

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary study Report

Validation study according to the ISO 16140-2

EZ-Check *Salmonella* method

(Certificate number: 07/27-07/25)

for detection of *Salmonella* spp. in food, pet food and
animal feed, cocoa and chocolates and production
environmental samples

Qualitative method

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This report consists of 215 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol♦.

Version 0
January 5, 2026



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LIST OF ABBREVIATIONS *SALMONELLA* SPP.

Method & protocol

DW	Deep Well
ILS	Interlaboratory Study
iQPR	
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RSALM	

Interpretation

AL	Acceptability Limit
alt	Alternative method
FN	False Negative results
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 – Initial study (ADRIA)

-	No typical colonies but presence of background microflora
d	Doubtful result
ne	New DNA extraction
NC	Non-characteristic colony
A	Absence of <i>Salmonella</i> spp.
P	Presence of <i>Salmonella</i> spp.
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 in the plate
ni:	Non-isolated colony
-A	No typical colonies but presence of background microflora (high level)
-B	No typical colonies but presence of background microflora (medium level)
-C	No typical colonies but presence of background microflora (low level)
st	Plate without any colony
/	Re-isolation of the colony
i	PCR inhibition
*	PCR result after dilution 1/10
**	PCR result after dilution 1/100
(Ne)	New extraction
(F)	Extraction with FDRS protocol
?	Impossible to conclude
NC	Non characteristic colony
BPW	Buffered Peptone Water
No amp	No amplification curve

Raw data – Extension study 2025 (performed by Microsept)**Bacterial burden:**

Ø	No culture
L	Low
M	Moderate
H	High
/	Not realized

Distribution of flora:

A	Pure culture of suspect colonies
B	Mixture with a majority of suspect colonies
C	Mixture with a minority of suspect colonies
D	Mixture with rare suspect colonies
E	Absence of suspect colonies
(x)	x colonies characteristic of target if $x \leq 5$

Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

The technical protocol and the result interpretation were realised 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 — <i>Part 1: Vocabulary</i> - ISO 16140-2:2016 & ISO 16140-2/A1:2024: Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - 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 <i>Salmonella</i> - Part 1: Detection of <i>Salmonella</i> spp. - ISO 6579-1/A1:2020: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: Detection of <i>Salmonella</i> 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	EZ-Check <i>Salmonella</i> method
Scope	> Food products > Pet food and animal feed > Production environmental samples > Cocoa and chocolate products (up to 375 g)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

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

1 INTRODUCTION

The Ez-Check *Salmonella* method was validated in July 2025 (certificate number: 07/27-07/25) for the detection of *Salmonella* spp. in a broad range of food, pet food and animal feed, and production environmental samples.

The different validations are listed in the table below:

Date	Validation	Reference method	Validation standard	Conducted by
July 2025	Initial validation for all human food products, animal feed and environmental samples.	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2/A1:2024 ISO 6579-1/A1:2020	ADRIA
October 2025	Extension results for cocoa and chocolate products in 375 g.	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2/A1:2024 ISO 6579-1/A1:2020	Laboratoire MICROSEPT
October 2025	Extension for the use of the iQ-Check® Prep System v5	/	/	Internal data from Bio-Rad

This report contains all the results of the initial validation and extension performed by two expert laboratories (ADRIA for the initial study, categories 1 to 7 and Microsept for the category 8). Internal data from Bio-Rad are available on request.

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.

2.1.1 Principle

The EZ-Check *Salmonella* method is a new PCR based method for the detection of *Salmonella* spp in food, feed and production environmental products. The method uses an extraction kit and a PCR kit available in a ready-to-use lyophilised format allowing the PCR reaction with only 2 pipetting steps from the broth to the PCR tube. The PCR reaction is carried on using CFX96 Touch Deep Well, CFX Opus, CFX Opus DW and CFX Duet thermocyclers and results are interpreted using the CFX Maestro IDE software version 4.0.

2.1.2 Protocol

The main steps of the alternative method are the following:

- Enrichment step:
 - For all categories (except Cocoa and chocolate products - 375 g): Enrichment in BPW for 18 to 26 h at 34 - 38°C (1/10 dilution) with 25 g test portion. The preparation of the samples can be performed with and without the addition of specific additives described in the ISO 6887 parts (Tween 80, alpha-amylase, double strength BPW, UHT milk for cocoa-based products, antibiotics, specific dilution for egg products).
 - For Cocoa and chocolate products category - 375 g (category 8): Enrichment in pre-warmed BPW for 18 to 26 h at $41.5 \pm 1^\circ\text{C}$ (1/10 ratio) followed by dilution 1/10 of the enriched broth in Peptone Salt. For this category, the preparation of the samples can be performed without the addition of specific additives described in the ISO 6887 parts.
- iQ-Check FDRS treatment (catalog #3594970) can be applied if needed for food, pet food and animal feed and production environmental samples
- Lysis step using EZ-Check Lysis kit (catalog #12018075).
- PCR test using EZ-Check *Salmonella* spp. Kit (catalog #12018082).
- The PCR is performed using CFX Opus instruments (Standard and Deepwell), CFX96 Deep Well and the CFX Duet using the CFX Maestro IDE software version 4.0.
- Inhibited samples can be tested again pure and/or after 1/10 dilution of the extract in water or using iQ-Check Purification Reagent (catalog #12012383) for cocoa and chocolate products.
- Confirmation:
 - Following ISO 6579-1 reference method
 - or by direct streaking onto selective agar plates (RAPID' *Salmonella* chromogenic agar)
 - or by subculture in RVS broth (0.1mL into 10mL) for 24h $\pm$ 3h before streaking onto RAPID' *Salmonella*.
 - The typical colonies are confirmed as described in the RAPID' *Salmonella* technical sheet.

It is possible to store the enriched samples for 72 h at $5^\circ\text{C} \pm 3^\circ\text{C}$ before performing the lysis step.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The reference methods used for this study were the following:

- 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/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.

25 g test portion were used for this method for all analysis performed in this study (categories 1 to 8).

The flow diagram of the reference method is given in **Appendix 2**.

2.3 Study design

The study design depends on the protocol tested.

For categories 1 to 7, the study is a **paired study design** when ISO 6887 rules are applied similarly as the reference method and **an unpaired** study design when no specific rules are added for the alternative method.

The description of additives from ISO 6887 series and the study design for each matrix type is described in Table 1.

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

Table 1 - Categories, types, ISO 6887 specific rules and associated study design for categories 1 to 7

Categories		Types		Specific rules from ISO 6887 series for the reference method	Study design
1	Meat and poultry products	a	Fresh meat (raw, frozen and seasoned)	N/A	Paired
		b	Processed meat (RTE, RTRH) and delicatessen	Tween 80 for fat >20%	Paired and unpaired
		c	Poultry products (fresh and process) including chicken neck skin	Tween 80 for fat >20%	Paired and unpaired
2	Milk and dairy products	a	Raw milk-based products	Tween 80 for fat >20%	Paired and unpaired
		b	Pasteurized milk and dairy products	Tween 80 for fat >20%	Paired and unpaired
		c	Milk powders and dehydrated dairy products	Tween 80 for fat >20% Addition of the broth before the powder	Paired and unpaired
3	Multicomponent foods and meal components	a	Ready-to-eat	N/A	Paired
		b	Composite processed food (cooked)	N/A	Paired
		c	Dessert and pastries (including chocolate dessert)	N/A	Paired
4	Fishery products and vegetables	a	Raw fish and seafood	N/A	Paired
		b	Leafy green, sprouts and vegetable under controlled atmosphere	N/A	Paired
		c	Raw and processed vegetable and fruits	N/A	Paired
5	Eggs and egg products	a	Unprocessed eggs	N/A	Paired
		b	Heat processed eggs with and without additives	1/40 dilution for liquid egg white Tween 80 for fat >20%	Paired and unpaired
		c	Egg powder	Addition of the broth before the powder	Paired and unpaired
6	Pet food and animal feed	a	Pet food	N/A	Paired
		b	Animal feed	N/A	Paired
		c	Raw material	Addition of the broth before the powder	Paired and unpaired
7	Production environmental samples	a	Surfaces	N/A	Paired
		b	Process water	N/A	Paired
		c	Dust and residues	Addition of the broth before the powder	Paired and unpaired protocols

Note that in the presence of specific rules, both the paired and unpaired study design was tested in parallel for categories 1 to 7.

For category 8, the specific rules of the ISO 6887 were not followed for the alternative method and test portion were different (25 g for the reference and 375 g for the alternative method). This category was therefore tested in an **unpaired** study design.

For the ILS, a **paired study design** was used as the reference and alternative method shared a common enrichment procedure.

3 METHOD COMPARISON STUDY

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

In total, 527 samples were analysed with different thermocyclers depending on the category evaluated.

The distribution per tested category, protocol and type is given in Table 2.

Table 2 – Distribution per tested category and type

Categories		Thermocycler	Protocol for alternative method	FDRS protocol	Types		Design	Positive	Negative	Total
1	Meat and poultry product	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Fresh meat (raw, frozen and seasoned)	Paired	9	11	20
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	10	20
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	9	20
					Total		30	30	60	
			a		Fresh meat (raw, frozen and seasoned)	Paired	9	11	20	
			b		Processed meat (RTE, RTRH) and delicatessen	Paired and unpaired	10	10	20	
			c		Poultry products (fresh and process) including chicken neck skin	Paired and unpaired	11	9	20	
			Total		30	30	60			
2	Milk and dairy product	CFX Opus DW & CFX Duet	BPW with ISO 6887 specific rules (if required)	With	a	Raw milk-based products	Paired	10	10	20
					b	Pasteurized milk and dairy products	Paired	9	11	20
					c	Milks powders and dehydrated dairy products	Paired	12	11	23
					Total		31	32	63	
			a		Raw milk-based products	Paired and unpaired	12	8	20	
			b		Pasteurized milk and dairy products	Paired and unpaired	9	11	20	
			c		Milk powders and dehydrated dairy products	Paired and unpaired	12	11	23	
			Total		33	30	63			
			Without	a	Raw milk-based products	Paired	10	10	20	
				b	Pasteurized milk and dairy products	Paired	9	11	20	
				c	Milks powders and dehydrated dairy products	Paired	12	11	23	
				Total		31	32	63		
				a	Raw milk-based products	Paired and unpaired	12	8	20	
				b	Pasteurized milk and dairy products	Paired and unpaired	9	11	20	
				c	Milk powders and dehydrated dairy products	Paired and unpaired	12	11	23	
				Total		33	30	63		
3	Multicomponent foods and meal components	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Ready-to-eat	Paired	10	10	20
					b	Composite processed food (cooked)	Paired	10	10	20
					c	Dessert and pastries (including chocolate dessert)	Paired	10	10	20
					Total		30	30	60	

Categories		Thermocycler	Protocol for alternative method	FDRS protocol	Types		Design	Positive	Negative	Total	
4	Fishery products and vegetables	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Raw fish and seafood	Paired	10	10	20	
					b	Leafy green, sprouts and vegetable under controlled atmosphere	Paired	15	13	28	
					c	Raw and processed vegetable and fruits	Paired	13	7	20	
					Total		38	30	68		
5	Eggs and egg products	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Unprocessed eggs	Paired	11	11	22	
					b	Heat processed eggs with and without additives	Paired	10	10	20	
					c	Egg powder	Paired	11	10	21	
					Total		32	31	63		
			BPW without ISO 6887 specific rules		a	Unprocessed eggs	Paired	11	11	22	
					b	Heat processed eggs with and without additives	Paired and unpaired	10	10	20	
					c	Egg powder	Paired and unpaired	13	8	21	
					Total		34	29	63		
6	Pet food and animal feed	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Pet food	Paired	12	10	22	
					b	Animal feed	Paired	8	19	27	
					c	Raw material	Paired	11	19	30	
					Total		31	48	79		
			BPW without ISO 6887 specific rules		a	Pet food	Paired	12	10	22	
					b	Animal feed	Paired	8	19	27	
					c	Raw material	Paired and unpaired	14	16	30	
					Total		34	45	79		
7	Production environmental sample	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Surfaces	Paired	10	10	20	
					b	Process water	Paired	10	10	20	
					c	Dust and residues	Paired	11	11	22	
					Total		31	31	62		
			BPW without ISO 6887 specific rules		a	Surfaces	Paired	10	10	20	
					b	Process water	Paired	10	10	20	
					c	Dust and residues	Paired and unpaired	12	10	22	
					Total		32	30	62		

Categories		Thermocycler	Protocol for alternative method	FDRS protocol	Types		Design	Positive	Negative	Total
8	Cocoa and chocolate products ¹ (375 g)	CFX96 DW	BPW without ISO 6887 specific rules	Without	a	Raw materials	Unpaired	12	10	22
					b	Cocoa powder	Unpaired	10	10	20
					c	Finished products	Unpaired	16	14	30
					Total		38	34	72	
All categories - ISO 6887 protocol (paired) without FDRS								223	232	455
All categories - ISO 6887 protocol (paired) with FDRS for category 2								223	232	455
All categories - BPW protocol (paired and unpaired) without FDRS								269	258	527
All categories - BPW protocol (paired and unpaired) with FDRS for category 2								269	258	527

¹ Analysis carried out by Microsept

3.1.2 Artificial contamination of samples

A total of 10 samples were found naturally contaminated all coming from meat and poultry products.

Artificial contaminations were done by seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.

A total of 347 samples were artificially contaminated, using 93 different strains. 213 gave a positive result with the paired protocol and 259 with the unpaired protocol.

For certain categories, such as milk products, contamination levels slightly exceeded expected values due to variability in inoculum preparation. However, across the overall study, the number of affected samples remained within acceptable limits. Furthermore, the presence of some negative results confirmed that the fractional recovery criterion was still met.

For category 8, for two samples analyzed (n°2976264 and n°2976265), the stress level obtained is 0.34 log, which is lower than the rules described in ISO 16140-2; however, the results obtained were accepted and retained during the statistical study.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Tables 3 and 4.

**Table 3 - Repartition of the positive samples
per inoculation protocol and inoculation level – ISO 6887**

Category		Naturally contaminated	Artificial contamination				Total
			Seeding protocol		Spiking protocol		
			≤ 3 CFU	3 < x ≤ 5.8 CFU	≤ 5 CFU	5 < x ≤ 5.8 CFU	
1	Meat and poultry product	10	13	7	0	0	30
2	Milk and dairy product	0	8	7	14	2	31
3	Multicomponent foods and meal components	0	15	2	11	2	30
4	Fishery products and vegetables	0	30	5	3	0	38
5	Eggs and egg products	0	14	2	16	0	32
6	Pet food and animal feed	0	9	0	13	9	31
7	Production environmental sample	0	25	6	0	0	31
Total		10	114	27	57	13	223
%		4.5 %	51.1 %	12.1%	25.5%	5.8%	100.0%

**Table 4 - Repartition of the positive samples
per inoculation protocol and inoculation level – BPW without ISO 6887 rules**

Category		Naturally contaminated	Artificial contamination				Total
			Seeding protocol		Spiking protocol		
			≤ 3 CFU	3 < x ≤ 10 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	
1	Meat and poultry product	10	13	7	0	0	30
2	Milk and dairy product	0	7	8	16	2	33
3	Multicomponent foods and meal components	0	15	2	11	2	30
4	Fishery products and vegetables	0	30	5	3	0	38
5	Eggs and egg products	0	14	2	18	0	34
6	Pet food and animal feed	0	11	0	13	10	34
7	Production environmental sample	0	25	7	0	0	32
8	Cocoa and chocolate products (375 g) ¹	0	0	0	38	0	38
Total		10	115	31	99	14	269
%		3.7%	42.8%	11.5%	36.8%	5.2%	100.0%

¹ Analysis carried out by Microsept

4.5 % (with ISO 6887 rules) and 3.7% (without ISO 6887 rules) of the samples were naturally contaminated.

3.1.3 Protocols applied during the validation study

> Incubation times

The minimum incubation time (18 h for all categories) was evaluated for the studies:

- Initial study: 18 h at 37 ± 1°C.
- Extension study 2025 (Cocoa and chocolate products): 18 h à 41.5 ± 1°C.

General rules of ISO 6887 were applied if required.

> FDRS treatment

The addition of FDRS treatment was evaluated during the sensitivity on one representative category (Milk and Dairy Products) and on categories 1 to 8 during the RLOD. The category 8 was not evaluated with FDRS.

For all other samples, the testing was performed without FDRS.

> Thermocyclers

Four thermocyclers are in the scope of the method: CFX Opus instruments (Standard and Deepwell), CFX96 Deep Well and the CFX Duet.

The main differences between the thermocyclers are the thermoblock (standard versus Deepwell size) with the same thermoblock shared between the CFX Opus DW and CFX96 DW and between the CFX Opus Standard and the CFX Duet. The other differences concern mostly the number of fluorescence channel for the reading (CFX Duet has only two channels) and ramping rates. CFX96 DW and CFX Opus DW have been largely tested on the other range of products, and it was therefore accepted by the technical committee to not evaluate again the CFX96 DW.

During the initial validation study, the CFX Opus DW was evaluated for all the categories and the CFX Duet on two representative categories: Milk and Dairy Products (sensitivity), Animal Feed (RLOD).

During the extension study for category 8 Cocoa and chocolate products, the CFX96 DW was evaluated.

> **PCR inhibition**

In case of PCR inhibition, lysates were tested again with or without 1/10 dilution in water.

For category 8 Cocoa and chocolate products, iQ-Check Purification Reagent (iQPR) was also evaluated.

> **PCR interpretation**

PCR results were interpreted using the CFX Maestro, IDE software version 4.0.

> **Confirmation protocols**

During the validation study, the confirmation tests were run as described in Table 5.

Table 5 - Confirmation protocols for positive PCR samples

Selective agar plates	Direct streaking (10 µL) (paired and unpaired)			After subculture in RVS and MKTTn (10 µL) - 24 h ± 3 h (unpaired)			
	Streaking	Tests applied on typical colonies		Streaking	Tests applied on typical colonies		
		Latex test	Biochemical galleries		Latex test (for RVS only)	Biochemical galleries	Serological test (after purification)
XLD	/	/	/	X	/	X (if negative by direct streaking and on one of the agar)	X (on one of the agar)
RAPID <i>Salmonella</i>	X	X	X	X	X (if negative by direct streaking)	X (if negative by direct streaking and on one of the agar)	X (on one of the agar)

To be in agreement with ISO 16140-2, all the unpaired samples were also evaluated after a subculture in RVS and MKTTn broth and streaking onto XLD and chromogenic agar.

➤ **Broth storage for 72h at 5°C ± 3°C**

The enrichment broths from positive and discordant samples were tested after 72 h storage at 5°C ± 3°C (PCR and confirmatory tests for unpaired with latex test to confirm the colonies and PCR with direct streaking only for paired samples).

3.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 6.

Table 6 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Category		Protocol for alternative method	FDRS protocol	PA	PD	TND	TNA	Total
1	Meat and poultry products	BPW with ISO 6887 specific rules (if required)	Without	30	0	0	30	60
		BPW without ISO 6887 specific rules		30	0	0	30	60
2	Milk and dairy products	BPW with ISO 6887 specific rules (if required)	With	29	0	2	32	63
		BPW without ISO 6887 specific rules		27	2	4	30	63
		BPW with ISO 6887 specific rules (if required)	Without	29	0	2	32	63
		BPW without ISO 6887 specific rules		28	2	3	30	63
3	Multicomponent foods and meal components	BPW without ISO 6887 specific rules	Without	29	0	1	30	60
4	Fishery products and vegetables	BPW without ISO 6887 specific rules	Without	37	0	1	30	68
5	Eggs and egg products	BPW with ISO 6887 specific rules (if required)	Without	31	0	1	31	63
		BPW without ISO 6887 specific rules		29	2	3	29	63
6	Pet food and animal feed	BPW with ISO 6887 specific rules (if required)	Without	31	0	0	48	79
		BPW without ISO 6887 specific rules		28	3	3	45	79
7	Production environmental samples	BPW with ISO 6887 specific rules (if required)	Without	31	0	0	31	62
		BPW without ISO 6887 specific rules		31	1	0	30	62
8	Cocoa and chocolate products ¹ (375 g)	BPW without ISO 6887 specific rules	Without	24	6	8	34	72
All categories - BPW with ISO 6887 specific rules (paired) without FDRS				218	0	5	232	455
All categories - BPW with ISO 6887 specific rules (paired) with FDRS for category 2				218	0	5	232	455
All categories - BPW only (paired and unpaired) without FDRS				236	14	19	258	527
All categories - BPW only (paired and unpaired) with FDRS for category 2				235	14	20	258	527

¹ Analysis carried out by Microsept

Paired evaluation:

$$TND = ND_{FN(alt)}$$

$$TNA = NA + PD_{FP(alt)}$$

Unpaired evaluation:

$$TND = ND + ND_{FN(alt)} + PA_{FP(alt)}$$

$$TNA = NA + NA_{FN(alt)} + PD_{FP(alt)}$$

3.1.5 *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 Table 7.

Table 7 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

Categories		Protocol for alternative method	FDRS protocol	Types		Design	PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %
1	Meat and poultry product	BPW with ISO 6887 specific rules (if required)	Without	a	Fresh meat (raw, frozen and seasoned)	Paired	9		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0
				b	Processed meat (RTE, RTRH) and delicatessen	Paired	10		10		0		0	0	10	100.0	100.0	100.0	0.0	0.0	
				c	Poultry products (fresh and process) including chicken neck skin	Paired	11		9		0		0	0	9	100.0	100.0	100.0	0.0	0.0	
				Total		30		30		0		0	0	0	30	100.0	100.0	100.0	0.0	0.0	
		a		Fresh meat (raw, frozen and seasoned)	Paired	9		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0	
		b		Processed meat (RTE, RTRH) and delicatessen	Paired and unpaired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0	
		c		Poultry products (fresh and process) including chicken neck skin	Paired and unpaired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0	
Total		30	0	30	0	0	0	0	0	0	0	30	100.0	100.0	100.0	0.0	0.0				
2	Milk and dairy product	BPW with ISO 6887 specific rules (if required)	With	a	Raw milk-based products	Paired	9		10		0		1	0	1	10	90.0	100.0	95.0	0.0	10.0
				b	Pasteurized milk and dairy products	Paired	8		11		0		1	0	1	11	88.9	100.0	95.0	0.0	11.1
				c	Milks powders and dehydrated dairy products	Paired	12		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0
				Total		29		32		0		2	0	2	32	93.5	100.0	96.8	0.0	6.5	
		a		Raw milk-based products	Paired and unpaired	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3	
		b		Pasteurized milk and dairy products	Paired and unpaired	7	0	11	0	0	0	2	0	2	11	77.8	100.0	90.0	0.0	22.2	
		c		Milk powders and dehydrated dairy products	Paired and unpaired	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0	
		Total		27	0	30	0	2	1	3	0	4	30	87.9	93.9	90.5	0.0	9.1			
		Without	a	Raw milk-based products	Paired	9		10		0		1	0	1	10	90.0	100.0	95.0	0.0	10.0	
			b	Pasteurized milk and dairy products	Paired	8		11		0		1	0	1	11	88.9	100.0	95.0	0.0	11.1	
			c	Milks powders and dehydrated dairy products	Paired	12		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0	
			Total		29		32		0		2	0	2	32	93.5	100.0	96.8	0.0	6.5		
			a	Raw milk-based products	Paired and unpaired	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3	
			b	Pasteurized milk and dairy products	Paired and unpaired	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1	
			c	Milk powders and dehydrated dairy products	Paired and unpaired	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0	
			Total		28	0	30	0	2	1	2	0	3	30	90.9	93.9	92.1	0.0	6.1		
3	Multicomponent foods and meal components	BPW without ISO 6887 specific rules	Without	a	Ready-to-eat	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				b	Composite processed food (cooked)	Paired	9		10		0		1	0	1	10	90.0	100.0	95.0	0.0	10.0
				c	Dessert and pastries (including chocolate dessert)	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				Total		29		30		0		1	0	1	30	96.7	100.0	98.3	0.0	3.3	
4	Fishery products and vegetables	BPW without ISO 6887 specific rules	Without	a	Raw fish and seafood	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				b	Leafy green, sprouts and vegetable under controlled atmosphere	Paired	14		13		0		1	0	1	13	93.3	100.0	96.4	0.0	6.7
				c	Raw and processed vegetable and fruits	Paired	13		7		0		0	0	0	7	100.0	100.0	100.0	0.0	0.0
				Total		37		30		0		1	0	1	30	97.4	100.0	98.5	0.0	2.6	
5	Eggs and egg products	BPW with ISO 6887 specific rules (if required)	Without	a	Unprocessed eggs	Paired	11		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0
				b	Heat processed eggs with and without additives	Paired	9		10		0		1	0	1	10	90.0	100.0	95.0	0.0	10.0
				c	Egg powder	Paired	11		7		0		0	3	0	10	100.0	100.0	100.0	30.0	0.0
				Total		31		28		0		1	3	1	31	96.9	100.0	98.4	9.7	3.1	
		a		Unprocessed eggs	Paired	11		11		0		0	0	0	11	100.0	100.0	100.0	0.0	0.0	
		b		Heat processed eggs with and without additives	Paired and unpaired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0	
		c		Egg powder	Paired and unpaired	9	1	6	0	2	1	0	2	2	8	84.6	84.6	81.0	37.5	0.0	
Total		29	1	27	0	2	1	1	2	3	29	91.2	94.1	92.1	10.3	2.9					

Categories		Protocol for alternative method	FDRS protocol	Types		Design	PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %
6	Pet food and animal feed	BPW with ISO 6887 specific rules (if required)	Without	a	Pet food	Paired	12		9		0		0	1	0	10	100.0	100.0	100.0	10.0	0.0
				b	Animal feed	Paired	8		19		0		0	0	19	100.0	100.0	100.0	0.0	0.0	
				c	Raw material	Paired	11		18		0		0	1	0	19	100.0	100.0	100.0	5.3	0.0
				Total		31		46		0		0	2	0	48	100.0	100.0	100.0	4.2	0.0	
		BPW without ISO 6887 specific rules		a	Pet food	Paired	12		9		0		0	1	0	10	100.0	100.0	100.0	10.0	0.0
				b	Animal feed	Paired	8		19		0		0	0	0	19	100.0	100.0	100.0	0.0	0.0
				c	Raw material	Paired and unpaired	8	1	16	0	3	2	0	0	3	16	78.6	78.6	80.0	6.3	0.0
				Total		28	1	44	0	3	2	0	1	3	45	91.2	91.2	92.4	4.4	0.0	
7	Production environmental sample	BPW with ISO 6887 specific rules (if required)	Without	a	Surfaces	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				b	Process water	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				c	Dust and residues	Paired	11		10		0		0	1	0	11	100.0	100.0	100.0	9.1	0.0
				Total		31		30		0		0	1	0	31	100.0	100.0	100.0	3.2	0.0	
		BPW without ISO 6887 specific rules		a	Surfaces	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				b	Process water	Paired	10		10		0		0	0	0	10	100.0	100.0	100.0	0.0	0.0
				c	Dust and residues	Paired and unpaired	11	0	10	0	1	0	0	0	0	10	100.0	91.7	95.5	0.0	0.0
				Total		31	0	30	0	1	0	0	0	0	30	100.0	96.9	98.4	0.0	0.0	
8	Cocoa and chocolate products ¹ (375 g)	BPW without ISO 6887 specific rules	Without	a	Raw materials	Unpaired	9	0	10	0	1	2	0	0	2	10	83.3	91.7	86.4	0.0	0.0
				b	Cocoa powder	Unpaired	7	0	10	0	1	2	0	0	2	10	80.0	90.0	85.0	0.0	0.0
				c	Finished products	Unpaired	8	0	14	0	4	4	0	0	4	14	75.0	75.0	73.3	0.0	0.0
				Total		24	0	34	0	6	8	0	0	8	34	78.9	84.2	80.6	0.0	0.0	
All categories - BPW with ISO 6887 specific rules (paired) without FDRS							218		226		0		5	6	5	232	97.8	100.0	98.9	2.6	2.2
All categories - BPW with ISO 6887 specific rules (paired) with FDRS for category 2							218		226		0		5	6	5	232	97.8	100.0	98.9	2.6	2.2
All categories - BPW only (paired and unpaired) without FDRS							236	2	255	0	14	12	5	3	19	258	92.9	94.8	93.7	1.9	1.9
All categories - BPW only (paired and unpaired) with FDRS for category 2							235	2	255	0	14	12	6	3	20	258	92.6	94.8	93.5	1.9	2.2

¹ Analysis carried out by Microsept

A summary of the results is given in Table 8.

Table 8 - Summary of results – All categories

		BPW with ISO 6887 specific rules additives (if required)		BPW without ISO 6887 specific rules	
		Without FDRS	With FDRS ¹	Without FDRS	With FDRS ¹
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.8%	97.8%	92.9%	92.6%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0%	100.0%	94.8%	94.8%
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	98.9%	98.9%	93.7%	93.5%
False positive ratio for the alternative method	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	2.6%	2.6%	1.9%	1.9%
False negative ratio for the alternative method	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \times 100 \%$	2.2%	2.2%	1.9%	2.2%

¹ Tested on Milk and Dairy products only

3.1.6 Analysis of discordant results

The negative deviations are given in Table 9 and the positive deviations in Table 10.

> Negative deviations

During the initial validation study, a total of 5 negative deviations was observed using the paired protocol (BPW and following ISO 6887 additives) and between 11 to 12 when no additives from the ISO 6887 is used (BPW protocol). The negative deviations are distributed among several categories except the meat and poultry products and the production environmental samples that obtained no negative deviations.

The presence of *Salmonella* spp. was confirmed in the enrichment broth for 5 to 6 samples ($ND_{FN(alt)} = 5$ to 6), with one additional negative observed with the use of the FDRS with the BPW protocol. After PCR retest, most of the samples remained negatives. It can be noted that all of them were confirmed only after a subculture step in RVS or MKTTn. The level of growth was therefore probably too low to be detected by the PCR or the direct streaking.

For the sample negative only after applying the FDRS protocol, the PCR retest showed partial positive results.

For two samples, the PCR showed late positive results, not confirmed by any of the confirmation method. Both sample ore powdered samples (egg powder and petfood flower). For one of them, the FDRS was applied and showed negative results indicating a potential contamination of the sample with DNA.

During the extension study performed in 2025 (category 8, Cocoa and chocolate products), eight negative deviations from artificially contaminated samples were observed.

For all these samples, the confirmations using the RAPID' *Salmonella* agar or the ISO reference method did not reveal the presence of *Salmonella* ($ND_{FN(alt)} = 0$).

As requested in the ISO 16140-2 (2016), the samples in negative agreement (NA) were tested after subculture in RVS for **all categories evaluated**. No *Salmonella* spp. was found in any of the sample in NA ($NA_{FN(alt)} = 0$).

> **Positive deviations**

During the initial validation study, 8 positive deviations were observed with the BPW protocol (paired and unpaired) and none with the BPW with ISO 6887 specific rules (if required) (paired); all the samples were artificially contaminated and come from the categories tested with the unpaired study design.

During the extension study performed in 2025 (category 8, Cocoa and chocolate products), six positive deviations from artificially contaminated samples were observed. For all these positive samples, the confirmation tests gave a positive result.

The analysis of discordant results according to the ISO 16140-2/A1:2024 is given in Table 11 for the CFX Opus DW. The CFX Duet was tested with the milk and dairy category and showed identical interpretation results.

Table 9 - Negative deviations

Initial validation study

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1 [♦]		Alternative method: EZ-Check <i>Salmonella</i>									Category	Type
							Protocol (P = paired protocol with BPW broth; P(ISO): paired protocol with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C									
			Strain	Inoculation level/sample	Protocol ISO 6887	Final result		PCR result			Confirmation			Agreement			
								CFX Opus DW			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	All confirmatory tests	CFX Opus			
								Salmonella (Cq)	IPC (Cq)	Result							
2767	Pastabox poulet et emmental râpé	RTRH (pasta, chicken, cheese)	S. London A00P085	1.6	BPW	+	P(ISO)	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-	-	+	+	ND _{FN(alt)}	3	b	
115771	Graines germées poireaux	Leek sprouts	S. Havana Ad2728	2.8	BPW	+	P	N/A/ N/A/ N/A	33.13/ 32.48/ 32.03	-/-/-	-	+	+	ND _{FN(alt)}	4	b	
113755	Œufs durs écalés	Shelled hard-boiled eggs	S. Typhimurium Ad3455	2.2	BPW	+	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-	-	+	+	ND _{FN(alt)}	5	b	
115085	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	1.4	BPW (before powder)	+	U	38.4/ 36.91/ 37.14/ N/A**(F)	32.75/ 33.24/ 32.5/ 33.02**(F)	+ / + / - (F)	-	-	-	PA _{FP(alt)}	5	c	
115086	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	1.4	BPW (before powder)	+	U	N/A	33.03	-	-	-	-	ND	5	c	
4304	Poudre de tourteaux de soja	Soya cake powder	S. Montevideo Ad1503	1.3	BPW (before powder)	+	U	N/A	32.84	-	-	-	-	ND	6	c	
115491	Farine petfood S24	Petfood flour	S. Senftenberg Ad2983	0.6	BPW (before powder)	+	U	N/A	33.35	-	-	-	-	ND	6	c	
115886	Farine petfood S25	Petfood flour	S. Idikan Ad2567	1.0	BPW (before powder)	+	U	41.02/ 40.4/ N/A	32.92/ 32.5/ 34.75	+ / + / -	-	-	-	PA _{FP(alt)}	6	c	

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

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1*		Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type		
							Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C																			
			Strain	Inoculation level/ sample	Protocol ISO 6887	Final result		PCR result						PCR result with FDRS protocol						Confirmation		Agreement					
								CFX Opus DW			CFX Duet			CFX Opus DW - with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	CFX Opus	CFX Duet			CFX Opus with FDRS protocol	CFX Duet with FDRS protocol
								Salmonella (Cq)	IPC (Cq)	Result	Salmonella (Cq)	IPC Cq	Result	Salmonella (Cq)	IPC (Cq)	Result	Salmonella (Cq)	IPC (Cq)	Result								
2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	S. Mbandaka Ad2296	3.2	BPW	+	P	N/A/40.33/ N/A	32.92/32.7 2/32.75	- + -	N/A/ N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	- i i - - -*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	- - -	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/ -/ -	-	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	a
3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	S. Montevideo Ad912	3.6	BPW	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	- i -	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	- - -	N/A/N/A/N/A	33.19/ 35.08/ 33.41	- - -	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/ i/ -	-	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	b
3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	S. Derby Ad3381	1.6	BPW + tween 80 (10g/L)	+	U	35.64	30.64	+	36.68	32.02	+	N/A N/A N/A 22.91* 21.52*	31.04 - - 32.13* 33.05*	- i i +* +*	N/A N/A N/A 22.83* 21.32*	32.03 N/A N/A 32.75* 32.79*	- i i +* +*	-	+	PA	PA	ND _{FN(alt)}	ND _{FN(alt)}	2	b
3566	Poudre de lait écrémé	Skim milk powder	S. Agona Ad2922	2.4	BPW (before powder)	+	U	N/A	31.01	-	N/A	32.11	-	N/A	31.19	-	N/A	32.14	-	-	-	ND	ND	ND	ND	2	c

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

Extension study performed by Microsept (2025)

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check <i>Salmonella</i> - Extension study								Category	Type
							BPW 1:10 at 41.5°C - 18h									
							EZ Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement		
							Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test				
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	P	Inhibition	-	-	Æ	/	/	A	ND	8	a
2025	2976267	Cocoa beans Ecoidées	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	P	-	/	/	Æ	/	/	A	ND	8	a
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	P	Inhibition	-	-	Ø	/	/	A	ND	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.19	P	Inhibition	-	-	Ø	-	/	A	ND	8	b
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	P	-	/	/	Ø	/	/	A	ND	8	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	P	-	/	/	- (EL)	/	/	A	ND	8	c
2025	3071857	Orangettes Chevalier d'Argouges	<i>Salmonella</i> Salamae RBH447	1.8	0.5	P	-	/	/	Ø	/	/	A	ND	8	c
2025	3071858	Orangettes K-Delice	<i>Salmonella</i> Salamae RBH447	1.8	0.5	P	-	/	/	Ø	/	/	A	ND	8	c

Table 10 - Positive deviations

Initial validation study performed by ADRIA, categories 1 to 7

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check <i>Salmonella</i>									Category	Type
							Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C									
			Strain	Inoculation sample	Protocol ISO 6887	Final result		PCR result			Confirmation		Agreement				
				Mean				CFX Opus DW			Direct streaking	Streaking after subculture in RVS = ISO 6579- 1	All confirmatory tests	CFX Opus			
								<i>Salmonella</i> (Cq)	IPC (Cq)	Result							
4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	S. Goldcast Ad3006	3.3	BPW (before powder)	-	U	23.21	N/A	+	+	+	+	PD	7	c	
4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	S. Derby 630	0.3	BPW (before powder)	-	U	21.87	32.83	+	-	+	+	PD	6	c	
4305	Poudre pour dinde pondeuse	Laying turkey powder	S. Braenderup F286	0.7	BPW (before powder)	-	U	16.58	34.76	+	+	+	+	PD	6	c	
115087	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	1.4	BPW 1/40 (before powder)	-	U	38.96	33.18	+	-	+	+	PD	5	c	
115088	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	1.4	BPW 1/40 (before powder)	-	U	34.96	33	+	-	+	+	PD	5	c	
117372	Poudre poule pondeuse	Laying hen powder	S. Newport Ad3460	5.2	BPW (before powder)	-	U	36.31	33.46	+	+	+	+	PD	6	c	

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1*		Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
							Protocol (P = paired with BPW broth; P(ISO); paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C																				
			Strain	Inoculation level/ sample	Protocol ISO 6887	Final result		PCR result						PCR result with FDRS protocol						Confirmations			Agreement					
								CFX Opus DW			CFX Duet			CFX Opus DW - with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	All confirmatory tests	CFX Opus	CFX Duet			CFX Opus with FDRS protocol	CFX Duet with FDRS protocol
								Salmonella (Cq)	IPC (Cq)	Result	Salmonella (Cq)	IPC (Cq)	Result	Salmonella (Cq)	IPC (Cq)	Result	Salmonella (Cq)	IPC (Cq)	Result									
2793	Beurre cru demi-sel	Raw better	S. Montevideo 604	1.6	BPW + tween 80 (10g/L)	-	U	20.39	33.79	+	20.55	33.41	+	20.53	34.79	+	20.63	N/A	+	+	+	+	PD	PD	PD	PD	2	a
2800	Parmigiano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% fat	S. Mbandaka Ad2296	3.2	BPW + tween 80 (10g/L)	-	U	17.33	37.14	+	17.43	N/A	+	18.95	N/A	+	18.92	N/A	+	+	+	+	PD	PD	PD	PD	2	a

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

Extension study performed by Microsept, category 8 (2025)

