Poultry breeding	23	+(35.91)	+(35.97)	+	+	/	/	/	/	/	/	/	/
Initial validation	44	*Salmonella*	Kottbus	1	Environmental sample (slaughterhouse)	4	/	+(34.32)	+	+	/	/	/	/	/	/	/	/
Initial validation	45	*Salmonella*	*Landau*	Ad499	/	14	/	+(39.91)	+ (microscopic colonies)	+ (very weak reaction)	/	/	/	/	/	/	/	/
Extension (2017)	46	*Salmonella*	Lille	Adria 37	/	27	+(31.42)	+(31.46)	+	+	/	/	/	/	/	/	/	/
Initial validation	47	*Salmonella*	Livingstone	E1	Egg white powder	32	/	+ (32.00)	+	+	/	/	/	/	/	/	/	/
Initial validation	48	*Salmonella*	London	326	Ham	6	/	+(34.11)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	49	*Salmonella*	Luciana	CIP 105626	Clinical	24	+(35.47)	+(35.22)	+ (blue colonies)	+	/	/	/	/	/	/	/	/
Initial validation	50	*Salmonella*	Manhattan	900	Dairy environmental sample	8	/	+(32.04)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	51	*Salmonella*	Maracaibo	CIP 54143	/	2	+(37.50)	+(36.80)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	52	*Salmonella*	Marseille	CIP105627	Human	26	+(37.28)	+(36.32)	+	+	/	/	/	/	/	/	/	/
Initial validation	53	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	5	/	+(32.43)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	54	*Salmonella*	Meleagridis	505	Raw milk	21	+(32.26)	+(31.07)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	55	*Salmonella*	Michigan	Ad2327	/	36	+(31.28)	+(30.12)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	56	*Salmonella*	Mikawasima	Ad1811	Raw sheep milk	42	+(32.06)	+(31.65)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	57	*Salmonella*	Minnesota	Ad2328	Feedstuff	31	+(30.55)	+(30.16)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	58	*Salmonella*	Missisipi	Ad2329	Primary sample	38	+(32.05)	+(31.85)	+	+	/	/	/	/	/	/	/	/
Initial validation	59	*Salmonella*	Montevideo	Ad 912	Raw milk	6	/	+(34.06)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	60	*Salmonella*	Muenchen	CIP 106178	/	25	+(32.77)	+(33.48)	+	+	/	/	/	/	/	/	/	/
Initial validation	61	*Salmonella*	Napoli	Ad 928	Bovine	9	/	+(40.11)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Initial validation	62	*Salmonella*	Newport	540	Toulouse sausage	4	/	+(32.77)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	63	*Salmonella*	Norwich	Ad1172	Dairy product	24	+(29.04)	+(29.91)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	64	*Salmonella*	Ohio	Ad1482	Raw milk	18	+(33.61)	+(34.59)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	65	*Salmonella*	Oranienburg	Ad1724	Cereals	43	+(30.41)	+(30.47)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	66	*Salmonella*	Ouakam	Ad1647	Compost	30	+(32.71)	+(33.23)	+	+	/	/	/	/	/	/	/	/
Initial validation	67	*Salmonella*	Panama	195	Ground beef	4	/	+(38.09)	+	+	/	/	/	/	/	/	/	/
Initial validation	68	*Salmonella*	Paratyphi A	ATCC 9150	/	37	/	+(39.43)	+ (microscopic colonies)	+ (very weak reaction)	/	/	/	/	/	/	/	/
Initial validation	69	*Salmonella*	Paratyphi B	Ad 301	Clinical	39	/	+(29.72)	+	+ (very weak reaction)	/	/	/	/	/	/	/	/
Initial validation	70	*Salmonella*	Paratyphi C	ATCC 13428	/	72	/	+(36.43)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	71	*Salmonella*	Pomona	CIP105630	Poultry product	41	+(34.18)	+(36.13)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	72	*Salmonella*	Poona	Ad2330	Poultry food	35	+(31.71)	+(33.12)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	73	*Salmonella*	Putten	Ad2331	Feed for chicken	42	+(31.89)	+(32.56)	+	+	/	/	/	/	/	/	/	/
Initial validation	74	*Salmonella*	Regent	328	Duck	1	/	+(38.68)	+	+ (weak reaction)	/	/	/	/	/	/	/	/
Initial validation	75	*Salmonella*	Rissen	39	Poultry	1	/	+(34.50)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	76	*Salmonella*	Rubislaw	Ad2332	Shark	29	+(31.40)	+(31.63)	+	+	/	/	/	/	/	/	/	/
Initial validation	77	*Salmonella*	Saintpaul	F31	Pilchard fillet	2	/	+(33.07)	+	+	/	/	/	/	/	/	/	/
Initial validation	78	*Salmonella*	*salamae* (sub-group II) 42:b:enxz	Ad 593	Cereals	5	/	+(35.31)	+	-	/	/	/	/	/	/	/	/

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level CFU/ 225 mL	SureTect Salmonella (C_t) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (C_t) 24 h pre-warmed BPW 41.5°C		Confirmation			
									Brilliance Salmonella Agar		RVS / *Brilliance* Salmonella Agar				*Brilliance* Salmonella Agar		RVS / *Brilliance* Salmonella Agar	
							7500 Fast	PikoReal	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Extension (2017)	79	*Salmonella*	Schwarzengrund	Ad2704	Turkey meat	42	+(29.16)	+(30.49)	+	+	/	/	/	/	/	/	/	/
Initial validation	80	*Salmonella*	Senftenberg	Ad 355	Seafood	12	/	+(32.29)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	81	*Salmonella*	Stanley	Ad 1688	Environment	29	+(32.33)	+(33.02	+	+	/	/	/	/	/	/	/	/
Initial validation	82	*Salmonella*	Sternschanze	Ad500	/	5	/	+(43.05)	+(microscopic colonies)	+ (very weak reaction)	/	/	/	/	/	/	/	/
Extension (2017)	83	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	21	+(38.26)	+(37.50)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	84	*Salmonella*	Strasbourg	CIP105632	Human	30	+(33.65)	+(33.29)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	85	*Salmonella*	Tananarive	CIP54142	pork meat	34	+(36.27)	+(36.31)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	86	*Salmonella*	Tennessee	A00E006	Dairy dusts	24	+(29.46)	+(30.74)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	87	*Salmonella*	Thompson	AER301	Poultry products	29	+(29.97)	+(30.71)	+	+	/	/	/	/	/	/	/	/
Initial validation	88	*Salmonella*	Typhi	Ad 302	Clinical	35	/	+(29.54)	+	+	/	/	/	/	/	/	/	/
Initial validation	89	*Salmonella*	Typhimurium	305	Paella	3	/	+(34.07)	+	+	/	/	/	/	/	/	/	/
Initial validation	90	*Salmonella*	Typhimurium SI 1.4.[5].12:-:- (variant immobile)	Ad 1233	Tiramisu	12	/	+(32.56)	+	+	/	/	/	/	/	/	/	/
Initial validation	91	*Salmonella*	Typhimurium SI 1.4.[5].12:-:1.2 (variant monophasique)	Ad 1335	Enviromental sample	2	/	+(35.99)	+	+	/	/	/	/	/	/	/	/
Initial validation	92	*Salmonella*	Typhimurium SI 1.4.[5].12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	3	/	+(33.45)	+	+	/	/	/	/	/	/	/	/
Initial validation	93	*Salmonella*	Urbana	Ad 501	Food product	29	/	-	+ (1 colony)	+ (weak reaction)	+	+ (weak reaction)	/	+(26.38)	+	+ (weak reaction)	+	+ (weak reaction)
						9 (+milk)	/	+(39.67)	-	/	st	/		+(37.90)	-	/	st	/
Extension (2017)	94	*Salmonella*	Veneziana	Adria 233	Food product	7	+(25.64)	+(24.58)	+	+	+	/	/	/	/	/	/	/
Initial validation	95	*Salmonella*	Virchow	F276	Curry	4	/	+(36.24)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	96	*Salmonella*	Wandsworth	Ad2335	Fish fillet	22	+(34.19)	+(35.02)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	97	*Salmonella*	Waycross	CIP105634	/	49	+(30.21)	+(30.43)	+	+	/	/	/	/	/	/	/	/
Initial validation	98	*Salmonella*	Wayne	Ad502	/	5	/	+(38.12)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	99	*Salmonella*	Weltevreden	Ad2336	Water	38	+(30.53)	+(31.01)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	100	*Salmonella*	Worthington	Adria 3506	Cooked terrrin	43	+(31.39)	+(32.36)	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY STRAINS																									
Strain			Reference	Origin	Inoculation level CFU/225 mL		SureTect Salmonella (C_t) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella 8 h Result	SureTect Salmonella (C_t) 24 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella 24 h Result	Reference method						
								Brilliance Salmonella		RVS / *Brilliance* Salmonella				*Brilliance* Salmonella		RVS / *Brilliance* Salmonella			Inoculation level CFU/225 mL	RVS		MKttn		Latex
								+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	
18.	*Salmonella*	Gallinarum	Ad 300	Poultry slaughterhouse	7	BPW	-	-	/	st	/	-	+(27.19)	-	/	+m	+(very weak reaction)	+	2	-	+m	st	st	+(very weak reaction)
						BPW + milk	-	-	/	st	/	-	+(28.40)	-	/	+m	+(very weak reaction)	+		-	+m	st	st	+(very weak reaction)
50.	*Salmonella*	Urbana	Ad 501	Food product	9	BPW	-	-	/	st	/	-	-	st	/	st	/	-	40	+p	+p	+p	+p	+(very weak reaction)
						BPW + milk	+(39.67)	-	/	st	/	-	+(37.90)	-	/	st	/	+		+p	+p	+p	+p	+(very weak reaction)

INCLUSIVITY STRAINS														
Strain			Reference	Origin	Inoculation level CFU/225 mL	SureTect Salmonella (C_t) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella (C_t) 24 h pre-warmed BPW 41.5°C	Confirmation			
							Brilliance Salmonella		RVS / *Brilliance* Salmonella			*Brilliance* Salmonella		RVS / *Brilliance* Salmonella	
							+/-	Latex	+/-	Latex		+/-	Latex	+/-	Latex
52.	*Salmonella*	Landau	Ad499	/	14	+(39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/
53.	*Salmonella*	Sternschanze	Ad500	/	5	+(43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/
54.	*Salmonella*	Wayne	Ad502	/	5	+(38.12)	+	+	/	/	/	/	/	/	/
55.	*Salmonella*	Gallinarum	2	/	1	+(39.59)	st	/	st	/	/	/	/	/	/

Extension 2024 (PPS)