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579 and 6887 requirements Result	Alternative method: EZ-Check Salmonella - Extension study								Category	Type
							BPW 1:10 at 41,5°C - 18h									
							EZ Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement		
							Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf				
2025	2976261	Cocoa beans brand 2	Salmonella NewportPXT624	1.6	0.54	A	+ 26.75	/	/	+ (BH)	+	Salmonella spp.	P	PD	8	a
2025	3054706	Alkalized chocolate powder 1 21% FAT	Salmonella Gatineau DHY380	0.8	1.3	A	Inhibition	+ 26.29	+ 27.41	+ (BM)	+	Salmonella spp.	P	PD	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	Salmonella Mbandaka GAV875	2.2	0.9	A	+ 32.93	/	/	+ (AL)	+	Salmonella spp.	P	PD	8	c
2025	3071854	Rocher Suchard 35% FAT	Salmonella Salamae RBH447	2.0	0.5	A	+ 25.65	/	/	+ (AM)	+	Salmonella spp.	P	PD	8	c
2025	3308326	Ferrero rocher 42,7% FAT	Salmonella NewportPXT624	2	0.6	A	+ 32.36	/	/	+ (AM)	+	Salmonella spp.	P	PD	8	c
2025	3308327	Rocher Suchard 35% FAT	Salmonella NewportPXT624	2	0.6	A	+ 25.65	/	/	+ (AM)	+	Salmonella spp.	P	PD	8	c

Table 11 - Analyses of discordant results

										Paired			Paired and Unpaired		Mixed					
Categories	Thermocycler	Protocol	FDRS protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL			
1	Meat and poultry product	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0							
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	0	0	0		0							
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	0	0	0		0							
					Total			30	0	0	0	3	0	6						
			BPW without ISO 6887 specific rules		a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0						0	
					b	Processed meat (RTE, RTRH) and delicatessen	Paired and unpaired	10	0	0					0			0		
					c	Poultry products (fresh and process) including chicken neck skin	Paired and unpaired	11	0	0					0			0		
					Total			30	0	0	0	3	0	6	0	3	0	3		
			2		Milk and dairy product	CFX Opus DW & CFX Duet	BPW with ISO 6887 specific rules (if required)	With	a	Raw milk-based products	Paired	10	1	0	1		1			
b	Pasteurized milk and dairy products	Paired		9					1	0	1	1								
c	Milks powders and dehydrated dairy products	Paired		12					0	0	0	0								
Total				31					2	0	2	3	2	6						
BPW without ISO 6887 specific rules	a	Raw milk-based products		Paired and unpaired			12		1	2					-1			-1		
	b	Pasteurized milk and dairy products		Paired and unpaired			9		2	0					2		2			
	c	Milk powders and dehydrated dairy products		Paired and unpaired			12		1	0					1		1			
	Total						33		4	2					2		3	2		3
BPW with ISO 6887 specific rules (if required)	Without	a		Raw milk-based products			Paired	10	1	0	1		1							
		b		Pasteurized milk and dairy products			Paired	9	1	0	1		1							
		c		Milks powders and dehydrated dairy products			Paired	12	0	0	0		0							
		Total					31	2	0	2	3	2	6							
		BPW without ISO 6887 specific rules		a			Raw milk-based products	Paired and unpaired	12	1	2					-1			-1	
				b			Pasteurized milk and dairy products	Paired and unpaired	9	1	0					1		1		
				c			Milk powders and dehydrated dairy products	Paired and unpaired	12	1	0					1		1		
				Total				33	3	2					1	3		1	3	
3	Multicomponent foods and meal components	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Ready-to-eat	Paired	10	0	0	0		0				0			
					b	Composite processed food (cooked)	Paired	10	1	0	1		1				1			
					c	Dessert and pastries (including chocolate dessert)	Paired	10	0	0	0		0				0			
					Total			30	1	0	1	3	1	6				1	3	
4	Fishery products and vegetables	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Raw fish and seafood	Paired	10	0	0	0		0				0			
					b	Leafy green, sprouts and vegetable under controlled atmosphere	Paired	15	1	0	1		1				1			
					c	Raw and processed vegetable and fruits	Paired	13	0	0	0		0				0			
					Total			38	1	0	1	3	1	6				1	3	
5	Eggs and egg products	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Unprocessed eggs	Paired	11	0	0	0		0							
					b	Heat processed eggs with and without additives	Paired	10	1	0	1		1							
					c	Egg powder	Paired	11	0	0	0		0							
					Total			32	1	0	1	3	1	6						
			BPW without ISO 6887 specific rules		a	Unprocessed eggs	Paired	11	0	0					0			0		
					b	Heat processed eggs with and without additives	Paired and unpaired	10	1	0					1		1			
					c	Egg powder	Paired and unpaired	13	2	2					0		0			
Total			34	3	2					1	3	1	3							
6	Pet food and animal feed	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Pet food	Paired	12	0	0	0		0							
					b	Animal feed	Paired	8	0	0	0		0							
					c	Raw material	Paired	11	0	0	0		0							
					Total			31	0	0	0	3	0	6						
			BPW without ISO 6887 specific rules		a	Pet food	Paired	12	0	0	0		0					0		
					b	Animal feed	Paired	8	0	0	0		0				0			
					c	Raw material	Paired and unpaired	14	3	3					0	0				
Total			34	3	3	0	3	0	6	0	3	0	3							

									Paired				Paired and Unpaired		Mixed				
Categories		Thermocycler	Protocol	FDRS protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL	
7	Production environmental sample	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Surfaces	Paired	10	0	0	0		0						
					b	Process water	Paired	10	0	0	0		0						
					c	Dust and residues	Paired	11	0	0	0		0						
					Total			31	0	0	0	3	0	6					
			BPW without ISO 6887 specific rules		a	Surfaces	Paired	10	0	0	0		0				0		
					b	Process water	Paired	10	0	0	0		0			0			
					c	Dust and residues	Paired and unpaired	12	0	1				-1		-1			
Total			32	0	1	0	3	0	6	-1	3	-1	3						
8	Cocoa and chocolate products (375 g)	CFX96 DW	BPW without ISO 6887 specific rules	Without	a	Unprocessed eggs	Paired	12	2	1				1		1			
					b	Heat processed eggs with and without additives	Paired and unpaired	10	2	1				1		1			
					c	Egg powder	Paired and unpaired	16	4	4				0		0			
					Total			38	8	6	0	3	0	6	2	3	2	3	
All categories - ISO 6887 protocol (paired) without FDRS								223	5	0	5	6	5	18					
All categories - ISO 6887 protocol (paired) with FDRS for category 2								223	5	0	5	6	5	18					
All categories - BPW protocol (paired and unpaired) without FDRS								269	19	14						5	7		
All categories - BPW protocol (paired and unpaired) with FDRS for category 2								269	20	14						6	7		

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category, protocol and for all the combined categories (calculated values $\leq$ AL).

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

The following changes were observed (See Table 12).

For two samples, different results were obtained between the CFX Opus and Duet for the raw milk and dairy category. A separate analysis was therefore carried out.

The analyses of discordant results become (See Table 13).

Table 12 - Enrichment broth storage

Sample N°	Product	Alternative method: EZ-Check <i>Salmonella</i>									Category	Type
		Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	Agreement without storage				Agreement with storage					
			CFX Opus	CFX Duet	with FDRS protocol		CFX Opus	CFX Duet	with FDRS protocol			
CFX Opus	CFX Duet	CFX Opus			CFX Duet							
3232	Chicken fillet	P	PA	/	/	/	ND _{FN(alt)}	/	/	/	1	c
2808	Raw cow milk	P	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	PA	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	a
3164	Pasteurized semi-skimmed milk	P	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	PA	PA	PA	PA	2	b
3563	Pasteurized milk butter 80%	U	PA	PA	ND _{FN(alt)}	ND _{FN(alt)}	PA	PA	PA	ND _{FN(alt)}	2	b
113755	Shelled hard boiled eggs	P	ND _{FN(alt)}	/	/	/	PA	/	/	/	5	b

Table 13 - Analysis of discordant results after storage 72 h at 5 ± 3°C (CFX Opus Deepwell, CFX Duet and CFX96)

										Paired				Paired and Unpaired		Combined			
Categories		Thermocycler	Protocol	FDRS protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL	
1	Meat and poultry product	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0						
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	0	0	0		0						
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	1	0	1		1						
					Total		30	1	0	1	3		1		6				
			BPW without ISO 6887 specific rules		a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0				0		
					b	Processed meat (RTE, RTRH) and delicatessen	Paired and unpaired	10	0	0					0		0		
					c	Poultry products (fresh and process) including chicken neck skin	Paired and unpaired	11	1	0					1		1		
					Total		30	1	0	0	3		0		6	1	3		1
2	Milk and dairy product	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	With	a	Raw milk-based products	Paired	10	1	0	1		1						
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0						
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0						
					Total		31	1	0	1	3		1		6				
			BPW without ISO 6887 specific rules		a	Raw milk-based products	Paired and unpaired	12	1	2					-1		-1		
					b	Pasteurized milk and dairy products	Paired and unpaired	9	0	0				0	0				
					c	Milk powders and dehydrated dairy products	Paired and unpaired	12	1	0				1	1				
					Total		33	2	2				0	3	0		3		
			BPW with ISO 6887 specific rules (if required)	Without	a	Raw milk-based products	Paired	10	0	0	0		0						
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0						
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0						
					Total		31	0	0	0	3		0		6				
					BPW without ISO 6887 specific rules	a	Raw milk-based products	Paired and unpaired	12	0	2					-2		-2	
						b	Pasteurized milk and dairy products	Paired and unpaired	9	0	0				0	0			
						c	Milk powders and dehydrated dairy products	Paired and unpaired	12	1	0				1	1			
						Total		33	1	2				-1	3	-1		3	
		CFX Duet	BPW with ISO 6887 specific rules (if required)	With	a	Raw milk-based products	Paired	10	1	0	1		1						
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0						
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0						
					Total		31	1	0	1	3		1		6				
					BPW without ISO 6887 specific rules	a	Raw milk-based products	Paired and unpaired	12	1	2					-1		-1	
						b	Pasteurized milk and dairy products	Paired and unpaired	9	1	0				1	1			
						c	Milk powders and dehydrated dairy products	Paired and unpaired	12	1	0				1	1			
						Total		33	3	2				1	3	1		3	
			BPW with ISO 6887 specific rules (if required)	Without	a	Raw milk-based products	Paired	10	1	0	1		1						
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0						
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0						
					Total		31	1	0	1	3		1		6				
					BPW without ISO 6887 specific rules	a	Raw milk-based products	Paired and unpaired	12	1	2					-1		-1	
						b	Pasteurized milk and dairy products	Paired and unpaired	9	0	0				0	0			
						c	Milk powders and dehydrated dairy products	Paired and unpaired	12	1	0				1	1			
						Total		33	2	2				0	3	0		3	
3	Multicomponent foods and meal components	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Ready-to-eat	Paired	10	0	0	0		0				0		
					b	Composite processed food (cooked)	Paired	10	1	0	1		1				1		
					c	Dessert and pastries (including chocolate dessert)	Paired	10	0	0	0		0				0		
					Total		30	1	0	1	3		1		6				1
4	Fishery products and vegetables	CFX Opus DW	BPW without ISO 6887 specific rules	Without	a	Raw fish and seafood	Paired	10	0	0	0		0				0		
					b	Leafy green, sprouts and vegetable under controlled atmosphere	Paired	15	1	0	1		1				1		
					c	Raw and processed vegetable and fruits	Paired	13	0	0	0		0				0		
					Total		38	1	0	1	3		1		6				1

										Paired				Paired and Unpaired		Combined		
Categories		Thermocycler	Protocol	FDRS protocol	Types		Design	N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
5	Eggs and egg products	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Unprocessed eggs	Paired	11	0	0	0		0					
					b	Heat processed eggs with and without additives	Paired	10	0	0	0		0					
					c	Egg powder	Paired	11	0	0	0		0					
					Total		32	0	0	0	3		0		6			
			BPW without ISO 6887 specific rules		a	Unprocessed eggs	Paired	11	0	0				0		0		
					b	Heat processed eggs with and without additives	Paired and unpaired	10	0	0			0	0				
					c	Egg powder	Paired and unpaired	13	2	2			0	0				
					Total		34	2	2			0	3	0		3		
6	Pet food and animal feed	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Pet food	Paired	12	0	0	0		0					
					b	Animal feed	Paired	8	0	0	0		0					
					c	Raw material	Paired	11	0	0	0		0					
					Total		31	0	0	0	3		0		6			
			BPW without ISO 6887 specific rules		a	Pet food	Paired	12	0	0	0		0			0		
					b	Animal feed	Paired	8	0	0	0		0		0			
					c	Raw material	Paired and unpaired	14	3	3			0	0				
					Total		34	3	3	0	3	0	6	0	3	0		3
7	Production environmental sample	CFX Opus DW	BPW with ISO 6887 specific rules (if required)	Without	a	Surfaces	Paired	10	0	0	0		0					
					b	Process water	Paired	10	0	0	0		0					
					c	Dust and residues	Paired	11	0	0	0		0					
					Total		31	0	0	0	3		0		6			
			BPW without ISO 6887 specific rules		a	Surfaces	Paired	10	0	0	0		0			0		
					b	Process water	Paired	10	0	0	0		0		0			
					c	Dust and residues	Paired and unpaired	12	0	1			-1		-1			
					Total		32	0	1	0	3	0	6	-1	3	-1		3
8	Cocoa and chocolate products ¹ (375 g)	CFX96 DW	BPW without ISO 6887 specific rules	Without	a	Unprocessed eggs	Paired	12	2	1				1		1		
					b	Heat processed eggs with and without additives	Paired and unpaired	10	2	1				1		1		
					c	Egg powder	Paired and unpaired	16	4	4				0		0		
					Total		38	8	6	0	3	0	6	2		3		2
All categories - ISO 6887 protocol (paired) without FDRS - CFX Opus DW								223	3	0	3	6	3	18				
All categories - ISO 6887 protocol (paired) with FDRS- CFX Opus DW								223	4	0	4	6	4	18				
All categories - BPW protocol (paired and unpaired) without FDRS- CFX Opus DW + CFX96 DW (Cocoa products)								269	17	14						3	7	
All categories - BPW protocol (paired and unpaired) with FDRS- CFX Opus DW								269	18	14						4	7	
All categories - ISO 6887 protocol (paired) without FDRS - CFX Opus DW + CFX Duet (Milk and dairy products)								223	4	0	4	6	4	18				
All categories - ISO 6887 protocol (paired) with FDRS- CFX Opus DW + CFX Duet (Milk and dairy products)								223	4	0	4	6	4	18				
All categories - BPW protocol (paired and unpaired) without FDRS- CFX Opus DW + CFX Duet (Milk and dairy products) + CFX96 DW (Cocoa products)								269	18	14						4	7	
All categories - BPW protocol (paired and unpaired) with FDRS- CFX Opus DW+ CFX Duet (Milk and dairy products)								269	19	14						5	7	

¹ Analysis carried out by Microsept

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category, protocol and for the three combined categories (calculated values $\leq$ AL).

3.1.8 Confirmation

During the studies, several confirmation protocols were evaluated. A summary of the differences observed between direct streaking onto RAPID[®] *Salmonella*, RVS subculture and the reference confirmation protocol is given in Table 14 for paired protocol and Table 15 for unpaired protocol.

For most of the samples (between 82% and 84%), the direct streaking is sufficient to confirm the positive PCR results. For some samples, the subculture into RVS and or MKTTn was required. This was observed in most of the categories except for production environmental samples and egg product for which no or minor difference between direct streaking and subculture was observed.

During this extension study for category 8, Cocoa and chocolate products, all presumed positive samples were confirmed positive by the two protocols of confirmation used.

Table 14 - Differences observed between the confirmation protocol – BPW with ISO 6887 specific rules (if required)

Category		Confirmed sample	Direct streaking			After RVS subculture		After MKTTn subculture		Confirmations subculture		ISO 6579-1
			RAPID' <i>Salmonella</i>	Latex test	Biochemical gallery	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	Latex test	Biochemical gallery	
1	Meat and poultry product	30	23	23	23	27	29	28	30	30	30	30
2	Milk and dairy product	31	25	25	25	26	30	26	29	31	31	31
3	Multicomponent foods and meal components	30	25	25	25	30	30	30	30	30	30	30
4	Fishery products and vegetables	38	26	26	26	37	37	37	37	38	38	38
5	Eggs and egg products	32	31	31	31	32	32	32	32	32	32	32
6	Pet food and animal feed	31	26	26	26	31	31	31	31	31	31	31
7	Production environmental sample	31	31	31	31	31	31	31	31	31	31	31
Total number of confirmed results		223	187	187	187	214	220	215	220	223	223	223
% confirmed results		/	84%	84%	84%	96%	99%	96%	99%	100%	100%	100%

Table 15 - Differences observed between the confirmation protocol – BPW only

Category		Confirmed sample	Direct streaking			After RVS subculture		After MKTTn subculture		Confirmations subculture		ISO 6579-1
			RAPID' <i>Salmonella</i>	Latex test	Biochemical gallery	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	Latex test	Biochemical gallery	
1	Meat and poultry product	30	25	25	25	27	29	28	30	30	30	30
2	Milk and dairy product	33	28	28	28	27	31	27	29	32	32	31
3	Multicomponent foods and meal components	30	25	25	25	30	30	30	30	30	30	30
4	Fishery products and vegetables	38	26	26	26	37	37	37	37	38	38	38
5	Eggs and egg products	34	29	29	29	32	32	32	32	32	32	32
6	Pet food and animal feed	34	25	25	25	31	31	31	31	31	31	31
7	Production environmental sample	32	32	32	32	32	32	32	32	32	32	31
8	Cocoa and chocolate products ¹	30	30	30	30	30	30	30	30	30	30	30
Total number of confirmed results		261	220	220	220	246	252	247	251	255	255	253
% confirmed results		/	84%	84%	84%	94%	97%	95%	96%	98%	98%	97%

¹ Analysis carried out by Microsept

It was impossible to confirm the presence of *Salmonella* spp. in the enrichment broth after incubation time for 6 samples ($PD_{FP(alt)}$) with the BPW with ISO 6887 specific rules (if required). For the protocol with BPW only, a total of 5 samples were concerned ($PD_{FP(alt)} = 3$ and $PA_{FP(alt)} = 2$). For six samples, the FDRS protocol as applied and gave 5 negative results, indicating the presence of free DNA in the sample.

The samples concerned, as well as the PCR results observed are given in Table 16.

Table 16 – Positive PCR results not confirmed by cultural methods

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check Salmonella										Category	Type
							Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C										
			Strain	Inoculation sample	Protocol BPW with ISO 6887 specific rules (if required)	Final result		PCR result			Confirmation		Agreement					
				Mean				CFX Opus (DeepWell)			Direct streaking	Streaking after subculture in RVS = ISO 6579-1	All confirmatory tests	CFX Opus				
								Salmonella (Cq)	IPC	Result								
115085	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	1.4	BPW (before powder)	+	U	38.4/36.91/ 37.14/ N/A(F)	32.75/33.24/32.5/ 33.02(F)	+/+/- (F)	st	st	-	PA _{FP(alt)}	5	c		
115087	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	1.4	BPW 1/40 (before powder)	-	P(ISO)	41.01/40.31/ 38.33/ N/A**(F)	32.25/33/32.39/ 32.99**(F)	+/+/- (F)	st	st	-	PD _{FP(alt)}	5	c		
115088	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	1.4	BPW 1/40 (before powder)	-	P(ISO)	38.09/38.63/ 37.42/ N/A**(F)	32.66/33.01/32.69/ 32.84**(F)	+/+/- (F)	st	st	-	PD _{FP(alt)}	5	c		
118108	Poudre d'œuf entier pasteurisé	Whole egg powder	/		BPW (before powder)	-	P(ISO)	39.39/N/A(F)/ N/A/N/A	32.77/32.99(F)/ 32.77/33.04	+/(F)/- /-	st	st	-	PD _{FP(alt)}	5	c		
118108	Poudre d'œuf entier pasteurisé	Whole egg powder	/		BPW (before powder)	-	U	38.66/ 41.35(F)/ 37.97/39.1	32.5/ 33.01(F)/ 32.74/33.12	+/ +(F)/ +/+	st	st	-	PD _{FP(alt)}	5	c		
118109	Poudre d'œuf entier pasteurisé	Whole egg powder	/		BPW (before powder)	-	U	39.63/N/A(F)/ 40.91/42.71	32.86/32.65(F)/ 33.05/33.15	+/- (F)/+/+	-A	-A	-	PD _{FP(alt)}	5	c		
115488	Croquette pour chaton (poulet, canard, dinde)	Kibble for kitten (chicken, duck, turkey)	S. Worthington F283	0.8	BPW	-	P(ISO)	40.61/N/A/ 39.22	33.09/32.26/32.44	+/-/+	st	st	-	PD _{FP(alt)}	6	a		
115886	Farine petfood S25	Petfood flour	S. Idikan Ad2567	1.0	BPW (before powder)	+	U	41.02/40.4/ N/A	32.92/32.5/34.75	+/+/-	st	st	-	PA _{FP(alt)}	6	c		
115889	Poudre aliment composé ponte	Egg-laying compound feed powder	S. Idikan Ad2567	1.0	BPW (before powder)	-	P(ISO)	N/A/33.34*/ N/A*/N/A*	N/A/32.65*/33.2*/ 33.45*	i/+*/-*/- *	-B	-A	-	PD _{FP(alt)}	6	c		
4068	Poussières d'aspirateur A32 (industrie laitière)	Vacuum dust (dairy industry)	S. Cerro Ad2707	2	BPW (before powder)	-	P(ISO)	40.42/34.65/ 32.07	31.92/32.32/31.61	+/+/+	- (1)	st	-	PD _{FP(alt)}	7	c		

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

3.1.9 PCR inhibition

> **Initial validation study**

A total of 1489 PCR results were performed during the sensitivity study with the different protocol and conditions (thermocyclers, with and without FDRS treatment, before and after storage). An inhibited results were obtained for 30 samples (2.0%). Most of the inhibitions were observed with the meat and poultry category and the Pet food and animal feed. The retest of the sample after 1/10 dilution allow to recover a result and had no impact to the final outcome except for two samples that were found false negative after dilution (3232: chicken filet; 3563: pasteurized milk butter).

Additionally, during the RLOD, inhibitions were observed during the analysis performed on poultry and raw milk. The dilution of the samples allows to recover a result. For both categories, without the application of the FDRS treatment, the results after dilution were consistent with the confirmation. However, after FDRS treatment and application of the 1/10 dilution, some false negative results were found. A new analysis without dilution was performed and allows to recover all the positive results. This suggest that adding a 1/10 dilution to a sample treated with FDRS might impact the limit of detection of the method. It could be recommended to retest first the sample without dilution.

> **Extension study for category 8, cocoa and chocolate products in 375 g:**

During the extension study, 20 samples gave an inhibited result out of the 72 samples tested, representing an inhibition percentage of 27.7%, and mainly concerned cocoa powders.

Two inhibition-removal protocols are proposed:

- Additional 1:10 dilution of the enrichment broth before extraction (equivalent to a total 1/100 dilution) or,
- Application of IQPRto the extract.

These two protocols were systematically tested, and, in all cases, they successfully removed the inhibitions. The observed results are consistent with the cultural confirmations performed.

All inhibited samples observed during the sensitivity are described in Table 17.

Table 17 – Inhibited samples obtained during sensitivity testing

Initial validation study performed by ADRIA

Sample N°	Product	Time of analysis	Alternative method: EZ-Check <i>Salmonella</i>						Category	Type
			Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C (18h +72h)						
				PCR result			Confirmation	Agreement		
				CFX Opus (Deepwell)				CFX Opus		
				<i>Salmonella</i> (Cq)	IPC	Result				
Cq										
3235	Raw pork meat	18h+72h	P	N/A/34.91*	N/A/32.35*	i/+*	+	PA	1	a
3236	Raw pork meat	18h+72h	P	N/A/N/A*	N/A/32.7*	i/-*	-	NA	1	a
3237	Raw pork meat	72h	P	N/A/28.12*	N/A/32.87*	i/+*	+	PA	1	a
3238	Raw pork meat	72h	P	N/A/34.01*	N/A/32.87*	i/+*	+	PA	1	a
3514	Raw pork meat	18h	P	N/A/32.83*	N/A/32.83*	i/+*	+	PA	1	a
3227	Turkey stir-fry	72h	P	N/A/N/A*	N/A/33.02*	i/-*	-	NA	1	c
3231	Chicken leg	72h	P	N/A/33.29*	N/A/32.65*	i/+*	+	PA	1	c
3232	Chicken fillet	72h	P	N/A/N/A*/N/A*/N/A*	N/A/32.99*/33.19*/33.49*	i/*/-*/-*	+	ND _{FN(alt)}	1	c
3512	Chicken leg with skin	18h	P	N/A/N/A*	N/A/33.78*	i/-*	-	NA	1	c
3513	Chicken	18h	P	N/A/34.07*	N/A/32.5*	i/+*	+	PA	1	c
2765	RTE product (ham, cheese)	18h	P(ISO)	N/A/36.19*	N/A/33/64*	i/+*	+	PA	3	a
3540	Frozen chocolate cake	18h+72h	P(ISO)	N/A/37.01*	N/A/32.08*	i/+*	+	PA	3	c
3536	Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)	18h	P(ISO)	N/A/N/A*	N/A/32.17*	i/-*	-	NA	4	c
115477	Ruminant mineral feed	18h	P(ISO)	N/A/N/A*/N/A**	N/A/N/A*/32.32**	i/i*/-**	-	NA	6	b
117921	Mixture for calves	18h	P(ISO)	N/A/32.01*	N/A/33.78*	i/+*	+	PA	6	b
117922	Mineral feed for cows/goats	18h	P(ISO)	N/A/N/A*	N/A/32.91*	i/-*	-	NA	6	b
4296	Faba bean hulls	18h	P	N/A/N/A*	N/A/32.17*	i/-*	-	NA	6	c
4297	Pea hulls	18h	P	N/A/N/A*	N/A/31.98*	i/-*	-	NA	6	c
115889	Egg-laying compound feed powder	18h	P	N/A/33.34*/N/A*/N/A*	N/A/32.65*/33.2*/33.45*	i/+*/-*/-*	-	PD _{FP(alt)}	6	c

Extension study performed by Microsept, category 8 (2025)

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	RM	BPW 1:10 at 41,5°C - 18h							ISO 16140 test: RVS			
							EZ Check PCR TEST			RSA LM			Agreement	RVS		Identification	Result
						Result	CT 1/10	CT 1/100	IQ reagent	RSALM	Latex test	ISO conf		XLD	RSALM		
a+	2976266	Raw cocoa powder alkalized 23 % FAT	Salmonella Gatineau DHY380	1,8	2,3	P	Inhibition	-	-	Ø	/	/	A	ND	Ø	Ø	/
b+	3054703	Organic alkalized chocolate powder 21% FAT	Salmonella Gatineau DHY380	0,8	1,3	P	Inhibition	+ 26,66	+ 27,19	+ (AM)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054704	Organic alkalized chocolate powder 1 11% FAT	Salmonella Gatineau DHY380	0,8	1,3	P	Inhibition	+ 26,38	+ 27,06	+ (AM)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054705	Organic alkalized chocolate powder 2 11% FAT	Salmonella Gatineau DHY380	0,8	1,3	P	Inhibition	-	-	Ø	/	/	A	ND	Ø	Ø	/ A
b+	3054706	Alkalized chocolate powder 1 21% FAT	Salmonella Gatineau DHY380	0,8	1,3	A	Inhibition	+ 26,29	+ 27,41	+ (BM)	+	Salmonella spp.	P	PD	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054707	Alkalized chocolate powder 2 11% FAT	Salmonella Lexington PAK637	3,0	0,5	P	Inhibition	+ 26,19	+ 27,11	+ (AM)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054709	Organic chocolate powder 11,5% FAT	Salmonella Lexington PAK637	3,0	0,5	P	Inhibition	+ 36,90	+ 39,45	+ (AL)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054710	Organic chocolate powder 1 11% FAT	Salmonella Lexington PAK637	3,0	0,5	P	Inhibition	+ 26,86	+ 27,33	+ (AM)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054711	Organic chocolate powder 2 11% FAT	Salmonella Stanley RBH447	2,0	0,5	P	Inhibition	+ 24,70	+ 25,5	+ (AM)	+	Salmonella spp.	P	PA	+ (AM)	+ (AM)	Salmonella spp. P
b+	3054863	Organic alkalized chocolate powder 23% FAT	Salmonella Gatineau DHY380	0,8	1,19	P	Inhibition	-	-	Ø	-	/	A	ND	Ø	Ø	/ A
b-	3042684	Organic alkalized chocolate powder 21% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	- (EL)	Ø	/ A
b-	3042685	Organic alkalized chocolate powder 1 11% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042686	Organic alkalized chocolate powder 2 11% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042687	Alkalized chocolate powder 1 21% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042688	Alkalized chocolate powder 2 21% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042689	Alkalized chocolate powder 20% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042690	Organic chocolate powder 11,5% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042691	Organic chocolate powder 1 11% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042692	Organic chocolate powder 2 11% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A
b-	3042693	Organic alkalized chocolate powder 23% FAT	/	/	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/ A

Note: It is important to note that during the RLOD study, these inhibition protocols were applied without affecting the detection limit.

3.2 Relative level of detection

The relative level of detection 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

8 (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 18). All were tested with and without the use of the FDRS except for ground beef. Therefore, one additional RLOD was added (poultry) in order to evaluate the use of the FDRS on meat and poultry products. The CFX Opus was tested for all the categories and the CFX Duet on Pet food and animal feed.

The following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

Table 18 - Defined (matrix/strain) pairs for the RLOD determination

	Category	Matrix	Strain	Origin	Inoculation and storage condition	Enrichment protocol
1	Meat and poultry products	Ground beef	S. Typhimurium A00C060	Ground beef	Liquid suspension 48-72 h at 3 ± 2°C	18 -26 h BPW 37°C±1°C
		Poultry	S. Kentucky 2000S06	Poultry		
2	Milk and dairy products	Raw milk	S. Ohio Ad1482	Raw cow milk		
3	Multi-component foods or meal components	Deli salad	S. Enteritidis ATCC BAA-1045	Raw almonds		
4	Fishery products and vegetables	Bagged spinach	S. Lexington 2003S16	Soy		
5	Eggs and egg products	Pasteurized whole liquid eggs	S. Havana Ad1728	Liquid eggs products		
6	Pet food and animal feed	Dry kibbles for dogs	S. Kedougou Ad2419	Dry kibbles for dogs	Seeding protocol Lyophilized strain 2 weeks at room temperature	
7	Production environmental samples	Process water	S. Livingstone A00E058	Environmental sample	Liquid suspension 48-72 h at 3 ± 2°C	
8	Cocoa and chocolate products ¹ (375 g)	Raw cocoa powder	<i>Salmonella enterica</i> Give	Vanilla powder	Spiking with thermal stress	18-26 h pre-warmed BPW 41.5°C±1°C

¹ Analysis carried out by Microsept

3.2.2 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 RLOD are given in Table 19.

Table 19 – Presentation of RLOD before and after confirmation of the alternative method results

Category		Matrix / strain pair	Thermocycler	AL	RLOD [95% confidence limit]	
					Without FDRS protocol	With FDRS protocol
1	Meat and poultry product	Ground beef / <i>S. Typhimuirum</i> A00C060	CFX Opus DW	1.5	1.0 [0.5; 2.0]	/
		Poultry / <i>S. Kentucky</i> 2000S06	CFX Opus DW		1.0 [0.4;2.6]	1.2 [0.4; 3.1]
2	Milk and dairy products	Raw milk / <i>S. Ohio</i> Ad1482	CFX Opus DW		1.1[0.6;2.3]	1.3 [0.6;2.6]
3	Multicomponent foods or meal components	Deli salad / <i>S. Enteritidis</i> ATCC BAA-1045	CFX Opus DW		1.1 [0.5;2.4]	1.1 [0.5;2.4]
4	Fishery products and vegetables	Bagged spinach / <i>S. Lexington</i> 2003S16	CFX Opus DW		1.0 [0.5;2.2]	1.0 [0.5;2.2]
5	Eggs and egg products	Pasteurized whole liquid eggs / <i>S. Havana</i> Ad1728	CFX Opus DW		1.0 [0.4;2.2]	1.0 [0.5;2.2]
6	Petfood and animal feed	Dry kibbles for dogs / <i>S. Derby</i> Ad1878	CFX Opus DW		1.0 [0.4; 2.3]	1.0 [0.4; 2.3]
			CFX Duet		1.1 [0.5;2.4]	1.0 [0.4; 2.3]
7	Production environmental samples	Process water / <i>S. Livingstone</i> A00E058	CFX Opus DW		1.0 [0.5; 2.1]	1.0 [0.5; 2.1]
8	Cocoa and chocolate products ¹	Raw cocoa powder / <i>Salmonella enterica</i> Give JAW805	CFX96 DW		0.9 [0.5; 1.8]	/
Combined - CFX Opus DW for category 6					1.0 [0.8;1.3]	1.1 [0.8;1.4]
Combined - CFX Duet for category 6					1.0 [0.8;1.3]	1.1 [0.8;1.4]

¹ Analysis carried out by Microsept

The LOD₅₀ 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 Table 20.

Table 20 - LOD₅₀ - Results - CFX Opus DW

Category		Matrix / strain pair	Thermocycler	Level of detection at 50% (CFU / sample size)			Level of detection at 95% (CFU / sample size)		
				Reference method	Alternative method	Alternative method with FDRS protocol	Reference method	Alternative method	Alternative method with FDRS protocol
1	Meat and poultry product	Ground beef / <i>S. Typhimurium</i> A00C060	CFX Opus DW	0.7[0.4; 1.1]	0.7[0.4; 1.1]	/	2.8[1.6; 4.9]	2.8[1.6; 4.9]	/
		Poultry / <i>S. Kentucky</i> 2000S06	CFX Opus DW	1.8[0.9; 3.5]	1.8[0.9; 3.5]	2.2[1.1; 4.6]	7.7[3.9; 15.2]	7.7[3.9; 15.2]	9.5[4.6; 19.7]
2	Milk and dairy products	Raw milk / <i>S. Ohio</i> Ad1482	CFX Opus DW	0.6[0.3; 1.1]	0.8[0.4; 1.4]	1.0[0.6; 1.8] ¹	2.6[1.5; 4.5]	3.4[1.9; 6.1]	4.3[2.3; 7.7]
3	Multicomponent foods or meal components	Deli salad / <i>S. Enteritidis</i> ATCC BAA-1045	CFX Opus DW	0.7[0.4; 1.2]	0.8[0.4; 1.4]	0.8[0.4; 1.4]	2.9[1.6; 5.2]	3.3[1.8; 6.0]	3.3[1.8; 6.0]
4	Fishery products and vegetables	Bagged spinach / <i>S. Lexington</i> 2003S16	CFX Opus DW	0.7[0.4; 1.1]	0.6[0.4; 1.1]	0.6[0.4; 1.1]	2.7[1.5; 4.8]	2.7[1.5; 4.8]	2.7[1.5; 4.8]
5	Eggs and egg products	Pasteurized whole liquid eggs / <i>S. Havana</i> Ad1728	CFX Opus DW	0.9[0.5; 1.5]	0.9[0.5; 1.5]	0.9[0.5; 1.5]	3.7[2.1; 6.6]	3.7[2.1; 6.6]	3.7[2.1; 6.6]
6	Petfood and animal feed	Dry kibbles for dogs / <i>S. Derby</i> Ad1878	CFX Opus DW	1.2[0.6; 2.1]	1.2[0.6; 2.1]	1.2[0.6; 2.1]	5.0[2.8; 8.9]	5.0[2.8; 8.9]	5.0[2.8; 8.9]
			CFX Duet	1.2[0.6; 2.1]	1.3[0.7; 2.3]	1.2[0.6; 2.1]	5.0[2.8; 8.9]	5.6[3.1; 10.1]	5.0[2.8; 8.9]
7	Production environmental samples	Process water / <i>S. Livingstone</i> A00E058	CFX Opus DW	0.8[0.5; 1.4]	0.8[0.5; 1.4]	0.8[0.5; 1.4]	3.4[2.0; 5.9]	3.4[2.0; 5.9]	3.4[2.0; 5.9]
8	Cocoa and chocolate products ²	Raw cocoa powder / <i>Salmonella enterica</i> Give JAW805	CFX96 DW	0.6 [0.3; 1.0]	0.5 [0.3; 0.9]	/	2.5[1.4; 4.4]	2.2[1.3; 3.8]	/
Combined - CFX Opus DW for category 6				0.8 [0.7;1.0]	0.8 [0.7;1.0]	1.0 [0.8;1.2]	3.5 [2.9;4.2]	3.6[3.0;4.3]	4.2[3.4;5.3]
Combined - CFX Duet for category 6				0.8 [0.7;1.0]	0.8 [0.7;1.0]	1.0 [0.8;1.2]	3.5 [2.9;4.2]	3.6[3.0;4.4]	4.2[3.4;5.3]

¹ For inhibited samples, the retest without 1/10 dilution were considered for the calculation of the RLOD

² Analysis carried out by Microsept

3.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies, for all matrix/strain pairs tested.

The LOD₅₀ varies from 0.6 to 1.8 CFU/test portion for the reference method and from 0.5 to 2.2 CFU/test portion for the alternative method depending on the category and the protocol evaluated.

3.3 Inclusivity / exclusivity

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.

3.3.1 Test protocols

> Inclusivity

During the initial validation study, *Salmonella* strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml BPW, incubated for 18 h at 34-38°C, and to apply the protocol of the alternative method (PCR and confirmation).

A second study was performed in 2025: 100 *Salmonella* isolates inoculated between 10 and 100 CFU into 225 mL BPW and grown at $41.5 \pm 1^\circ\text{C}$ for 8 h. This protocol is more challenging protocol than the one evaluated for category 8 and therefore it was not required to evaluate again the inclusivity during the extension on cocoa and chocolate products.

Both evaluations were carried out by ADRIA.

> Exclusivity

During initial validation study, negative strains cultures were performed in BHI at 37°C. Dilutions were realized in order to inoculate 10^5 cells/ml BPW. The BPW was incubated for 20 to 24 h at 37°C. The alternative method was then performed.

3.3.2 Results

Raw data are given in **Appendix 6**.

> Inclusivity

All target strains were found positives by PCR for both protocols evaluated.

Four strains showed difficulties to grow on RAPID' *Salmonella* but were found positive on XLD. (*S. enterica indica* DSM14848; *S. Abortusovi* Ad2320; *S. Gallinarum* biovar pullorum Ad300; *S. Kentucky* CIP105623) and one strain were not characteristic on RAPID' *Salmonella* (*S. enterica diarizonae*: white colonies).

Regarding colony confirmation, a total of 24 strains were found negative by Bio-Rad latex test with a majority (16) outside the *Salmonella enterica enterica* subsp (*S. bongori*, *S. enterica arizonae*, *S. enterica diarizonae*, *S. enterica houtanae*, *S. enterica indica*). All the negative strains by Bio-Rad latex test were confirmed by Oxoid latex.

> Exclusivity

All non-target strains were found negative by PCR.

One strain (*Escherichia hermannii*) gave purple colonies on RAPID' *Salmonella* but was found negative by latex test.

3.4 Practicability

The alternative method practicability was evaluated according to the AFNOR criteria relative to method comparison study.

Storage conditions, shelf-life and modalities of utilisation after first use	Enrichment broth: after incubation before the lysis step or confirmation, 2 - 8°C for 3 days. PCR and lysis reagent: before use at 2 - 25 °C in the kit until expiration date of the kit		
Time to result	Steps	Reference method	Alternative method
	Negative samples		
	Sampling / enrichment	Day 0	Day 0
	Subculture RVS, MKTTn	Day 1	/
	Lysis and PCR	/	Day 1
	Streaking RVS, MKTTn	Day 2 or Day 3	/
	Reading plates	Day 3-Day 4	/
	Presumptive positive or positive results		
	Direct streaking from primary enrichment broth	/	Day 1
	Subculture RVS, MKTTn	Day 1	Day 1
	Streaking RVS	Day 2 or Day 3	Day 2
	Reading plates	Day 3-Day 4	Day 2 or 3
	Confirmatory tests	Day 4 - Day 6	Day 2 or Day 3
Common step with the reference method	Enrichment		

The negative results are available in 1 day and the positive results in 2 to 3 days for the alternative method.