INCLUSIVITY																
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C									All confirmatory tests
							SureTect Salmonella						RVS			
							7500 Fast			QS5			*Brilliance* Salmonella		XLD	
							Target C_t	IC C C_t	Result	Target C_t	IC C_t	Result	Typical colonies	Latex	Typical colonies	
1	Salmonella	Abaetetuba	Ad2318	/	25	/	22.15	33.09	+	22.28	35.38	+	+	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	/	43	/	22.05	32.96	+	23.79	34.64	+	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	18	/	35.39	34.72	+	36.92	32.09	+	-	/	-	+
4	Salmonella	Abortusovis	Ad2320	Ovine fetus	15	/	N/A	34.02	-	N/A	21.18	-	-	/	-	-
					BHI	+	19.87	33.91	+	19.86	34.29	+	/	/	/	/
					3	+	/	/	/	/	/	/	/	/	/	/
					3 (with sterile faeces)	/	20.84	34.49	+	21.27	34.55	+	+	+	+	+
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	65	/	24.93	35.09	+	23.68	33.85	+	+	+	+	+
6	*Salmonella*	Agona	A00V038	Feed for pork	35	/	23.82	34.18	+	23.21	34.96	+	+	+	+	+
7	*Salmonella*	Anatum	A00E007	Dusts	51	/	23.37	33.55	+	21.86	33.92	+	+	+	+	+
8	*Salmonella*	*arizonae* 51:z4,z24:-	CIP 8230	Turkey meat	60	/	22.36	34.19	+	21.55	34.36	+	+	+	+	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	39	/	20.76	32.62	+	21.19	24.33	+	+	+	+	+
10	*Salmonella*	Bardo	Adria 569	Meat for sausage	38	/	22.97	33.86	+	22,00	33.65	+	+	+	+	+
11	*Salmonella*	Bareilly	Ad1687	Chocolate industry	51	/	23.13	33.28	+	21.61	34.25	+	+	+	+	+
12	*Salmonella*	Blockley	Ad923	Poultry environment	31	/	23.54	34.06	+	22.5	36.02	+	+	+	+	+
13	*Salmonella*	*bongori 66 :z35:-*	Ad598	Environmental sample	36/58	+	N/A/N/A	33.39/34.30	-/-	N/A/N/A	34.44/24.90	-/-	+(2)/-	+	-/-	+
					BHI	/	18.55	34.25	+	13.21	36.04	+	/	/	/	/
					75	+	/	/	/	/	/	/	/	/	/	/
					75 with sterile faeces	/	20.4	33.88	+	19.67	29.31	+	+	+	+	+
14	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	42	/	23.08	33.22	+	21.92	34.97	+	+	+	+	+
15	*Salmonella*	Braenderup	Adria 111	Pork meat	53	/	23.19	33.63	+	21.74	35.17	+	+	+	+	+
16	*Salmonella*	Brandenburg	Ad351	Seafood cocktail	49	/	24.70	34.42	+	22.68	35.21	+	+	+	+	+
17	*Salmonella*	Bredeney	Adria 396	Ground beef	35	/	21.25	32.45	+	20.77	32.68	+	+	+	+	+
18	Salmonella	Caracas	Ad2322	Spice	53	/	22.14	33.28	+	20.27	27.77	+	+	+	+	+
19	*Salmonella*	Cerro	Ad689	Dehydrated poultry protein	28	/	21.16	32.66	+	20.72	34.71	+	+	+	+	+
20	*Salmonella*	Chester	CIP 103543	/	39	/	21.51	32.53	+	20.65	35.26	+	+	+	+	+
21	Salmonella	Cubana	Ad2323	Dust feed environment	24	/	22.23	32.62	+	21.96	35.81	+	+	+	+	+
22	*Salmonella*	Derby	Ad1093	Fish fillet	40	/	21.71	32.92	+	21.69	33.59	+	+	+	+	+
23	*Salmonella*	*diarizonae* 38:lv:z53	Ad451	Ewe milk cheese	39	/	21.27	32.37	+	21.1	35.13	+	+	+	+	+
24	*Salmonella*	*diarizonae* 61:k:1,5,7	Ad1300	Raw ewe milk	60	/	21.12	33.07	+	20.15	35.2	+	+	+	+	+
25	*Salmonella*	Dublin	Ad529	Beef meat	29	/	21.87	34.09	+	21.7	33.25	+	+ (light purple)	+	+	+
26	*Salmonella*	Emek	Ad333	/	33	/	22.44	35.18	+	21.47	32.89	+	+	+	+	+
27	*Salmonella*	Enteritidis	Ad477	Hen meat	37	/	21.10	34.30	+	20.8	32.89	+	+	+	+	+
28	*Salmonella*	Gallinarum biovar pullorum	Ad300	Poultry environment	13/33	+	- /N/A	33.20/34.63	-/-	N/A/N/A	32.86/26.77	-/-	-/-	/	-/-	-
					BHI	/	22.10	35.39	+	19.81	33.84	+	/	/	/	/
					27	+	/	/	/	/	/	/	/	/	/	/
					27 (with sterile faeces)	/	21.01	34.84	+	20.38	26,00	+	+	+	+	+
29	Salmonella	Gaminara	Ad2324	Boar meat	26	/	22.19	34.28	+	21.36	33.95	+	+	+	+	+
30	*Salmonella*	Give	436	Ground beef	31	/	21.65	34.95	+	20.91	32.51	+	+	+	+	+
31	*Salmonella*	Guinea	29	/	34	/	21.69	33.69	+	21.08	33.38	+	+	+	+(yellow)	+
32	*Salmonella*	Hadar	24871	Chicken meat	36	/	21.00	34.49	+	20.63	33.33	+	+	+	+	+
33	*Salmonella*	Havana	Ad930	Poultry environment	54	/	21.42	32.93	+	21.27	33.15	+	+	+	+	+

INCLUSIVITY																	
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C										
							SureTect Salmonella						RVS			All confirmatory tests
							7500 Fast			QS5			*Brilliance* Salmonella		XLD	
							Target C_t	IC C C_t	Result	Target C_t	IC C_t	Result	Typical colonies	Latex	Typical colonies	
34	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	46	/	21.60	33.99	+	20.84	33.58	+	+	+	+	+
35	*Salmonella*	*houtenae 1,40:z4:z23:-*	Ad2682	Primary production sample(poultry)	30	/	22.35	34.21	+	22.36	33.31	+	+	+	+	+
36	Salmonella	Hvittingfoss	Ad2325	Raw stuff	57	/	21.30	33.39	+	21.28	32.59	+	+	+	+	+
37	*Salmonella*	Indiana	Ad174	White cheese	39	/	22.78	33.86	+	22.35	32.81	+	+	+	+	+
38	*Salmonella*	*indica 1*,6,14,25:a:enx	Ad600	Environmental sample	52	/	22.86	33.54	+	22.24	33.12	+	+	+	+(yellow)	+
39	Salmonella	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	21	/	23.05	34.73	+	21.74	33.58	+	+	+	+	+
40	*Salmonella*	Infantis	F401B	Cheese	33	/	21.85	35.71	+	21.9	33.55	+	+	+	+	+
41	Salmonella	Javiana	Ad2326	Turkey meat	38	/	21.15	34.51	+	20.68	33.14	+	+	+	+	+
42	*Salmonella*	Kedougou	Ad929	Bovine environmental sample	22	/	22.77	34.02	+	21.87	33.41	+	+	+	+	+
43	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	34	/	44.21	34.13	+	22.59	35.08	+	+	+	+	+
44	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	50	/	22.52	32.05	+	21.89	34.45	+	+	+	+	+
45	*Salmonella*	Landau	Ad499	/	23	/	36.39	35.13	+	37.46	35.81	+	+	+	+	+
46	*Salmonella*	Lille	Adria 37	Food product	82	/	21.06	34.68	+	20.68	33.44	+	+	+	+	+
47	*Salmonella*	Livingstone	Ad1107	Dusts	52	/	21.77	33.78	+	22.19	34.29	+	+	+	+	+
48	*Salmonella*	London	Adria 326	Cooked meat sample	63	/	21.58	33.45	+	20.82	33.42	+	+	+	+	+
49	*Salmonella*	Luciana	CIP 105626	/	3	/	22.80	33.42	+	21.08	35.56	+	+	+	+	+
50	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	74	/	21.41	35.63	+	22.11	35.05	+	+	+	+	+
51	*Salmonella*	Maracaibo	CIP 54143	/	36	/	21.42	33.59	+	19.81	32.63	+	+	+	+	+
52	*Salmonella*	Marseille	CIP105627	/	36	/	21.40	34.95	+	19.93	33.84	+	+	+	+	+
53	*Salmonella*	Mbandaka	Ad914	Mayonnaise	47	/	21.05	34.35	+	20.91	33.55	+	+	+	+	+
54	*Salmonella*	Meleagridis	505	Raw milk	17	/	21.89	34.22	+	21.78	35.27	+	+	+	+	+
55	Salmonella	Michigan	Ad2327	Low moisture sausage	61	/	22.90	34.55	+	22.32	32.58	+	+	+	+	+
56	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	37	/	22.09	35.02	+	21.49	33.21	+	+	+	+	+
57	Salmonella	Minnesota	Ad2328	Feed	39	/	21.60	35.73	+	21.33	34.51	+	+	+	+	+
58	Salmonella	Missisipi	Ad2329	Parakeet	29	/	21.13	34.46	+	20.55	33.41	+	+	+	+	+
59	*Salmonella*	Montevideo	Ad912	Raw milk	14	/	21.69	34.16	+	21.51	33.69	+	+	+	+	+
60	*Salmonella*	Muenchen	CIP 106178	/	16	/	22.20	34.10	+	21.13	33.35	+	+	+	+	+
61	*Salmonella*	Napoli	Ad928	Clinical	53	/	22.05	34.32	+	21.72	33.60	+	+	+	+	+
62	*Salmonella*	Newport	Adria 586	Sausage	14	/	22.83	34.92	+	22.32	34.35	+	+	+	+	+
63	*Salmonella*	Norwich	Ad1172	/	23	/	21.92	34.40	+	21.81	34.42	+	+	+	+	+
64	*Salmonella*	Ohio	Ad1482	Raw cow milk	7	/	23.57	35.80	+	22.08	33.21	+	+	+	+	+
65	*Salmonella*	Orion	27	/	30	/	22.00	34.02	+	22.08	35.43	+	+	+	+	+
66	*Salmonella*	Oranienburg	Ad1724	Cereals	25	/	21.37	34.07	+	21.45	34.82	+	+	+	+	+
67	*Salmonella*	Ouakam	Ad1647	Compost	37	/	22.81	34.50	+	21.32	33.79	+	+	+	+	+
68	*Salmonella*	Panama	Adria 8	Ground beef	26	/	21.96	34.65	+	20.87	32.65	+	+	+	+	+
69	*Salmonella*	Paratyphi A	ATCC 9150	/	39	/	22.09	33.88	+	21.26	33.11	+	+	+	+	+
70	*Salmonella*	Paratyphi B	Ad301	Clinical	34	/	22.11	34.15	+	21.01	33.23	+	+	+	+	+
71	*Salmonella*	Paratyphi C	ATCC 13428	/	43	/	21.64	35.13	+	20.99	35.08	+	+	+	+	+
72	*Salmonella*	Pomona	CIP105630	/	46	/	39.04	34.76	+	37.69	32.52	+	+	+	+	+
73	*Salmonella*	Poona	Ad2330	Poultry feed	33	/	21.65	33.83	+	21.38	33.10	+	+	+	+	+
74	Salmonella	Putten	Ad2331	Feed for chicken	54	/	23.35	35.22	+	22.25	34.28	+	+	+	+	+
75	*Salmonella*	Regent	Adria 328	Duck	29	/	23.08	34.61	+	21.41	33.87	+	+	+	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	19	/	21.15	34.53	+	24.62	40.07	+	+	+	+	+
77	Salmonella	Rubislaw	Ad2332	Shark cartilage	35	/	20.71	34.84	+	25.05	37.83	+	+	+	+	+