4 INTER-LABORATORY 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

> Collaborators number

Samples were sent to 14 laboratories from seven different countries with a total 15 independent collaborators involved without considering the expert laboratory. Laboratory K has participated with two collaborators (K1 and K2).

> Matrix and strain used

Ground beef meat (25 g) was inoculated with *Salmonella* Typhimurium A00C060, isolated from ground beef.

> Samples

Samples were prepared and inoculated on Monday 19th May 2025 as described below:

- 24 blind coded samples (25 g) for *Salmonella* spp. detection by:
 - the ISO 6579-1 reference method with colony confirmation using OXOID latex
 - the EZ-Check *Salmonella* alternative method
- 1 sample (labelled “Aerobic mesophilic flora”) for the total viable count microflora enumeration by the ISO 4833-2.
- 1 Water flask labelled “Temperature Control”.
- 1 probe which follows the temperature during shipping and sample storage.

> Inoculation

The targeted inoculation levels were the following:

Strain	Level L0	Level L1	Level L2
	CFU/25 g	CFU/25 g	CFU/25 g
<i>Salmonella</i> Typhimurium A00C060	0	0.7	2.8

> Labelling and shipping

Blind coded samples were placed in 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 to register the temperature profiles during the transport, the package delivery and storage until analyses.

Samples were shipped in 24 h to 48 h to the laboratories involved. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

> Analyses

The collaborative laboratories and the expert laboratory carried out the analyses on Tuesday 20th May or Wednesday 21st of May 2025 with the alternative and reference methods. **The analysis by the reference method and the alternative method were performed on the same day.**

> Protocol

The alternative method protocol carried out by the collaborators was the following:

Matrix	Enrichment step	Lysis step	PCR step
Ground beef (25 g)	- Dilution 1/10 with Buffered Peptone Water Plus (225 mL) - Incubation 18-26 h at 34 - 38°C	EZ-Check Lysis kit without FDRS protocol	EZ-Check Salmonella kit with CFX Maestro IDE software version 4.0. With one of the instruments below: - CFX Opus instruments (standard or DW) - CFX96 Touch Deep Well - CFX Duet

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 0.7 CFU/g for detection analyses and 1×10^3 CFU/g for enumeration analyses. Enumeration and detection analyses were performed after 24 h, 48 h and 72 h storage at $5 \pm 3^\circ\text{C}$. *Triplicate* samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 21.

Table 21 - Sample stability

Day	Detection analyses						Enumeration analyses (onto IRIS) CFU/g			Aerobic mesophilic flora – ISO 4833-2 (CFU/g)
	Reference method (ISO 6579-1)			Alternative method (EZ-Check Salmonella)						
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	-	+	+	-	+	+	1.10 x 10 ³	1.60 x 10 ³	5.00 x 10 ²	3.50 x 10 ³
Day 1	-	-	-	-	-	-	8.00 x 10 ²	1.30 x 10 ³	1.30 x 10 ³	1.30 x 10 ⁴
Day 2	+	+	+	+	+	+	1.40 x 10 ³	1.70 x 10 ³	1.50 x 10 ³	5.30 x 10 ⁴
Day 3	+	+	+	+	+	+	9.10 x 10 ²	1.20 x 10 ³	1.10 x 10 ³	3.30 x 10 ⁵

No evolution was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$ for the strain stability. Fractional results were obtained for the detection analyses at the low level at Day 0. The three samples gave negative results at Day 1 and positive results at Days 2 and 3. An increase of the aerobic mesophilic flora was observed each day between Day 0 to Day 3 with a range of 3.50×10^3 to 3.30×10^5 CFU/g.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 22).

Table 22 - Contamination levels

Level	Samples	Theoretical target level (CFU/test portion)	True level (CFU/ test portion)	Low limit (CFU/test portion)	High limit (CFU/test portion)
Level 0	2-3-6-11-14-18-20-23	0.0	/	/	/
	25-26-27-32-34-38-40-45-48				
Level 1	1-5-8-12-13-16-17-21	0.7	1.86	1.51	2.31
	27-30-33-35-36-41-42-44				
Level 2	4-7-9-10-15-19-22-24	2.8	7.50	5.99	9.38
	28-29-31-37-39-43-46-47				

4.2.3 Logistic conditions

Temperature conditions are given in Table 23.

Table 23 - Sample temperatures at receipt

Collaborator	Temperature measured by the probe (°C)			Temperature measured by the collaborator	Receipt date and time		Analysis date		
	At receipt	Average	[min;max]				Day (D=contamination)	Date	Hour
A	5.8	4.14	[2.2; 6]	4.8	20/05/2025	11:15 AM	D+1	20/05/2025	1:30 PM
C	4.3	3.5	[2.4; 7.5]	8.2	20/05/2025	2:45 PM	D+1	20/05/2025	3:15 PM
D	10.8	5.5	[2.9; 10.8]	14.8	21/05/2025	1:56 PM	D+2	21/05/2025	2:30 PM
E	20.5	11.2	[3.2; 21]	20.5	22/05/2025	1:00 PM	D+3	22/05/2025	2:30 PM
F	5.4	4.9	[3.5; 6.5]	5.8	20/05/2025	12:25 PM	D+1	20/05/2025	1:44 PM
G	3.6	4.7	[2.7; 7.6]	4.8	20/05/2025	9:00 AM	D+1	20/05/025	4:00 PM
H	5	7.7	[2.0; 7.2]	5.7	20/05/2025	10:00 AM	D+2	21/05/2025	3:30 PM
I	5.0	3.9	[2.8; 6.4]	4	20/05/2025	10:45 AM	D+1	20/05/2025	3:00 PM
J	5.1	3.8	[2.6; 6.9]	4.1	20/05/2025	10:50 AM	D+2	21/05/2025	11:00 AM
K1	2.5	4.2	[2.3; 8]	4.8	20/05/2025	9:30 AM	D+2	21/05/2025	12:00 PM
K2	1.2	3.1	[1.1; 8]	3.7	20/05/2025	9:30 AM	D+2	21/05/2025	1:30 PM
L	4.3	4.2	[2.9;8. 7.9]	5.4	20/05/2025	12:30 PM	D+1	20/05/2025	1:45 PM
M	5.5	4.3	[3.1; 7.5]	5.6	20/05/2025	11:30 AM	D+1	20/05/2025	3:30 PM
N	4.7	5.2	[2.1; 8]	7.8	20/05/2025	4:00 PM	D+2	21/05/2025	8:15 AM
O	10.3	5.4	[2.0; 10.3]	7.6	21/05/2025	8:35 AM	D+2	21/05/2025	12:00 PM
P (ADRIA)	4.5	4.4	[2.9; 6.9]	6.4	20/05/2025	12:00 PM	D+2	21/05/2025	2:00 PM

No problems were encountered during the transport or receipt of samples for the 12 collaborators. All the samples were delivered on time and in appropriate conditions. All temperatures maintained during shipment and receipt were correct.

Two collaborators (D and O) received the samples on time (Day 2) but temperatures at receipt were above the acceptability limit fixed at 8°C (10.8°C and 10.3°C measured by the probe). The average temperature measured by the probe during transport and storage are equal to 5.5°C for collaborator D and 5.4°C for O. Moreover, the aerobic mesophilic flora of collaborator D has not evolved (4.5×10^2 CFU/g) compared with those of collaborator O which is equal to 1.30×10^6 CFU/g. Both collaborators had no problems during analyses and have obtained fractional results in Level L1 (7 positive samples onto 8), consistent with the results obtained with the other operators. It was decided to keep these collaborators due to the analysis carried out on time, the small increase in the temperature and the low impact of the temperature increased on the recovery of the strain. This decision was accepted during the AFNOR technical committee.

Collaborator E has received the samples with one day late (at Day 3 – the 22nd of May) and the temperature at reception was high (20.5°C). The average temperature measured by the probe during transport and storage are equal to 11.2°C. The probe measured a temperature above 8.0°C during 47h. It was therefore decided to not take into account the results of this collaborator.

4.2.4 *Thermocyclers used by the collaborators*

Thermocyclers used by the collaborators are given in Table 24.

Table 24 - Thermocyclers tested during the inter-laboratory study.

Collaborators	Thermocycler
A	CFX96 DW
C	CFX Opus DW
D	CFX96 DW
E	CFX96 DW
F	CFX96 DW
G	CFX Opus DW
H	CFX96 DW
I	CFX Opus Standard
J	CFX Opus DW
K1	CFX Opus DW
K2	CFX Opus DW
L	CFX96 DW
M	CFX Opus DW
N	CFX96 DW
O	CFX96 DW
P (ADRIA)	CFX Opus DW and CFX Duet

4.3 Results analysis

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

4.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 25.

Table 25 – Results obtained by the expert Lab.

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

No fractional result was obtained probably due to the obtained inoculation level at Level L1 which was higher than expected (1.86 CFU/25g instead of 0.7 CFU/25g). Fractional results were obtained for 8 collaborators onto 11 interpreted sets of data (minimum 1 negative among the 8 samples tested at level 1).

4.3.2 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

The aerobic mesophilic flora was performed according to ISO 4833-2.

Depending on the Lab results, the enumeration levels varied from 4.5×10^2 CFU/g to 1.3×10^6 CFU/g for collaborators who received the samples at Day 1 or Day 2. As already mentioned, the collaborator E, who received the samples at Day 3, obtained a high aerobic mesophilic flora enumeration (7.8×10^8 CFU/g). See Table 26.

Table 26 - Mesophilic flora enumeration

Collaborators	Mesophilic flora enumeration (CFU/g)
A	3.0E+03
C	3.4E+03
D	4.5E+02
E	7.8E+08
F	1.1E+03
G	1.6E+04
H	2.2E+05
I	2.8E+04
J	6.4E+03
K1	4.80E+05
K2	8.40E+05
L	6.70E+04
M	7.50E+04
N	5.70E+05
O	1.30E+06
P (ADRIA)	2.10E+05

> ***Salmonella spp. detection***

15 collaborators participated in the study without taking into account the expert laboratory. The results obtained are provided in Table 27 (reference method) and Table 28 (alternative method).

Table 27 - Positive results by the reference method (**ALL the collaborators**)

Collaborator	Contamination level		
	L0	L1	L2
A	4	8	8
C	2	7	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	7	8
H	0	6	8
I	0	5	8
J	5	7	8
K1	1	5	8
K2	0	7	7
L	0	8	8
M	0	7	8
N	0	8	8
O	0	7	8
P (ADRIA)	0	8	8
TOTAL	P ₀ = 12	P ₁ = 112	P ₂ = 127

Table 28 - Positive results (before and after confirmation)
by the alternative method (**ALL the collaborators**)

Colla- borators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	5	4	3	8	8	8	8	8	8
C	2	0	0	7	7	7	8	8	8
D	0	0	0	7	7	7	8	8	8
E	1	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	7	7	7	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	5	5	8	8	8
J	2	6	2	6	6	6	8	8	8
K1	0	1	0	5	5	5	8	8	8
K2	1	0	0	7	7	7	7	7	7
L	0	0	0	8	8	8	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
P (ADRIA)	0	0	0	8	8	8	8	8	8
Total	P ₀ = 11	C ₀ = 11	CP ₀ = 5	P ₁ = 111	C ₁ = 111	CP ₁ = 111	P ₂ = 127	C ₂ = 127	CP ₂ = 127

Three collaborators (A, C and J) obtained more than one positive sample at level L0 with the reference method (4, 2 and 5 positive samples respectively onto 8 no contaminated samples). For the alternative method, these collaborators obtained also positive results at level L0:

- Collaborator A: 3 positive PCR results with positive confirmations (n°11, 14 and 20), 2 positive PCR results with negative confirmations (n°18 and n°23), 1 negative PCR result with positive confirmations (n°2).
- Collaborator C: 2 positive PCR results with negative confirmations (n°18 and n°20).
- Collaborator J: 2 positive PCR results with positive confirmations (n°6 and 11), 1 negative PCR result with positive confirmations (n°18).

These results were probably due to cross-contaminations during analyses as no contamination of the food matrix has been observed by the expert laboratory nor the other participants. According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied; it was therefore decided to not take into account the results from collaborators A, C and J.

Collaborators E, K1 and K2 also obtained positive results at level L0:

- Collaborators E and K2: 1 positive PCR result with negative confirmations (n°11 and n° 38) was obtained with late Cq value (Cq = 40.66 for E and 36.61 for K2). PCR replicates were requested, both collaborators obtained PCR negative results.
- Collaborator K1: for one sample (n°18), positive confirmations were obtained for reference and alternative methods. A new subculture and a new streaking allowed to obtain negative results. It was probably due to a cross contamination during the first tests.

As mentioned in paragraph 3.2.3, collaborator E was not retained for interpretation due to the high temperature during late transport. Collaborators K1 and K2 were kept for interpretation as permitted in AFNOR technical rules.

In the eleven datasets kept for interpretation, two collaborators incubated the samples for more than 20h, the maximum incubation time for reference method: 23h for collaborator L and 24h for collaborator N. Both collaborators obtained 8 positive samples onto 8 contaminated samples at Level L1 and L2 for both methods (reference and alternative), showing that this increase incubation time had no impact on the recovery of the reference method. As these incubation times are in the incubation time range of the alternative method (18-26h), it was proposed to keep these collaborators for interpretation. This decision was accepted during the AFNOR technical committee.

The interpretation was carried out with 11 datasets without the results of the expert laboratory.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 11 collaborators kept for interpretation are presented in Table 29 (reference method) and Table 30 (alternative method).

**Table 29 - Positive results by the reference method
(Without collaborators A, C, E and J)**

Collaborators	Contamination level		
	L0	L1	L2
D	0	7	8
F	0	8	8
G	0	7	8
H	0	6	8
I	0	5	8
K1	1	5	8
K2	0	7	7
L	0	8	8
M	0	7	8
N	0	8	8
O	0	7	8
TOTAL	P₀ = 1	P₁ = 75	P₂ = 87

**Table 30 - Positive results (before and after confirmation)
by the alternative method (Without collaborators A, C, E and J)**

Collabo- rators	Contamination level								
	L0			L1			L2		
	PCR results	Confir- mation	Final result after confirmation	PCR results	Confir- mation	Final result after confirmation	PCR results	Confir- mation	Final result after confirmation
D	0	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	7	7	7	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	5	5	8	8	8
K1	0	1	0	5	5	5	8	8	8
K2	1	0	0	7	7	7	7	7	7
L	0	0	0	8	8	8	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
TOTAL	P₀ = 1	C₀ = 1	CP₀ = 0	P₁ = 75	C₁ = 75	CP₁ = 75	P₂ = 87	C₂ = 87	CP₂ = 87

4.4 Calculation and interpretation

4.4.1 Calculation of the specificity percentage (SP)

The Specificity percentage (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are presented in Table 31.

Table 31 - Specificity percentage

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	98.9 %
Specificity for the alternative method before confirmation	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %
Specificity for the alternative method after confirmation	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	98.9 %

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

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

85.2% (L1) and 98.9% (L2) of positive samples were obtained. Only the inoculation level L1 was retained for calculation. The percentage of positive samples (85.2%) is higher than expected but probably due to the obtained inoculation level at Level L1 which was higher than expected (1.86 CFU/25g instead of 0.7 CFU/25g).

Despite the absence of fractional recovery, the distribution of results across collaborators indicates that the alternative method was still appropriately challenged: 2 collaborators obtained 5 positives, 1 obtained 6, and 5 obtained 7 positives out of 8 contaminated samples. This variability is typical in low-level contamination studies and confirms that the method was tested under limiting conditions.

A summary of the results of the collaborators retained for interpretation, obtained with the reference and the alternative methods for Level 1 is provided in Table 32.

Table 32 - Summary of results for all collaborators obtained with the reference and alternative methods for Level 1

Level	Response	Reference method positive (R+)	Reference method negative (R-)
L1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 75	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Total Negative deviation (A-/R+) TND = 0 (0 ND_{FN(alt)})	Total Negative agreement (A-/R-) TNA = 13 (0 NA_{FN(alt)})

Based on the data summarized in Table 32, 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 presented in Table 33.

Table 33 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level L1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	100.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	100.0 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \times 100 \%$	0.0 %
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.0 %

4.4.3 Interpretation of trueness data

No negative deviation and no positive deviation were observed for Level L1.

For a **paired study design**, the difference between (TND – PD) and the addition (TND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (TND – PD) and (TND + PD) shall not be higher than the AL.

For 11 collaborators, the limits are the following:

	Calculated values	AL	Conclusion
	L1		L1
TND - PD	0	4	Pass
TND + PD	0	4	Pass

The ISO 16140-2 (2016) & ISO 16140-2/A1(2024) requirements are fulfilled as (TND - PD) and (TND + PD) meet the AL for Level L1.

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

The $LOD_{50\%}$, was calculated using the EN 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 34.

Table 34 - $LOD_{50\%}$ and RLOD

Method	$LOD_{50\%}$	RLOD
Reference	0.715 [0.526;0.972]	1.057
Alternative	0.756 [0.569;1.006]	

The LOD_{50} results are consistent with the one obtained during the RLOD study on ground beef.

5 CONCLUSION

The **method comparison study conclusions** are:

- ☒ The method comparison study scheme corresponds to an UNPAIRED STUDY design or a PAIRED STUDY design when the specific ISO 6887 additives are used.
- ☒ In the sensitivity study, 8 categories were tested: 5 food categories, pet food and animal feed, the production environmental samples and Cocoa and chocolate products (up to 375g). The calculated values for TND – PD and or

TND + PD meet the acceptability limits (AL) whatever the categories and protocols used.

- ☒ The Relative Levels of Detection (RLOD) meet the AL fixed at 1.5 for a paired data study whatever the matrix/strain pairs tested.
- ☒ The inclusivity and exclusivity testing gave the expected results for the 100 target strains (at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$ and $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$) and the 30 non-target strains with the PCR assay. Some difficulties to confirm the strains using the Bio-Rad latex test were noticed.
- ☒ It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^{\circ}\text{C}$.
- ☒ The alternative method allows a one-day screening of the negative samples.
- ☒ The alternative method fulfils all the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) requirements and AFNOR technical rules (Revision 12).

The **inter-laboratory study conclusions** are:

- ☒ 15 collaborators participated to the study and 11 were retained for interpretation without considering the expert laboratory results.
- ☒ Despite the absence of fractional recovery (85% positives at L1), it was agreed with the technical committee that the method where sufficiently challenged.
- ☒ No positive and no negative deviations were obtained and the (TND - PD) and (TND + PD) meet the AL for Level L1.
- ☒ These data and interpretations comply with the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) requirements and AFNOR technical rules (Revision 12).

The EZ-Check *Salmonella* method is considered equivalent to the ISO standard method.

Quimper, 05 January 2026

Lizaïg GOUGUET

Study engineer

Method performance in food microbiology

Astrid CARIOU

Manager

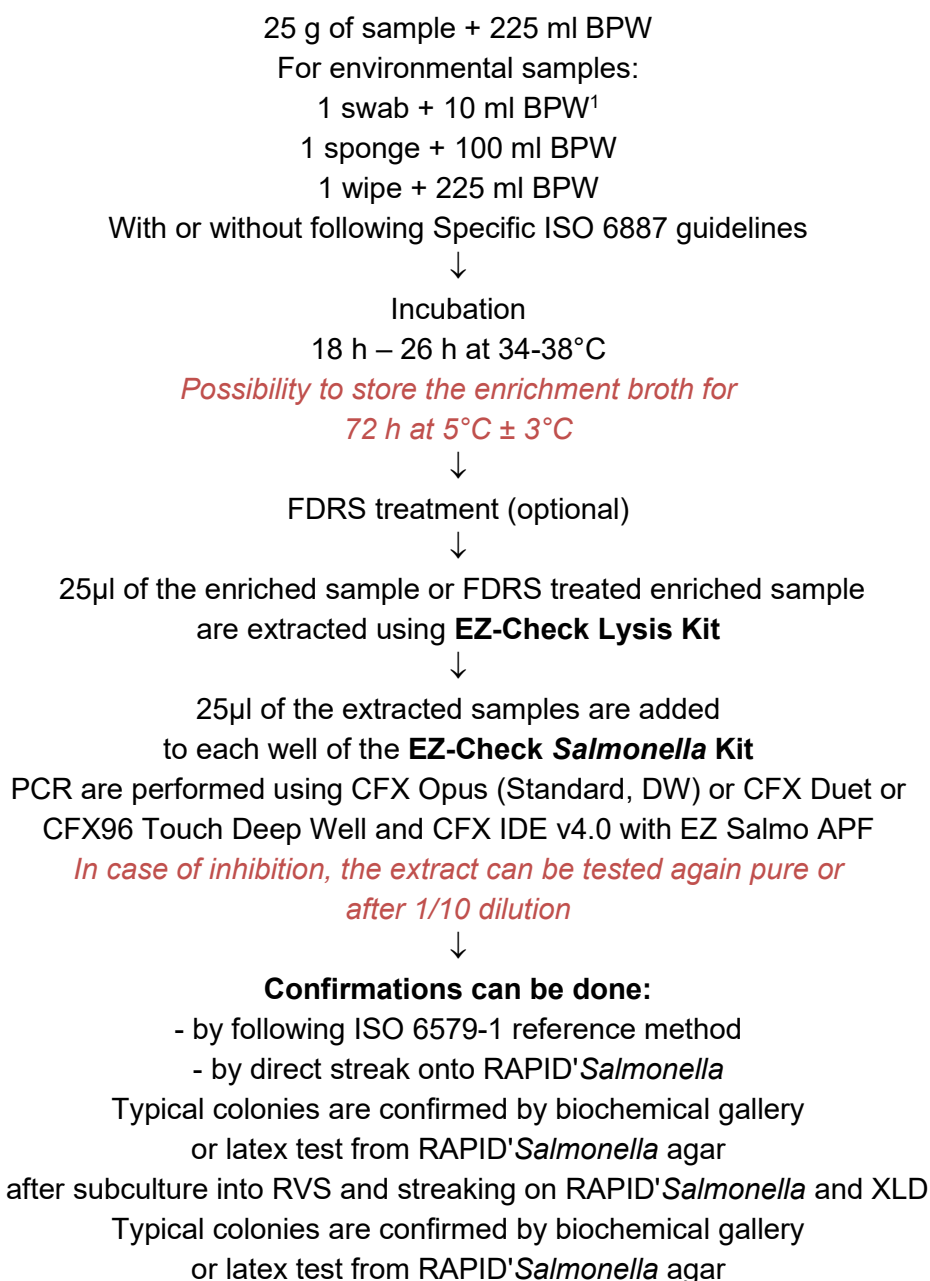
Method performance in food microbiology

I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

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: EZ-Check *Salmonella*

Food, pet food and animal feed, environmental production samples



¹ 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)

Cocoa and chocolate products (up to 375g)
--

375 g of sample + 3 375 ml BPW
without following Specific ISO 6887 guidelines



Incubation
18 h – 26 h at $41.5 \pm 1^{\circ}\text{C}$

*Possibility to store the enrichment broth for
72 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$*



1/10 dilution in Peptone Salt



25µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit**



25µl of the extracted samples are added
to each well of the **EZ-Check Salmonella Kit**
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF

*In case of inhibition, the extract can be tested again
after an additional 1/10 dilution or using the iQPR*

Confirmations can be done:

- by following ISO 6579-1 reference method
- by direct streak onto RAPID'*Salmonella*

Typical colonies are confirmed by biochemical gallery
or latex test from RAPID'*Salmonella* agar

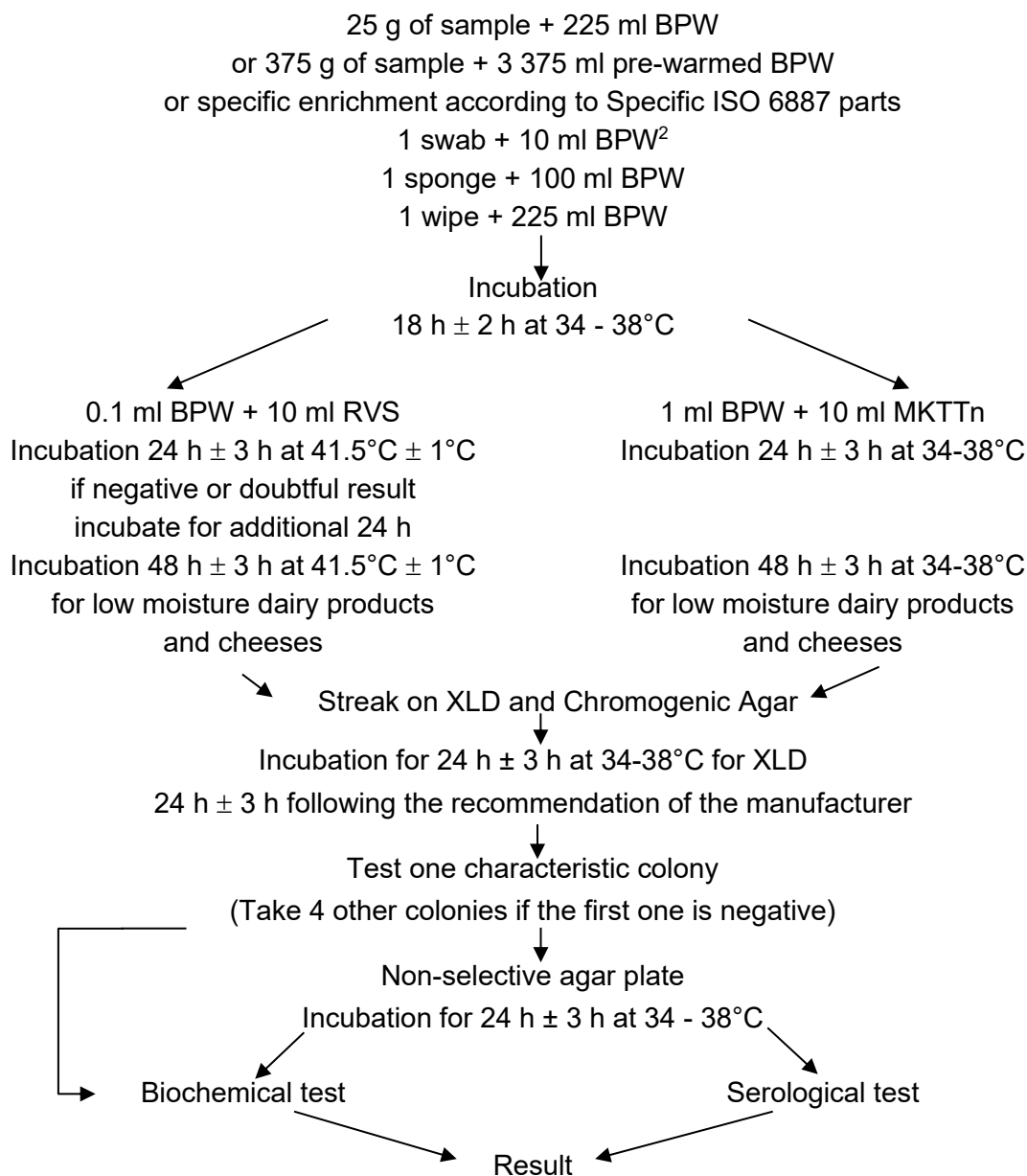
- after subculture into RVS and streaking on RAPID'*Salmonella* and XLD
Typical colonies are confirmed by biochemical gallery
or latex test from RAPID'*Salmonella* agar

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 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)

Appendix 3 – Artificial contamination of samples

Initial validation study

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global result <i>Salmonella</i> spp.	Alternative method: EZ Check <i>Salmonella</i>	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			CFX Opus DW		
								Enumeration	Mean				
2024	3547	Steak haché pur bœuf 5%MG surgelé	Frozen raw ground beef steak 5%FT	S. Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	-	P	1	a
2024	3548	Boulettes de bœuf surgelées	Frozen raw beef meatballs	S. Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	-	P	1	a
2024	4215	Viande bovine steak à griller	Grilled raw beef steak	S. Bredeney Ad3309	Minced beef	Seeding 48h 5±3°C	/	3-0-3-2-1	1.8	+	P	1	a
2024	4216	Escalope de veau à griller	Raw veal meat (escalope)	S. Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	1	a
2024	4217	Collier d'agneau à mijoter	Raw Lamb meat (neck to simmer)	S. Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	1	a
2024	3067	Saucisse 20%MG	Sausage 20%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	3067	Saucisse 20%MG	Sausage 20%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	3068	Merguez 28%MG	Merguez 28%FT	S. Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P(ISO)	1	b
2024	3068	Merguez 28%MG	Merguez 28%FT	S. Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	U	1	b
2024	3069	Jambon cru fumé de la Forêt Noire	Smoked cured ham	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P	1	b
2024	3070	Lardons nature 27%MG	Bacon 27%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	3070	Lardons nature 27%MG	Bacon 27%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27%FT	S. Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P(ISO)	1	b
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27%FT	S. Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	U	1	b
2024	3072	Jambon -25% de sel	Ham	S. Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P	1	b
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22%FT	S. Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	3074	Emincés de filet de poulet rôtis au paprika	Thin slices of chicken fillet roasted with paprika	S. Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	P	1	b
2024	3075	Grignotes de poulet rôties	Roast chicken nibbles	S. Newport Ad3465	Chicken	Seeding 48h 5±3°C	/	1-0-2-2-1	1.2	+	P	1	b
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rillette 29%FT	S. Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	P(ISO)	1	b
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rillette 29%FT	S. Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	U	1	b
2024	3549	Aiguillettes de poulet surgelées	Frozen chicken strips	S. Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	-	P	1	c
2024	3550	Filet de poulet saumuré à 20% surgelé	Frozen 20% brined chicken fillet	S. Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	+	P	1	c
2024	4212	Aiguillettes de canard	Duck strips	S. Regent Adria328	Duck	Seeding 48h 5±3°C	/	2-0-1-0-1	0.8	+	P	1	c
2024	4213	Emincés de poulet marinés à la mexicaine	Mexican marinated chicken strips	S. Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	+	P	1	c
2024	4214	Emincés de poulet marinés à l'indienne	Indian marinated chicken strips	S. Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	P	1	c
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	S. Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	-	P(ISO)	1	c
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	S. Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	-	U	1	c
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	S. Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	P(ISO)	1	c
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	S. Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	U	1	c
2024	4338	Peau de cou de poulet	Chicken neck skin	S. Newport 3465	Chicken	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	P(ISO)	1	c
2024	4338	Peau de cou de poulet	Chicken neck skin	S. Newport 3465	Chicken meat	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	U	1	c
2024	4339	Peau de cou de poulet	Chicken neck skin	S. Newport 3465	Chicken	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	P(ISO)	1	c
2024	4339	Peau de cou de poulet	Chicken neck skin	S. Newport 3465	Chicken meat	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	U	1	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global result <i>Salmonella</i> spp,				Alternative method: EZ Check <i>Salmonella</i>	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	Protocol P: paired with BPW broth; P(ISO): paired with Specific ISO 6887; U: unpaired = BPW for the alternative)		
								Enumeration	Mean							
2024	2793	Beurre cru demi-sel	Raw butter	S. Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	P(ISO)	2	a
2024	2793	Beurre cru demi-sel	Raw butter	S. Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	+	+	+	+	U	2	a
2024	2794	Beurre de baratte cru	Raw butter	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P(ISO)	2	a
2024	2794	Beurre de baratte cru	Raw butter	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	S. Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	P(ISO)	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	S. Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	U	2	a
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35% FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	P(ISO)	2	a
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35% FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	U	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P(ISO)	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	2799	Crottin des alpes au lait cru 29%MG	Raw goat's milk cheese 29% FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	P(ISO)	2	a
2024	2799	Crottin des alpes au lait cru 29%MG	Raw goat's milk cheese 29% FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	U	2	a
2024	2800	Parmigiano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	-	-	-	-	P(ISO)	2	a
2024	2800	Parmigiano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	-	-	-	-	P(ISO)	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44%MG	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	-	-	-	-	U	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	S. Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	+	+	+	+	P	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P	2	a
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	S. Enteritidis Ad3380	Sheep milk	Seeding 48h 5±3°C	/	1-3-6-4-2	3.2	+	+	+	+	P	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	S. Enteritidis Ad3380	Sheep milk	Seeding 48h 5±3°C	/	1-3-6-4-2	3.2	+	+	+	+	P	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	S. Agona Ad2922	Milk powder	Seeding 48h 5±3°C	/	1-1-1-3-1	1.4	+	+	+	+	P	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	S. Agona Ad2922	Milk powder	Seeding 48h 5±3°C	/	1-1-1-3-1	1.4	+	+	+	+	P	2	a
2024	3161	Crème fraîche légère et épaisse 15%MG	Pasteurized cream 15% FT	S. Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	-	-	-	-	P	2	b
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30% FT	S. Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	-	-	-	-	P(ISO)	2	b
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30% FT	S. Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	-	-	-	-	U	2	b
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	S. Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	P	2	b
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	S. Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P	2	b

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	Protocol P: paired with BPW broth; P(ISO): paired with Specific ISO 6887; U: unpaired = BPW for the alternative)		
								Enumeration	Mean							
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	S. Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P	2	b
2024	3166	Yaourt nature	Pasteurized cow's milk yoghurt	S. Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	-	-	-	-	P	2	b
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	S. Meleagrisdis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	P	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese	S. Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	P(ISO)	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese 33% FT	S. Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	U	2	b
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20% FT	S. Meleagrisdis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	P(ISO)	2	b
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20% FT	S. Meleagrisdis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	U	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26% FT	S. Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P(ISO)	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26% FT	S. Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	U	2	b
2024	3555	Lait frais demi-écrémé	Fresh semi-skimmed milk	S. Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	P	2	b
2024	3556	Yaourt brassé bio aux fraises avec morceaux entier	Stirred yogurt with pasteurized milk	S. Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	-	-	-	-	P	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80% MG	Pasteurized milk butter 80% FT	S. Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	+	+	+	+	P(ISO)	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80% MG	Pasteurized milk butter 80% FT	S. Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	+	+	+	+	U	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80% MG	Pasteurized milk butter 80% FT	S. Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	+	+	+	+	P(ISO)	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80% MG	Pasteurized milk butter 80% FT	S. Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	+	+	+	+	U	2	b
2024	3564	Emmental français au lait pasteurisé 29% MG	Pasteurized cow's milk cheese 20% FT	S. Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	P(ISO)	2	b
2024	3564	Emmental français au lait pasteurisé 20% MG	Pasteurized cow's milk cheese 20% FT	S. Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	U	2	b
2024	3565	Poudre de lait entier 26% MG	Whole milk powder 26% FT	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	3565	Poudre de lait entier 26% MG	Whole milk powder 26% FT	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	S. Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	P(ISO)	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	U	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	P(ISO)	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	U	2	c
2024	4057	Lait écrémé en poudre	Skimmed milk powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	P(ISO)	2	c

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	Protocol P: paired with BPW broth; P(ISO): paired with Specific ISO 6887; U: unpaired = BPW for the alternative)		
								Enumeration	Mean							
2024	4057	Lait écrémé en poudre	Skimmed milk powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	U	2	c
2024	4058	Lait demi écrmé en poudre	Semi-skimmed milk powder	S. Derby Ad3381	Sheep milk	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	P(ISO)	2	c
2024	4058	Lait demi écrémé en poudre	Semi-skimmed milk powder	S. Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	U	2	c
2024	4059	Poudre de crème	Cream powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	P(ISO)	2	c
2024	4059	Poudre de crème	Cream powder	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	U	2	c
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	P(ISO)	2	c
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	U	2	c
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	S. Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	P(ISO)	2	c
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	S. Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	U	2	c
2025	117385	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	P(ISO)	2	c
2025	117385	Poudre de lait écrémé	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	U	2	c
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	S. Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	P(ISO)	2	c
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	S. Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	U	2	c

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2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	S. Brandenburg Ad2420	Sausage	Seeding 48h 5±3°C	/	3-2-4-4-0	2.6	+	P	3	a
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	S. London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	+	P	3	a
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	S. Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	+	P	3	a
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	S. Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	+	P	3	a
2024	2761	Taboulé à l'oriental raisins secs et menthe	RTE product (tabbouleh)	S. London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	-	P	3	a
2024	2762	Pâtes jambon emmental (salade)	RTE product (pasta, ham)	S. Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	-	P	3	a
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (rice, chicken, pepper)	S. London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	+	P	3	a
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	S. Anatum 6140	RTRH	Seeding 48h 5±3°C	/	1-0-0-0-0	0.2	-	P	3	a
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	S. Brandenburg Ad2420	Sausage	Seeding 48h 5±3°C	/	3-2-4-4-0	2.6	+	P	3	a
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	S. Derby Ad1093	Fish	Seeding 48h 5±3°C	/	1-2-2-2-3	2.0	+	P	3	a
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	S. Anatum Ad2727	Crabs	Seeding 48h 5±3°C	/	3-3-3-2-2	2.6	+	P	3	a
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	S. Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	3	a
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	S. Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	+	P	3	a
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta, chicken, cheese)	S. London A00P085	RTE products	Spiking 10min at 56°C	1.3	2-4-1-0-1	1.6	+	P	3	b
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	S. Brandenburg Ad2420	Sausage	Spiking 10min at 56°C	1.3	2-2-2-0-5	2.2	+	P	3	b
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	S. Anatum 6140	RTRH	Spiking 10min at 56°C	1.6	1-3-0-1-0	1.0	+	P	3	b
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	S. Anatum 6140	RTRH	Spiking 10min at 56°C	1.6	1-3-0-1-0	1.0	+	P	3	b
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	S. Anatum 6140	RTRH	Spiking 10min at 56°C	1.7	2-3-2-3-4	2.8	+	P	3	b
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	S. Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	+	P	3	b
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	S. Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2024	3545	Riz à la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelet and superior ham)	S. Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	S. Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2025	115802	Cassoulet	Cassoulet	S. Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	-	P(ISO)	3	b
2025	115803	Saucisses aux lentilles	Sausages with lentils	S. Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	+	P(ISO)	3	b
2025	115804	Riz cantonnais	Cantonese rice	S. Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	-	P(ISO)	3	b
2024	2772	Tartelette aux fraises	Pastry (strawberry pie)	S. Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	-	P	3	c
2024	2773	Tarte au citron meringuée	Pastry (lemon meringue pie)	S. Derby Ad1633	Strawberry pie	Spiking 10min at 56°C	1.5	4-7-2-2-3	3.6	-	P	3	c
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	S. Derby Ad1633	Strawberry pie	Spiking 10min at 56°C	1.5	4-7-2-2-3	3.6	+	P	3	c
2024	2775	Millefeuille	Pastry (millefeuille)	S. Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	+	P	3	c