INCLUSIVITY																	
No	Strain		Reference	Origin	Inoculation level (CFU/225mL)	ISO 6579-1 & ISO 6579-1/A1 (PPS protocol) results	BPW + 20 mg/L novobiocin - 18 h at 41.5°C ± 1°C + Regrowth in BPW (1 mL + 9 mL) 4 h at 37°C ± 1°C										
							SureTect Salmonella						RVS			All confirmatory tests
							7500 Fast			QS5			*Brilliance* Salmonella		XLD	
							Target C_t	IC C C_t	Result	Target C_t	IC C_t	Result	Typical colonies	Latex	Typical colonies	
78	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	38	/	20.91	34.00	+	25.46	40.59	+	+	+	+	+
79	*Salmonella*	*salamae* 42,b:e,n,x,z15	Ad593	Cereals	50	/	36.66	34.37	+	37.95	32.75	+	+	+	+	+
80	Salmonella	Schwarzengrund	Ad2333	Egg products environment	43	/	20.48	34.41	+	21.38	23.11	+	+	+	+	+
81	*Salmonella*	Senftenberg	Ad355	Seafood cocktail	18	/	20.88	34.80	+	23.33	36.39	+	+	+	+	+
82	*Salmonella*	Stanley	Ad1688	Chocolate industry	21	/	N/A	34.28	-	N/A	N/A	-	-	/	-	-
					BHI	/	18.27	35.30	+	17.62	20.93	+	/	/	/	/
					45	+	/	/	/	/	/	/	/	/	/	/
					45 (with sterile faeces)	/	20.42	33.51	+	20.16	29.45	+	+	+	+	+
83	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	36	/	22.02	34.08	+	25.56	38.61	+	+	+	+	+
84	*Salmonella*	Strasbourg	CIP105632	/	7	/	31.94	34.16	+	32.38	25.78	+	+(blue)	+	+	+
85	*Salmonella*	Tananarive	CIP54142	/	40	/	20.88	34.26	+	20.81	26.14	+	+	+	+	+
86	*Salmonella*	Tennessee	A00E006	Dusts from dairy industry	22	/	20.62	33.73	+	20.47	26.65	+	+	+	+	+
87	*Salmonella*	Thompson	AER301	Poultry	44	/	20.98	32.73	+	20.98	29.14	+	+	+	+	+
88	*Salmonella*	Typhi	Ad302	Clinical	20	/	N/A	35.13	-	N/A	34.70	-	-	/	-	-
					BHI	/	22.15	34.01	+	21.78	33.76	+	/	/	/	/
					26	+(XLD only)	/	/	/	/	/	/	/	/	/	/
					26 (with sterile faeces)	/	N/A	35.11	-	N/A	23.28	-	-	/	+	+
89	*Salmonella*	Typhimurium	Ad1070	Pork meat	25	/	21.31	33.25	+	20.70	26.94	+	+	+	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	37	/	21.32	33.95	+	20.32	26.70	+	+	+	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	46	/	20.89	33.79	+	20.74	25.58	+	+	+	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	44	/	19.58	33.39	+	23.65	36.51	+	+	+	+	+
93	*Salmonella*	Urbana	Ad2334	Shrimps	33	/	20.38	34.30	+	19.85	28.15	+	+	+	+	+
94	*Salmonella*	Veneziana	Adria 233	Food product	27	/	21.65	34.20	+	21.01	24.51	+	+	+	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	28	/	21.30	34.13	+	20.36	24.19	+	+	+	+	+
96	Salmonella	Wandsworth	Ad2335	Fillet of mullet	28	/	21.06	34.38	+	20.77	26.23	+	+	+	+	+
97	*Salmonella*	Waycross	CIP105634	/	44	/	21.46	33.47	+	20.61	21.37	+	+	+	+	+
98	*Salmonella*	Wayne	Ad502	/	13	/	N/A	34.78	-	N/A	20.67	-	-	/	-	-
					BHI	/	21.04	33.69	+	18.86	31.24	+	/	/	/	/
					42	+	/	/	/	/	/	/	/	/	/	/
					42 (with sterile faeces)	/	21.92	33.25	+	21.45	22.34	+	+	+	+	+
99	Salmonella	Weltevreden	Ad2336	Treated water	29	/	21.59	34.65	+	20.76	22.77	+	+	+	+	+
100	*Salmonella*	Worthington	Adria 3506	Pâté	16	/	20.23	34.65	+	20.36	20.80	+	+	+	+	+

EXCLUSIVITY					
Strain			Origin	Inoculation level (CFU/mL)	SureTect Salmonella
1.	*Citrobacter braakii*	Ad833	Raw beef meat	2.8 x 10^5	-
2.	*Citrobacter diversus*	adria 140	Raw milk	1.7 x 10^5	-
3.	*Citrobacter freundii*	adria 23	Raw pork sausage	2.6 x 10^5	-
4.	*Citrobacter freundii*	adria 175	Raw duck meat	2.1 x 10^5	-
5.	*Citrobacter koseri*	adria 71	Frozen vegetables	3.4 x 10^5	-
6.	*Enterobacter agglomerans*	adria 11	Cheese	1.2 x 10^5	-
7.	*Enterobacter amnigenus*	A00C068	Raw poultry meat	8.6 x 10^4	-
8.	*Enterobacter cloacae*	adria 10	Raw milk	1.2 x 10^5	-
9.	*Enterobacter intermedius*	adria 60	Bean	5.4 x 10^4	-
10.	*Enterobacter kobei*	Ad 342	Ham	1.0 x 10^5	-
11.	*Enterobacter sakazakii*	adria 95	Fermented milk	3.4 x 10^5	-
12.	*Erwinia carotovora*	CIP 8283	Potatoes	2.2 x 10^4	-
13.	*Escherichia coli*	adria 19	Grated carrots	2.0 x 10^5	-
14.	*Escherichia hermanii*	Ad 461	Dessert	1.4 x 10^5	-
15.	*Escherichia vulneris*	adria 127	Raw milk	2.0 x 10^5	-
16.	*Hafnia alvei*	adria 167	Raw pork sausage	3.5 x 10^5	-
17.	*Klebsiella oxytoca*	57	Food product	1.5 x 10^5	-
18.	*Klebsiella pneumoniae*	47	Raw turkey meat	3.9 x 10^5	-
19.	*Kluyvera spp*	adria 41	Raw milk	1.7 x 10^5	-
20.	*Morganella morganii*	CIP A236	/	1.2 x 10^5	-
21.	*Pantoea agglomerans*	adria 86	Frozen vegetables	2.5 x 10^5	-
22.	*Proteus mirabilis*	Ad639	Mayonnaise	6.2 x 10^5	-
23.	*Proteus vulgaris*	adria 43	Sliced ham	1.4 x 10^4	-
24.	*Providencia rettgeri*	adria 112	White liquid egg	1.6 x 10^5	-
25.	*Rhanella aquatilis*	adria 69	Molluscs	6.3 x 10^4	-
26.	*Serratia liquefaciens*	26	Egg product	6.8 x 10^4	-
27.	*Serratia proteomaculans*	A00C056	Ham	2.6 x 10^4	-
28.	*Shigella flexneri*	CIP 8248	/	1.3 x 10^5	-
29.	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	2.1 x 10^5	-
30.	*Yersinia enterocolitica*	adria 32	Bacon	1.0 x 10^5	-