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2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	S. Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	+	P	3	c
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	S. Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	+	P	3	c
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	S. Livingstone Ad2150	Dairy product	Spiking 10min at 56°C	1	7-2-5-8-6	5.6	+	P	3	c
2024	3173	Tartelette aux pommes	Apple pie	S. Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	-	P	3	c
2024	3174	Tropézienne	Pastry (tropezienne)	S. Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	+	P	3	c
2024	3175	Flan nature	Pastry (pudding)	S. Livingstone Ad2150	Dairy product	Spiking 10min at 56°C	1	7-2-5-8-6	5.6	+	P	3	c
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	S. Braenderup Ad1661	Chocolate	Seeding -20°C 2weeks	/	5-2-3-7-4	4.2	+	P	3	c
2024	3541	Gâteau basque surgelé	Frozen Basque cake	S. Montevideo 606	Raw milk	Seeding -20°C 2weeks	/	2-3-5-1-1	2.4	+	P	3	c
2024	3542	Eclair au café surgelé	Frozen coffee pastry	S. Montevideo 606	Raw milk	Seeding -20°C 2weeks	/	2-3-5-1-1	2.4	+	P	3	c
2024	2889	Filet de saumon	Raw salmon fillet	S. Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	2890	Dos de cabillaud	Raw Back of cod	S. Anatum Ad2727	Fish fillet	Seeding 48h 5±3°C	/	3-5-2-1-1	2.4	+	P	4	a
2024	2891	Noix de Saint-Jacques	Raw scallops	S. Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	2892	Crevette	Raw shrimp	S. Anatum Ad2727	Fish fillet	Seeding 48h 5±3°C	/	3-5-2-1-1	2.4	-	P	4	a
2024	2893	Filet de merlan	Raw whiting fillet	S. Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	3241	Filet de maquereau	Raw mackerel fillet	S. Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	3242	Darne de lieu jaune	Raw pollack steak	S. Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	3243	Pavé de saumon	Raw salmon steak	S. Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	3244	Filet d'églefin	Raw haddock fillet	S. Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	3245	Filet de julienne	Raw julienne fillet	S. Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	3246	Filet de lieu noir	Raw saithe fillet	S. Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	2894	Légumes en sachet (carotte, chou blanc, poivron, maïs, mâche)	Bagged vegetables (carrot, white cabbage, peppers, corn, lamb's lettuce)	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	-	P	4	b
2024	2895	Salade	Bagged lettuce	S. Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	2-2-2-1-1	1.6	+	P	4	b
2024	2896	Epinard en sachet	Bagged spinach	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	+	P	4	b
2024	2897	Ciboulette fraîche	Fresh chives	S. Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	2-2-2-1-1	1.6	+	P	4	b
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	+	P	4	b
2024	3249	Mâche	Lamb's lettuce	S. Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	-	P	4	b
2024	3250	Laitue	Lettuce	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	-	P	4	b
2024	3251	Feuille de chêne vert	Holm oak leaf	S. Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	4-6-5-7-2	4.8	+	P	4	b
2025	113757	Chou	Cabbage	S. Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	P(ISO)	4	b
2025	113758	Céleris branche	Celery sticks	S. Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	P(ISO)	4	b
2025	113759	Brocolis	Broccoli	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	5-1-1-0-4	2.2	+	P(ISO)	4	b
2025	113760	Sucrine	Sucrine	S. Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	5-1-1-0-4	2.2	+	P(ISO)	4	b
2025	114902	Graines germées alfalfa, radis, fenouil	Sprouts (alfalfa,radish,fennel)	S. Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	1-0-0-1-0	0.4	-	P(ISO)	4	b
2025	114903	Graines germées alfalfa	Sprouts (alfalfa)	S. Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	1-0-0-1-0	0.4	-	P(ISO)	4	b
2025	114904	Graines germées alfalfa, poireau, lentille	Sprouts (alfalfa,leek,lentil)	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	-	P(ISO)	4	b
2025	114905	Graines germées radis rose	Sprouts (pink radish)	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	-	P(ISO)	4	b
2025	114906	Graines germées betterave rouge	Sprouts (red beetroot)	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	+	P(ISO)	4	b

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2025	115770	Germes de pois vert	Green peas sprouts	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	115771	Graines germées poireaux	Leek sprouts	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	115772	Graines germées betterave rouge	Beetroot spouts	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	115773	Graines germées poireaux	Leek sprouts	S. Lexington 2003S03	Oleaginous	Seeding 48h 5±3°C	/	3-1-2-2-2	2	+	P(ISO)	4	b
2025	115775	Graines germées alfalfa	Alfalfa sprouts	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-6-3-4-1	3.2	+	P(ISO)	4	b
2024	2899	Fruits en conserve (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	S. Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c
2024	2900	Fruits en conserve (pêche, poire, pomme, raisin)	Canned fruit (peach, pear, apple, grape)	S. Typhimurium Ad2034	Vegetables	Seeding 48h 5±3°C	/	3-1-1-3-7	3.0	-	P	4	c
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	S. Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c
2024	2902	Compote pomme pêche	Apple and peach compote	S. Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c
2024	2903	Compote pomme poire	Apple and pear compote	S. Typhimurium Ad2034	Vegetables	Seeding 48h 5±3°C	/	3-1-1-3-7	3.0	+	P	4	c
2024	3247	Courgette	Courgette	S. Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	+	P	4	c
2024	3248	Poireau	Leek	S. Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	+	P	4	c
2024	3252	Haricot vert	Green bean	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	+	P	4	c
2024	3253	Gazpacho	Gazpacho	S. Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	+	P	4	c
2024	3536	Cocktail de fruits rouges (framboise, blueberry, mûres, cassis) surgelé	Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)	S. Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	-	P	4	c
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	S. Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	+	P	4	c
2024	3538	Petits pois doux surgelés	Frozen peas	S. Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	+	P	4	c
2024	3539	Poêlée de légumes à la basquaise (Tomates, poivrons vert et rouge, oignons, olives) surgelée	Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)	S. Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	-	P	4	c
2025	113749	Compote de pomme	Apple compote	S. Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2025	113750	Compote pomme rhubarbe	Apple / rhubarb compote	S. Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2025	113751	Mélange 3 fruits exotiques ananas, papaye rouge, mangue	Mix of exotic fruits (pineapple, red papaya, mango)	S. Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2024	2994	Gros œufs BIO	Organic egg	S. Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	S. Livingstone E1	Egg white powder	Seeding 48h 5±3°C	/	4-3-2-4-2	3.0	+	P	5	a
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	S. Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P	5	a
2024	3000	Œufs de cailles	Quail eggs	S. Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	3001	Œufs frais de poules BIO	Organic egg	S. Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P	5	a
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	S. Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	4315	Œufs frais de poule	Fresh eggs	S. Typhimurium 476	Mayonnaise	Seeding 48h 5±3°C	/	2-10-8-6-3	5.8	+	P	5	a
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	S. Typhimurium 476	Mayonnaise	Seeding 48h 5±3°C	/	2-10-8-6-3	5.8	+	P	5	a

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2024	4317	Gros œufs fermiers de poule	Large free-range eggs	S. Typhimurium 13	Pasteurized liquid egg	Seeding 48h 5±3°C	/	1-7-3-2-2	3.0	-	P	5	a
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	S. Typhimurium 13	Pasteurized liquid egg	Seeding 48h 5±3°C	/	1-7-3-2-2	3.0	+	P	5	a
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	S. Infantis 14	Pasteurized liquid egg	Seeding 48h 5±3°C	/	3-0-1-2-5	2.2	+	P	5	a
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	S. Infantis 14	Pasteurized liquid egg	Seeding 48h 5±3°C	/	3-0-1-2-5	2.2	+	P	5	a
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid egg yolk	S. Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	b
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid egg white	S. Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P(ISO)	5	b
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid egg white	S. Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	U	5	b
2024	2999	Coule d'œuf entier pasteurisé	Pasteurized whole egg	S. Livingstone E1	Egg white powder	Seeding 48h 5±3°C	/	4-3-2-4-2	3.0	+	P	5	b
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	S. Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	+	P	5	b
2024	4222	Œufs pochés cuits sous vide	Vacuum-packed poached eggs	S. Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P	5	b
2024	4223	Oeufs pochés	Poached eggs	S. Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	-	P	5	b
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	S. Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	+	P	5	b
2024	4225	Coule d'œuf entier liquide pasteurisé	Pasteurized whole egg liquid	S. Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P	5	b
2024	4226	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	S. Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P(ISO)	5	b
2024	4226	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	S. Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.85	2-0-0-0-2	0.8	-	U	5	b
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	113754	Œufs pochés	Poached eggs	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P(ISO)	5	b
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	S. Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	U	5	b
2024	4306	Blanc d'œuf en poudre	Egg white powder	S. Typhimurium Ad3455	Egg yolk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	P(ISO)	5	c
2024	4306	Blanc d'œuf en poudre	Egg white powder	S. Typhimurium Ad3455	Egg yolk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	U	5	c
2024	4307	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka Ad914	Mayonnaise	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P(ISO)	5	c
2024	4307	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka Ad914	Mayonnaise	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	U	5	c
2024	4308	Poudre de blanc d'œuf	Egg white powder	S. Enteritidis 465	Egg product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	P(ISO)	5	c

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2024	4308	Poudre de blanc d'œuf	Egg white powder	S. Enteritidis 465	Egg product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	U	5	c
2025	115083	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	115083	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	115084	Poudre de jaune d'œuf	Yolk egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	115084	Poudre de jaune d'œuf	Yolk egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	U	5	c
2025	115085	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	115085	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	S. Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	117378	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	117378	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	S. Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	117382	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	117382	Poudre d'œuf entier	Whole egg powder	S. Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2024	3557	Mix cochons d'Inde avec banane	Guinea pig feed	S. Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	S. Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	3559	Croquettes chiens stérilisés au poulet, petits pois, carottes	Kibbles for sterilized dog	S. Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	S. Kedougou Ad3472	Feed for laying hens	Spiking 10min at 56°C	0.6	1-7-3-1-3	3.0	+	P	6	a
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	S. Kedougou Ad3472	Feed for laying hens	Spiking 10min at 56°C	0.6	1-7-3-1-3	3.0	+	P	6	a
2024	4309	Bâtonnets variés pour poisson	Variety sticks fish	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a
2024	4310	Sticks tortues et reptiles herbivores	Turtle and herbivorous reptile sticks	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a

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2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	S. Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P	6	a
2024	4312	Croquettes pour chihuahua au poulet	Chicken kibble for Chihuahua	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a
2024	4313	Menu complet perruches	Complete menu for budgies	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P	6	a
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	P	6	a
2025	115483	Friandise chien adulte bâtonnets riche en bœuf	Adult dog food sticks	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	+	P	6	a
2025	115485	Terrine pour chien adulte riche en bœuf	Terrine for dogs (beef)	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	115486	Aliment composé hamster (Céréales, graines, huile)	Compound hamster food (cereals, seeds, oil)	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	+	P	6	a
2025	115488	Croquette physio chaton jusqu'à 12 mois poulet, canard, dinde	Kibble for cats (chicken, duck, turkey)	S. Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	S. Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	S. Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	117358	Aliment composé hamsters	Composite food for hamsters	S. Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	117359	Croquettes chat senior	Kibbles for cat	S. Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.09	2-0-2-1-2	1.4	+	P	6	a
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	S. Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2024	4291	Stick granulés pour lapin d'élevage	Animal feed product	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	b
2024	4292	Coex HBO	Animal feed product	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P	6	b
2024	4293	Coex saumon	Animal feed product	S. Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	b
2024	4294	Tourteaux de tournesol	Sunflower meal	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P	6	b
2024	4295	Tourteaux de colza	Rape seed cake	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	P	6	b

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								Enumeration	Mean				
2025	115477	Aliment minéral ruminant	Ruminant mineral feed	S. Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	115478	Mélanges granules veaux	Calf pellet mixes	S. Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	115480	Aliment minéral bovin/ovin/caprin	Mineral feed for cattle, sheep and goats	S. Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	115481	Aliment composé vache	Compound cow feed	S. Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	115482	Aliment porc	Pork feed	S. Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	+	P	6	b
2025	117363	Mélange granulés veau	Calf pellet mixes	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117364	Aliment minéral vache/chèvre	Mineral cow/goat food	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117365	Aliment minéral vache/chèvre	Mineral cow/goat food	S. Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	-	P	6	b
2025	117366	Blé	Wheat	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117367	Drèches de blé	Wheat dregs	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117368	Sticks pour porc	Sticks for pigs	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117369	Tourteaux de colza	Rape seed cake	S. Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	117370	Flocons d'orge	Barley flakes	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P	6	b
2025	117917	Mélange pour poules pondeuses	Mixture for laying hens	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	-	P	6	b
2025	117918	Aliment complet pour poules pondeuses	Complete feed for laying hens	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	-	P	6	b
2025	117919	Blé	Wheat	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	P	6	b
2025	117920	Tourteaux de colza	Rapeseed meal	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P	6	b
2025	117921	Mélanges granules veaux	Mixture for calves	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P	6	b
2025	117922	Aliment minéral vaches/chèvres	Mineral feed for cows/goats	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	P	6	b
2024	4296	Coques de féveroles BIO	Faba bean hulls	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	4297	Coques de pois BIO France	Pea hulls	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	4298	Blé enrichi extrude	Enriched wheat	S. Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	4299	Poudre de protéines animales	Animal protein powder	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	6	c
2024	4299	Poudre de protéines animales	Animal protein powder	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	U	6	c

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								Enumeration	Mean				
2024	4300	Poudre appétence petfood	Petfood palatability powder	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	P(ISO)	6	c
2024	4300	Poudre appétence petfood	Petfood palatability powder	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	U	6	c
2024	4301	Poudre d'amidon de pois	Pea starch powder	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P(ISO)	6	c
2024	4301	Poudre d'amidon de pois	Pea starch powder	S. Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	U	6	c
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P(ISO)	6	c
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	S. Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	U	6	c
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	S. Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P(ISO)	6	c
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	S. Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	U	6	c
2024	4304	Poudre de tourteaux de soja	Soya cake powder	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	6	c
2024	4304	Poudre de tourteaux de soja	Soya cake powder	S. Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	U	6	c
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	P(ISO)	6	c
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	S. Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	U	6	c
2025	115489	Avoine	Oats	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	P	6	c
2025	115490	Poudre drêche de blé	Wheat meal powder	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	115490	Poudre drêche de blé	Wheat meal powder	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	115491	Farine petfood S24	Petfood flour	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	P(ISO)	6	c
2025	115491	Farine petfood S24	Petfood flour	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	U	6	c
2025	115492	Poudre drêche de maïs	Maize meal powder	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	115492	Poudre drêche de maïs	Maize meal powder	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	115493	Poudre aliment composé ponte	Powdered compound egg-laying food	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	115493	Poudre aliment composé ponte	Powdered compound egg-laying food	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	115494	Farine maïs/orge	Maize/barley flour	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination						Global result <i>Salmonella</i> spp.	Alternative method: EZ Check <i>Salmonella</i>	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			CFX Opus DW		
								Enumeration	Mean				
2025	115494	Farine maïs/orge	Maize/barley flour	S. Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	115886	Farine petfood S25	Petfood flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	+	P(ISO)	6	c
2025	115886	Farine petfood S25	Petfood flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	+	U	6	c
2025	115887	Poudre drèche de maïs	Corn meal powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	115887	Poudre drèche de maïs	Corn meal powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	115890	Farine maïs/orge	Corn/barley flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	115890	Farine maïs/orge	Corn/barley flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	115891	Farine traité pondeuse	Treated egg-laying flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	115891	Farine traité pondeuse	Treated egg-laying flour	S. Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	117371	Poudre de tourteaux de colza	Rape cake powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	117371	Poudre de tourteaux de colza	Rape cake powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	117372	Poudre poule pondeuse	Laying hen powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	-	P(ISO)	6	c
2025	117372	Poudre poule pondeuse	Laying hen powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	117373	Poudre de protéines animales	Animal protein powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	117373	Poudre de protéines animales	Animal protein powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	117374	Poudre de tourteaux de soja	Soya cake powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	117374	Poudre de tourteaux de soja	Soya cake powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	117375	Poudre tourteux de colza	Rapeseed meal powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	117375	Poudre tourteaux de colza	Rapeseed meal powder	S. Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	117376	Poudre tourteux de colza	Rapeseed meal powder	S. Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	+	P(ISO)	6	c
2025	117376	Poudre tourteaux de colza	Rapeseed meal powder	S. Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	+	U	6	c
2024	3004	Eponge sol escalier tour 7m avant nettoyage (industrie laitière)	Sponge before cleaning (dairy product industry)	S. Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	-	P	7	a
2024	3005	Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	S. Anatum Ad2706	Milk powder	Seeding 48h 5±3°C	/	2-2-6-3-1	2.8	+	P	7	a
2024	3006	Chiffonnette casquette après lavage (industrie laitière)	Wipe after cleaning (dairy product industry)	S. Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	+	P	7	a
2024	3007	Chiffonnette tapis avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	S. Anatum Ad2706	Milk powder	Seeding 48h 5±3°C	/	2-2-6-3-1	2.8	+	P	7	a
2024	3008	Eponge sol chambre froide après nettoyage (fromagerie)	Sponge after cleaning (cheese dairy)	S. Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	+	P	7	a
2024	4330	Ecouvillon seau déchets poisson avant nettoyage	Swab before cleaning (fish industry)	S. Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	-	P	7	a
2024	4331	Lingette cutter pâté de campagne avant nettoyage	Wipe before cleaning (pork industry)	S. Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	a
2024	4332	Lingette guide sertissage avant nettoyage	Wipe before cleaning (fish industry)	S. Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	a

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample			CFX Opus DW		
								Enumeration	Mean				
2024	4333	Lingette frites légumes plaque cuisson avant nettoyage	Wipe before cleaning (vegetable industry)	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	2-5-1-0-1	1.8	-	P	7	a
2024	4334	Lingette steak végétal après désinfection	Wipe after disinfection (vegetable industry)	S. Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	2-5-1-0-1	1.8	+	P	7	a
2024	4335	Lingette cutter mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	S. Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	a
2025	113763	Chiffonnette après nettoyage hall techno table purée légumes	Wipe after cleaning (vegetables)	S. Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	-	P(ISO)	7	a
2025	113764	Chiffonnette hall techno table TA14 mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	S. Typhimurium Ad2508	Pork environment	Seeding 48h 5±3°C	/	3-3-0-2-3	2.2	+	P	7	a
2025	113765	Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	S. Goldcast Ad3006	Milk powder	Seeding 48h 5±3°C	/	0-1-1-0-2	0.8	+	P	7	a
2025	113766	Chiffonnette étagère chambre froide de la fabrication avant nettoyage (fromagerie)	Wipe before cleaning (cheese dairy industry)	S. Goldcast Ad3006	Milk powder	Seeding 48h 5±3°C	/	0-1-1-0-2	0.8	-	P(ISO)	7	a
2024	3077	Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	S. Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	3078	Eau de siphon salle de fabrication après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	S. Livingstone Ad2705	Milk powder	Seeding 48h 5±3°C	/	2-3-4-2-2	2.6	+	P	7	b
2024	3079	Eau de lavage après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	S. Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	3080	Eau de process après nettoyage (production de brioche)	Process water after cleaning (pastry product)	S. Livingstone Ad2705	Milk powder	Seeding 48h 5±3°C	/	2-3-4-2-2	2.6	+	P	7	b
2024	3081	Eau de rinçage avant nettoyage (production madeleine)	Process water before cleaning (pastry product)	S. Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	4324	Eau usine pet food avant nettoyage	Process water before cleaning (pet food industry)	S. Kentucky Ad3468	Chicken feed	Seeding 48h 5±3°C	/	2-1-2-2-4	2.2	-	P	7	b
2024	4325	Eau production poisson avant nettoyage	Process water before cleaning (fish)	S. Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	b
2024	4326	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (salmon)	S. Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	+	P	7	b
2024	4327	Eau de rinçage porc saumuré jambon avant nettoyage	Rinse water before cleaning (cured pork ham)	S. Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	b
2024	4328	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (liver mousse)	S. Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	b
2024	4329	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (pea protein liver mousse)	S. Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	b
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	-	P(ISO)	7	c

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample			CFX Opus DW		
								Enumeration	Mean				
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	S. Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	U	7	c
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	S. Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	P(ISO)	7	c
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	S. Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	U	7	c
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	S. Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	P(ISO)	7	c
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	S. Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	U	7	c
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	S. Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.3	+	P(ISO)	7	c
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	S. Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.3	+	U	7	c
2024	4068	Poussières d'aspirateur A32 (industrie laitière)	Vacuum dust (dairy industry)	S. Cerro Ad2707	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2	-	P(ISO)	7	c
2024	4068	Poussières d'aspirateur A32 (industrie laitière)	Vacuum dust (dairy industry)	S. Cerro Ad2707	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2	-	U	7	c
2024	4069	Poussières d'aspirateur (industrie laitière)	Vacuum dust (dairy industry)	S. Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	-	P(ISO)	7	c
2024	4069	Poussières d'aspirateur (industrie laitière)	Vacuum dust (dairy industry)	S. Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	-	U	7	c
2024	4319	Déchets de découpe de porc	Residues of pork cutting	S. Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	c
2024	4320	Déchets sol sortie parmentier	Residues of pamentier	S. Bredeney Ad3309	Ground beef	Seeding 48h 5±3°C	/	4-3-1-4-1	2.6	+	P	7	c
2024	4321	Déchets effilochés de bœuf	Residues of shredded beef	S. Bredeney Ad3309	Ground beef	Seeding 48h 5±3°C	/	4-3-1-4-1	2.6	+	P	7	c
2024	4322	Déchets sardines	Residues of sardine	S. Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	c
2024	4323	Déchets saumon trancheur	Residues of salmon	S. Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	+	P	7	c
2025	115774	Déchets sauce champignon	Mushroom sauce waste	S. Lexington 2003S03	Oleaginous	Seeding 48h 5±3°C	/	3-1-2-2-2 (/1.25)	1.6	+	P	7	c
2025	115776	Déchets carottes	Carrot waste	S. Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-6-3-4-1 (/1.25)	2.6	+	P	7	c
2025	115777	Déchets éffiloché bœuf	Beef shredded waste	S. Infantis 128	Ground beef	Seeding 48h 5±3°C	/	1-1-1-2-0	1	+	P	7	c
2025	115778	Déchet bœuf haché	Minced beef waste	S. Infantis 128	Ground beef	Seeding 48h 5±3°C	/	1-1-1-2-0	1	-	P	7	c

Extension study performed by Microsept (2025)

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Global result	Category	Type
						CFX96 DW		
2025	2976260	Cocoa beans brand 1	<i>Salmonella</i> NewportPXT624	1.6	0.54	+	8	a
2025	2976261	Cocoa beans brand 2	<i>Salmonella</i> NewportPXT624	1.6	0.54	+	8	a
2025	2976262	Cocoa nibs	<i>Salmonella</i> Mbandaka GAV875	3.4	0.85	+	8	a
2025	2976263	Cocoa mass brand 1	<i>Salmonella</i> Mbandaka GAV875	3.4	0.85	+	8	a
2025	2976264	Cocoa mass brand 2	<i>Salmonella</i> Lexington PAK637	4.2	0.34	+	8	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	<i>Salmonella</i> Lexington PAK637	4.2	0.34	+	8	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	+	8	a
2025	2976267	Cocoa beans Ecoidées	<i>Salmonella</i> Gatineau DHY380	1.8	2.3	+	8	a
2025	3054712	Organic cocoa butter	<i>Salmonella</i> Stanley RBH447	2.4	1.16	+	8	a
2025	3054713	Organic cocoa nibs brand 1	<i>Salmonella</i> Stanley RBH447	2.4	1.16	+	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	<i>Salmonella</i> NewportPXT624	2.6	1.05	+	8	a
2025	3054715	Organic cocoa nibs brand 2	<i>Salmonella</i> NewportPXT624	2.6	1.05	+	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.3	+	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	8	b
2025	3054708	Alkalized chocolate powder 20% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	8	b
2025	3054710	Organic chocolate powder 1 11% FAT	<i>Salmonella</i> Lexington PAK637	3.0	0.5	+	8	b
2025	3054711	Organic chocolate powder 2 11% FAT	<i>Salmonella</i> Stanley RBH447	2.0	0.5	+	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	<i>Salmonella</i> Gatineau DHY380	0.8	1.19	+	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	<i>Salmonella</i> Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Global result	Category	Type
						CFX96 DW		
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	<i>Salmonella</i> Salamae ZHL075	1.0	1.4	+	8	c
2025	3071853	Ferrero rocher 42,7% FAT	<i>Salmonella</i> Salamae RBH447	2.0	0.5	+	8	c
2025	3071854	Rocher Suchard 35% FAT	<i>Salmonella</i> Salamae RBH447	2.0	0.5	+	8	c
2025	3308326	Ferrero rocher 42,7% FAT	<i>Salmonella</i> Newport PXT624	2	0.6	+	8	c
2025	3308327	Rocher Suchard 35% FAT	<i>Salmonella</i> Newport PXT624	2	0.6	+	8	c
2025	3071857	Orangettes Chevalier d'Argouges	<i>Salmonella</i> Salamae RBH447	1.8	0.5	+	8	c
2025	3071858	Orangettes K-Delice	<i>Salmonella</i> Salamae RBH447	1.8	0.5	+	8	c

Appendix 4 – Sensitivity study: raw data

> <i>Specific ISO 6887 (paired): P + P(ISO)</i>	83
> <i>BPW (paired/unpaired): P + U</i>	117
> <i>After storage - Specific ISO 6887 (paired): P + P(ISO)</i>	147
> <i>After storage - BPW (paired/unpaired): P + U</i>	161

Specific ISO 6887 (paired): P + P(ISO)

MEAT AND POULTRY PRODUCTS																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type	
										18h at 34-38°C																				
				Protocol	RVS		MKTTn		Final result	P = paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation														Final result			Agree-ment
											CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>												
						Cq		Typical colonies			Latex test	Biochemical gallery	Biochemical gallery if necessary				Typical colonies	Typical colonies	Typical colonies	Typical colonies										
2024	3235	Araignée de porc	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	N/A/34.91*	N/A/32.35*	i/+*	+m/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+1/2	+	+	PA	1	a	
2024	3236	Viande épaule de porc	Raw pork meat	BPW	-A	-A	-A	-A	-	P	N/A/N/A*	N/A/32.7*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a	
2024	3237	Jambon de cochon	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	23	N/A	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+1/2	+	+	PA	1	a	
2024	3238	Viande de porc	Raw pork meat	BPW	-A	+m/+	+M/+	+1/2	+	P	29.81	32.42	+	-A	/	/	/	-A	+m/+	+	+	+	+M/+	+1/2	+	+	PA	1	a	
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	BPW	+1/2	+M	+M	+M	+	P	25.78	32.83	+	+m	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	1	a	
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	BPW	-A	+m/-	-A	+1/2	+	P	22.54	32.33	+	+m/+	+	+	/	-A	+m/-	+	+	+	-A	+1/2	+	+	PA	1	a	
2024	3514	Crêpinette	Raw pork meat	BPW	+1/2	+M	+1/2	+M	+	P	N/A/32.83*	N/A/32.83*	i/+*	+m/+	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	1	a	
2024	3547	Steak haché pur bœuf 5%MG surgelé	Frozen raw ground beef steak 5%fat	BPW	-A	-A	-A	-A	-	P	N/A	32.52	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a	
2024	3548	Boulettes de bœuf surgelées	Frozen raw beef meatballs	BPW	-A	-C	-A	B	-	P	N/A	32.21	-	-C	/	/	/	-A	-C	/	/	/	-A	B	-	-	NA	1	a	
2024	4215	Viande bovine steak à griller	Grilled raw beef steak	BPW	+p	+p	+p	+p	+	P	21.58	33.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a	
2024	4216	Escalope de veau à griller	Raw veal meat (escalope)	BPW	+p	+p	+p	+p	+	P	21.99	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a	
2024	4217	Collier d'agneau à mijoter	Raw Lamb meat (neck to simmer)	BPW	+p	+p	+M	+p	+	P	30.74	32.5	+	+md/+	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	1	a	
2024	4336	Rôti à l'italienne	Raw and seasoned pork meat (Italian roast)	BPW	-A	-A	-A	-B	-	P	N/A	32.81	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a	
2024	4337	Queue de porc	Raw pork meat (Pork tail)	BPW	-A	-A	-A	-B	-	P	N/A	32.59	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a	
2025	113162	Steak haché pur bœuf	Raw ground beef meat	BPW	-B	-C	-A	-A	-	P	N/A	33.41	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a	
2025	113163	Steak à griller viande bovine	Raw beef meat (steak)	BPW	-C	st	-A	-A	-	P	N/A	33.69	-	-B	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	1	a	
2025	113164	Côte de porc à griller	Raw pork meat	BPW	st	st	-C	st	-	P	N/A	33.08	-	-A	/	/	/	st	st	/	/	/	-C	st	-	-	NA	1	a	
2025	113165	Escalope de veau à griller	Raw veal meat (escalope)	BPW	-A	-B	-A	-B	-	P	N/A	33.05	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	1	a	

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

MEAT AND POULTRY PRODUCTS																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type	
										18h at 34-38°C																				
				Protocol	RVS		MKTTn		Final result	P = paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation														Final result			Agree-ment
													CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests				
					Salmonella (Cq)	IPC Cq	Result	RAPID' <i>Salmonella</i>			After purification step Biochemical gallery <i>if necessary</i>	XLD Typical colonies			RAPID' <i>Salmonella</i> Typical colonies	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' <i>Salmonella</i> Typical colonies										
								Typical colonies					Latex test	Biochemical gallery							Typical colonies	Typical colonies	Typical colonies	Typical colonies						
2025	113166	Abats de veau tranche de foie	Slice of veal liver	BPW	-B	-C	-A	-A	-	P	N/A	32.92	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a	
2025	113167	Côtelette d'agneau à griller	Raw lamb meat (chop)	BPW	-C	st	d	-C	-	P	N/A	32.88	-	-A	/	/	/	-C	st	-(x5) - (x5 Hafnia alvei)	/	d	-C	-	-	NA	1	a		
2024	3067	Saucisse 20%MG	Sausage 20%fat	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	P(ISO)	19.61	34.23	+	+M	+	+	/	+M	+p	/	+	+	+1/2	+M	+	+	PA	1	b	
2024	3068	Merguez 28%MG	Merguez 28%fat	BPW + tween 80 (10g/L)	+1/2	+M	+1/2	+M	+	P(ISO)	22.53	33.04	+	+1/2	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	1	b	
2024	3069	Jambon cru fumé de la Forêt Noire	Smoked cured ham	BPW	+p	+p	+p	+p	+	P	18.67	33.99	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3070	Lardons nature 27%MG	Bacon 27% fat	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	P(ISO)	18.69	33.6	+	+M	+	+	/	+M	+p	/	+	+	+1/2	+M	+	+	PA	1	b	
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27% fat	BPW + tween 80 (10g/L)	+p	+p	+p	+M	+	P(ISO)	16.58	34.16	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	1	b	
2024	3072	Jambon -25% de sel	Ham	BPW	+p	+p	+p	+p	+	P	19.88	33.45	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22% fat	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	P(ISO)	17.17	34.55	+	+p	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	1	b	
2024	3074	Emincés de filet de poulet rôtis au paprika	Thin slices of chicken fillet roasted with paprika	BPW	+p	+p	+p	+p	+	P	19.14	34.13	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3075	Grignottes de poulet rôties	Roast chicken nibbles	BPW	-A	+p	-A	+p	+	P	17.53	36.68	+	+p	+	+	/	-A	+p	/	+	+	-A	+p	+	+	PA	1	b	
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rillette 29% fat	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	P(ISO)	17.13	34.85	+	+p	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	1	b	
2024	4394	Salami danois pur porc 33%MG	Salami 33% fat	BPW + tween 80 (10g/L)	-C	-C	-A	-B	-	P(ISO)	N/A	32.19	-	-C	/	/	/	-C	-C	/	/	/	-A	-B	-	-	NA	1	b	
2024	4395	Chair à saucisse pur porc 20%MG	Sausage meat 20% fat	BPW + tween 80 (10g/L)	-B	-C	-A	-A	-	P(ISO)	N/A	31.91	-	-B	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	b	
2024	4396	Knacki 100% pur porc 23%MG	Knacki 23% fat	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b	
2024	4397	Mousse de foie porc 23%MG	Pork liver mousse (23% fat)	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.2	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b	

MEAT AND POULTRY PRODUCTS																																
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										Protocol	18h at 34-38°C																					
				RVS			MKTTn		Final result		Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation																Final result	Agree-ment	
												CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
				XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	Salmonella (Cq)				IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>								
														Typical colonies	Latex test	Biochemical gallery														Biochemical gallery if necessary	Typical colonies	Typical colonies
2024	4398	Rosette porc 27%MG	Rosette 27%fat	BPW + tween 80 (10g/L)	-B	-B	-A	-B		-		P(ISO)	N/A	32.39	-	-B	/	/	/	-B	-B	/	/	/	-A	-B	-	-	NA	1	b	
2024	4399	Rôti de porc supérieur cuit 4%MG	Cooked superior pork roast	BPW	st	st	st	st	-	P	N/A	32.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b			
2024	4400	Jambon cru fumé forêt noire au bois de sapin 15%MG	Smoked cured ham	BPW	st	st	st	st	-	P	N/A	32.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b			
2024	4401	Lardons porc allumettes fumées 13%MG	Smoked bacon	BPW	-C	st	-A	-A	-	P	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	1	b			
2024	4402	Chorizo espagnol 32%MG	Chorizo 32%fat	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b			
2024	4403	Saucisson à l'ail à l'ancienne 23%MG	Garlic sausage 23%fat	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	P(ISO)	N/A	32.5	-	-B	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	b			
2024	3227	Sauté de dinde	Turkey stir-fry	BPW	-A	-A	+md/-	-A	-	P	N/A	32.89	-	-A	/	/	/	-A	-A	/	/	/	+md/-	-A	-	-	NA	1	c			
2024	3228	Foie de poulet	Chicken liver	BPW	-A	-A	-A	-A	-	P	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c			
2024	3229	Poulet biologique	Chicken	BPW	-A	-A	-A	-A	-	P	N/A	32.83	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c			
2024	3230	Paupiette de dinde	Turkey paupiette	BPW	-A	-A	-A	-A	-	P	N/A	33.09	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c			
2024	3231	Cuisse de poulet	Chicken leg	BPW	+d (1)/+	+1/2/+	+1/2	+1/2	+	P	28.93	32.55	+	+md/+	+	+	/	+d (1)/+	+1/2/+	+	+	+	+1/2	+1/2	+	+	PA	1	c			
2024	3232	Viande de filet (poulet)	Chicken fillet	BPW	+md/+	+m//+	+m/+	+m/+	+	P	36.78	32.83	+	-A	/	/	/	+md/+	+m//+	+	+	+	+m/+	+m/+	+	+	PA	1	c			
2024	3233	Foie maigre de canard	Lean duck liver	BPW	+md/+	+1/2	+1/2	+1/2	+	P	29.02	32.48	+	+m/+	+	+	/	+md/+	+1/2	+	+	+	+1/2	+1/2	+	+	PA	1	c			
2024	3512	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 33.78*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c			
2024	3513	Pavé volailles	Chicken	BPW	+m	+m	+m	+md/+	+	P	N/A/ 34.07*	N/A/ 32.5*	i/+*	-A	/	/	/	+m	+m	+	+	+	+m	+md/+	+	+	PA	1	c			
2024	3549	Aiguillettes de poulet surgelées	Frozen chicken strips	BPW	d (3)/d	-B	-A	-A	-	P	N/A	32.3	-	-A	/	/	/	+d (3)/+d	-B	-(x5)	/	NC on TSA (ox +)	-A	-A	-	-	NA	1	c			
2024	3550	Filet de poulet saumuré à 20% surgelé	Frozen 20% brined chicken fillet	BPW	+1/2	+m	+M	+M	+	P	22.74	31.72	+	+m/+	+	+	/	+1/2	+m	/	+	+	+M	+M	+	+	PA	1	c			
2024	4212	Aiguillettes de canard	Duck strips	BPW	+m/+	+m	+m	+m	+	P	34.41	32.87	+	+m//d	+	+	/	+m/+	+m	+	+	+	(weak)	+m	+m	+	+	PA	1	c		
2024	4213	Emincés de poulet marinés à la mexicaine	Mexican marinated chicken strips	BPW	+1/2	+1/2	+M	+p	+	P	28.15	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+p	+	+	PA	1	c			

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										18h at 34-38°C																					
				Protocol	RVS		MKTTn		Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests						
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>													
						Cq		Typical colonies			Latex test	Biochemical gallery	Biochemical gallery if necessary				Typical colonies	Typical colonies	Typical colonies	Typical colonies											
2024	4214	Emincés de poulet marinés à l'indienne	Indian marinated chicken strips	BPW	+1/2	+1/2	+1/2	+M	+	P	26.07	32.16	+	+md/+	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	PA	1	c		
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	BPW + tween 80 (10g/L)	md	-A	md/d	-A	-	P(ISO)	N/A	32.85	-	-A	/	/	/	+md	-A	-(x5)	-(5)	NC on TSA (ox +)	+md/d	-A	-	-	NA	1	c		
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	BPW + tween 80 (10g/L)	+M	+M	+M	+p	+	P(ISO)	32.62	32.72	+	+md//-	/	/	/	+M	+M	+	+	+	+M	+p	+	+	PA	1	c		
2024	4338	Peau de cou de poulet	Chicken neck skin	BPW + tween 80 (10g/L)	+m	+1/2	+m	+M	+	P(ISO)	33.19	32.81	+	+md//-	/	/	/	+m	+1/2	+	+	+	+m	+M	+	+	PA	1	c		
2024	4339	Peau de cou de poulet	Chicken neck skin	BPW + tween 80 (10g/L)	+m	+m/+	+m	+M	+	P(ISO)	34.64	32.15	+	+md/d	-	-(x5)	/	+m	+m/+	+	+(MKTTn)	+	+m	+M	+	+	PA	1	c		
2025	113168	Escalope extra fine de poulet	Chicken escalope	BPW	d/d	-A	-A	-A	-	P	N/A	32.7	-	-A	/	/	/	d/d	-A	-(x5)	-(x5 <i>Proteus mirabilis</i>)	/	-A	-A	-	-	NA	1	c		
2025	113169	Escalope de dinde	Turkey escalope	BPW	d/d	-B	-A	-B	-	P	N/A	33.11	-	-A	/	/	/	d/d	-B	-(x5)	-(x5 <i>Proteus mirabilis</i>)	/	-A	-B	-	-	NA	1	c		

MILK AND DAIRY PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Category	Type
				Protocol	RVS		MKTTn		Final result		
					XLD	RAPID' Salmonella	XLD	RAPID' Salmonella			
2024	2793	Beurre cru demi-sel	Raw butter	BPW + tween 80 (10g/L)	st	st	st	st	-	2	a
2024	2793	Beurre cru demi-sel	Raw butter	BPW + tween 80 (10g/L)	st	st	st	st	-	2	a
2024	2794	Beurre de baratte cru	Raw butter	BPW + tween 80 (10g/L)	+1/2	+M	+m	+m	+	2	a
2024	2794	Beurre de baratte cru	Raw butter	BPW + tween 80 (10g/L)	+1/2	+M	+m	+m	+	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	BPW + tween 80 (10g/L)	-A	-B	-A	-B	-	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	BPW + tween 80 (10g/L)	-A	-B	-A	-B	-	2	a
2024	2797	Fleur Helvete au lait cru 35%MG	Raw cow's milk cheese 35% FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	a
2024	2797	Fleur Helvétè au lait cru 35%MG	Raw cow's milk cheese 35% FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	BPW + tween 80 (10g/L)	+p	+M	+1/2	+M	+	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	BPW + tween 80 (10g/L)	+p	+M	+1/2	+M	+	2	a
2024	2799	Crottin des alpes au lait cru 29%MG	Raw goat's milk cheese 29% FT	BPW + tween 80 (10g/L)	+m	+M	+m	+M	+	2	a
2024	2799	Crottin des alpes au lait cru 29%MG	Raw goat's milk cheese 29% FT	BPW + tween 80 (10g/L)	+m	+M	+m	+M	+	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44% FT	BPW + tween 80 (10g/L)	-B	-B	-C	-B	-	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44% FT	BPW + tween 80 (10g/L)	-B	-B	-C	-B	-	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	BPW	-A	-A	+M	+1/2	+	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	BPW	+m	+m	-A	-A	+	2	a
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	BPW	+m	+1/2	+1/2	+1/2	+	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	BPW	+m	+1/2	+1/2	+M	+	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	BPW	-A	+M	+md/-	+M	+	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	BPW	-A	+p	-A	+M	+	2	a
2025	113179	Beurre de baratte cru demi-sel 80%MG	Raw butter 80%FT	BPW + tween 80 (10g/L)	-B	-C	-B	-B	-	2	a
2025	113179	Beurre de baratte cru demi-sel 80%MG	Raw butter 80%FT	BPW + tween 80 (10g/L)	-B	-C	-B	-B	-	2	a
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	BPW + tween 80 (10g/L)	-B	-B	-A	-B	-	2	a
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	BPW + tween 80 (10g/L)	-B	-B	-A	-B	-	2	a
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	BPW + tween 80 (10g/L)	md/-	-B	md/-	-B	-	2	a
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	BPW + tween 80 (10g/L)	md/-	-B	md/-	-B	-	2	a
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	BPW + tween 80 (10g/L)	-B	-C	-A	-C	-	2	a
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	BPW + tween 80 (10g/L)	-B	-C	-A	-C	-	2	a
2025	113349	Lait de vache cru 1	Raw cow milk	BPW	-A	-B	-B	-C	-	2	a
2025	113350	Lait de vache cru 2	Raw cow milk	BPW	-A	-B	-A	-C	-	2	a
2024	3161	Crème fraîche légère et épaisse 15%MG	Pasteurized cream 15%FT	BPW	st	st	st	st	-	2	b
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	BPW	+M	+M	+1/2	+M	+	2	b
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	BPW	+p	+p	+M	+p	+	2	b
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	BPW	+M	+p	+p	+p	+	2	b
2024	3166	Yaourt nature	Pasteurized cow's milk yoghurt	BPW	st	st	st	st	-	2	b
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	BPW	+M	+p	+p	+p	+	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese 33%FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b

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

MILK AND DAIRY PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*						Category	Type
				Protocol	RVS		MKTTn		Final result		
					XLD	RAPID' Salmonella	XLD	RAPID' Salmonella			
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3555	Lait frais demi-écrémé	Fresh semi-skimmed milk	BPW	st	st	st	st	-	2	b
2024	3556	Yaourt brassé bio aux fraises avec morceaux entier	Stirred yogurt with pasteurized milk	BPW	st	st	st	st	-	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	2	b
2024	3564	Emmental français au lait pasteurisé 29%MG	Pasteurized cow's milk cheese 20%FT	BPW + tween 80 (10g/L)	st	st	-A	-A	-	2	b
2024	3564	Emmental français au lait pasteurisé 20%MG	Pasteurized cow's milk cheese 20%FT	BPW + tween 80 (10g/L)	st	st	-A	-A	-	2	b
2025	113177	Lait frais demi écrémé pasteurisé	Pasteurized semi-skimmed milk	BPW	st	st	st	st	-	2	b
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	b
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	BPW + tween 80 (10g/L)	st	st	-C	st	-	2	b
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	BPW + tween 80 (10g/L)	st	st	-C	st	-	2	b
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	BPW + tween 80 (10g/L)	-C	st	-B	st	-	2	b
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	BPW + tween 80 (10g/L)	-C	st	-B	st	-	2	b
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	BPW + tween 80 (10g/L)	-A	+p	-A	+p	+	2	c
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	BPW + tween 80 (10g/L)	-A	+p	-A	+p	+	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+d(1)/+	+p	st	st	+	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+d(1)/+	+p	st	st	+	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	BPW (before powder)	-A	+p	-A	+p	+	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	BPW (before powder)	-A	+p	-A	+p	+	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4057	Lait écrémé en poudre	Skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4057	Lait écrémé en poudre	Skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4058	Lait demi écrmé en poudre	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4058	Lait demi écrémé en poudre	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4059	Poudre de crème	Cream powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2024	4059	Poudre de crème	Cream powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	c
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	2	c
2025	113326	Poudre de lait demi-écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	113326	Poudre de lait demi-écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	113327	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	113327	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	BPW (before powder)	st	st	st	st	-	2	c
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	BPW (before powder)	st	st	st	st	-	2	c
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117385	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117385	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c

MILK AND DAIRY PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Category	Type
				Protocol	RVS		MKTTn		Final result		
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	BPW (before powder)	+p	+p	+p	+p	+	2	c
2025	118111	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118111	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118114	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118114	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118115	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118115	Poudre de lait écrémé	Skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	BPW (before powder)	st	st	st	st	-	2	c

MILK AND DAIRY PRODUCTS																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type	
					Final result	Protocol P = paired with BPW only; P(ISO); paired with ISO 6887	18h at 34-38°C																												
				PCR result						PCR result <i>with FDRS protocol</i>						Confirmation												Agreement							
				CFX Opus DW			CFX Duet			CFX Opus DW – <i>with FDRS protocol</i>			CFX Duet - <i>with FDRS protocol</i>			Direct streaking			Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW <i>with FDRS protocol</i>	CFX Duet <i>with FDRS protocol</i>				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD						RAPID' <i>Salmonella</i>			
							Cq			Cq			Typical colonies			Latex test		Biochemical gallery	Typical colonies	Typical colonies							Typical colonies					Typical colonies			
2024	2793	Beurre cru demi-sel	Raw butter	-	P(ISO)	N/A	33.14	-	N/A	33.34	-	N/A	33.56	-	N/A	33.19	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	a	
2024	2794	Beurre de baratte cru	Raw butter	+	P(ISO)	24.39	32.47	+	24.73	32.89	+	25.1	33.21	+	24.76	32.64	+	+m	+	+	+1/2	+M	/	+	+	+m	+m	+	PA	PA	PA	PA	2	a	
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	32.81	-	N/A	33.11	-	N/A	33.95	-	N/A	33.81	-	-B	/	/	-A	-B	/	+	/	-A	-B	-	NA	NA	NA	NA	2	a	
2024	2797	Fleur Helvete au lait cru 35%MG	Raw cow's milk cheese 35%FT	+	P(ISO)	18.12	34.32	+	18.32	36.91	+	18.87	37.07	+	18.7	41.51	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	a	
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32%FT	+	P(ISO)	19.84	33.75	+	20.11	34.12	+	20.21	34.97	+	20.12	35.05	+	+M	+	+	+p	+M	/	+	+	+1/2	+M	+	PA	PA	PA	PA	2	a	
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29%FT	+	P(ISO)	29.44	32.83	+	29.63	32.39	+	30.19	33.95	+	30.04	33.08	+	+md/d	d	- (x5 E.coli)	+m	+M	+	-	+	+m	+M	+	PA	PA	PA	PA	2	a	
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	33.27	-	N/A	32.88	-	N/A	37.45	-	N/A	36.46	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	a	
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	-	P(ISO)	N/A	32.91	-	N/A	32.71	-	N/A	34.1	-	N/A	34.03	-	st	/	/	-B	-B	/	+	/	-C	-B	-	NA	NA	NA	NA	2	a	
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.48	32.48	+	29.7	32.41	+	30.24	34.77	+	30.74	35.53	+	+d (1)/+	+	+	-A	-A	/	+	+	+M	+1/2	+	PA	PA	PA	PA	2	a	
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	N/A/ 40.33/ N/A	32.92/ 32.72/ 32.75	-/+/-	N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	- /i/i/ -*/- */-*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	-/-/-	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/-/-	-A	/	/	+m	+m	/	+	+	-A	-A	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	a	
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	29.25	32.24	+	28.98	32.57	+	29.42	32.68	+	29.17	33.01	+	+m/+	+	+	+m	+1/2	/	+	+	+1/2	+1/2	+	PA	PA	PA	PA	2	a	
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.39	33.17	+	33.43	33.05	+	34.09	33.21	+	33.03	33.04	+	-A	/	/	+m	+1/2	+	+	+	+1/2	+M	+	PA	PA	PA	PA	2	a	
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.74	34.03	+	24.47	32.85	+	24.97	35.46	+	24.64	34.07	+	+m	+	+	-A	+M	/	+	+	+md/-	+M	+	PA	PA	PA	PA	2	a	
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.96	33.96	+	17.89	36.64	+	18.43	N/A	+	18.26	N/A	+	+M	+	+	-A	+p	/	+	+	-A	+M	+	PA	PA	PA	PA	2	a	
2025	113179	Beurre de baratte cru demi sel 80%MG	Raw butter 80%FT	-	P(ISO)	N/A	33.21	-	N/A	32.7	-	N/A	33.26	-	N/A	33.46	-	-B	/	/	-B	-C	/	/	/	-B	-B	-	NA	NA	NA	NA	2	a	

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

MILK AND DAIRY PRODUCTS																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type	
					Final result	Protocol P = paired with BPW only; P(ISO); paired with ISO 6887	18h at 34-38°C																												
				PCR result						PCR result with FDRS protocol						Confirmation										Agreement									
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS = ISO 6579-1				Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol						
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>											
							Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery		Typical colonies				Typical colonies	Typical colonies						Typical colonies					
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	-	P(ISO)	N/A	33.02	-	N/A	32.48	-	N/A	33.28	-	N/A	33.63	-	-A	/	/	-B	-B	/	/	/	-A	-B	-	NA	NA	NA	NA	2	a	
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	P(ISO)	N/A	33.11	-	N/A	32.3	-	N/A	33.14	-	N/A	33.38	-	-B	/	/	md/-	-B	/	/	/	md/-	-B	-	NA	NA	NA	NA	2	a	
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	-	P(ISO)	N/A	33.05	-	N/A	32.56	-	N/A	33.16	-	N/A	33.29	-	-B	/	/	-B	-C	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a	
2025	113349	Lait de vache cru 1	Raw cow milk	-	P	N/A	33.03	-	N/A	33.34	-	N/A	34.04	-	N/A	33.48	-	-C	/	/	-A	-B	/	/	/	-B	-C	-	NA	NA	NA	NA	2	a	
2025	113350	Lait de vache cru 2	Raw cow milk	-	P	N/A	33.4	-	N/A	33.03	-	N/A	33.81	-	N/A	33.6	-	st	/	/	-A	-B	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a	
2024	3161	Crème fraîche légère et épaisse 15%MG	Pasteurized cream 15%FT	-	P	N/A	33.64	-	N/A	33.08	-	N/A	33.78	-	N/A	33.66	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30%FT	-	P(ISO)	N/A	33.09	-	N/A	32.73	-	N/A	33.32	-	N/A	33.28	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3163	Lait demi-écrémé	Pasteurized semi- skimmed milk	+	P	27.67	32.99	+	27.12	32.52	+	27.31	32.91	+	27.08	33.13	+	+m/+	+	+	+M	+M	/	+	+	+1/2	+M	+	PA	PA	PA	PA	2	b	
2024	3164	Lait frais demi- écrémé	Pasteurized semi- skimmed milk	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	-/i/-	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	-/-/-	N/A/ N/A/ N/A	33.19/ 35.08/ 33.41	-/-/-	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/i/-	st	/	/	+p	+p	+	+	-	+M	+p	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	b	
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	39.13	36.13	+	39.84	36.73	+	38.14	35.04	+	41.23	35.84	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	b	
2024	3166	Yaourt nature	Pasteurized cow's milk yoghurt	-	P	N/A	33.45	-	N/A	32.81	-	N/A	34.16	-	N/A	33.54	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	22.97	33.4	+	22.73	33.37	+	22.34	33.8	+	22.27	34	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	b	
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese	+	P(ISO)	19.65	34.81	+	19.23	35.01	+	19.08	34.2	+	19.13	36.17	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	b	

MILK AND DAIRY PRODUCTS																																		
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					Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	18h at 34-38°C																											
				PCR result						PCR result <i>with FDRS protocol</i>						Confirmation											Agreement							
				CFX Opus DW			CFX Duet			CFX Opus DW – <i>with FDRS protocol</i>			CFX Duet - <i>with FDRS protocol</i>			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW <i>with FDRS protocol</i>	CFX Duet <i>with FDRS protocol</i>				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>										
							Cq			Cq			Cq												Cq						Cq			Cq
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	P(ISO)	36	33.52	+	35.09	32.4	+	35.52	33.54	+	34.77	32.73	+	+m	+	+	+M	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	P(ISO)	29.51	33.15	+	28.99	32.58	+	29.69	32.94	+	29.48	33.01	+	-A	/	/	+M	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	b
2024	3555	Lait frais demi-écrémé	Fresh semi-skimmed milk	-	P	N/A	31.22	-	N/A	32.25	-	N/A	31.75	-	N/A	32.99	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2024	3556	Yaourt brassé bio aux fraises avec morceaux entier	Stirred yogurt with pasteurized milk	-	P	N/A	30.69	-	N/A	32.14	-	N/A	32.66	-	N/A	33.17	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	16.08	34.16	+	16.96	N/A	+	15.74	33.08	+	16.89	37.5	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	24.52	30.5	+	25.51	31.74	+	25.22	30.3	+	26.17	31.19	+	-A	/	/	+M	+M	+	+	+	+M	+M	+	PA	PA	PA	PA	2	b
2024	3564	Emmental français au lait pasteurisé 29%MG	Pasteurized cow's milk cheese 20%FT	-	P(ISO)	N/A	31.07	-	N/A	31.91	-	N/A	31.6	-	N/A	31.92	-	st	/	/	st	st	/	/	/	-A	-A	-	NA	NA	NA	NA	2	b
2025	113177	Lait frais demi-écrémé pasteurisé	Pasteurized semi-skimmed milk	-	P	N/A	32.65	-	N/A	33.03	-	N/A	33.85	-	N/A	33.55	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	-	P(ISO)	N/A	32.9	-	N/A	32.33	-	N/A	33.48	-	N/A	33.64	-	-C	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	-	P(ISO)	N/A	33.27	-	N/A	32.44	-	N/A	33.97	-	N/A	33.52	-	-C	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	-	P(ISO)	N/A	33.03	-	N/A	32.71	-	N/A	33.8	-	N/A	34.01	-	st	/	/	st	st	/	/	/	-C	st	-	NA	NA	NA	NA	2	b

MILK AND DAIRY PRODUCTS																																			
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					Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	18h at 34-38°C																												
				PCR result						PCR result with FDRS protocol						Confirmation										Agreement									
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' <i>Salmonella</i>											
							Cq			Cq			Cq												Cq	Cq	Cq					Cq			Cq
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	-	P(ISO)	N/A	32.48	-	N/A	33.1	-	N/A	32.59	-	N/A	33.39	-	-C	/	/	-C	st	/	/	/	-B	st	-	NA	NA	NA	NA	2	b	
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	P(ISO)	17.75	32.09	+	18.95	34.63	+	18.01	32.8	+	19.21	35.05	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	PA	PA	PA	PA	2	c	
2024	3566	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	23.4	31.48	+	24.85	N/A	+	24.3	30.92	+	25.6	32.26	+	+p	+	+	+d(1)/ +	+p	/	+	+	st	st	+	PA	PA	PA	PA	2	c	
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	P(ISO)	19.34	32.3	+	20.58	35.09	+	19.67	32.65	+	20.46	33.99	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	PA	PA	PA	PA	2	c	
2024	3568	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	23.49	30.56	+	24.86	32.56	+	23.85	30.73	+	24.98	32.13	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2024	3569	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	26.51	30.65	+	28.01	32.05	+	26.66	30.78	+	27.94	32.2	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	P(ISO)	24.94	31.72	+	25.15	32.24	+	27.69	N/A	+	26.16	33.08	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2024	4058	Lait demi écrmé en poudre	Semi- skimmed milk powder	+	P(ISO)	17.44	N/A	+	17.1	N/A	+	18.03	N/A	+	17.41	38.33	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2024	4059	Poudre de crème	Cream powder	+	P(ISO)	23.67	32.61	+	23.38	33.21	+	24.54	32.76	+	24.11	32.73	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	-	P(ISO)	N/A	32.98	-	N/A	32.5	-	N/A	33.75	-	N/A	33.58	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	113326	Poudre de lait demi-écrémé	Semi- skimmed milk powder	-	P(ISO)	N/A	32.88	-	N/A	32.51	-	N/A	33.46	-	N/A	33.05	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	113327	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.11	-	N/A	32.45	-	N/A	33.37	-	N/A	33.36	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	-	P(ISO)	N/A	33.04	-	N/A	32.93	-	N/A	33.29	-	N/A	33.14	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	117383	Poudre de lait demi écrémé	Semi- skimmed milk powder	+	P(ISO)	27.7	32.42	+	27.83	32.21	+	28.2	33.25	+	28	33.17	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117384	Poudre de lait demi écrémé	Semi- skimmed milk powder	+	P(ISO)	29.21	32.12	+	29.51	31.78	+	29.71	33.58	+	30.2	33.7	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117385	Poudre de lait écrémé	Skimmed milk powder	+	P(ISO)	22.44	33.1	+	22.76	33.74	+	22.36	33.88	+	22.17	33.31	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	

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					Final result	Protocol P = paired with BPW only; P(ISO); paired with ISO 6887	18h at 34-38°C																												
				PCR result						PCR result <i>with FDRS protocol</i>						Confirmation												Agreement							
				CFX Opus DW			CFX Duet			CFX Opus DW – <i>with FDRS protocol</i>			CFX Duet - <i>with FDRS protocol</i>			Direct streaking			Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW <i>with FDRS protocol</i>	CFX Duet <i>with FDRS protocol</i>				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>											
							Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery		Typical colonies					Typical colonies	Typical colonies	Typical colonies									
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	+	P(ISO)	25.38	32.36	+	25.41	32.15	+	25.51	32.63	+	25.3	32.66	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	118111	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.27	-	N/A	33.52	-	N/A	33.04	-	N/A	32.96	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	P(ISO)	N/A	32.81	-	N/A	33.49	-	N/A	33.1	-	N/A	32.62	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	-	P(ISO)	N/A	33.1	-	N/A	32.59	-	N/A	33.49	-	N/A	33.25	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118114	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.02	-	N/A	33.01	-	N/A	33.23	-	N/A	32.83	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118115	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.06	-	N/A	32.77	-	N/A	33.2	-	N/A	32.9	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	P(ISO)	N/A	32.86	-	N/A	32.66	-	N/A	33.09	-	N/A	32.85	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	P(ISO)	N/A	32.76	-	N/A	32.73	-	N/A	33.18	-	N/A	33.04	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	

MULTICOMPONENT FOODS AND MEAL COMPONENTS																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
										18h at 34-38°C																					
										PCR result			Confirmation														Final result			Agreement	
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>				
				Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies																			
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	BPW	+M	+M	+M	+M	+		P	26.06	N/A	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	BPW	+p	+p	+M	+M	+		P	27.9	33.4	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	3	a	
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	BPW	+p	+M	+M	+M	+		P	18.03	N/A	+	+p	+	+	/	+p	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	BPW	+M	+M	+1/2	+M	+	P	21.46	32.8	+	+M	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	PA	3	a		
2024	2761	Taboulé à l'oriental raisins secs et menthe	RTE product (tabbouleh)	BPW	st	st	st	st	-	P	N/A	33.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a		
2024	2762	Pâtes jambon emmental (salade)	RTE product (pasta, ham)	BPW	-A	-B	-A	-B	-	P	N/A	32.66	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	3	a		
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (Rice,chicken,pepper)	BPW	+p	+p	+p	+p	+	P	19.28	33.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	a		
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	BPW	-B	-B	md/-	-A	-	P	N/A	33.24	-	-C	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	NA	3	a		
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	BPW	+1/2	+1/2	+m	+m	+	P	N/A/ 36.19*	N/A/ 33/64*	i/+*	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+m	+	+	PA	3	a		
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	BPW	+p	+p	+M	+p	+	P	26.58	N/A	+	+1/2	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	3	a		
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	BPW	+M	+M	+M	+M	+	P	20.38	33.3	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a		
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	BPW	+p	+p	+p	+p	+	P	23.6	32.24	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	a		
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	BPW	+M	+M	+M	+M	+	P	26.98	32.27	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a		
2025	113170	Macédoine de légumes	RTE product (macedoine)	BPW	st	st	st	st	-	P(ISO)	N/A	33.46	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a		

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

MULTICOMPONENT FOODS AND MEAL COMPONENTS																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
										18h at 34-38°C																					
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agreement
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>				
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies				Typical colonies				
2025	113171	Sandwich rosette pain de mie complet	RTE product (sandwich rosette)	BPW	-C	st	-A	-C	-	P(ISO)	N/A	32.98	-	-C	/	/	/	-C	st	/	/	/	-A	-C	-	-	NA	3	a		
2025	113172	Salade Manhattan œuf, poulet rôti, fromage, sauce balsamique	RTE product (salad, egg, chicken, cheese)	BPW	-C	st	-C	st	-	P(ISO)	N/A	33.34	-	-B	/	/	/	-C	st	/	/	/	-C	st	-	-	NA	3	a		
2025	113173	Salade pêcheur pommes de terre, thon, olives	RTE product (potatoes, tuna, olive)	BPW	-B	-C	-B	-C	-	P(ISO)	N/A	33.19	-	-B	/	/	/	-B	-C	/	/	/	-B	-C	-	-	NA	3	a		
2025	113174	Salade de pâte tortis au surimi sauce cocktail	RTE product (pasta, surimi)	BPW	st	st	st	st	-	P(ISO)	N/A	32.9	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a		
2025	113175	Salade de riz à la provençale au thon et basilic	RTE product (rice, tuna, basil)	BPW	st	st	st	st	-	P(ISO)	N/A	33.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a		
2025	113176	Sandwich thon, fromage frais, ciboulette	RTE product (sandwich tuna, fresh cheese, chives)	BPW	st	st	st	st	-	P(ISO)	N/A	32.7	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a		
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta,chicken,cheese)	BPW	+p	+p	+m	+m	+	P	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-	-C	/	/	/	+p	+p	+	+	+	+m	+m	+	-	ND _{FN(alt)}	3	b		
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	BPW	+p	+p	+p	+p	+	P	26.17	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b		
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	BPW	+p	+pd	+p	+pd	+	P	22.33	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	PA	3	b		
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	BPW	+p	+pd	+p	+pd	+	P	20.37	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	PA	3	b		
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	BPW	+p	+p	+p	+p	+	P	18.12	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b		
2024	3234	Panier jambon fromage	RTRH (ham, cheese)	BPW	-A	-A	-A	-A	-	P	N/A	32.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	3	b		
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	BPW	+p	+p	+p	+p	+	P	19.42	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b		
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	BPW	+M	+M	+M	+M	+	P	22.46	32.05	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	b		

MULTICOMPONENT FOODS AND MEAL COMPONENTS																															
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										18h at 34-38°C																					
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>				
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies				Typical colonies				
2024	3545	Rizà la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelette and superior ham)	BPW	+M	+M	+1/2	+1/2	+	P	25.28	31.93	+	+m	+	+	/	+M	+M	/	+	+	+1/2	+1/2	+	+	PA	3	b		
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	BPW	+M	+M	+1/2	+M	+	P	26.4	32.17	+	+m/+	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	PA	3	b		
2025	115498	Quiche Lorraine lardons fumés	RTRH (cheese, smoked bacon)	BPW	st	st	st	st	-	P(ISO)	N/A	32.97	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	115499	Tagliatelles aux 2 saumons	RTRH (pasta, salmon)	BPW	st	st	st	st	-	P(ISO)	N/A	33.21	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	115500	Pizza jambon fromage	RTRH (pizza ham, cheese)	BPW	st	st	st	st	-	P(ISO)	N/A	33.01	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	115501	Galettes complètes	RTRH (egg, ham, cheese)	BPW	-C	st	-C	st	-	P(ISO)	N/A	32.8	-	-C	/	/	/	-C	st	/	/	/	-C	st	-	-	NA	3	b		
2025	115502	Pâtes farcies bœuf	RTRH (pasta, beef)	BPW	st	st	st	st	-	P(ISO)	N/A	32.96	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	115802	Cassoulet	Cassoulet	BPW	st	st	st	st	-	P(ISO)	N/A	33.06	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	115803	Saucisses aux lentilles	Sausages with lentils	BPW	+P	+P	+P	+P	+	P(ISO)	16.72	N/A	+	+P	+	+	/	+P	+P	/	+	+	+P	+P	+	+	PA	3	b		
2025	115804	Riz cantonnais	Cantonese rice	BPW	st	st	st	st	-	P(ISO)	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2025	116783	CremioBox jambon emmental râpé	RTRH (pasta, ham, cheese)	BPW	-B	-C	-A	-A	-	P(ISO)	N/A	32.2	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	3	b		
2025	116784	Couscous royal poulet merguez	RTRH (couscous)	BPW	st	st	st	st	-	P(ISO)	N/A	32.38	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	b		
2024	2772	Tartelette aux fraises	Pastry (strawberry pie)	BPW	st	st	st	- (2)	-	P	N/A	33.44	-	-A	/	/	/	st	st	/	/	/	st	- (2)	-	-	NA	3	c		
2024	2773	Tarte au citron meringuée	Pastry (lemon meringue pie)	BPW	st	st	st	st	-	P	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c		
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	BPW	+p	+p	+p	+p	+	P	37.32	32.78	+	+ (3)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	2775	Millefeuille	Pastry (millefeuille)	BPW	+m	+1/2	-A	-A	+	P	37.58	32.88	+	-A	/	/	/	+m	+1/2	+	+	+	-A	-A	+	+	PA	3	c		
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	BPW	+p	+p	+p	+p	+	P	22.25	32.74	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	BPW	+p	+p	+p	+p	+	P	23.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	BPW	+p	+p	+p	+p	+	P	19.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3173	Tartelette aux pommes	Apple pie	BPW	st	st	st	st	-	P	N/A	33.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c		
2024	3174	Tropezienne	Pastry (tropezienne)	BPW	+M	+M	+1/2	+M	+	P	34.37	33.14	+	-A	/	/	/	+M	+M	+	+	+	+1/2	+M	+	+	PA	3	c		

MULTICOMPONENT FOODS AND MEAL COMPONENTS																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type			
										18h at 34-38°C																						
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment	
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>														
						Cq		Typical colonies			Latex test		Biochemical gallery					Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies										
2024	3175	Flan nature	Pastry (pudding)	BPW	+p	+p	+p	+p	+	P	20.11	34.64	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c			
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	BPW	+p	+d (1)/+	+p	+1/2d/+	+	P	N/A/ 37.01*	N/A/ 32.08*	i/+*	-C	/	/	/	+p	+d (1)/+	+	+	+	+p	+1/2d/+	+	+	PA	3	c			
2024	3541	Gâteau basque surgelé	Frozen Basque cake	BPW	+p	+p	+p	+p	+	P	18.98	34.2	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c			
2024	3542	Eclair au café surgelé	Frozen coffee pastry	BPW	+p	+M	+p	+p	+	P	24.33	32.39	+	+p	+	+	/	+p	+M	/	+	-(x5)	+p	+p	+	+	PA	3	c			
2024	4404	Tartelette poire pistache	Pear and pistachio tartlet	BPW	-C	-C	-A	-A	-	P	N/A	32.35	-	-C	/	/	/	-C	-C	/	/	/	-A	-A	-	-	NA	3	c			
2024	4405	Eclair café	Pastry (coffee éclair)	BPW	-B	-C	-C	-C	-	P	N/A	32.14	-	-B	/	/	/	-B	-C	/	/	/	-C	-C	-	-	NA	3	c			
2024	4406	Crème dessert chocolat noir	Dark chocolate dessert cream	BPW	st	st	st	st	-	P	N/A	35.71	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c			
2024	4407	Cœur fondant chocolat	Pastry (chocolate cake)	BPW	st	st	st	st	-	P(ISO)	N/A	32.91	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c			
2024	4408	Flan	Pastry (flan)	BPW	st	st	st	st	-	P(ISO)	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c			
2024	4409	Religieuse chocolat	Pastry (chocolate puff)	BPW	-C	st	-A	-A	-	P(ISO)	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	3	c			
2024	4410	Mousse au chocolat noir	Dark chocolate mousse	BPW	st	st	st	st	-	P(ISO)	N/A	39.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c			

FISHERY PRODUCTS AND VEGETABLES																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
										18h at 34-38°C																					
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree- ment
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
														Typical colonies	Latex test	Biochemical gallery														Biochemical gallery if necessary	Typical colonies
2024	2889	Filet de saumon	Raw salmon filet	BPW	+M	+M	+m	+p	+	P	31.76	N/A	+	+m	+	+	/	+M	+M	/	+	+	+m	+p	+	+	PA	4	a		
2024	2890	Dos de cabillaud	Raw Back of cod	BPW	+M	+M	+M	+M	+	P	25.32	32.9	+	+m	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	2891	Noix de Saint-Jacques	Raw scallops	BPW	+1/2	+M	+M	+p	+	P	22.38	34.92	+	+M	+	+	/	+1/2	+M	/	+	+	+M	+p	+	+	PA	4	a		
2024	2892	Crevette	Raw shrimp	BPW	-A	-B	-B	-C	-	P	N/A	33.2	-	-C	/	/	/	-A	-B	/	/	/	-B	-C	-	-	NA	4	a		
2024	2893	Filet de merlan	Raw whiting fillet	BPW	+1/2	+1/2	+M	+M	+	P	25.64	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+M	+	+	PA	4	a		
2024	3241	Filet de maquereau	Raw mackerel fillet	BPW	+p	+p	+M	+M	+	P	24.04	32.43	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	a		
2024	3242	Darne de lieu jaune	Raw pollack steak	BPW	+p	+p	+M	+M	+	P	24.42	32.51	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	a		
2024	3243	Pavé de saumon	Raw salmon steak	BPW	+p	+p	+M	+M	+	P	26.53	32.61	+	+m/+	+	+	/	+p	+p	+	+	+	+M	+M	+	+	PA	4	a		
2024	3244	Filet d'eglefin	Raw haddock fillet	BPW	+M	+M	+M	+M	+	P	24.7	32.26	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	3245	Filet de julienne	Raw julienne fillet	BPW	+1/2	+M	+M	+M	+	P	22.96	32.15	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	3246	Filet de lieu noir	Raw saithe fillet	BPW	+M	+p	+M	+p	+	P	21.05	32.6	+	+M	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	4	a		
2024	4411	Pavé de saumon découpé	Raw salmon steak	BPW	-A	-C	md/-	-A	-	P(ISO)	N/A	32.22	-	-B	/	/	/	-A	-C	/	/	/	+md/-	-A	-	-	NA	4	a		
2024	4412	Noix de ST Jacques	Raw scallops	BPW	md/-	-C	-A	-A	-	P(ISO)	N/A	32.11	-	-A	/	/	/	+md/-	-C	/	/	/	-A	-A	-	-	NA	4	a		
2024	4413	Filet de maqueau	Raw mackerel fillet	BPW	md/-	-A	-A	-A	-	P(ISO)	N/A	32.23	-	-A	/	/	/	+md/-	-A	/	/	/	-A	-A	-	-	NA	4	a		
2024	4414	Amande de mer	Raw sea almonds	BPW	-C	-C	-C	st	-	P(ISO)	N/A	32.67	-	-B	/	/	/	-C	-C	/	/	/	-C	st	-	-	NA	4	a		
2024	4415	Coque	Raw shell	BPW	-A	-B	-A	-A	-	P(ISO)	N/A	32.58	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	NA	4	a		
2024	4416	Filet de truite	Raw trout fillet	BPW	-B	-B	md/-	-A	-	P(ISO)	N/A	32.07	-	-B	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	NA	4	a		
2024	4417	Filet de dorade sebaste	Raw sea bream fillet	BPW	-A	- (3)	-A	-C	-	P(ISO)	N/A	32.87	-	-B	/	/	/	-A	- (3)	/	/	/	-A	-C	-	-	NA	4	a		
2024	4418	Noix de petoncle	Raw scallops	BPW	-C	- (10)	md/-	-A	-	P(ISO)	N/A	32.31	-	-A	/	/	/	-C	- (10)	/	/	/	+md/-	-A	-	-	NA	4	a		
2024	4419	Tranche thon albacor	Raw Slice of tuna	BPW	-A	-B	md/-	-A	-	P(ISO)	N/A	32.16	-	-A	/	/	/	-A	-B	/	/	/	+md/-	-A	-	-	NA	4	a		
2024	2894	Légumes en sachet (carotte, chou blanc, poivron ,maïs, mâche)	Bagged vegetables (carrot, white cabbage, peppers, corn, lamb's lettuce)	BPW	-A	-A	-A	-A	-	P	N/A	32.85	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		
2024	2895	Salade	Bagged lettuce	BPW	+1/2	+1/2	+m	+M	+	P	29.77	32.5	+	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+M	+	+	PA	4	b		
2024	2896	Epinard en sachet	Bagged spinach	BPW	+m	+1/2	+m	+m	+	P	34.91	32.8	+	-A	/	/	/	+m	+1/2	+	+	+	+m	+m	+	+	PA	4	b		
2024	2897	Ciboulette fraîche	Fresh chives	BPW	+1/2	+M	+1/2	+M	+	P	32.85	32.81	+	-A	/	/	/	+1/2	+M	+	+	+	+1/2	+M	+	+	PA	4	b		
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	BPW	+1/2	+M	+1/2	+M	+	P	28.66	33.04	+	+d	+d	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	4	b		
2024	3249	Mâche	Lamb's lettuce	BPW	-A	-A	-A	-A	-	P	N/A	33.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		
2024	3250	Laitue	Lettuce	BPW	-A	-A	-A	-A	-	P	N/A	33.31	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		

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

FISHERY PRODUCTS AND VEGETABLES																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
										18h at 34-38°C																					
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	3251	Feuille de chêne vert	Holm oak leaf	BPW	+1/2	+1/2	+1/2	+m	+	P	23.63	33.41	+	+md/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+m	+	+	PA	4	b		
2025	113757	Chou	Cabbage	BPW	+M	+p	+M	+p	+	P(ISO)	27.94	32.38	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	4	b		
2025	113758	Celeris branche	Celery sticks	BPW	+1/2	+1/2	+1/2	+M	+	P(ISO)	26.18	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	PA	4	b		
2025	113759	Brocolis	Broccoli	BPW	+p	+p	+p	+p	+	P(ISO)	20.38	33.18	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	b		
2025	113760	Sucrine	Sucrine	BPW	+M	+1/2	+1/2	+M	+	P(ISO)	24.42	32.3	+	+m	-	- (Citro- bacter)	+	+M	+1/2	+	+	+	+1/2	+M	+	+	PA	4	b		
2025	114902	Graines germées alfalfa, radis, fenouil	Sprouts (alfalfa,radish,fenn el)	BPW	-A	-B	-A	-A	-	P(ISO)	N/A	33.4	-	d/-	/	/	/	-A	-B	/	/	/	-A	-A	-	-	NA	4	b		
2025	114903	Graines germées alfalfa	Sprouts (alfalfa)	BPW	ni/-	-C	-A	-B	-	P(ISO)	N/A	32.68	-	d/-	/	/	/	ni/-	-C	/	/	/	-A	-B	-	-	NA	4	b		
2025	114904	Graines germées alfalfa, poireau, lentille	Sprouts (alfalfa,leek,lentil)	BPW	-A	-A	-A	-B	-	P(ISO)	N/A	33	-	d/-	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	4	b		
2025	114905	Graines germées radis rose	Sprouts (pink radish)	BPW	-A	-B	-A	-B	-	P(ISO)	N/A	33.3	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	4	b		
2025	114906	Graines germées betterave rouge	Sprouts (red beetroot)	BPW	ni/+	+m	ni/+	ni/+	+	P(ISO)	43.52	33.25	+	d/-	/	/	/	ni/+	+m	+	+	+	ni/+	ni/+	+	+	PA	4	b		
2025	115770	Germes de pois vert	Green peas sprouts	BPW	+1/2	+M	+M	+M	+	P(ISO)	21.99	32.69	+	+m	+	(weak)	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	4	b	
2025	115771	Graines germées poireaux	Leek sprouts	BPW	-A	-A	-A	ni/+	+	P(ISO)	N/A/ N/A/ N/A	33.13/ 32.48/ 32.03	-/-/-	-A	/	/	/	-A	-A	+	+	+	-A	ni/+	+	-	ND _{FN(alt)}	4	b		
2025	115772	Graines germées betterave rouge	Beetroot spouts	BPW	+m	+1/2	ni/+	+m	+	P(ISO)	36.94	33.21	+	-A	/	/	/	+m	+1/2	+	+	+	ni/+	+m	+	+	PA	4	b		
2025	115773	Graines germées poireaux	Leek sprouts	BPW	+m	+m	ni/+	+m	+	P(ISO)	38.57	32.8	+	ni/+	-(x5)	-(x5 E.herma- nnii)	/	+m	+m	+	+	+	ni/+	+m	+	+	PA	4	b		
2025	115775	Graines germées alfalfa	Alfalfa sprouts	BPW	ni/+	ni/+	ni/+	-A	+	P(ISO)	35.11	32.8	+	ni/+	-(x5)	-(x5 E.herma- nnii)	/	ni/+	ni/+	+	+	+	ni/+	-A	+	+	PA	4	b		
2025	115776	Salade chêne verte	Green oak leaf salad	BPW	-A	st	-A	-A	-	P(ISO)	N/A	32.41	-	-A	/	/	/	-A	st	/	/	/	-A	-A	-	-	NA	4	b		
2025	115777	Ciboulette fraîche	Fresh chives	BPW	-C	st	-A	-A	-	P(ISO)	N/A	32.19	-	-A	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	4	b		
2025	115778	Brocolis	Broccoli	BPW	-A	-B	-A	-C	-	P(ISO)	N/A	32.33	-	-A	/	/	/	-A	-B	/	/	/	-A	-C	-	-	NA	4	b		
2025	115779	Chou	Cabbage	BPW	st	st	st	st	-	P(ISO)	N/A	32.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	b		
2025	115780	Jeunes pousses d'épinard	Baby spinach	BPW	-C	-C	-A	-C	-	P(ISO)	N/A	32.16	-	-A	/	/	/	-C	-C	/	/	/	-A	-C	-	-	NA	4	b		
2025	115781	Cœurs de laitue en sachet	Bagged lettuce hearts	BPW	-C	st	-A	st	-	P(ISO)	N/A	32.28	-	-A	/	/	/	-C	st	/	/	/	-A	st	-	-	NA	4	b		
2024	2899	Fruits en consERVE (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	BPW	+M	+M	+M	+p	+	P	18.45	34.75	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	4	c		