Appendix 7 - Results obtained by the Expert Laboratory and the Collaborators

Laboratory **Q (ADRIA)**
Aerobic mesophilic flora: 6.9 x 10^2 /g

N° Sample	Reference method: ISO 6579♦						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
Q3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
Q1	+	+	+	+	+	+	28.36	+	+	+	+	+	+	**PA**
Q5	+	+	+	+	+	+	28.37	+	+	+	+	+	+	**PA**
Q7	+	+	+	+	+	+	27.40	+	+	+	+	+	+	**PA**
Q9	+	+	+	+	+	+	28.47	+	+	+	+	+	+	**PA**
Q13	+	+	+	+	+	+	28.04	+	+	+	+	+	+	**PA**
Q17	+	+	+	+	+	+	29.26	+	+	+	+	+	+	**PA**
Q20	+	+	+	+	+	+	29.28	+	+	+	+	+	+	**PA**
Q22	+	+	+	+	+	+	29.74	+	+	+	+	+	+	**PA**
Q2	+	+	+	+	+	+	26.11	+	+	+	+	+	+	**PA**
Q4	+	+	+	+	+	+	25.25	+	+	+	+	+	+	**PA**
Q6	+	+	+	+	+	+	24.75	+	+	+	+	+	+	**PA**
Q10	+	+	+	+	+	+	25.27	+	+	+	+	+	+	**PA**
Q12	+	+	+	+	+	+	25.27	+	+	+	+	+	+	**PA**
Q14	+	+	+	+	+	+	25.60	+	+	+	+	+	+	**PA**
Q18	+	+	+	+	+	+	25.34	+	+	+	+	+	+	**PA**
Q21	+	+	+	+	+	+	25.49	+	+	+	+	+	+	**PA**

♦ Analyses performed according to the COFRAC accreditation (Accreditation n°1-0144, scope available on www.cofrac.fr)

Laboratory **A**

Aerobic mesophilic flora:4.9 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
A3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A16	-	-	+	-	-	-	/	-	-	/	-	/	-	**NA**
A19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
A1	+	+	+	+	+	+	28.40	+	+	+	+	+	+	**PA**
A5	+	+	+	+	+	+	27.39	+	+	+	+	+	+	**PA**
A7	+	+	+	+	+	+	25.53	+	+	+	+	+	+	**PA**
A9	+	+	+	+	+	+	26.15	+	+	+	+	+	+	**PA**
A13	+	+	+	+	+	+	26.59	+	+	+	+	+	+	**PA**
A17	+	+	+	+	+	+	27.49	+	+	+	+	+	+	**PA**
A20	+	+	+	+	+	+	26.36	+	+	+	+	+	+	**PA**
A22	+	+	+	+	+	+	27.81	+	+	+	+	+	+	**PA**
A2	+	+	+	+	+	+	27.34	+	+	+	+	+	+	**PA**
A4	+	+	+	+	+	+	26.19	+	+	+	+	+	+	**PA**
A6	+	+	+	+	+	+	23.57	+	+	+	+	+	+	**PA**
A10	+	+	+	+	+	+	25.28	+	+	+	+	+	+	**PA**
A12	+	+	+	+	+	+	25.02	+	+	+	+	+	+	**PA**
A14	+	+	+	+	+	+	26.30	+	+	+	+	+	+	**PA**
A18	+	+	+	+	+	+	27.57	+	+	+	+	+	+	**PA**
A21	+	+	+	+	+	+	27.14	+	+	+	+	+	+	**PA**

Laboratory **B** Temperature at receipt above 8.4°c

Aerobic mesophilic flora: 2.9 x 10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
B3	-	-	-	-	/	-	42.14	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
B11	-	-	-	-	/	-	48.33	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B15	-	-	-	-	/	-	35.16	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B16	-	-	-	-	/	-	37.30	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B19	-	-	-	-	/	-	43.61	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B23	-	-	-	-	/	-	42.50	+	-	/	-	/	-	**$PD_{FP(alt)}$**
B24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
B1	+	+	+	+	+	+	26.73	+	+	+	+	+	+	**PA**
B5	+	+	+	+	+	+	24.74	+	+	+	+	+	+	**PA**
B7	+	+	+	+	+	+	28.58	+	+	+	+	+	+	**PA**
B9	+	+	+	+	+	+	28.81	+	+	+	+	+	+	**PA**
B13	+	+	+	+	+	+	27.39	+	+	+	+	+	+	**PA**
B17	+	+	+	+	+	+	26.21	+	+	+	+	+	+	**PA**
B20	+	+	+	+	+	+	27.02	+	+	+	+	+	+	**PA**
B22	+	+	+	+	+	+	25.83	+	+	+	+	+	+	**PA**
B2	+	+	+	+	+	+	25.29	+	+	+	+	+	+	**PA**
B4	+	+	+	+	+	+	24.74	+	+	+	+	+	+	**PA**
B6	+	+	+	+	+	+	25.68	+	+	+	+	+	+	**PA**
B10	+	+	+	+	+	+	25.41	+	+	+	+	+	+	**PA**
B12	+	+	+	+	+	+	24.24	+	+	+	+	+	+	**PA**
B14	+	+	+	+	+	+	25.12	+	+	+	+	+	+	**PA**
B18	+	+	+	+	+	+	24.39	+	+	+	+	+	+	**PA**
B21	+	+	+	+	+	+	24.38	+	+	+	+	+	+	**PA**