Fishery products and vegetables																														
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										18h at 34-38°C																				
										PCR result			Confirmation																	Final result
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			<i>Salmonella</i> (Cq)	IPC Cq	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>			
				Typical colonies					Latex test					Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies				Typical colonies							
2024	2900	Fruits en conserve (pêche, poire, pomme, raisin)	Canned fruit (peach, pear, apple, grape)	BPW	st	st	st	st	-		P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	BPW	+p	+p	+p	+p	+		P	17.38	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c
2024	2902	Compote pomme pêche	Apple and peach compote	BPW	+p	+p	+p	+p	+		P	16.84	37.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c
2024	2903	Compote pomme poire	Apple and pear compote	BPW	+p	+p	+p	+p	+	P	17.26	37.35	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c	
2024	3247	Courgette	Courgette	BPW	+M	+1/2	+1/2	+1/2	+	P	23.81	32.55	+	+	(1)	-	-	+	+M	+1/2	+	+	+	+1/2	+1/2	+	+	PA	4	c
2024	3248	Poireau	Leek	BPW	+M	+M	+M	+M	+	P	20.82	32.88	+	+	1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	c
2024	3252	Haricot vert	Green bean	BPW	+m	+M	+m	+m	+	P	36.54	33.2	+	-A	/	/	/	+m	+M	+	+	+	+m	+m	+	+	PA	4	c	
2024	3253	Gazpacho	Gazpacho	BPW	+p	+p	+p	+p	+	P	18.76	34.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c	
2024	3536	Cocktail de fruits rouges (framboise, blueberry, mûres, cassis) surgelé	Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c	
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	BPW	+p	+p	+p	+p	+	P	19.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c	
2024	3538	Petits pois doux surgelés	Frozen peas	BPW	+p	+p	+M	+M	+	P	21.22	34.42	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	c	
2024	3539	Poêlée de légumes à la basquaise (Tomates, poivrons vert et rouge, oignons, olives) surgelée	Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)	BPW	st	st	st	st	-	P	N/A	32.6	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c	
2025	113749	Compote de pomme	Apple compote	BPW	+M	+p	+p	+p	+	P(ISO)	20.33	35.02	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	4	c	
2025	113750	Compote pomme rhubarbe	Apple / rhubarb compote	BPW	+p	+p	+p	+p	+	P(ISO)	23.92	32.93	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c	
2025	113751	Mélange 3 fruits exotiques ananas, papaye rouge, mangue	Mix of exotic fruits (pineapple, red papaya, mango)	BPW	+p	+p	+p	+p	+	P(ISO)	22.73	32.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c	
2025	115503	Banane	Banana	BPW	-C	-C	-B	-C	-	P(ISO)	N/A	33.07	-	-B	/	/	/	-C	-C	/	/	/	-B	-C	-	-	NA	4	c	
2025	115504	Tomate allongée	Tomato	BPW	st	st	st	st	-	P(ISO)	N/A	32.85	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c	

Fishery products and vegetables																														
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										18h at 34-38°C																				
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method				XLD			RAPID' <i>Salmonella</i>	
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies																				
2025	115505	Poire Rocha	Pear	BPW	st	st	-A	ni/+	-	P(ISO)	N/A	32.86	-	-C	/	/	/	st	st	/	/	/	-A	ni/+ (latex – x5, API- x5)	-	-	NA	4	c	
2025	115506	Soupe 8 légumes à la crème fraîche	Vegetable soup	BPW	st	st	st	st	-	P(ISO)	N/A	32.74	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c	

EGG AND EGG PRODUCTS																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]						Alternative method: EZ-Check <i>Salmonella</i>																			Category	Type		
										18h at 34-38°C																						
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result			Confirmation																	Final result	Agreement
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW							
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method				XLD	RAPID' <i>Salmonella</i>					
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies							Typical colonies	Typical colonies					
2024	2994	Gros œufs BIO	Organic egg	BPW	+p	+p	+p	+p	+	P	18.74	37.83	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free- range hens	BPW	+p	+p	+p	+p	+	P	17.37	44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	17.32	32.58	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	3000	Œufs de cailles	Quail eggs	BPW	+p	+p	+p	+p	+	P	18.2	34.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	3001	Œufs frais de poules BIO	Organic egg	BPW	+p	+p	+p	+p	+	P	16.79	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	17.35	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	4315	Œufs frais de poule	Fresh eggs	BPW	+p	+p	+p	+p	+	P	17.1	37.92	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	BPW	+p	+p	+p	+p	+	P	17.21	36.85	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2024	4317	Gros œufs fermiers de poule	Large free-range eggs	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	18.71	34.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	BPW	+p	+p	+p	+p	+	P	16.56	35.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a			
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	BPW	+M	+p	+p	+p	+	P	16.69	36.61	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	5	a			
2025	115507	Gros œufs breton plein air BIO	Organic egg from free-range hens	BPW	-C	st	-A	+M	-	P(ISO)	N/A	32.81	-	+M	-(x5)	-(x5)	/	-C	st	/	/	/	-A	+M (latex- x5; API - x5 Pantoea)	-	-	NA	5	a			
2025	115508	Œufs frais de poules élevées en plein air BIO	Organic egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			
2025	115509	Oeufs frais	Fresh eggs	BPW	st	st	st	st	-	P(ISO)	N/A	32.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			
2025	115510	Œufs plein air	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.86	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			
2025	115511	Œufs de poules élevées au sol	Eggs from hens reared on the ground	BPW	st	st	st	st	-	P(ISO)	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			
2025	115512	Œufs frais de poules élevées au sol	Fresh eggs from hens reared on the ground	BPW	st	st	st	st	-	P(ISO)	N/A	32.94	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a			

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EGG AND EGG PRODUCTS																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [♦]						Alternative method: EZ-Check <i>Salmonella</i>																			Category	Type	
										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result			Confirmation														Final result			Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	115513	Œufs frais	Fresh eggs	BPW	st	st	st	st	-	P(ISO)	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a		
2025	115514	Œufs frais de poules élevées en plein air	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	33.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a		
2025	115515	Œufs fermiers BIO	Organic free-range egg	BPW	st	st	st	st	-	P(ISO)	N/A	32.74	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a		
2025	115516	Œufs fermiers liberté	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.72	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a		
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	BPW	+p	+p	+p	+p	+	P	18.98	40.88	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	+p	+p	+p	+p	+	P(ISO)	21.2	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	2999	Coule d'œuf entier pasteurisé	Pasteurised whole egg	BPW	+p	+p	+p	+p	+	P	18.12	34.38	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	BPW	+p	+p	+p	+p	+	P	38.04	32.68	+	+	(14)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b	
2024	4222	Œufs pochés cuits sous vide	Vacuum-packed poached eggs	BPW	-A	st	-A	st	-	P	N/A	32.67	-	st	/	/	/	-A	st	/	/	/	-A	st	-	-	NA	5	b		
2024	4223	Oeufs pochés	Poached eggs	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b		
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	+p	+p	+p	+p	+	P	28.38	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	4225	Coule d'œuf entier liquide pasteurisé	Pasteurized whole egg liquid	BPW	st	st	st	st	-	P	N/A	32.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b		
2024	4226	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	-	P(ISO)	N/A	32.88	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b		
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	BPW	+p	+p	+p	+p	+	P	28.15	32.37	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	+p	+p	+p	+p	+	P	19.57	43.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2025	113754	Œufs pochés	Poached eggs	BPW	+p	+p	+p	+M	+	P	21.1	33.69	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	5	b		
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	BPW	+p	+p	+p	+p	+	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-	st	/	/	/	+p	+p	+	+	+	+p	+p	+	-	ND _{FN(alt)}	5	b		
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	+p	+p	+p	+p	+	P(ISO)	17.92	34.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2025	116799	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	-	P(ISO)	N/A	32.17	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b		

EGG AND EGG PRODUCTS																													
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										18h at 34-38°C																			
										Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result			Confirmation															
				Protocol Specific ISO 6887	RVS		MKTTn		Final result		CFX Opus DW			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW			
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>		
														Typical colonies	Latex test	Biochemical gallery													
2025	116800	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	st	st	st	st	-	P	N/A	33.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2025	116801	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-B	st	st	-	P	N/A	32.06	-	st	/	/	/	st	-B	/	/	/	st	st	-	-	NA	5	b
2025	116802	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-C	st	st	-	P	N/A	32.23	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b
2025	116803	Œufs pochés	Poached eggs	BPW	st	-C	st	st	-	P	N/A	33.06	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b
2025	116804	Œufs de caille cuits et écalés	Cooked and shelled quail eggs	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2024	4306	Blanc d'œuf en poudre	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	N/A	32.12	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2024	4307	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	+p	+p	+p	+p	+	P(ISO)	18.22	35.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2024	4308	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	+p	+p	+p	+p	+	P(ISO)	19.17	33.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	115083	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	21.95	32.73	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	115084	Poudre de jaune d'œuf	Yolk egg powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	37.04	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2025	115085	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	23.76	32.82	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	29.46	32.63	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	41.01/ 40.31/ 38.33/ N/A**(F)	32.25/ 33/ 32.39/ 32.99** (F)	+/+/- (F)	st	/	/	/	st	st	/	/	/	st	st	-	-	PD _{FP(alt)}	5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	38.09/ 38.63/ 37.42/ N/A**(F)	32.66/ 33.01/ 32.69/ 32.84** (F)	+/+/- (F)	st	/	/	/	st	st	/	/	/	st	st	-	-	PD _{FP(alt)}	5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	20.43	33.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c

EGG AND EGG PRODUCTS																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result		Confirmation														Final result			Agree-ment
													CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1					
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD															RAPID' <i>Salmonella</i>			Latex test <i>if necessary</i>
								Typical colonies					Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies	Typical colonies	Typical colonies	Typical colonies											
2025	117378	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+M	+p	+M	+p	+	P(ISO)	24.52	32	+	+p	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	5	c	
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	P(ISO)	22.01	33.14	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c	
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	P(ISO)	21.92	39.93	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c	
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	P(ISO)	21.61	40.57	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c	
2025	117382	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	19.04	34.26	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c	
2025	118105	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	
2025	118106	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	N/A	32.87	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	
2025	118107	Poudre d'œuf de poule biologique pasteurisée	Whole egg powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	32.8	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	
2025	118108	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	-	P(ISO)	39.39/ N/A(F)/ N/A/N/A	32.77/ 32.99 (F)/ 32.77/ 33.04	+/(F)/- /-	-C	/	/	/	st	st	/	/	/	st	st	-	-	PD _{FP(alt)}	5	c	
2025	118109	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	32.87	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	
2025	118110	Poudre de jaune d'œuf pasteurisé	Egg yolk powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	34.04	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	

PET FOOD AND ANIMAL FEED																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
														Cq	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies				Typical colonies	Typical colonies						Typical colonies	
2024	3557	Mix cochons d'Inde avec banane	Guinea pig feed	BPW	-A	-A	-A	-C	-	P	N/A	30.96	-	-A	/	/	/	-A	-A	/	/	/	-A	-C	-	-	NA	6	a		
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	BPW	st	st	st	st	-	P	N/A	30.89	-	+d/d	-(x5)	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2024	3559	Croquettes chiens stérilisés au poulet, petits pois, carottes	Kibbles for sterilized dog	BPW	st	st	st	st	-	P	N/A	31.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	BPW	+p	+p	+p	+p	+	P	20.55	31.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a		
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	BPW	+p	+p	+p	+p	+	P	15.85	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a		
2024	4309	Bâtonnets variés pour poisson	Variety sticks fish	BPW	st	st	st	st	-	P	N/A	32.48	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2024	4310	Sticks tortues et reptiles herbivores	Turtle and herbivorous reptile sticks	BPW	st	st	st	st	-	P	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	BPW	+M	+p	+p	+p	+	P	18.06	35.06	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	6	a		
2024	4312	Croquettes pour chihuahua au poulet	Chicken kibble for Chihuahua	BPW	st	st	st	st	-	P	N/A	33.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2024	4313	Menu complet perruches	Complete menu for budgies	BPW	+1/2	+M	+p	+p	+	P	23.03	32.23	+	+m//+	+	+	/	+1/2	+M	/	+	+	+p	+p	+	+	PA	6	a		
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	BPW	+M	+M	+M	+p	+	P	21.91	33.57	+	+m	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	6	a		
2025	115483	Friandise chien adulte bâtonnets riche en bœuf	Adult dog food sticks	BPW	st	st	st	st	-	P(ISO)	N/A	32.97	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	BPW	+p	+p	+p	+p	+	P	19.67	33.56	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a		
2025	115485	Terrine pour chien adulte riche en bœuf	Terrine for dogs (beef)	BPW	st	st	st	st	-	P(ISO)	N/A	33.27	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a		

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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation														Final result			Agree-ment
											CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests						
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>												
						Cq		Typical colonies			Latex test		Biochemical gallery					Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies								
2025	115486	Aliment composé hamster (Céréales, graines, huile)	Compound hamster food (cereals, seeds, oil)	BPW	-B	-B	-A	-A	-	P(ISO)	N/A	33.59	-	-A	/	/	/	-B	-B	/	/	/	-A	-A	-	-	NA	6	a	
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	BPW	+m	+1/2	+1/2	+M	+	P	35.17	33.39	+	ni/+	-(x5)	- (x5 <i>E.hermannii</i>)	/	+m	+1/2	+	+	+	+1/2	+M	+	+	PA	6	a	
2025	115488	Croquette physio chaton jusqu'à 12 mois poulet, canard, dinde	Kibble for cats (chicken, duck, turkey)	BPW	st	st	st	st	-	P(ISO)	40.61/ N/A/ 39.22	33.09/ 32.26/ 32.44	+/-/+	st	/	/	/	st	st	/	/	/	st	st	-	-	PD _{FP(alt)}	6	a	
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	BPW	+p	+p	+p	+p	+	P	21.37	33.15	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	BPW	+m	+m	M	+M	+	P	37.83	32.35	+	-A	/	/	/	+m	+m	+	+	-	+M	+M	+	+	PA	6	a	
2025	117358	Aliment composé hamsters	Composite food for hamsters	BPW	+1/2	+1/2	+M	+M	+	P	32.01	32.02	+	-A	/	/	/	+1/2	+1/2	+	+	+	+M	+M	+	+	PA	6	a	
2025	117359	Croquettes chat senior	Kibbles for cat	BPW	+p	+p	+p	+p	+	P	30.08	31.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	BPW	+M	+p	+M	+p	+	P	25.94	31.81	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	6	a	
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	BPW	-A	-A	-A	-A	-	P	N/A	33.44	-	+md/d	+ ^d (x5)	-(x5)	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	b	
2024	3516	Tourteaux de colza	Rapeseed meal	BPW	-A	-A	-A	-A	-	P	N/A	33.3	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	b	
2024	3517	Tourteaux de colza non OGM	Gmo-free rapeseed meal	BPW	-C	-C	-(3)	-C	-	P	N/A	33	-	-A	/	/	/	-C	-C	/	/	/	-(3)	-C	-	-	NA	6	b	
2024	4291	Stick granulés pour lapin d'élevage	Animal feed product	BPW	-A	-C	st	st	-	P	N/A	32.96	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	NA	6	b	
2024	4292	Coex HBO	Animal feed product	BPW	+p	+M	+p	+p	+	P	17.65	34.92	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	6	b	
2024	4293	Coex saumon	Animal feed product	BPW	st	st	st	st	-	P	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2024	4294	Tourteaux de tournesol	Sunflower meal	BPW	+p	+p	+p	+p	+	P	26.37	34.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	b	
2024	4295	Tourteaux de colza	Rape seed cake	BPW	+M	+M	+p	+p	+	P	21.76	33.16	+	+p	+	+	/	+M	+M	/	+	+	+p	+p	+	+	PA	6	b	

PET FOOD AND ANIMAL FEED																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only, P(ISO): paired with ISO 6887	PCR result			Confirmation															Final result	Agree-ment
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests					
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>												
						Cq		Typical colonies			Latex test		Biochemical gallery					Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies								
2025	115477	Aliment minéral ruminant	Ruminant mineral feed	BPW	st	st	st	st	-	P(ISO)	N/A/ N/A*/ N/A**	N/A/ N/A*/ 32.32**	i/i*/-**	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	115478	Mélanges granules veaux	Calf pellet mixes	BPW	-B	-C	-A	-B	-	P(ISO)	N/A	32.98	-	-A	/	/	/	-B	-C	/	/	/	-A	-B	-	-	NA	6	b	
2025	115480	Aliment minéral bovin/ovin/caprin	Mineral feed for cattle, sheep and goats	BPW	-A	-B	-B	-C	-	P(ISO)	N/A	32.67	-	-B	/	/	/	-A	-B	/	/	/	-B	-C	-	-	NA	6	b	
2025	115481	Aliment composé vache	Compound cow feed	BPW	-A	st	-A	-C	-	P(ISO)	N/A	33.01	-	-C	/	/	/	-A	st	/	/	/	-A	-C	-	-	NA	6	b	
2025	115482	Aliment porc	Pork feed	BPW	+p	+p	+p	+p	+	P	29.71	32.54	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	b	
2025	117363	Mélange granulés veau	Calf pellet mixes	BPW	st	st	st	st	-	P	N/A	32.72	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117364	Aliment minéral vache/chèvre	Mineral cow/goat food	BPW	st	st	st	st	-	P	N/A	31.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117365	Aliment minéral vache/chèvre	Mineral cow/goat food	BPW	st	st	st	st	-	P	N/A	31.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117366	Blé	Wheat	BPW	st	st	-C	-C	-	P	N/A	32.08	-	-A	/	/	/	st	st	/	/	/	-C	-C	-	-	NA	6	b	
2025	117367	Drêches de blé	Wheat dregs	BPW	st	st	st	st	-	P	N/A	32.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117368	Sticks pour porc	Sticks for pigs	BPW	st	st	st	st	-	P	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117369	Tourteaux de colza	Rape seed cake	BPW	st	st	st	st	-	P	N/A	32.37	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117370	Flocons d'orge	Barley flakes	BPW	+p	+M	+p	+p	+	P	20.37	34.12	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	6	b	
2025	117917	Mélange pour poules pondeuses	Mixture for laying hens	BPW	-B	-A	-A	-B	-	P	N/A	33.24	-	-A	/	/	/	-B	-A	/	/	/	-A	-B	-	-	NA	6	b	
2025	117918	Aliment complet pour poules pondeuses	Complete feed for laying hens	BPW	st	st	-A	-C	-	P	N/A	33.22	-	-B	/	/	/	st	st	/	/	/	-A	-C	-	-	NA	6	b	
2025	117919	Blé	Wheat	BPW	+1/2	+M	+M	+M	+	P	37.07	33.51	+	-A	/	/	/	+1/2	+M	+	+	+	+M	+M	+	+	PA	6	b	
2025	117920	Tourteaux de colza	Rapeseed meal	BPW	+p	+p	+p	+p	+	P	18.15	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	b	
2025	117921	Mélanges granules veaux	Mixture for calves	BPW	+M	+M	+M	+M	+	P	N/A/ 32.01*	N/A/ 33.78*	i/+*	+(1)	-	- (E.hermanii)	/	+M	+M	+	+	+	+M	+M	+	+	PA	6	b	
2025	117922	Aliment minéral vaches/chèvres	Mineral feed for cows/goats	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.91*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2024	4296	Coques de féveroles BIO	Faba bean hulls	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2024	4297	Coques de pois BIO France	Pea hulls	BPW	-C	-A	-C	st	-	P	N/A/ N/A*	N/A/ 31.98*	i/-*	-A	/	/	/	-C	-A	/	/	/	-C	st	-	-	NA	6	c	
2024	4298	Blé enrichi extrude	Enriched wheat	BPW	st	st	st	st	-	P	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	

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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	4299	Poudre de protéines animales	Animal protein powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	19.57	33.67	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2024	4300	Poudre appétence petfood	Petfood palatability powder	BPW (before powder)	-C	st	-A	-A	-	P(ISO)	N/A	32.55	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	6	c		
2024	4301	Poudre d'amidon de pois	Pea starch powder	BPW (before powder)	-A	-A	-A	-A	-	P(ISO)	N/A	32.88	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	c		
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	21.34	33.84	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	BPW (before powder)	-B	-B	-A	-A	-	P(ISO)	N/A	32.48	-	-C	/	/	/	-B	-B	/	/	/	-A	-A	-	-	NA	6	c		
2024	4304	Poudre de tourteaux de soja	Soya cake powder	BPW (before powder)	+M	+p	+p	+M	+	P(ISO)	18.73	36.44	+	+M	+	+	/	+M	+p	/	+	+	+p	+M	+	+	PA	6	c		
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	BPW (before powder)	-B	-B	-A	-C	-	P(ISO)	N/A	32.94	-	-B	/	/	/	-B	-B	/	/	/	-A	-C	-	-	NA	6	c		
2025	115489	Avoine	Oats	BPW (before powder)	+p	+p	+p	+p	+	P	30.16	32.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2025	115490	Poudre drêche de blé	Wheat meal powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	33.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c		
2025	115491	Farine petfood S24	Petfood flour	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	23.68	33.11	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2025	115492	Poudre drêche de maïs	Maize meal powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	33.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c		
2025	115493	Poudre aliment composé ponte	Powdered compound egg-laying food	BPW (before powder)	-C	-C	-A	-C	-	P(ISO)	N/A	32.86	-	-B	/	/	/	-C	-C	/	/	/	-A	-C	-	-	NA	6	c		
2025	115494	Farine maïs/orge	Maize/barley flour	BPW (before powder)	-B	-C	-A	-A	-	P(ISO)	N/A	32.99	-	-B	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	6	c		
2025	115495	Issues céréales	Cereals	BPW (before powder)	-B	-B	ni/-	-A	-	P(ISO)	N/A	33.13	-	-A	/	/	/	-B	-B	/	/	/	ni/-	-A	-	-	NA	6	c		
2025	115496	STERGOZ 007E25	Animal meat	BPW	-A	-C	ni/+	-B	-	P	N/A	32.82	-	-A	/	/	/	-A	-C	/	/	/	ni/+ (latex -, API - x5 Enterobacter)	-B	-	-	NA	6	c		

PET FOOD AND ANIMAL FEED																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests						
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>													
						Cq		Typical colonies			Latex test	Biochemical gallery	Biochemical gallery if necessary				Typical colonies	Typical colonies	Typical colonies	Typical colonies											
2025	115886	Farine petfood S25	Petfood flour	BPW (before powder)	+1/2	+p	+M	+p	+	P(ISO)	22.06	33.7	+	+p	+	+	/	+1/2	+p	/	+	+	+M	+p	+	+	PA	6	c		
2025	115887	Poudre drêche de maïs	Corn meal powder	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	33.17	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c		
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	BPW (before powder)	-A	-B	-A	-A	-	P(ISO)	N/A	33.81	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	NA	6	c		
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	BPW (before powder)	-B	-A	-B	-C	-	P(ISO)	N/A/ 33.34*/ N/A*/ N/A*	N/A/ 32.65*/ 33.2*/ 33.45*	i/+*/-*/-*	-B	/	/	/	-B	-A	/	/	/	-B	-C	-	-	PD _{FP(alt)}	6	c		
2025	115890	Farine maïs/orge	Corn/barley flour	BPW (before powder)	-A	-A	-A	-C	-	P(ISO)	N/A	38.89	-	ni/-	/	/	/	-A	-A	/	/	/	-A	-C	-	-	NA	6	c		
2025	115891	Farine traité pondeuse	Treated egg-laying flour	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	33.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c		
2025	117371	Poudre de tourteaux de colza	Rape cake powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	22.51	33.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2025	117372	Poudre poule pondeuse	Laying hen powder	BPW (before powder)	-C	st	-B	-C	-	P(ISO)	N/A	32.67	-	-C	/	/	/	-C	st	/	/	/	-B	-C	-	-	NA	6	c		
2025	117373	Poudre de protéines animales	Animal protein powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	23.08	33.27	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2025	117374	Poudre de tourteaux de soja	Soya cake powder	BPW (before powder)	+p	+p	+p	+M	+	P(ISO)	18.42	34.75	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	6	c		
2025	117375	Poudre tourteux de colza	Rapeseed meal powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	22.52	32.93	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		
2025	117376	Poudre tourteux de colza	Rapeseed meal powder	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	26.17	32.18	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation														Final result			Agreement
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
					Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>		Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>												
								Typical colonies					Latex test	Biochemical gallery						Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies							
2024	3004	Eponge sol escalier tour 7m avant nettoyage (industrie laitière)	Sponge before cleaning (dairy product industry)	BPW	st	st	st	st	-	P	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2024	3005	Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	18.89	34.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2024	3006	Chiffonnette casquette après lavage (industrie laitière)	Wipe after cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	17.25	35.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2024	3007	Chiffonnette tapis avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	18.49	34.42	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2024	3008	Eponge sol chambre froide après nettoyage (fromagerie)	Sponge after cleaning (cheese dairy)	BPW	+p	+p	+p	+p	+	P	21.37	32.96	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2024	4330	Ecouvillon seau déchets poisson avant nettoyage	Swab before cleaning (fish industry)	BPW	st	st	st	st	-	P	N/A	33.41	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2024	4331	Lingette cutter pâté de campagne avant nettoyage	Wipe before cleaning (pork industry)	BPW	+M	+M	+M	+M	+	P	21.75	33.59	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	7	a		
2024	4332	Lingette guide sertissage avant nettoyage	Wipe before cleaning (fish industry)	BPW	+M	+p	+p	+p	+	P	19.32	34.32	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	7	a		
2024	4333	Lingette frites légumes plaque cuisson avant nettoyage	Wipe before cleaning (vegetable industry)	BPW	st	st	st	st	-	P	N/A	32.44	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2024	4334	Lingette steak végétal après désinfection	Wipe after disinfection (vegetable industry)	BPW	+M	+p	+M	+p	+	P	23.69	32.53	+	+m	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	7	a		
2024	4335	Lingette cutter mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	BPW	+M	+M	+M	+M	+	P	20.1	33.25	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	7	a		

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

PRODUCTION ENVIRONMENTAL SAMPLES																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type		
										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	113329	Ecouvillon louche déchets poisson avant nettoyage	Swab before cleaning (fish industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.02	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113330	Ecouvillon doseur HSV après nettoyage industrie carnée	Swab after cleaning (meat industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113331	Ecouvillon laiterie avant nettoyage	Swab before cleaning (dairy product industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113332	Chiffonnette avant nettoyage table de décongélation industrie carnée	Wipe before cleaning (meat industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113333	Chiffonnette tour, sol rangement outils débouillage avant nettoyage industrie laitière	Wipe before cleaning (dairy product industry)	BPW	st	st	st	st	-	P(ISO)	N/A	32.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113763	Chiffonnette après nettoyage hall techno table purée légumes	Wipe after cleaning (vegetables)	BPW	st	st	st	st	-	P(ISO)	N/A	33.08	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2025	113764	Chiffonnette hall techno table TA14 mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	BPW	+p	+p	+p	+p	+	P	18.36	40.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2025	113765	Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	24.14	32.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a		
2025	113766	Chiffonnette étagère chambre froide de la fabrication avant nettoyage (fromagerie)	Wipe before cleaning (cheese dairy industry)	BPW	st	st	st	st	-	P(ISO)	N/A	32.87	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a		
2024	3077	Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	17.55	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b		

PRODUCTION ENVIRONMENTAL SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 [*]						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type	
										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation														Final result			Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking			Streaking after subculture in RVS = ISO 6579-1				Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW						
											Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery				Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>			
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies							Typical colonies	Typical colonies			
2024	3078	Eau de siphon salle de fabrication après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+M	+p	+1/2	+1/2	+	P	20.92	33.41	+	+1/2	+	+	/	+M	+p	/	+	+	+1/2	+1/2	+	+	PA	7	b	
2024	3079	Eau de lavage après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	17.89	35.09	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	3080	Eau de process après nettoyage (production de brioche)	Process water after cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18.44	35.46	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	3081	Eau de rinçage avant nettoyage (production madeleine)	Process water before cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	17.4	34.72	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4324	Eau usine pet food avant nettoyage	Process water before cleaning (pet food industry)	BPW	st	st	st	st	-	P	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b	
2024	4325	Eau production poisson avant nettoyage	Process water before cleaning (fish)	BPW	+M	+p	+p	+p	+	P	19.71	33.39	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4326	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (salmon)	BPW	+p	+p	+p	+p	+	P	23.21	32.19	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4327	Eau de rinçage porc saumuré jambon avant nettoyage	Rinse water before cleaning (cured pork ham)	BPW	+p	+p	+p	+p	+	P	19.78	31.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4328	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (liver mousse)	BPW	+p	+p	+p	+p	+	P	18.15	34.47	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4329	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (pea protein liver mousse)	BPW	+p	+p	+p	+p	+	P	18.75	34.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2025	113334	Eau de rinçage après déroulage FAB2-cru avant nettoyage	Rinse water before cleaning (meat industry)	BPW	st	st	st	st	-	P(ISO)	N/A	32.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b	
2025	113335	Eau de rinçage jambon saumuré avant nettoyage	Rinse water before cleaning (meat product)	BPW	st	st	st	st	-	P(ISO)	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b	

PRODUCTION ENVIRONMENTAL SAMPLES																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	PCR result		Confirmation																	Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW						
											Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method				XLD	RAPID' <i>Salmonella</i>				
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies																							
2025	113336	Eau de rinçage pâte à madeleine avant nettoyage	Rise water before cleaning (pastry product)	BPW	-C	st	-C	-C	-	P(ISO)	N/A	33.12	-	-B	/	/	/	-C	st	/	/	/	-C	-C	-	-	NA	7	b		
2025	113337	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (meat product)	BPW	-C	st	st	st	-	P(ISO)	N/A	33.66	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	NA	7	b		
2025	113338	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (fish industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.15	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b		
2025	113339	Eau de rinçage sauce carbonara avant nettoyage	Rinse water before cleaning (multi-component product)	BPW	- (1)	st	st	st	-	P(ISO)	N/A	33.19	-	st	/	/	/	- (1)	st	/	/	/	st	st	-	-	NA	7	b		
2025	113340	Eau de process tuyau lavage bac laverie multi-composant avant nettoyage	Process water before cleaning (multi-component industry)	BPW	st	st	st	st	-	P(ISO)	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b		
2025	113341	Eau rinçage pompe 4 industrie du poisson avant nettoyage	Rinse water before cleaning (fish industry)	BPW	-B	-A	-A	-A	-	P(ISO)	N/A	32.74	-	-A	/	/	/	-B	-A	/	/	/	-A	-A	-	-	NA	7	b		
2025	113342	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (meat product)	BPW	st	st	st	st	-	P(ISO)	N/A	32.77	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b		
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	32.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c		
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	19.37	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c		
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	19.55	34	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c		
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	17.96	34.03	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c		
2024	4068	Poussières d'aspirateur A32 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	- (1)	st	-A	-A	-	P(ISO)	40.42/ 34.65/ 32.07	31.92 /32.32/ 31.61	+ / + / +	-A	/	/	/	- (1)	st	/	/	/	-A	-A	-	-	PDFP(alt)	7	c		

PRODUCTION ENVIRONMENTAL SAMPLES																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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BPW (paired/unpaired): P + U

MEAT AND POULTRY PRODUCTS																														
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										18h at 34-38°C																				
										PCR result			Confirmation														Final result			Agree-ment
				CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW										
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step				XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>			
XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary				Typical colonies		Typical colonies	Typical colonies	Typical colonies														
2024	3235	Araignée de porc	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	N/A/ 34.91*	N/A/ 32.35*	i/+*	+m/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+1/2	+	+	PA	1	a	
2024	3236	Viande épaule de porc	Raw pork meat	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 32.7*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a	
2024	3237	Jambon de coche	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	23	N/A	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+1/2	+	+	PA	1	a	
2024	3238	Viande de porc	Raw pork meat	BPW	-A	+m/+	+M/+	+1/2	+	P	29.81	32.42	+	-A	/	/	/	-A	+m/+	+	+	+	+M/+	+1/2	+	+	PA	1	a	
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	BPW	+1/2	+M	+M	+M	+	P	25.78	32.83	+	+m	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	1	a	
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	BPW	-A	+m/-	-A	+1/2	+	P	22.54	32.33	+	+m/+	+	+	/	-A	+m/-	+	+	+	-A	+1/2	+	+	PA	1	a	
2024	3514	Crêpinette	Raw pork meat	BPW	+1/2	+M	+1/2	+M	+	P	N/A/ 32.83*	N/A/ 32.83*	i/+*	+m/+	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	1	a	
2024	3547	Steak haché pur bœuf 5%MG surgelé	Frozen raw ground beef steak 5%FT	BPW	-A	-A	-A	-A	-	P	N/A	32.52	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a	
2024	3548	Boulettes de bœuf surgelées	Frozen raw beef meatballs	BPW	-A	-C	-A	B	-	P	N/A	32.21	-	-C	/	/	/	-A	-C	/	/	/	-A	B	-	-	NA	1	a	
2024	4215	Viande bovine steak à griller	Grilled raw beef steak	BPW	+p	+p	+p	+p	+	P	21.58	33.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a	
2024	4216	Escalope de veau à griller	Raw veal meat (escalope)	BPW	+p	+p	+p	+p	+	P	21.99	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a	
2024	4217	Collier d'agneau à mijoter	Raw Lamb meat (neck to simmer)	BPW	+p	+p	+M	+p	+	P	30.74	32.5	+	+md/+	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	1	a	
2024	4336	Rôti à l'italienne	Raw and seasoned pork meat (Italian roast)	BPW	-A	-A	-A	-B	-	P	N/A	32.81	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a	
2024	4337	Queue de porc	Raw pork meat (Pork tail)	BPW	-A	-A	-A	-B	-	P	N/A	32.59	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a	
2025	113162	Steak haché pur bœuf	Raw ground beef meat	BPW	-B	-C	-A	-A	-	P	N/A	33.41	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a	
2025	113163	Steak à griller viande bovine	Raw beef meat (steak)	BPW	-C	st	-A	-A	-	P	N/A	33.69	-	-B	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	1	a	
2025	113164	Côte de porc à griller	Raw pork meat	BPW	st	st	-C	st	-	P	N/A	33.08	-	-A	/	/	/	st	st	/	/	/	-C	st	-	-	NA	1	a	
2025	113165	Escalope de veau à griller	Raw veal meat (escalope)	BPW	-A	-B	-A	-B	-	P	N/A	33.05	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	1	a	
2025	113166	Abats de veau tranche de foie	Slice of veal liver	BPW	-B	-C	-A	-A	-	P	N/A	32.92	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a	

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

MEAT AND POULTRY PRODUCTS																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type		
										Protocol Specific ISO 6887	18h at 34-38°C																			
				RVS			MKTTn		Final result		Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation														Final result	Agree-ment
				XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	CFX Opus DW				Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
								RAPID' <i>Salmonella</i>				IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method				XLD			RAPID' <i>Salmonella</i>	
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies							Typical colonies			Typical colonies	
Cq	Typical colonies	Typical colonies	Typical colonies							Typical colonies				Typical colonies	Typical colonies															
2025	113167	Côtelette d'agneau à griller	Raw lamb meat (chop)	BPW	-C	st	d	-C	-	P	N/A	32.88	-	-A	/	/	/	-C	st	-(x5)	-(x5 Hafnia alvei)	/	d	-C	-	-	NA	1	a	
2024	3067	Saucisse 20%MG	Sausage 20%FT	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	U	22.79	32.91	+	+m	+	+	/	+1/2	+M	/	+	+	+1/2	+1/2	+	+	PA	1	b	
2024	3068	Merguez 28%MG	Merguez 28%FT	BPW + tween 80 (10g/L)	+1/2	+M	+1/2	+M	+	U	24.25	32.65	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	1	b	
2024	3069	Jambon cru fumé de la Forêt Noire	Smoked cured ham	BPW	+p	+p	+p	+p	+	P	18.67	33.99	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3070	Lardons nature 27%MG	Bacon 27%FT	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	U	18.48	33.47	+	+M	+	+	/	+M	+p	/	+	+	+M	+M	+	+	PA	1	b	
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27%FT	BPW + tween 80 (10g/L)	+p	+p	+p	+M	+	U	17.26	34.47	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3072	Jambon -25% de sel	Ham	BPW	+p	+p	+p	+p	+	P	19.88	33.45	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22%FT	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	U	16.96	34.1	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3074	Emincés de filet de poulet rôtis au paprika	Thin slices of chicken fillet roasted with paprika	BPW	+p	+p	+p	+p	+	P	19.14	34.13	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	3075	Grignottes de poulet rôties	Roast chicken nibbles	BPW	-A	+p	-A	+p	+	P	17.53	36.68	+	+p	+	+	/	-A	+p	/	+	+	-A	+p	+	+	PA	1	b	
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rilette 29%FT	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	U	17.75	34.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	b	
2024	4394	Salami danois pur porc 33%MG	Salami 33% FT	BPW + tween 80 (10g/L)	-C	-C	-A	-B	-	U	N/A	32.19	-	st	/	/	/	-B	-C	/	/	/	-B	st	-	-	NA	1	b	
2024	4395	Chair à saucisse pur porc 20%MG	Sausage meat 20% FT	BPW + tween 80 (10g/L)	-B	-C	-A	-A	-	U	N/A	32.2	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	b	

MEAT AND POULTRY PRODUCTS																													
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										18h at 34-38°C																			
										PCR result			Confirmation														Final result		
				CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW									
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step				XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>		
XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>		Cq	Typical colonies	Latex test	Biochemical gallery				Biochemical gallery if necessary		Typical colonies	Typical colonies	Typical colonies	Typical colonies												
2024	4396	Knacki 100% pur porc 23%MG	Knacki 23%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.44	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	NA	1	b
2024	4397	Mousse de foie porc 23%MG	Pork liver mousse (23%FT)	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b
2024	4398	Rosette porc 27%MG	Rosette 27%FT	BPW + tween 80 (10g/L)	-B	-B	-A	-B	-	U	N/A	32.14	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b
2024	4399	Rôti de porc supérieur cuit 4%MG	Cooked superior pork roast	BPW	st	st	st	st	-	P	N/A	32.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b
2024	4400	Jambon cru fumé forêt noire au bois de sapin 15%MG	Smoked cured ham	BPW	st	st	st	st	-	P	N/A	32.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b
2024	4401	Lardons porc allumettes fumées 13%MG	Smoked bacon	BPW	-C	st	-A	-A	-	P	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	1	b
2024	4402	Chorizo espagnol 32%MG	Chorizo 32%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	1	b
2024	4403	Saucisson à l'ail à l'ancienne 23%MG	Garlic sausage 23%FT	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	U	N/A	32.29	-	-C	/	/	/	-A	-C	/	/	/	-A	-B	-	-	NA	1	b
2024	3227	Sauté de dinde	Turkey stir-fry	BPW	-A	-A	+md/-	-A	-	P	N/A	32.89	-	-A	/	/	/	-A	-A	/	/	/	+md/-	-A	-	-	NA	1	c
2024	3228	Foie de poulet	Chicken liver	BPW	-A	-A	-A	-A	-	P	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c
2024	3229	Poulet biologique	Chicken	BPW	-A	-A	-A	-A	-	P	N/A	32.83	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c
2024	3230	Paupiette de dinde	Turkey paupiette	BPW	-A	-A	-A	-A	-	P	N/A	33.09	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c
2024	3231	Cuisse de poulet	Chicken leg	BPW	+d (1)/+	+1/2/+	+1/2	+1/2	+	P	28.93	32.55	+	+md/+	+	+	/	+d (1)/+	+1/2/+	+	+	+	+1/2	+1/2	+	+	PA	1	c
2024	3232	Viande de filet (poulet)	Chicken fillet	BPW	+md/+	+m//+	+m/+	+m/+	+	P	36.78	32.83	+	-A	/	/	/	+md/+	+m//+	+	+	+	+m/+	+m/+	+	+	PA	1	c
2024	3233	Foie maigre de canard	Lean duck liver	BPW	+md/+	+1/2	+1/2	+1/2	+	P	29.02	32.48	+	+m/+	+	+	/	+md/+	+1/2	+	+	+	+1/2	+1/2	+	+	PA	1	c
2024	3512	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 33.78*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	c
2024	3513	Pavé volailles	Chicken	BPW	+m	+m	+m	+md/+	+	P	N/A/ 34.07*	N/A/ 32.5*	i/+*	-A	/	/	/	+m	+m	+	+	+	+m	+md/+	+	+	PA	1	c
2024	3549	Aiguillettes de poulet surgelées	Frozen chicken strips	BPW	d (3)/d	-B	-A	-A	-	P	N/A	32.3	-	-A	/	/	/	+d (3)/+d	-B	-(x5)	/	NC on TSA (ox +)	-A	-A	-	-	NA	1	c

MEAT AND POULTRY PRODUCTS																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation														Final result			Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	3550	Filet de poulet saumuré à 20% surgelé	Frozen 20% brined chicken fillet	BPW	+1/2	+m	+M	+M	+	P	22.74	31.72	+	+m/+	+	+	/	+1/2	+m	/	+	+	+M	+M	+	+	PA	1	c		
2024	4212	Aiguillettes de canard	Duck strips	BPW	+m/+	+m	+m	+m	+	P	34.41	32.87	+	+m//d	+	+	/	+m/+	+m	+	+	+(weak)	+m	+m	+	+	PA	1	c		
2024	4213	Emincés de poulet marinés à la mexicaine	Mexican marinated chicken strips	BPW	+1/2	+1/2	+M	+p	+	P	28.15	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+p	+	+	PA	1	c		
2024	4214	Emincés de poulet marinés à l'indienne	Indian marinated chicken strips	BPW	+1/2	+1/2	+1/2	+M	+	P	26.07	32.16	+	+md/+	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	PA	1	c		
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	BPW + tween 80 (10g/L)	md/d	-A	-A	-A	-	U	N/A	32.38	-	-A	/	/	/	md/d	-A	-(x5)	-(x5)	/	-A	-A	-	-	NA	1	c		
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	BPW + tween 80 (10g/L)	+M	+p	+M	+M	+	U	32.18	31.59	+	+m//+	+	+	/	+M	+p	+	+	+	+M	+M	+	+	PA	1	c		
2024	4338	Peau de cou de poulet	Chicken neck skin	BPW + tween 80 (10g/L)	+m	+1/2	+m	+M	+	U	36.27	32.26	+	-A	/	/	/	+m	+m	+	+	+	+m	+1/2	+	+	PA	1	c		
2024	4339	Peau de cou de poulet	Chicken neck skin	BPW + tween 80 (10g/L)	+m	+m/+	+m	+M	+	U	37.42	32.63	+	+(1)/+	+	+	/	+m	+1/2	/	+	+	+m	+1/2	+	+	PA	1	c		
2025	113168	Escalope extra fine de poulet	Chicken escalope	BPW	d/d	-A	-A	-A	-	P	N/A	32.7	-	-A	/	/	/	d/d	-A	-(x5)	-(x5 Proteus mirabilis)	/	-A	-A	-	-	NA	1	c		
2025	113169	Escalope de dinde	Turkey escalope	BPW	d/d	-B	-A	-B	-	P	N/A	33.11	-	-A	/	/	/	d/d	-B	-(x5)	-(x5 Proteus mirabilis)	/	-A	-B	-	-	NA	1	c		

MILK AND DAIRY PRODUCTS																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																											Category	Type	
					Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																											
				PCR result						PCR result <i>with FDRS protocol</i>						Confirmation										Agreement								
				CFX Opus DW			CFX Duet			CFX Opus DW – <i>with FDRS protocol</i>			CFX Duet - <i>with FDRS protocol</i>			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW <i>with FDRS protocol</i>	CFX Duet <i>with FDRS protocol</i>				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method						XLD			RAPID' <i>Salmonella</i>
							Cq			Typical colonies			Latex test			Biochemical gallery		Typical colonies	Typical colonies	Typical colonies						Typical colonies								
2024	2793	Beurre cru demi-sel	Raw butter	-	U	20.39	33.79	+	20.55	33.41	+	20.53	34.79	+	20.63	N/A	+	+M	+	+	+p	+p	/	+	+	+p	+p	+	PD	PD	PD	PD	2	a
2024	2794	Beurre de baratte cru	Raw butter	+	U	25.25	32.41	+	25.53	32.61	+	26.04	33.09	+	26.23	33.11	+	+m	+	+	+m	+M	/	+	+	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	-	U	N/A	33.24	-	N/A	32.66	-	N/A	34.16	-	N/A	34.4	-	-A	/	/	-A	-B	/	+	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35% FT	+	U	21.76	33.24	+	21.98	33.1	+	22.96	36.99	+	22.95	40.78	+	+M	+	+	+M	+p	/	+	+	+M	+M	+	PA	PA	PA	PA	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	+	U	20.94	33.43	+	21.09	34.01	+	21.22	35.07	+	21.34	35.46	+	+M	+	+	+p	+M	/	+	+	+p	+M	+	PA	PA	PA	PA	2	a
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29% FT	+	U	25.28	33.42	+	25.24	32.46	+	25.13	33.08	+	25.5	34.1	+	+M	+	+	+m	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	-	U	17.33	37.14	+	17.43	N/A	+	18.95	N/A	+	18.92	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PD	PD	PD	PD	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44% FT	-	U	N/A	33.18	-	N/A	32.6	-	N/A	34.17	-	N/A	33.79	-	-C	/	/	-A	-C	/	+	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.48	32.48	+	29.7	32.41	+	30.24	34.77	+	30.74	35.53	+	+d (1)/+	+	+	-A	-A	/	+	+	+M	+1/2	+	PA	PA	PA	PA	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	N/A/ 40.33/ N/A	32.92/ 32.72/ 32.75	-/+/-	N/A/ N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	- /i/i/ -*/- */-*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	-/-/-	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/-/-	-A	/	/	+m	+m	/	+	+	-A	-A	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	a
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	29.25	32.24	+	28.98	32.57	+	29.42	32.68	+	29.17	33.01	+	+m/+	+	+	+m	+1/2	/	+	+	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.39	33.17	+	33.43	33.05	+	34.09	33.21	+	33.03	33.04	+	-A	/	/	+m	+1/2	+	+	+	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.74	34.03	+	24.47	32.85	+	24.97	35.46	+	24.64	34.07	+	+m	+	+	-A	+M	/	+	+	+md/-	+M	+	PA	PA	PA	PA	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.96	33.96	+	17.89	36.64	+	18.43	N/A	+	18.26	N/A	+	+M	+	+	-A	+p	/	+	+	-A	+M	+	PA	PA	PA	PA	2	a
2025	113179	Beurre de baratte cru demi sel 80%MG	Raw butter 80%FT	-	U	N/A	32.74	-	N/A	32.92	-	N/A	32.91	-	N/A	33.09	-	-A	/	/	-B	-C	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a

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

MILK AND DAIRY PRODUCTS																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type	
					Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																												
				PCR result						PCR result with FDRS protocol						Confirmation										Agreement									
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS = ISO 6579-1				Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol						
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' <i>Salmonella</i>											
							Cq			Cq			Cq												Cq	Cq	Cq	Cq	Cq	Cq					
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	-	U	N/A	32.78	-	N/A	32.99	-	N/A	33.37	-	N/A	33.27	-	-A	/	/	-B	-B	/	/	/	-A	-B	-	NA	NA	NA	NA	2	a	
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	U	N/A	32.53	-	N/A	33.22	-	N/A	33.21	-	N/A	32.77	-	-C	/	/	md/-	-C	/	/	/	md/-	-C	-	NA	NA	NA	NA	2	a	
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	-	U	N/A	33.17	-	N/A	33.61	-	N/A	33.23	-	N/A	33.69	-	-B	/	/	-B	-B	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a	
2025	113349	Lait de vache cru 1	Raw cow milk	-	P	N/A	33.03	-	N/A	33.34	-	N/A	34.04	-	N/A	33.48	-	-C	/	/	-A	-B	/	/	/	-B	-C	-	NA	NA	NA	NA	2	a	
2025	113350	Lait de vache cru 2	Raw cow milk	-	P	N/A	33.4	-	N/A	33.03	-	N/A	33.81	-	N/A	33.6	-	st	/	/	-A	-B	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a	
2024	3161	Crème fraîche légère et épaisse 15%MG	Pasteurized cream 15%FT	-	P	N/A	33.64	-	N/A	33.08	-	N/A	33.78	-	N/A	33.66	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3162	Crème fraîche entière épaisse BIO 30%MG	Pasteurized cream 30%FT	-	U	N/A	33.54	-	N/A	33.08	-	N/A	33.04	-	N/A	33.03	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	+	P	27.67	32.99	+	27.12	32.52	+	27.31	32.91	+	27.08	33.13	+	+m/+	+	+	+M	+M	/	+	+	+1/2	+M	+	PA	PA	PA	PA	2	b	
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	-/i/-	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	-/-/-	N/A/ N/A/ N/A	33.19/ 35.08/ 33.41	-/-/-	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/i/-	st	/	/	+p	+p	+	+	-	+M	+p	+	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	b	
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	39.13	36.13	+	39.84	36.73	+	38.14	35.04	+	41.23	35.84	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	b	
2024	3166	Yaourt nature	Pasteurized cow's milk yoghurt	-	P	N/A	33.45	-	N/A	32.81	-	N/A	34.16	-	N/A	33.54	-	st	/	/	st	st	/	+	/	st	st	-	NA	NA	NA	NA	2	b	
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	22.97	33.4	+	22.73	33.37	+	22.34	33.8	+	22.27	34	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	b	
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese 33%FT	+	U	19.89	34.69	+	19.97	37.96	+	20.14	33.34	+	20.17	34.89	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	b	

MILK AND DAIRY PRODUCTS																																		
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					Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																											
				PCR result						PCR result with FDRS protocol						Confirmation										Agreement								
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>										
							Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery		Typical colonies				Typical colonies	Typical colonies	Typical colonies									
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	U	35.34	33.54	+	35.78	32.9	+	35.58	33.06	+	36.32	32.64	+	+1/2	+	+	+M	+M	/	+	+						+M	+M	+	PA
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	U	28.33	33.1	+	28.22	32.84	+	28.77	32.68	+	28.64	32.75	+	+d/+	+	+	+M	+M	+	+	+	+M	+M	+	PA	PA	PA	PA	2	b
2024	3555	Lait frais demi- écrémé	Fresh semi- skimmed milk	-	P	N/A	31.22	-	N/A	32.25	-	N/A	31.75	-	N/A	32.99	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2024	3556	Yaourt brassé bio aux fraises avec morceaux entier	Stirred yogurt with pasteurized milk	-	P	N/A	30.69	-	N/A	32.14	-	N/A	32.66	-	N/A	33.17	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80% FT	+	U	15.36	32.53	+	16.05	N/A	+	15.58	32.96	+	16.69	N/A	+	+p	+	+	+p	+p	+	+	+	+p	+p	+	PA	PA	PA	PA	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80% FT	+	U	35.64	30.64	+	36.68	32.02	+	N/A N/A N/A 22.91 * 32.13* 21.52 *	31.04 N/A N/A * 32.13* 33.05*	- /i/i/+ */+*	N/A N/A N/A 22.83* 21.32*	32.03 N/A N/A 32.75* 32.79*	- /i/i/ +*/+*	-A	/	/	+m	+m	+	+	+	+M	+M	+	PA	PA	ND _{FN(alg)}	ND _{FN(alg)}	2	b
2024	3564	Emmental français au lait pasteurisé 20%MG	Pasteurized cow's milk cheese 20%FT	-	U	N/A	31.1	-	N/A	32.03	-	N/A	32.31	-	N/A	33.09	-	-A	/	/	-A	-B	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113177	Lait frais demi- écrémé pasteurisé	Pasteurized semi- skimmed milk	-	P	N/A	32.65	-	N/A	33.03	-	N/A	33.85	-	N/A	33.55	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	-	U	N/A	33.29	-	N/A	34.29	-	N/A	33.23	-	N/A	33.66	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	b
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	-	U	N/A	32.89	-	N/A	32.71	-	N/A	33.53	-	N/A	32.89	-	-C	/	/	st	st	/	/	/	-C	st	-	NA	NA	NA	NA	2	b

MILK AND DAIRY PRODUCTS																																		
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					Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																											
				PCR result						PCR result with FDRS protocol						Confirmation										Agreement								
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
				Salmonella (Cq)			IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>										
							Cq			Cq			Typical colonies		Latex test	Biochemical gallery	Typical colonies		Typical colonies					Typical colonies	Typical colonies									
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	-	U	N/A	33.06	-	N/A	32.24	-	N/A	33.15	-	N/A	33.03	-	st	/	/	st	st	/	/	/	-C	st	-	NA	NA	NA	NA	2	b
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	-	U	N/A	32.64	-	N/A	32.18	-	N/A	32.99	-	N/A	32.9	-	-C	/	/	st	st	/	/	/	-B	st	-	NA	NA	NA	NA	2	b
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	U	21.17	31.36	+	22.27	33.15	+	21.72	31.04	+	23.35	N/A	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	PA	PA	PA	PA	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	+	U	N/A	31.01	-	N/A	32.11	-	N/A	31.19	-	N/A	32.14	-	st	/	/	st	st	/	/	/	-A	-A	-	ND	ND	ND	ND	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	U	23.19	31.19	+	24.29	32.41	+	23.57	31.61	+	25.07	35.91	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	PA	PA	PA	PA	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	+	U	22.58	30.72	+	23.76	32.51	+	22.45	31.08	+	23.63	32.6	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	+	U	30.26	30.98	+	31.03	31.49	+	30.87	31.19	+	32.27	32.39	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	U	N/A/ 28.8*	N/A/ 32.84*	i/+*	23.63	32.07	+	25.59	N/A	+	N/A/ 27.93*	N/A 31.79*	i/+*	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2024	4058	Lait demi écrémé en poudre	Semi-skimmed milk powder	+	U	25.39	N/A	+	20.39	35.89	+	21.03	37.15	+	22.45	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2024	4059	Poudre de crème	Cream powder	+	U	22.15	N/A	+	20.77	33.92	+	21.36	33.01	+	22.14	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	-	U	N/A	33.29	-	N/A	33.05	-	N/A	33.7	-	N/A	33.64	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	113326	Poudre de lait demi-écrémé	Semi-skimmed milk powder	-	U	N/A	33.55	-	N/A	33.26	-	N/A	33.19	-	N/A	33.35	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	113327	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	33.49	-	N/A	32.77	-	N/A	33.34	-	N/A	33.33	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	-	U	N/A	33.06	-	N/A	33.04	-	N/A	33.13	-	N/A	33.42	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	+	U	18.3	34.27	+	18.73	37.98	+	18.75	36	+	18.81	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	+	U	24.67	32.43	+	24.79	32.01	+	24.95	33.64	+	25.08	33.96	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c

MILK AND DAIRY PRODUCTS																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type	
					Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																													
						PCR result						PCR result <i>with FDRS protocol</i>						Confirmation												Agreement					
						CFX Opus DW			CFX Duet			CFX Opus DW – <i>with FDRS protocol</i>			CFX Duet - <i>with FDRS protocol</i>			Direct streaking			Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW <i>with FDRS protocol</i>			CFX Duet <i>with FDRS protocol</i>
						Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>											
							Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery		Typical colonies					Typical colonies	Typical colonies	Typical colonies									
2025	117385	Poudre de lait écrémé	Skimmed milk powder	+	U	20.2	34.04	+	20.6	35.64	+	20.05	35.06	+	20.41	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	+	U	26.22	31.98	+	26.66	33.2	+	26.22	32.37	+	26.27	33.23	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PA	PA	PA	PA	2	c	
2025	118111	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.99	-	N/A	32.66	-	N/A	32.96	-	N/A	32.27	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	32.97	-	N/A	32.62	-	N/A	32.87	-	N/A	33.03	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	-	U	N/A	32.72	-	N/A	32.85	-	N/A	33.53	-	N/A	33.48	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118114	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.97	-	N/A	32.77	-	N/A	33.29	-	N/A	33.02	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118115	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.64	-	N/A	32.58	-	N/A	33.16	-	N/A	33.03	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	32.83	-	N/A	32.92	-	N/A	33.4	-	N/A	32.74	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	33.18	-	N/A	32.85	-	N/A	32.85	-	N/A	33.09	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c	

MULTICOMPONENT FOOD AND MEAL COMPONENTS																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type		
										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation															Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW			CFX Opus DW	
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies																						
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	BPW	+M	+M	+M	+M	+	P	26.06	N/A	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	BPW	+p	+p	+M	+M	+	P	27.9	33.4	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	3	a	
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	BPW	+p	+M	+M	+M	+	P	18.03	N/A	+	+p	+	+	/	+p	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	BPW	+M	+M	+1/2	+M	+	P	21.46	32.8	+	+M	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	PA	3	a	
2024	2761	Taboulé à l'oriental raisins secs et menthe	RTE product (tabbouleh)	BPW	st	st	st	st	-	P	N/A	33.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	a	
2024	2762	Pâtes jambon emmental (salade)	RTE product (pasta, ham)	BPW	-A	-B	-A	-B	-	P	N/A	32.66	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	3	a	
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (rice, chicken, pepper)	BPW	+p	+p	+p	+p	+	P	19.28	33.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	a	
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	BPW	-B	-B	md/-	-A	-	P	N/A	33.24	-	-C	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	NA	3	a	
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	BPW	+1/2	+1/2	+m	+m	+	P	N/A/ 36.19*	N/A/ 33/64*	i/+*	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+m	+	+	PA	3	a	
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	BPW	+p	+p	+M	+p	+	P	26.58	N/A	+	+1/2	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	3	a	
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	BPW	+M	+M	+M	+M	+	P	20.38	33.3	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	BPW	+p	+p	+p	+p	+	P	23.6	32.24	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	a	
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	BPW	+M	+M	+M	+M	+	P	26.98	32.27	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	a	
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta, chicken, cheese)	BPW	+p	+p	+m	+m	+	P	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-	-C	/	/	/	+p	+p	+	+	+	+m	+m	+	-	ND _{FN(alt)}	3	b	
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	BPW	+p	+p	+p	+p	+	P	26.17	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b	

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MULTICOMPONENT FOOD AND MEAL COMPONENTS																															
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				Protocol Specific ISO 6887	RVS		MKTTn		Final result		PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
														Typical colonies	Latex test	Biochemical gallery														Biochemical gallery if necessary	Typical colonies
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	BPW	+p	+pd	+p	+pd	+	P	22.33	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	PA	3	b		
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	BPW	+p	+pd	+p	+pd	+	P	20.37	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	PA	3	b		
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	BPW	+p	+p	+p	+p	+	P	18.12	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b		
2024	3234	Panier jambon fromage	RTRH (ham, cheese)	BPW	-A	-A	-A	-A	-	P	N/A	32.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	3	b		
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	BPW	+p	+p	+p	+p	+	P	19.42	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	b		
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	BPW	+M	+M	+M	+M	+	P	22.46	32.05	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	3	b		
2024	3545	Riz à la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelet and superior ham)	BPW	+M	+M	+1/2	+1/2	+	P	25.28	31.93	+	+m	+	+	/	+M	+M	/	+	+	+1/2	+1/2	+	+	PA	3	b		
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	BPW	+M	+M	+1/2	+M	+	P	26.4	32.17	+	+m/+	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	PA	3	b		
2024	2772	Tartelette aux fraises	Pastry (strawberry pie)	BPW	st	st	st	- (2)	-	P	N/A	33.44	-	-A	/	/	/	st	st	/	/	/	st	- (2)	-	-	NA	3	c		
2024	2773	Tarte au citron meringuée	Pastry (lemon meringue pie)	BPW	st	st	st	st	-	P	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c		
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	BPW	+p	+p	+p	+p	+	P	37.32	32.78	+	+(3)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	2775	Millefeuille	Pastry (millefeuille)	BPW	+m	+1/2	-A	-A	+	P	37.58	32.88	+	-A	/	/	/	+m	+1/2	+	+	+	-A	-A	+	+	PA	3	c		
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	BPW	+p	+p	+p	+p	+	P	22.25	32.74	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	BPW	+p	+p	+p	+p	+	P	23.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	BPW	+p	+p	+p	+p	+	P	19.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3173	Tartelette aux pommes	Apple pie	BPW	st	st	st	st	-	P	N/A	33.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c		
2024	3174	Tropézienne	Pastry (tropezienne)	BPW	+M	+M	+1/2	+M	+	P	34.37	33.14	+	-A	/	/	/	+M	+M	+	+	+	+1/2	+M	+	+	PA	3	c		
2024	3175	Flan nature	Pastry (pudding)	BPW	+p	+p	+p	+p	+	P	20.11	34.64	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	BPW	+p	+d (1)/+	+p	+1/2d/+	+	P	N/A/ 37.01*	N/A/ 32.08*	i/+*	-C	/	/	/	+p	+d (1)/+	+	+	+	+p	+1/2d/+	+	+	PA	3	c		
2024	3541	Gâteau basque surgelé	Frozen Basque cake	BPW	+p	+p	+p	+p	+	P	18.98	34.2	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	3	c		

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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation															Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD						RAPID' <i>Salmonella</i>	
								Typical colonies	Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies		Typical colonies			Typical colonies	Typical colonies												
2024	3542	Eclair au café surgelé	Frozen coffee pastry	BPW	+p	+M	+p	+p	+	P	24.33	32.39	+	+p	+	+	/	+p	+M	/	+	-(x5)	+p	+p	+	+	PA	3	c	
2024	4404	Tartelette poire pistache	Pear and pistachio tartlet	BPW	-C	-C	-A	-A	-	P	N/A	32.35	-	-C	/	/	/	-C	-C	/	/	/	-A	-A	-	-	NA	3	c	
2024	4405	Eclair café	Pastry (coffee éclair)	BPW	-B	-C	-C	-C	-	P	N/A	32.14	-	-B	/	/	/	-B	-C	/	/	/	-C	-C	-	-	NA	3	c	
2024	4406	Crème dessert chocolat noir	Dark chocolate dessert cream	BPW	st	st	st	st	-	P	N/A	35.71	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	3	c	

FISHERY PRODUCTS AND VEGETABLES																															
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				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	2889	Filet de saumon	Raw salmon filet	BPW	+M	+M	+m	+p	+	P	31.76	N/A	+	+m	+	+	/	+M	+M	/	+	+	+m	+p	+	+	PA	4	a		
2024	2890	Dos de cabillaud	Raw Back of cod	BPW	+M	+M	+M	+M	+	P	25.32	32.9	+	+m	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	2891	Noix de Saint-Jacques	Raw scallops	BPW	+1/2	+M	+M	+p	+	P	22.38	34.92	+	+M	+	+	/	+1/2	+M	/	+	+	+M	+p	+	+	PA	4	a		
2024	2892	Crevette	Raw shrimp	BPW	-A	-B	-B	-C	-	P	N/A	33.2	-	-C	/	/	/	-A	-B	/	/	/	-B	-C	-	-	NA	4	a		
2024	2893	Filet de merlan	Raw whiting fillet	BPW	+1/2	+1/2	+M	+M	+	P	25.64	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+M	+	+	PA	4	a		
2024	3241	Filet de maquereau	Raw mackerel fillet	BPW	+p	+p	+M	+M	+	P	24.04	32.43	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	a		
2024	3242	Darne de lieu jaune	Raw pollack steak	BPW	+p	+p	+M	+M	+	P	24.42	32.51	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	a		
2024	3243	Pavé de saumon	Raw salmon steak	BPW	+p	+p	+M	+M	+	P	26.53	32.61	+	+m/+	+	+	/	+p	+p	+	+	+	+M	+M	+	+	PA	4	a		
2024	3244	Filet d'eglefin	Raw haddock fillet	BPW	+M	+M	+M	+M	+	P	24.7	32.26	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	3245	Filet de julienne	Raw julienne fillet	BPW	+1/2	+M	+M	+M	+	P	22.96	32.15	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	4	a		
2024	3246	Filet de lieu noir	Raw saithe fillet	BPW	+M	+p	+M	+p	+	P	21.05	32.6	+	+M	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	4	a		
2024	2894	Légumes en sachet (carotte, chou blanc, poivron ,maïs, mâche)	Bagged vegetables (carrot, white cabbage, peppers, corn, lamb's lettuce)	BPW	-A	-A	-A	-A	-	P	N/A	32.85	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		
2024	2895	Salade	Bagged lettuce	BPW	+1/2	+1/2	+m	+M	+	P	29.77	32.5	+	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+M	+	+	PA	4	b		
2024	2896	Epinard en sachet	Bagged spinach	BPW	+m	+1/2	+m	+m	+	P	34.91	32.8	+	-A	/	/	/	+m	+1/2	+	+	+	+m	+m	+	+	PA	4	b		
2024	2897	Ciboulette fraîche	Fresh chives	BPW	+1/2	+M	+1/2	+M	+	P	32.85	32.81	+	-A	/	/	/	+1/2	+M	+	+	+	+1/2	+M	+	+	PA	4	b		
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	BPW	+1/2	+M	+1/2	+M	+	P	28.66	33.04	+	+d	+d	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	4	b		
2024	3249	Mâche	Lamb's lettuce	BPW	-A	-A	-A	-A	-	P	N/A	33.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		
2024	3250	Laitue	Lettuce	BPW	-A	-A	-A	-A	-	P	N/A	33.31	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	4	b		
2024	3251	Feuille de chêne vert	Holm oak leaf	BPW	+1/2	+1/2	+1/2	+m	+	P	23.63	33.41	+	+md/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+m	+	+	PA	4	b		
2024	2899	Fruits en conserve (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	BPW	+M	+M	+M	+p	+	P	18.45	34.75	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	4	c		
2024	2900	Fruits en conserve (pêche, poire, pomme, raisin)	Canned fruit (peach, pear, apple, grape)	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c		
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	BPW	+p	+p	+p	+p	+	P	17.38	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c		
2024	2902	Compote pomme pêche	Apple and peach compote	BPW	+p	+p	+p	+p	+	P	16.84	37.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c		
2024	2903	Compote pomme poire	Apple and pear compote	BPW	+p	+p	+p	+p	+	P	17.26	37.35	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c		

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				CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW											
				<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>				After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>										
					Cq		Typical colonies	Latex test	Biochemical gallery		Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies													
2024	3247	Courgette	Courgette	BPW	+M	+1/2	+1/2	+1/2	+	P	23.81	32.55	+	+(1)	-	-	+	+M	+1/2	+	+	+	+1/2	+1/2	+	+	PA	4	c		
2024	3248	Poireau	Leek	BPW	+M	+M	+M	+M	+	P	20.82	32.88	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	4	c		
2024	3252	Haricot vert	Green bean	BPW	+m	+M	+m	+m	+	P	36.54	33.2	+	-A	/	/	/	+m	+M	+	+	+	+m	+m	+	+	PA	4	c		
2024	3253	Gazpacho	Gazpacho	BPW	+p	+p	+p	+p	+	P	18.76	34.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c		
2024	3536	Cocktail de fruits rouges (framboise, blueberry, mûres, cassis) surgelé	Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c		
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	BPW	+p	+p	+p	+p	+	P	19.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	4	c		
2024	3538	Petits pois doux surgelés	Frozen peas	BPW	+p	+p	+M	+M	+	P	21.22	34.42	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	PA	4	c		
2024	3539	Poêlée de légumes à la basquaise (Tomates, poivrons vert et rouge, oignons, olives) surgelée	Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)	BPW	st	st	st	st	-	P	N/A	32.6	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	4	c		

EGG AND EGG PRODUCTS																															
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										18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation																Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>							
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies													
2024	2994	Gros œufs BIO	Organic egg	BPW	+p	+p	+p	+p	+	P	18.74	37.83	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	BPW	+p	+p	+p	+p	+	P	17.37	44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	17.32	32.58	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	3000	Œufs de cailles	Quail eggs	BPW	+p	+p	+p	+p	+	P	18.2	34.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	3001	Œufs frais de poules BIO	Organic egg	BPW	+p	+p	+p	+p	+	P	16.79	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	17.35	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	4315	Œufs frais de poule	Fresh eggs	BPW	+p	+p	+p	+p	+	P	17.1	37.92	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	BPW	+p	+p	+p	+p	+	P	17.21	36.85	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	4317	Gros œufs fermiers de poule	Large free-range eggs	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a		
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	BPW	+p	+p	+p	+p	+	P	18.71	34.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	BPW	+p	+p	+p	+p	+	P	16.56	35.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	a		
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	BPW	+M	+p	+p	+p	+	P	16.69	36.61	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	5	a		
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	BPW	+p	+p	+p	+p	+	P	18.98	40.88	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	BPW (1/40)	+p	+p	+p	+p	+	U	19.31	33.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	2999	Coule d'œuf entier pasteurisé	Pasteurised whole egg	BPW	+p	+p	+p	+p	+	P	18.12	34.38	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	BPW	+p	+p	+p	+p	+	P	38.04	32.68	+	+	(14)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b	
2024	4222	Œufs pochés cuits sous vide	Vacuum-packed poached eggs	BPW	-A	st	-A	st	-	P	N/A	32.67	-	st	/	/	/	-A	st	/	/	/	-A	st	-	-	NA	5	b		
2024	4223	Oeufs pochés	Poached eggs	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b		
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	+p	+p	+p	+p	+	P	28.38	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b		

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

EGG AND EGG PRODUCTS																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation													Final result			Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW			
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2024	4225	Coule d'œuf entier liquide pasteurisé	Pasteurized whole egg liquid	BPW	st	st	st	st	-	P	N/A	32.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b	
2024	4226	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	-	U	N/A	32.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b	
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	BPW	+p	+p	+p	+p	+	P	28.15	32.37	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b	
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	+p	+p	+p	+p	+	P	19.57	43.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b	
2025	113754	Œufs pochés	Poached eggs	BPW	+p	+p	+p	+M	+	P	21.1	33.69	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	5	b	
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	BPW	+p	+p	+p	+p	+	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-	st	/	/	/	+p	+p	+	+	+	+p	+p	+	-	ND _{FN(alt)}	5	b	
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	+p	+p	+p	+p	+	U	18.21	34.06	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b	
2025	116799	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	-	U	N/A	32.19	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b	
2025	116800	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	st	st	st	st	-	P	N/A	33.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b	
2025	116801	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-B	st	st	-	P	N/A	32.06	-	st	/	/	/	st	-B	/	/	/	st	st	-	-	NA	5	b	
2025	116802	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-C	st	st	-	P	N/A	32.23	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b	
2025	116803	Œufs pochés	Poached eggs	BPW	st	-C	st	st	-	P	N/A	33.06	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b	
2025	116804	Œufs de caille cuits et écalés	Cooked and shelled quail eggs	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b	
2024	4306	Blanc d'œuf en poudre	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	U	N/A	32.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	
2024	4307	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	+p	+p	+p	+p	+	U	17.35	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c	
2024	4308	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	+p	+p	+p	+p	+	U	17.99	35.6	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c	
2025	115083	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	U	35.59	32.82	+	+M/+	+	+		+p	+p	+	+	+	+p	+p	+	+	PA	5	c	
2025	115084	Poudre de jaune d'œuf	Yolk egg powder	BPW (before powder)	st	st	st	st	-	U	N/A	38.56	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	

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										18h at 34-38°C																			
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation												Final result			Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW			CFX Opus DW
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>					
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2025	115085	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	U	38.4/ 36.91/ 37.14/ N/A(F)	32.75/ 33.24/ 32.5/ 33.02(F)	+ /+ /- (F)	-C	/	/	/	st	st	/	/	/	st	st	-	-	PA _{FP(alt)}	5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	U	N/A	33.03	-	st	/	/	/	st	st	/	/	/	-C	st	-	-	ND	5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	U	38.96	33.18	+	st	/	/	/	+p	+p	+	+	+	+p	+p	+	+	PD	5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	BPW 1/40 (before powder)	st	st	st	st	-	U	34.96	33	+	st	/	/	/	+p	+p	+	+	+	+p	+p	+	+	PD	5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	U	21.97	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	117378	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+M	+p	+M	+p	+	U	20.08	N/A	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	U	20.73	36.73	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	5	c
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	U	20.21	37.36	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	BPW (before powder)	+p	+M	+p	+M	+	U	20.55	36.69	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c
2025	117382	Poudre d'œuf entier	Whole egg powder	BPW (before powder)	+p	+p	+p	+p	+	U	18.82	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	118105	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	-	U	N/A	32.66	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2025	118106	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	-	U	N/A	32.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2025	118107	Poudre d'œuf de poule biologique pasteurisée	Whole egg powder	BPW (before powder)	st	st	st	st	-	U	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c

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										Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C													
				PCR result			Confirmation															Final result	Agree-ment							
				CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW									
				Salmonella (Cq)	IPC	Result	RAPID' Salmonella				After purification step	XLD	RAPID' Salmonella	Latex test if necessary			Biochemical gallery	Serological tests of the reference method				XLD	RAPID' Salmonella							
					Cq		Typical colonies	Latex test	Biochemical gallery		Biochemical gallery if necessary	Typical colonies	Typical colonies									Typical colonies	Typical colonies							
2025	118108	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	-	U	38.66/41.35(F)/37.97/39.1	32.5/33.01(F)/32.74/33.12	+/(F)/+/(F)/+	st	/	/	/	st				st	/	/	/	st	st	-	-	PDFP(alt)
2025	118109	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	-	U	39.63/N/A(F)/40.91/42.71	32.86/32.65(F)/3.05/33.15	+/(F)/+/(F)/+	-C	/	/	/	-A	-A	/	/	/	st	-(1)	-	-	PDFP(alt)	5	c	
2025	118110	Poudre de jaune d'œuf pasteurisé	Egg yolk powder	BPW (before powder)	st	st	st	st	-	U	N/A	36.93	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c	

PET FOOD AND ANIMAL FEED																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation													Final result	Agree-ment		
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW			
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2024	3557	Mix cochons d'Inde avec banane	Guinea pig feed	BPW	-A	-A	-A	-C	-	P	N/A	30.96	-	-A	/	/	/	-A	-A	/	/	/	-A	-C	-	-	NA	6	a	
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	BPW	st	st	st	st	-	P	N/A	30.89	-	+d/d	-(x5)	/	/	st	st	/	/	/	st	st	-	-	NA	6	a	
2024	3559	Croquettes chiens stérilisés au poulet, petits pois, carottes	Kibbles for sterilized dog	BPW	st	st	st	st	-	P	N/A	31.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a	
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	BPW	+p	+p	+p	+p	+	P	20.55	31.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	BPW	+p	+p	+p	+p	+	P	15.85	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2024	4309	Bâtonnets variés pour poisson	Variety sticks fish	BPW	st	st	st	st	-	P	N/A	32.48	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a	
2024	4310	Sticks tortues et reptiles herbivores	Turtle and herbivorous reptile sticks	BPW	st	st	st	st	-	P	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a	
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	BPW	+M	+p	+p	+p	+	P	18.06	35.06	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	6	a	
2024	4312	Croquettes pour chihuahua au poulet	Chicken kibble for Chihuahua	BPW	st	st	st	st	-	P	N/A	33.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a	
2024	4313	Menu complet perruches	Complete menu for budgies	BPW	+1/2	+M	+p	+p	+	P	23.03	32.23	+	+m//+	+	+	/	+1/2	+M	/	+	+	+p	+p	+	+	PA	6	a	
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	BPW	+M	+M	+M	+p	+	P	21.91	33.57	+	+m	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	6	a	
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	BPW	+p	+p	+p	+p	+	P	19.67	33.56	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	BPW	+m	+1/2	+1/2	+M	+	P	35.17	33.39	+	ni/+	-(x5)	- (x5 E.hermannii)	/	+m	+1/2	+	+	+	+1/2	+M	+	+	PA	6	a	
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	BPW	+p	+p	+p	+p	+	P	21.37	33.15	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	

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

PET FOOD AND ANIMAL FEED																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																		Category	Type	
										18h at 34-38°C																				
										PCR result			Confirmation													Final result	Agree-ment			
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only))	CFX Opus DW		Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>	Biochemical gallery	Serological tests of the reference method	XLD				RAPID' <i>Salmonella</i>			
Cq	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies	Typical colonies	Typical colonies	Typical colonies																						
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	BPW	+m	+m	M	+M	+		P	37.83	32.35	+	-A	/	/	/	+m	+m	+	+	-	+M	+M	+	+	PA	6	a
2025	117358	Aliment composé hamsters	Composite food for hamsters	BPW	+1/2	+1/2	+M	+M	+		P	32.01	32.02	+	-A	/	/	/	+1/2	+1/2	+	+	+	+M	+M	+	+	PA	6	a
2025	117359	Croquettes chat senior	Kibbles for cat	BPW	+p	+p	+p	+p	+	P	30.08	31.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a	
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	BPW	+M	+p	+M	+p	+	P	25.94	31.81	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	6	a	
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	BPW	-A	-A	-A	-A	-	P	N/A	33.44	-	+md/d	^{+d} (x5)	-(x5)	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	b	
2024	3516	Tourteaux de colza	Rapeseed meal	BPW	-A	-A	-A	-A	-	P	N/A	33.3	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	b	
2024	3517	Tourteaux de colza non OGM	Gmo-free rapeseed meal	BPW	-C	-C	- (3)	-C	-	P	N/A	33	-	-A	/	/	/	-C	-C	/	/	/	- (3)	-C	-	-	NA	6	b	
2024	4291	Stick granulés pour lapin d'élevage	Animal feed product	BPW	-A	-C	st	st	-	P	N/A	32.96	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	NA	6	b	
2024	4292	Coex HBO	Animal feed product	BPW	+p	+M	+p	+p	+	P	17.65	34.92	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	6	b	
2024	4293	Coex saumon	Animal feed product	BPW	st	st	st	st	-	P	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2024	4294	Tourteaux de tournesol	Sunflower meal	BPW	+p	+p	+p	+p	+	P	26.37	34.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	b	
2024	4295	Tourteaux de colza	Rape seed cake	BPW	+M	+M	+p	+p	+	P	21.76	33.16	+	+p	+	+	/	+M	+M	/	+	+	+p	+p	+	+	PA	6	b	
2025	115482	Aliment porc	Pork feed	BPW	+p	+p	+p	+p	+	P	29.71	32.54	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	b	
2025	117363	Mélange granulés veau	Calf pellet mixes	BPW	st	st	st	st	-	P	N/A	32.72	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117364	Aliment minéral vache/chèvre	Mineral cow/goat food	BPW	st	st	st	st	-	P	N/A	31.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117365	Aliment minéral vache/chèvre	Mineral cow/goat food	BPW	st	st	st	st	-	P	N/A	31.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117366	Blé	Wheat	BPW	st	st	-C	-C	-	P	N/A	32.08	-	-A	/	/	/	st	st	/	/	/	-C	-C	-	-	NA	6	b	
2025	117367	Drêches de blé	Wheat dregs	BPW	st	st	st	st	-	P	N/A	32.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117368	Sticks pour porc	Sticks for pigs	BPW	st	st	st	st	-	P	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117369	Tourteaux de colza	Rape seed cake	BPW	st	st	st	st	-	P	N/A	32.37	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2025	117370	Flocons d'orge	Barley flakes	BPW	+p	+M	+p	+p	+	P	20.37	34.12	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	6	b	
2025	117917	Mélange pour poules pondeuses	Mixture for laying hens	BPW	-B	-A	-A	-B	-	P	N/A	33.24	-	-A	/	/	/	-B	-A	/	/	/	-A	-B	-	-	NA	6	b	
2025	117918	Aliment complet pour poules pondeuses	Complete feed for laying hens	BPW	st	st	-A	-C	-	P	N/A	33.22	-	-B	/	/	/	st	st	/	/	/	-A	-C	-	-	NA	6	b	