Laboratory **D**

Aerobic mesophilic flora: 2.2 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
D3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
D1	+	+	+	+	+	+	25.17	+	+	+	+	+	+	**PA**
D5	+	+	+	+	+	+	24.04	+	+	+	+	+	+	**PA**
D7	+	+	+	+	+	+	24.52	+	+	+	+	+	+	**PA**
D9	+	+	+	+	+	+	24.53	+	+	+	+	+	+	**PA**
D13	+	+	+	+	+	+	24.08	+	+	+	+	+	+	**PA**
D17	+	+	+	+	+	+	24.88	+	+	+	+	+	+	**PA**
D20	+	+	+	+	+	+	23.68	+	+	+	+	+	+	**PA**
D22	+	+	+	+	+	+	i/+	+	+	+	+	+	+	**PA**
D2	+	+	+	+	+	+	25.55	+	+	+	+	+	+	**PA**
D4	-	-	-	-	/	-	23.56	+	+	+	+	+	+	**PD**
D6	+	+	+	+	+	+	24.12	+	+	+	+	+	+	**PA**
D10	+	+	+	+	+	+	24.30	+	+	+	+	+	+	**PA**
D12	+	+	+	+	+	+	26.86	+	+	+	+	+	+	**PA**
D14	+	+	+	+	+	+	24.05	+	+	+	+	+	+	**PA**
D18	+	+	+	+	+	+	35.97	+	+	+	+	+	+	**PA**
D21	+	+	+	+	+	+	23.99	+	+	+	+	+	+	**PA**

Laboratory **E**

Aerobic mesophilic flora:1.2 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
E3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
E1	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E5	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E7	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E9	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E13	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E17	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E20	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E22	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E2	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E4	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E6	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E10	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E12	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E14	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E18	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
E21	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**

Laboratory **G** Temperature at receipt above 8.4°c

Aerobic mesophilic flora: 1.4 x 10^4 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
G3	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	**NA**
G8	-(atypical)	-	-(atypical)	-(atypical)	-	-	/	-	-	/	-	/	-	**NA**
G11	-(atypical)	-(atypical)	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-(atypical)	-	-	**NA**
G15	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	**NA**
G16	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	**NA**
G19	+	+	+	+	-*	+	/	-	-(atypical)	-	-	/	-	**ND**
G23	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	**NA**
G24	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	**NA**
G1	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G5	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G7	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G9	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G13	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G17	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G20	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G22	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G2	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G4	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G6	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G10	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G12	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G14	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G18	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
G21	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**

*: API20E:+

Laboratory **H**

Aerobic mesophilic flora: 1.1 x 10^3/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
H3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
H1	+	+	+	+	+	+	31.23	+	+	+	+	+	+	**PA**
H5	+	+	+	+	+	+	32.15	+	+	+	+	+	+	**PA**
H7	+	+	+	+	+	+	31.09	+	+	+	+	+	+	**PA**
H9	+	+	+	+	+	+	31.33	+	+	+	+	+	+	**PA**
H13	+	+	+	+	+	+	31.87	+	+	+	+	+	+	**PA**
H17	+	+	+	+	+	+	33.12	+	+	+	+	+	+	**PA**
H20	+	+	+	+	+	+	31.79	+	+	+	+	+	+	**PA**
H22	+	+	+	+	+	+	32.54	+	+	+	+	+	+	**PA**
H2	+	+	+	+	+	+	29.09	+	+	+	+	+	+	**PA**
H4	+	+	+	+	+	+	29.17	+	+	+	+	+	+	**PA**
H6	+	+	+	+	+	+	28.27	+	+	+	+	+	+	**PA**
H10	+	+	+	+	+	+	28.59	+	+	+	+	+	+	**PA**
H12	+	+	+	+	+	+	27.71	+	+	+	+	+	+	**PA**
H14	+	+	+	+	+	+	28.20	+	+	+	+	+	+	**PA**
H18	+	+	+	+	+	+	27.72	+	+	+	+	+	+	**PA**
H21	+	+	+	+	+	+	27.64	+	+	+	+	+	+	**PA**

Laboratory **I** Samples for ISO method analysed at Day 1 and samples for alternative method analysed at Day 2

Aerobic mesophilic flora: 1.0 x 10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
I3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
I1	+	+	+	+	+	+	30.78	+	+	+	+	+	+	**PA**
I5	+	+	+	+	+	+	29.86	+	+	+	+	+	+	**PA**
I7	+	+	+	+	+	+	33.24	+	+	+	+	+	+	**PA**
I9	+	+	+	+	+	+	29.40	+	+	+	+	+	+	**PA**
I13	+	+	+	+	+	+	30.16	+	+	+	+	+	+	**PA**
I17	+	+	+	+	+	+	31.46	+	+	+	+	+	+	**PA**
I20	+	+	+	+	+	+	30.77	+	+	+	+	+	+	**PA**
I22	+	+	+	+	+	+	30.11	+	+	+	+	+	+	**PA**
I2	+	+	+	+	+	+	27.69	+	+	+	+	+	+	**PA**
I4	+	+	+	+	+	+	28.55	+	+	+	+	+	+	**PA**
I6	+	+	+	+	+	+	29.86	+	+	+	+	+	+	**PA**
I10	+	+	+	+	+	+	28.15	+	+	+	+	+	+	**PA**
I12	+	+	+	+	+	+	28.08	+	+	+	+	+	+	**PA**
I14	+	+	+	+	+	+	27.58	+	+	+	+	+	+	**PA**
I18	+	+	+	+	+	+	27.88	+	+	+	+	+	+	**PA**
I21	+	+	+	+	+	+	29.56	+	+	+	+	+	+	**PA**

Laboratory **J**

Aerobic mesophilic flora: 1.1 x 10^4 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella					Typical colonies	Latex test	Typical colonies	Latex test		
J3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
J1	+	+	+	+	+	+	30.61	+	+	+	+	+	+	**PA**
J5	+	+	+	+	+	+	31.93	+	+	+	+	+	+	**PA**
J7	+	+	+	+	+	+	33.34	+	+	+	+	+	+	**PA**
J9	+	+	+	+	+	+	31.26	+	+	+	+	+	+	**PA**
J13	+	+	+	+	+	+	31.01	+	+	+	+	+	+	**PA**
J17	+	+	+	+	+	+	29.07	+	+	+	+	+	+	**PA**
J20	+	+	+	+	+	+	29.29	+	+	+	+	+	+	**PA**
J22	+	+	+	+	+	+	28.72	+	+	+	+	+	+	**PA**
J2	+	+	+	+	+	+	27.86	+	+	+	+	+	+	**PA**
J4	+	+	+	+	+	+	26.09	+	+	+	+	+	+	**PA**
J6	+	+	+	+	+	+	27.62	+	+	+	+	+	+	**PA**
J10	+	+	+	+	+	+	29.32	+	+	+	+	+	+	**PA**
J12	+	+	+	+	+	+	26.36	+	+	+	+	+	+	**PA**
J14	+	+	+	+	+	+	26.82	+	+	+	+	+	+	**PA**
J18	+	+	+	+	+	+	27.15	+	+	+	+	+	+	**PA**
J21	+	+	+	+	+	+	26.82	+	+	+	+	+	+	**PA**

Laboratory **K**

Aerobic mesophilic flora: 2.0 x 10^3/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
K3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K15	-	-	-	-	/	-	37.41 /	+/-	-	/	-	/	-	**$PD_{FP(alt)}$**
K16	-	-	-	-	/	-	37.53 /	+/-	-	/	-	/	-	**$PD_{FP(alt)}$**
K19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
K1	+	+	+	+	+	+	30.74	+	+	+	+	+	+	**PA**
K5	+	+	+	+	+	+	30.11	+	+	+	+	+	+	**PA**
K7	+	+	+	+	+	+	30.26	+	+	+	+	+	+	**PA**
K9	+	+	+	+	+	+	30.41	+	+	+	+	+	+	**PA**
K13	+	+	+	+	+	+	27.94	+	+	+	+	+	+	**PA**
K17	+	+	+	+	+	+	29.16	+	+	+	+	+	+	**PA**
K20	+	+	+	+	+	+	28.72	+	+	+	+	+	+	**PA**
K22	+	+	+	+	+	+	28.49	+	+	+	+	+	+	**PA**
K2	+	+	+	+	+	+	26.77	+	+	+	+	+	+	**PA**
K4	+	+	+	+	+	+	28.14	+	+	+	+	+	+	**PA**
K6	+	+	+	+	+	+	27.33	+	+	+	+	+	+	**PA**
K10	+	+	+	+	+	+	27.21	+	+	+	+	+	+	**PA**
K12	+	+	+	+	+	+	25.72	+	+	+	+	+	+	**PA**
K14	+	+	+	+	+	+	31.93	+	+	+	+	+	+	**PA**
K18	+	+	+	+	+	+	25.73	+	+	+	+	+	+	**PA**
K21	+	+	+	+	+	+	25.52	+	+	+	+	+	+	**PA**

Laboratory **L**

Aerobic mesophilic flora: 6.9 x 10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
L3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
L1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	**PA**
L5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	**PA**
L7	+	+	+	+	+	+	30.80	+	+	+	+	+	+	**PA**
L9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	**PA**
L13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	**PA**
L17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	**PA**
L20	+	+	+	+	+	+	30.10	+	+	+	+	+	+	**PA**
L22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	**PA**
L2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	**PA**
L4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	**PA**
L6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	**PA**
L10	+	+	+	+	+	+	28.90	+	+	+	+	+	+	**PA**
L12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	**PA**
L14	+	+	+	+	+	+	36.80	+	+	+	+	+	+	**PA**
L18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	**PA**
L21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	**PA**

Laboratory M

Aerobic mesophilic flora: 6.1 x 10^2 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
M3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M16	-	-	-	-	/	-	31.44	+	-	/	-	/	-	**$PD_{FP(alt)}$**
M19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
M1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	**PA**
M5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	**PA**
M7	+	+	+	+	+	+	30.80	+	+	+	+	+	+	**PA**
M9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	**PA**
M13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	**PA**
M17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	**PA**
M20	+	+	+	+	+	+	30.10	+	+	+	+	+	+	**PA**
M22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	**PA**
M2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	**PA**
M4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	**PA**
M6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	**PA**
M10	+	+	+	+	+	+	28.90	+	+	+	+	+	+	**PA**
M12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	**PA**
M14	+	+	+	+	+	+	36.80	+	+	+	+	+	+	**PA**
M18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	**PA**
M21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	**PA**

Laboratory **N**

Aerobic mesophilic flora: 1.9 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
N3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
N1	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N5	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N7	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N9	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N13	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N17	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N20	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N22	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N2	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N4	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N6	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N10	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N12	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N14	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N18	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
N21	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**

Laboratory **O** Temperature at receipt at 8.4°C

Aerobic mesophilic flora: 6.0 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
O3	-	-	-	-	/	-	/	-	+	+	-	/	-	**NA**
O8	+	+	-	-	+	+	/	-	-	/	-	/	-	**ND**
O11	+	+	-	-	+	+	/	-	-	/	-	/	-	**ND**
O15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
O16	+	+	-	-	+	+	/	-	-	/	-	/	-	**ND**
O19	+	+	-	-	+	+	/	-	-	/	-	/	-	**ND**
O23	-	-	-	-	/	-	/	+	-	/	+	+	+	**PD**
O24	-	-	+	+	-	-	/	+	-	/	-	/	-	**$PD_{FP(alt)}$**
O1	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O5	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O7	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O9	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O13	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O17	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O20	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O22	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O2	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O4	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O6	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O10	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O12	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O14	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O18	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
O21	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**

Laboratory **P**

Aerobic mesophilic flora: 2.0 x 10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTect Salmonella							Agreement
	RVS		MKTTn		Latex test	Final result	C_t	Test result	Direct streaking onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Final result	
	XLD	*Brilliance* Salmonella Agar	XLD	*Brilliance* Salmonella Agar					Typical colonies	Latex test	Typical colonies	Latex test		
P3	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P8	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P11	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P15	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P16	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P19	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P23	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P24	-	-	-	-	/	-	/	-	-	/	-	/	-	**NA**
P1	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P5	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P7	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P9	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P13	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P17	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P20	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P22	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P2	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P4	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P6	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P10	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P12	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P14	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P18	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**
P21	+	+	+	+	+	+	/	+	+	+	+	+	+	**PA**