PET FOOD AND ANIMAL FEED																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only))	PCR result			Confirmation													Final result			Agree- ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW			
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies		Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies												
2025	117919	Blé	Wheat	BPW	+1/2	+M	+M	+M	+	P	37.07	33.51	+	-A	/	/	/	+1/2	+M	+	+	+	+	+M	+M	+	+	PA	6	b
2025	117920	Tourteaux de colza	Rapeseed meal	BPW	+p	+p	+p	+p	+	P	18.15	N/A	+	+p	+	+	/	+p	+p	/	+	+	+	+p	+p	+	+	PA	6	b
2025	117921	Mélanges granules veaux	Mixture for calves	BPW	+M	+M	+M	+M	+	P	N/A/ 32.01*	N/A/ 33.78*	i/+*	+(1)	-	(E.herman- nii)	/	+M	+M	+	+	+	+	+M	+M	+	+	PA	6	b
2025	117922	Aliment minéral vaches/chèvres	Mineral feed for cows/goats	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.91*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	b	
2024	4296	Coques de féveroles BIO	Faba bean hulls	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2024	4297	Coques de pois BIO France	Pea hulls	BPW	-C	-A	-C	st	-	P	N/A/ N/A*	N/A/ 31.98*	i/-*	-A	/	/	/	-C	-A	/	/	/	-C	st	-	-	NA	6	c	
2024	4298	Blé enrichi extrude	Enriched wheat	BPW	st	st	st	st	-	P	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2024	4299	Poudre de protéines animales	Animal protein powder	BPW (before powder)	+p	+p	+p	+p	+	U	18.64	33.51	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	
2024	4300	Poudre appétence petfood	Petfood palatability powder	BPW (before powder)	-C	st	-A	-A	-	U	N/A	32.23	-	-B	/	/	/	-C	st	/	/	/	-B	-B	-	-	NA	6	c	
2024	4301	Poudre d'amidon de pois	Pea starch powder	BPW (before powder)	-A	-A	-A	-A	-	U	N/A	32.69	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	6	c	
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	BPW (before powder)	+p	+p	+p	+p	+	U	21.58	33.69	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	6	c	
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	BPW (before powder)	-B	-B	-A	-A	-	U	21.87	32.83	+	+md/d	-(x5)	-(x5 Pantoea)	/	+M	+d/+	+	+	+	+M	+d/+	+	+	PD	6	c	
2024	4304	Poudre de tourteaux de soja	Soya cake powder	BPW (before powder)	+M	+p	+p	+M	+	U	N/A	32.84	-	-A	/	/	/	-C	st	/	/	/	-A	-C	-	-	ND	6	c	
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	BPW (before powder)	-B	-B	-A	-C	-	U	16.58	34.76	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PD	6	c	
2025	115489	Avoine	Oats	BPW	+p	+p	+p	+p	+	P	30.16	32.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	
2025	115490	Poudre drêche de blé	Wheat meal powder	BPW (before powder)	st	st	st	st	-	U	N/A	33.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2025	115491	Farine petfood S24	Petfood flour	BPW (before powder)	+p	+p	+p	+p	+	U	N/A	33.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	ND	6	c	
2025	115492	Poudre drêche de maïs	Maize meal powder	BPW (before powder)	st	st	st	st	-	U	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	

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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation															Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW			CFX Opus DW	
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies																						
2025	115493	Poudre aliment composé ponte	Powdered compound egg-laying food	BPW (before powder)	-C	-C	-A	-C	-	U	N/A	33.47	-	-A	/	/	/	-B	-C	/	/	/	-A	-C	-	-	NA	6	c	
2025	115494	Farine maïs/orge	Maize/barley flour	BPW (before powder)	-B	-C	-A	-A	-	U	N/A	33.24	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	NA	6	c	
2025	115495	Issues céréales	Cereals	BPW (before powder)	-B	-B	ni/-	-A	-	U	N/A	33.4	-	ni/+	- (x5)	- (x5 E. hermannii)	/	-A	-A	/	/	/	ni/-	ni/+ (latex-E. hermannii)	-	-	NA	6	c	
2025	115496	STERGOZ 007E25	Animal meat	BPW	-A	-C	ni/+	-B	-	P	N/A	32.82	-	-A	/	/	/	-A	-C	/	/	/	ni/+ (latex -, API - x5 Enterobacter)	-B	-	-	NA	6	c	
2025	115886	Farine petfood S25	Petfood flour	BPW (before powder)	+1/2	+p	+M	+p	+	U	41.02/40.4/N/A	32.92/32.5/34.75	+ /+/-	st	/	/	/	st	st	/	/	/	st	st	-	-	PA _{FP(alt)}	6	c	
2025	115887	Poudre drêche de maïs	Corn meal powder	BPW (before powder)	st	st	st	st	-	U	N/A	33.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	BPW (before powder)	-A	-B	-A	-A	-	U	N/A	32.9	-	+m	- (x5)	- (x5) Pantoea	/	st	st	/	/	/	-C	+m (latex -x5 ; API -x5)	-	-	NA	6	c	
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	BPW (before powder)	-B	-A	-B	-C	-	U	N/A	32.69	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	NA	6	c	
2025	115890	Farine maïs/orge	Corn/barley flour	BPW (before powder)	-A	-A	-A	-C	-	U	N/A	33.09	-	+m	- (x5)	- (x5) Raoultella	/	-A	ni/-	/	/	/	-A	-A	-	-	NA	6	c	
2025	115891	Farine traité pondeuse	Treated egg-laying flour	BPW (before powder)	st	st	st	st	-	U	N/A	33.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	c	
2025	117371	Poudre de tourteaux de colza	Rape cake powder	BPW (before powder)	+p	+p	+p	+p	+	U	23.78	33.81	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	
2025	117372	Poudre poule pondeuse	Laying hen powder	BPW (before powder)	-C	st	-B	-C	-	U	36.31	33.46	+	+1/2	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PD	6	c	
2025	117373	Poudre de protéines animales	Animal protein powder	BPW (before powder)	+p	+p	+p	+p	+	U	24.65	32.61	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	
2025	117374	Poudre de tourteaux de soja	Soya cake powder	BPW (before powder)	+p	+p	+p	+M	+	U	18.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	
2025	117375	Poudre tourteaux de colza	Rapeseed meal powder	BPW (before powder)	+p	+p	+p	+p	+	U	23.12	33.06	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c	

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										18h at 34-38°C																						
										PCR result						Confirmation														Final result	Agree-ment	
				CFX Opus DW												Direct streaking				Streaking after subculture in RVS = ISO 6579-1				Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					CFX Opus DW
																<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test <i>if necessary</i>							
				Typical colonies	Latex test	Biochemical gallery	Biochemical gallery <i>if necessary</i>	Typical colonies	Typical colonies	Typical colonies	Typical colonies																					
2025	117376	Poudre tourteaux de colza	Rapeseed meal powder	BPW (before powder)	+p	+p	+p	+p	+	U	26.16	32.6	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	c			

PRODUCTION ENVIRONMENTAL SAMPLES																														
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										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation															Final result	Agreement
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW			CFX Opus DW	
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
												Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2024	3004	Eponge sol escalier tour 7m avant nettoyage (industrie laitière)	Sponge before cleaning (dairy product industry)	BPW	st	st	st	st	-	P	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a	
2024	3005	Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	18.89	34.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	3006	Chiffonnette casquette après lavage (industrie laitière)	Wipe after cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	17.25	35.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	3007	Chiffonnette tapis avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	18.49	34.42	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	3008	Eponge sol chambre froide après nettoyage (fromagerie)	Sponge after cleaning (cheese dairy)	BPW	+p	+p	+p	+p	+	P	21.37	32.96	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	4330	Ecouvillon seau déchets poisson avant nettoyage	Swab before cleaning (fish industry)	BPW	st	st	st	st	-	P	N/A	33.41	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a	
2024	4331	Lingette cutter pâté de campagne avant nettoyage	Wipe before cleaning (pork industry)	BPW	+M	+M	+M	+M	+	P	21.75	33.59	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	7	a	
2024	4332	Lingette guide sertissage avant nettoyage	Wipe before cleaning (fish industry)	BPW	+M	+p	+p	+p	+	P	19.32	34.32	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	4333	Lingette frites légumes plaque cuisson avant nettoyage	Wipe before cleaning (vegetable industry)	BPW	st	st	st	st	-	P	N/A	32.44	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	a	
2024	4334	Lingette steak végétal après désinfection	Wipe after disinfection (vegetable industry)	BPW	+M	+p	+M	+p	+	P	23.69	32.53	+	+m	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	7	a	
2024	4335	Lingette cutter mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	BPW	+M	+M	+M	+M	+	P	20.1	33.25	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	PA	7	a	
2025	113764	Chiffonnette hall techno table TA14 mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	BPW	+p	+p	+p	+p	+	P	18.36	40.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	

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

PRODUCTION ENVIRONMENTAL SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type		
										18h at 34-38°C																				
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation															Final result	Agree-ment
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW			CFX Opus DW	
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies																						
2025	113765	Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	BPW	+p	+p	+p	+p	+	P	24.14	32.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	a	
2024	3077	Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	17.55	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	3078	Eau de siphon salle de fabrication après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+M	+p	+1/2	+1/2	+	P	20.92	33.41	+	+1/2	+	+	/	+M	+p	/	+	+	+1/2	+1/2	+	+	PA	7	b	
2024	3079	Eau de lavage après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	BPW	+p	+p	+p	+p	+	P	17.89	35.09	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	3080	Eau de process après nettoaye (production de brioche)	Process water after cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	18.44	35.46	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	3081	Eau de rinçage avant nettoyage (production madeleine)	Process water before cleaning (pastry product)	BPW	+p	+p	+p	+p	+	P	17.4	34.72	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4324	Eau usine petfood avant nettoyage	Process water before cleaning (petfood industry)	BPW	st	st	st	st	-	P	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	b	
2024	4325	Eau production poisson avant nettoyage	Process water before cleaning (fish)	BPW	+M	+p	+p	+p	+	P	19.71	33.39	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4326	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (salmon)	BPW	+p	+p	+p	+p	+	P	23.21	32.19	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4327	Eau de rinçage porc saumuré jambon avant nettoyage	Rinse water before cleaning (cured pork ham)	BPW	+p	+p	+p	+p	+	P	19.78	31.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4328	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (liver mousse)	BPW	+p	+p	+p	+p	+	P	18.15	34.47	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	
2024	4329	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (pea protein liver mousse)	BPW	+p	+p	+p	+p	+	P	18.75	34.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	b	

PRODUCTION ENVIRONMENTAL SAMPLES																														
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type			
									18h at 34-38°C																					
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation														Final result	Agree-ment	
					XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>			CFX Opus DW		Direct streaking			Streaking after subculture in RVS = ISO 6579-1					Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Opus DW					
											<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method						XLD	RAPID' <i>Salmonella</i>	
Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies																						
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	-	U	23.21	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PD	7	c	
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	U	18.31	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c	
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	U	22.58	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c	
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	+p	+p	+p	+p	+	U	18.25	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c	
2024	4068	Poussières d'aspirateur A32 (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	- (1)	st	-A	-A	-	U	N/A	32.57	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	7	c	
2024	4069	Poussières d'aspirateur (industrie laitière)	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	-	U	N/A	32.27	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c	
2024	4319	Déchets de découpe de porc	Residues of pork cutting	BPW	+p	+p	+M	+p	+	P	21.71	32.88	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	7	c	
2024	4320	Déchets sol sortie parmentier	Residues of pamentier	BPW	+M	+M	+M	+p	+	P	20.52	33.17	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	7	c	
2024	4321	Déchets effilochés de bœuf	Residues of shredded beef	BPW	+p	+M	+p	+p	+	P	20.13	33.18	+	+M	+	+	/	+p	+M	/	+	+	+p	+p	+	+	PA	7	c	
2024	4322	Déchets sardines	Residues of sardine	BPW	+p	+p	+M	+p	+	P	29.18	N/A	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	7	c	
2024	4323	Déchets saumon trancheur	Residues of salmon	BPW	+p	+p	+p	+p	+	P	18.17	34.42	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	7	c	
2025	113343	Déchets pâte fine porc caséinates A	Residues of pork caseinate	BPW	-B	st	st	st	-	P	N/A	33.23	-	-C	/	/	/	-B	st	/	/	/	st	st	-	-	NA	7	c	
2025	113344	Déchets pâte fine porc caséinates B	Residues of pork caseinate	BPW	-A	-C	st	st	-	P	N/A	33.14	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	NA	7	c	
2025	113345	Déchets chute fromage brie tombés au sol	Residues of brie cheese	BPW	-C	st	st	st	-	P	N/A	32.77	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	NA	7	c	
2025	113346	Déchets crêpes bretonnes	Residues of pancakes	BPW	st	st	st	st	-	P	N/A	33.61	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c	
2025	113347	Déchets trancheur CP3 poisson	Residues of salmon	BPW	st	st	st	st	-	P	N/A	32.86	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c	
2025	113348	Déchets découpe porc	Residues of pork cutting	BPW	-A	st	-A	st	-	P	N/A	33.1	-	-C	/	/	/	-A	st	/	/	/	-A	st	-	-	NA	7	c	
2025	115774	Déchets sauce champignon	Mushroom sauce waste	BPW	+M	+M	+m	+1/2	+	P	16.75	34.8	+	+M	+	+	/	+M	+M	+	+	+	+m	+1/2	+	+	PA	7	c	

PRODUCTION ENVIRONMENTAL SAMPLES																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check <i>Salmonella</i>																	Category	Type				
										Protocol Specific ISO 6887	18h at 34-38°C																					
				RVS			MKTTn		Final result		Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	PCR result			Confirmation														Final result	Agree-ment		
				XLD		RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>				CFX Opus DW			Direct streaking				Streaking after subculture in RVS = ISO 6579-1						Streaking after subculture in MKTTn broth = ISO 6579-1				All confirmatory tests	CFX Opus DW	CFX Opus DW	
				XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>	<i>Salmonella</i> (Cq)				IPC	Result	RAPID' <i>Salmonella</i>			After purification step	XLD	RAPID' <i>Salmonella</i>	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' <i>Salmonella</i>								
					Cq	Typical colonies	Latex test	Biochemical gallery		Biochemical gallery if necessary		Typical colonies		Typical colonies	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2025	115776	Déchets carottes	Carrot waste	BPW	+P	+M	+P	+P	+	P	18.42	34.32	+	+P	+	+	/	+P	+M	/	+	+	+P	+P	+	+	PA	7	c			
2025	115777	Déchets éffiloché bœuf	Beef shredded waste	BPW	+P	+P	+P	+M	+	P	20.69	33.38	+	+M	+(weak)	+	/	+P	+P	/	+	- (OMA,B,C,D)	+P	+M	+	+	PA	7	c			
2025	115778	Déchet bœuf haché	Minced beef waste	BPW	st	st	st	st	-	P	N/A	32.8	-	-B	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c			
2025	115779	Poussières d'aspirateur d'industrie laitière	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	-	U	N/A	32.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	7	c			

Extension study performed by Microsept (2025)

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type
									EZ Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement						
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result		
			XLD	RSALM	XLD	RSALM									XLD	RSALM						
2025	2976260	Cocoa beans brand 1	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	+ 28,62	/	/	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976261	Cocoa beans brand 2	Æ	Æ	Æ	Æ	/	A	+ 26,75	/	/	+ (BH)	+	<i>Salmonella</i> spp.	P	PD	+ (BM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976262	Cocoa nibs	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	+ 25,25	/	/	+ (AH)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976263	Cocoa mass brand 1	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	+ 22,88	/	/	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976264	Cocoa mass brand 2	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	+ 24,13	/	/	+ (AH)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	+ 33,40	/	/	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	8	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	Inhibition	-	-	Æ	/	/	A	ND	Æ	Æ	/		8	a
2025	2976267	Cocoa beans Ecoidées	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> sp.	P	-	/	/	Æ	/	/	A	ND	Æ	Æ	/		8	a
2025	3054712	Organic cocoa butter	+ (AM)	+ (AM)	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	+ 33,24	/	/	+ (AM)	+	<i>Salmonella</i> spp.	p	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp	P	8	a
2025	3054713	Organic cocoa nibs brand 1	+ (AH)	+ (AH)	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	+ 22,88	/	/	+ (AM)	+	<i>Salmonella</i> spp.	p	PA	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	+ (AM)	+ (AM)	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	+ 26,14	/	/	+ (AM)	+	<i>Salmonella</i> spp.	p	PA	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	8	a
2025	3054715	Organic cocoa nibs brand 2	+ (AH)	+ (AH)	+ (AH)	+ (AM)	<i>Salmonella</i> spp	P	+ 23,27	/	/	+ (AM)	+	<i>Salmonella</i> spp.	p	PA	+ (AH)	+ (AH)	<i>Salmonella</i> spp	P	8	a
2025	3054716	Organic cocoa butter	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054717	Organic cocoa nibs brand 1	Ø	Ø	- (EL)	- (EL)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054718	Organic cocoa beans brand 4 46,3% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054719	Organic cocoa nibs brand 2	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054720	Organic cocoa nibs brand 3	- (EM)	- (EM)	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054721	Organic cocoa beans	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EM)	/	/	A	NA	- (EM)	- (EM)	/	A	8	a
2025	3054722	Organic cocoa beans	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054723	Organic cocoa beans	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054724	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054725	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	Inhibition	+ 26,66	+ 27,19	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	Inhibition	+ 26,38	+ 27,06	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	+ (AM)	+ (AM)	+ (BM)	+ (AM)	<i>Salmonella</i> spp.	P	Inhibition	-	-	Ø	/	/	A	ND	Ø	Ø	/	A	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	+ 26,29	+ 27,41	+ (BM)	+	<i>Salmonella</i> spp.	P	PD	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	Inhibition	+ 26,19	+ 27,11	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b
2025	3054708	Alkalized chocolate powder 20% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	+ 36,68	+ 25,33	+ 26,33	+ (AM)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	Inhibition	+ 36,90	+ 39,45	+ (AL)	+	<i>Salmonella</i> spp.	P	PA	+ (AM)	+ (AM)	<i>Salmonella</i> spp.	P	8	b

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type							
									EZ Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement													
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result									
			XLD	RSALM	XLD	RSALM									XLD	RSALM													
2025	3054710	Organic chocolate powder 1 11% FAT	+	+	+	+	<i>Salmonella</i> spp.	P	Inhibition	+	26,86	+	27,33	+	(AM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AM)	(AM)	<i>Salmonella</i> spp.	P	8	b		
2025	3054711	Organic chocolate powder 2 11% FAT	+	+	+	+	(AM)	(AM)	<i>Salmonella</i> spp.	P	Inhibition	+	24,70	+	25,5	+	(AM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AM)	(AM)	<i>Salmonella</i> spp.	P	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	+	+	+	+	(AH)	(AH)	<i>Salmonella</i> spp.	P	Inhibition	-	-	Ø	-	/	Ø	Ø	/	A	ND	Ø	Ø	/	A	8	b		
2025	3042684	Organic alkalized chocolate powder 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	- (EL)	Ø	/	A	8	b							
2025	3042685	Organic alkalized chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042686	Organic alkalized chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042687	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042688	Alkalized chocolate powder 2 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042689	Alkalized chocolate powder 20% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042690	Organic chocolate powder 11,5% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042691	Organic chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042692	Organic chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3042693	Organic alkalized chocolate powder 23% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b							
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	+	32,93	/	/	+	(AL)	+	<i>Salmonella</i> spp.	P	PD	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	8	c			
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	+	+	+	+	(BM)	(BM)	<i>Salmonella</i> spp	P	+	24,54	/	/	+	(BM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	8	c	
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	+	+	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	+	32,95	/	/	+	(BL)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	8	c	
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	+	+	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	+	24,02	/	/	+	(BL)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	8	c	
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	+	+	+	+	(AH)	(AM)	<i>Salmonella</i> spp	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c					
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	+	+	+	+	(AH)	(AM)	<i>Salmonella</i> spp	P	+	28,60	/	/	+	(BM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	8	c	
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	+	+	+	+	(BM)	(BM)	<i>Salmonella</i> spp	P	+	28,70	/	/	+	(DL)	+	<i>Salmonella</i> spp.	P	PA	+	+	(BM)	(BM)	<i>Salmonella</i> spp	P	8	c	
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	+	+	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	+	28,75	/	/	+	(BM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(BM)	(BM)	<i>Salmonella</i> spp	P	8	c	
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	+	+	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	-	/	/	-	(EL)	/	/	A	ND	Ø	Ø	/	A	8	c				
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	+	+	+	+	(AH)	(AH)	<i>Salmonella</i> spp	P	+	23,16	/	/	+	(BM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(BM)	(BM)	<i>Salmonella</i> spp	P	8	c	
2025	3071853	Ferrero rocher 42,7% FAT	+	+	+	+	(AM)	(AM)	/	P	+	32,36	/	/	+	(AM)	+	<i>Salmonella</i> spp.	P	PA	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	8	c	
2025	3071854	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	+	25,65	/	/	+	(AM)	+	<i>Salmonella</i> spp.	P	PD	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	8	c			
2025	3308326	Ferrero rocher 42,7% FAT	Ø	Ø	Ø	Ø	/	A	+	32,36	/	/	+	(AM)	+	<i>Salmonella</i> spp.	P	PD	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	8	c			
2025	3308327	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	+	25,65	/	/	+	(AM)	+	<i>Salmonella</i> spp.	P	PD	+	+	(AM)	(AM)	<i>Salmonella</i> spp	P	8	c			

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type
									EZ Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement						
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result		
			XLD	RSALM	XLD	RSALM									XLD	RSALM						
2025	3071857	Orangettes Chevalier d'Argouges	⁺ (AM)	⁺ (AM)	⁺ (AM)	⁺ (AM)	<i>Salmonella spp</i>	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3071858	Orangettes K-Delice	⁺ (AM)	⁺ (AM)	⁺ (AM)	⁺ (AM)	<i>Salmonella spp</i>	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3005882	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005883	Dark chocolate bar with 72% cocoa 39% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005884	Dark chocolate bar with 65% cocoa 34% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005885	Dark chocolate bar with 52% cocoa 30% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005886	Dark chocolate bar with 85% cocoa 43% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	- (EL)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3005887	Milk chocolate bar with 30% cocoa 32% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005888	Milk chocolate bar with 39% cocoa 34% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3005889	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005890	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005891	Dark chocolate bar with almonds with 85% cocoa 35% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	- (EM)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3071851	Ferrero rocher 42,7% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071852	Rocher Suchard 35% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071855	Orangettes Chevalier d'Argouges	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071856	Orangettes K-Delice	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c

After storage - Specific ISO 6887 (paired): P + P(ISO)

MEAT AND POULTRY PRODUCTS																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Protocol P = paired with BPW only P(ISO): paired with ISO 6887	Alternative method: EZ-Check <i>Salmonella</i>												Category	Type
				18h at 34-38°C + storage 72h at 5°C±3°C															
				PCR result + 72h						Confirmation						Agreement			
				CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
				<i>Salmonella</i> (Cq)		IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD			RAPID' <i>Salmonella</i>			
						Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonie s		Typical colonies			Typical colonies			
2024	3235	Araignée de porc	Raw pork meat	+	P	N/A/34.81*	N/A/32.52*	i/+*	-A	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a
2024	3236	Viande épaule de porc	Raw pork meat	-	P	N/A/N/A*	N/A/32.36*	i/-*	-A	/	-A	-A	/	-A	-A	-	NA	1	a
2024	3237	Jambon de cochon	Raw pork meat	+	P	N/A/28.12*	N/A/32.87*	i/+*	+m	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a
2024	3238	Viande de porc	Raw pork meat	+	P	N/A/34.01*	N/A/32.87*	i/+*	+m (API+)	/	-A	+m/+	/	+M/+	+1/2	+	PA	1	a
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	+	P	25.12	32.72	+	+m	/	+1/2	+M	/	+M	+M	+	PA	1	a
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	+	P	22.28	35.77	+	-A	/	-A	+m/-	/	-A	+1/2	+	PA	1	a
2024	3514	Crêpinette	Raw pork meat	+	P	26.09	30.64	+	+m/+	/	+1/2	+M	/	+1/2	+M	+	PA	1	a
2024	4215	Viande bovine steak à griller	Grilled raw beef steak	+	P	21.22	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a
2024	4216	Escalope de veau à griller	Raw veal meat (escalope)	+	P	21.58	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a
2024	4217	Collier d'agneau à mijoter	Raw Lamb meat (neck to simmer)	+	P	29.94	32.36	+	+m	/	+p	+p	/	+M	+p	+	PA	1	a
2024	3067	Saucisse 20%MG	Sausage 20%FT	+	P(ISO)	19.44	34.31	+	+M	/	+M	+p	/	+1/2	+M	+	PA	1	b
2024	3068	Merguez 28%MG	Merguez 28%FT	+	P(ISO)	22.33	32.06	+	+M	/	+1/2	+M	/	+1/2	+M	+	PA	1	b
2024	3069	Jambon cru fumé de la Forêt Noire	Smoked cured ham	+	P	18.42	32.99	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b
2024	3070	Lardons nature 27%MG	Bacon 27%FT	+	P(ISO)	18.26	33.32	+	+M	/	+M	+p	/	+1/2	+M	+	PA	1	b
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27%FT	+	P(ISO)	16.62	35.05	+	+M	/	+p	+p	/	+p	+M	+	PA	1	b
2024	3072	Jambon -25% de sel	Ham	+	P	19.66	32.7	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22%FT	+	P(ISO)	17.43	33.67	+	+p	/	+p	+p	/	+M	+p	+	PA	1	b
2024	3074	Emincés de filet de poulet rôtis au paprika	Thin slices of chicken fillet roasted with paprika	+	P	18.81	34.44	+	+M	/	+p	+p	/	+p	+p	+	PA	1	b
2024	3075	Grignottes de poulet rôties	Roast chicken nibbles	+	P	17.25	38.62	+	+p	/	-A	+p	/	-A	+p	+	PA	1	b
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rillette 29%FT	+	P(ISO)	17.13	36.8	+	+M	/	+p	+p	/	+M	+p	+	PA	1	b
2024	3227	Sauté de dinde	Turkey stir-fry	-	P	N/A/N/A*	N/A/33.02*	i/-*	-A	/	-A	-A	/	+md/-	-A	-	NA	1	c
2024	3231	Cuisse de poulet	Chicken leg	+	P	N/A/33.29*	N/A/32.65*	i/+*	+md/+	/	+d (1)/+	+1/2/+	/	+1/2	+1/2	+	PA	1	c
2024	3232	Viande de filet (poulet)	Chicken fillet	+	P	N/A/N/A*/ N/A*/N/A*	N/A/32.99*/ 33.19*/33.49*	i/-*/ */-*	-A	/	+md/+	+m//+	/	+m/+	+m/+	+	ND _{FN(alt)}	1	c
2024	3233	Foie maigre de canard	Lean duck liver	+	P	29.66	N/A	+	+m	/	+md/+	+1/2	/	+1/2	+1/2	+	PA	1	c
2024	3513	Pavé volailles	Chicken	+	P	27.56	30.53	+	+d/-	/	+m	+m	/	+m	+md/+	+	PA	1	c
2024	3549	Aiguillettes de poulet surgelées	Frozen chicken strips	-	P	N/A	32.26	-	-A	/	+d (3)/+d (NC on TSA Ox+)	-B	/	-A	-A	-	NA	1	c
2024	3550	Filet de poulet saumuré à 20% surgelé	Frozen 20% brined chicken fillet	+	P	22.63	32.31	+	+1/2	/	+1/2	+m	/	+M	+M	+	PA	1	c
2024	4212	Aiguillettes de canard	Duck strips	+	P	33.84	32.26	+	-A	/	+m/+	+m	/	+m	+m	+	PA	1	c
2024	4213	Emincés de poulet marinés à la mexicaine	Mexican marinated chicken strips	+	P	28.35	31.94	+	+m	/	+1/2	+1/2	/	+M	+p	+	PA	1	c

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

MEAT AND POULTRY PRODUCTS																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>														Category	Type	
				Final result	Protocol P = paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation												Agreement
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies																
2024	4214	Emincés de poulet marinés à l'indienne	Indian marinated chicken strips	+	P	26.05	32.05	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	PA	1	c		
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	-	P(ISO)	N/A	31.86	-	-A	/	+md	-A	/	+md/ d	-A	-	NA	1	c		
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	+	P(ISO)	32.64	32.31	+	+m/+ (+latex + API)	/	+M	+M	/	+M	+p	+	PA	1	c		
2024	4338	Peau de cou de poulet	Chicken neck skin	+	P(ISO)	32.92	32.53	+	-B	/	+m	+1/2	/	+m	+M	+	PA	1	c		
2024	4339	Peau de cou de poulet	Chicken neck skin	+	P(ISO)	34.42	32.41	+	-B	/	+m	+m/+	/	+m	+M	+	PA	1	c		
2025	113168	Escalope extra fine de poulet	Chicken escalope	-	P	N/A	33	-	-A	/	d/d (Proteus)	-A	/	-A	-A	-	NA	1	c		
2025	113169	Escalope de dinde	Turkey escalope	-	P	N/A	32.89	-	-A	/	d/d (Proteus)	-B	/	-A	-B	-	NA	1	c		

MILK AND DAIRY PRODUCTS																																	
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																										Category	Type	
					Protocol P: paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																											
				PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation								Agreement									
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol							
				Salmonella (Cq)		IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella		XLD	RAPID' Salmonella	Latex if necessary	XLD	RAPID'	XLD						RAPID'						
Cq	Cq	Typical colonies	Latex if necessary		Typical colonies	Typical colonies			Typical colonies			Typical colonies																					
2024	2793	Beurre cru demi-sel	Raw butter	-	P(ISO)	N/A	32.38	-	N/A	32.38	-	N/A	33.01	-	N/A	33.37	-	st	/	st	st	/	st	st	-	NA	NA	NA	NA	2	a		
2024	2794	Beurre de baratte cru	Raw butter	+	P(ISO)	25.14	32.35	+	24.82	33.06	+	25.71	33.05	+	25.52	33.27	+	+m	/	+1/2	+M	/	+m	+m	+	PA	PA	PA	PA	2	a		
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	32.8	-	N/A	33.28	-	N/A	33.47	-	N/A	33.86	-	-A	/	-A	-B	/	-A	-B	-	NA	NA	NA	NA	2	a		
2024	2797	Fleur Helvete au lait cru 35%MG	Raw cow's milk cheese 35%FT	+	P(ISO)	18.24	33.36	+	18.3	N/A	+	18.87	35.8	+	18.34	N/A	+	+1/2	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	a		
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32%FT	+	P(ISO)	19.96	33.5	+	19.81	34.27	+	22.78	33.01	+	N/A/ 26.58*	N/A/ 32.63*	i/+	+M	/	+p	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	a		
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29%FT	+	P(ISO)	29.71	32.48	+	29.43	32.56	+	29.97	33.04	+	29.53	33.08	+	+md/+ (Api +)	/	+m	+M	/	+m	+M	+	PA	PA	PA	PA	2	a		
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	33.1	-	N/A	32.8	-	N/A	35.2	-	N/A	35.41	-	st	/	st	st	/	st	st	-	NA	NA	NA	NA	2	a		
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	-	P(ISO)	N/A	33	-	N/A	32.93	-	N/A	33.64	-	N/A	33.02	-	st	/	-B	-B	/	-C	-B	-	NA	NA	NA	NA	2	a		
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.75	32.72	+	29.37	32.33	+	30.62	33.48	+	30.15	33.66	+	+d/-	/	-A	-A	/	+M	+1/2	+	PA	PA	PA	PA	2	a		
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	40.71	33.32	+	N/A/ N/A/ N/A	33.34/ 32.41/ 33.06	-/-/-	N/A/ N/A/ N/A	33.94 /33.28/ 32.93	-/-/-	N/A/ N/A/ N/A	33.55 /N/A/ 33.25	-/i/-	-A	/	+m	+m	/	-A	-A	+	PA	ND _{FN(alt)}	ND _{FN(alt)}	ND _{FN(alt)}	2	a		
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	+	P	27.59	33.89	+	27.29	32.51	+	N/A/ 31.18*	N/A /32.86*	i/+*	N/A/ 31.24*	N/A/ 33.1*	i/+*	+m/+	/	+M	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	b		
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	+	P	35.54	34.04	+	34.52	33.19	+	36.27	33.78	+	36.54	34.97	+	+p (API +)	/	+p	+p	/	+M	+p	+	PA	PA	PA	PA	2	b		
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	38.58	34.34	+	36.21	33.16	+	40.86	37.39	+	37.69	33.06	+	st	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b		
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	20.29	N/A	+	19.88	34.97	+	20.81	35.25	+	21.01	42.34	+	+p	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b		

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

MILK AND DAIRY PRODUCTS																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type
					Protocol P: paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																												
				Final result		PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation								Agreement								
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol						
						Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella		XLD	RAPID' Salmonella	Latex if necessary	XLD	RAPID' Salmonella													
							Cq			Cq			Cq		Cq	Typical colonies				Latex if necessary	Typical colonies	Typical colonies	Typical colonies						Typical colonies					
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese	+	P(ISO)	19.78	N/A	+	18.73	34.3	+	19.41	33.84	+	19.55	35.48	+	+M	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b			
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	P(ISO)	33.39	32.95	+	33.05	32.45	+	33.75	33.36	+	33.81	33.56	+	+m	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b			
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	P(ISO)	28.47	32.32	+	28.36	32.16	+	29.31	33.57	+	29.44	33.39	+	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b			
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	17.57	33.23	+	17.37	38.29	+	18.41	33.85	+	19.13	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	b			
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	25.51	32.07	+	25.42	32.19	+	25.84	32.4	+	26.15	32.99	+	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b			
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	P(ISO)	18.85	32.77	+	19.11	35.97	+	19.72	33.53	+	20.53	N/A	+	+p	/	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c			
2024	3566	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	21.51	32.65	+	21.84	34.49	+	21.88	33.09	+	22.04	34.42	+	+p	/	+d(1)/+	+p	/	st	st	+	PA	PA	PA	PA	2	c			
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	P(ISO)	18.59	33.52	+	18.95	N/A	+	18.27	34.04	+	18.72	N/A	+	+p	/	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c			
2024	3568	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	24.96	N/A	+	24.12	N/A	+	23.75	32.37	+	24.18	35.02	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2024	3569	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	25.87	N/A	+	25.55	N/A	+	26.32	32.46	+	26.61	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	28.5	31.68	+	29.12	32.6	+	28.97	32.76	+	29.61	33.45	+	-A	/	+m	+1/2	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a			
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.81	32.07	+	34.71	32.62	+	33.61	33.35	+	34.24	33.37	+	-A	/	+m	+1/2	/	+1/2	+M	+	PA	PA	PA	PA	2	a			
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.78	31.97	+	25.33	N/A	+	24.73	33.18	+	25.5	N/A	+	+m/+	/	-A	+M	/	+md/-	+M	+	PA	PA	PA	PA	2	a			
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.84	33.36	+	17.89	36.18	+	18.08	34.74	+	18.66	N/A	+	+M	/	-A	+p	/	-A	+M	+	PA	PA	PA	PA	2	a			
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	P(ISO)	22.67	31.86	+	22.88	32.6	+	23.95	32.37	+	N/A/ 29.31*	N/A /31.73*	i/+*	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			

MILK AND DAIRY PRODUCTS																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																												Category	Type
					Protocol P: paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																												
				PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation										Agreement								
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol								
				Salmonella (Cq)		IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella	XLD	RAPID' Salmonella	Latex if necessary	XLD	RAPID'															
						Cq			Cq			Cq						Cq	Typical colonies	Latex if necessary	Typical colonies						Typical colonies							
2024	4058	Lait demi écrmé en poudre	Semi-skimmed milk powder	+	P(ISO)	17.31	35.34	+	17.22	N/A	+	17.99	35.13	+	20.27	N/A/31.52*	+	+p	/	+p	+p						/	+p	+p	+	PA	PA	PA	PA
2024	4059	Poudre de crème	Cream powder	+	P(ISO)	20.19	33.82	+	20.19	35.25	+	20.77	33.16	+	N/A/27.54*	N/A	i/+*	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	P(ISO)	N/A	33.03	-	N/A	32.91	-	N/A	33.04	-	N/A	33	-	-B	/	md/-	-B	/	md/-	-B	-	NA	NA	NA	NA	2	a			
2025	117383	Poudre de lait demi écré­mé	Semi-skimmed milk powder	+	P(ISO)	26.71	32.19	+	26.4	32.22	+	29.89	32.66	+	29.85	32.94	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2025	117384	Poudre de lait demi écré­mé	Semi-skimmed milk powder	+	P(ISO)	29.6	32.79	+	29.1	32.26	+	30.5	32.66	+	30.27	32.8	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2025	117385	Poudre de lait écré­mé	Skimmed milk powder	+	P(ISO)	20.02	35.23	+	19.44	36.95	+	20.77	N/A	+	20.22	35.41	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			
2025	117386	Poudre de lait écré­mé BIO	Organic skimmed milk powder	+	P(ISO)	23.99	32.41	+	23.37	32.2	+	25.78	33.08	+	25.46	33.08	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c			

MULTICOMPONENT FOOD AND MEAL COMPONENTS																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>														Category	Type		
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																
						PCR result + 72h			Confirmation												Agreement	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>							
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies															
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	+	P	20.5	33.1	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	+	P	27.58	32.24	+	+M	/	+p	+p	/	+M	+M	+	PA	3	a			
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	+	P	19.27	33.7	+	+p	/	+p	+M	/	+M	+M	+	PA	3	a			
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	+	P	21.96	32.72	+	+M	/	+M	+M	/	+1/2	+M	+	PA	3	a			
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (Rice,chicken,pepper)	+	P	18.87	33.07	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a			
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	-	P	N/A	33.37	-	-C	/	-B	-B	/	+md/-	-A	-	NA	3	a			
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	+	P	32.25	32.78	+	-A	/	+1/2	+1/2	/	+m	+m	+	PA	3	a			
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	+	P	26.14	31.87	+	+M	/	+p	+p	/	+M	+p	+	PA	3	a			
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	+	P	20.29	33.05	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	+	P	23.48	32.24	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a			
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	+	P	26.88	32.13	+	+m	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta,chicken,cheese)	+	P	N/A/N/A/N/A	32.86/33.01/34.11	-/-/-	st	/	+p	+p	/	+m	+m	+	ND _{FN(alt)}	3	b			
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	+	P	25.96	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	+	P	21.33	33.57	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b			
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	+	P	19	34.11	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b			
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	+	P	17.84	34.47	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	+	P	19.02	32.53	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	+	P	22.48	32.36	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	b			
2024	3545	Rizà la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelette and superior ham)	+	P	24.51	32.01	+	+m	/	+M	+M	/	+1/2	+1/2	+	PA	3	b			
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	+	P	25.88	32.58	+	+m	/	+M	+M	/	+1/2	+M	+	PA	3	b			
2025	115803	Saucisses aux lentilles	Sausages with lentils	+	P(ISO)	17.06	N/A	+	+p	/	+P	+P	/	+P	+P	+	PA	3	b			
2025	115804	Riz cantonnais	Cantonese rice	-	P(ISO)	N/A	33.29	-	st	/	st	st	/	st	st	-	NA	3	b			
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	+	P	37.64	33	+	st	/	+p	+p	/	+p	+p	+	PA	3	c			
2024	2775	Millefeuille	Pastry (millefeuille)	+	P	37.16	33.08	+	-B	/	+m	+1/2	/	-A	-A	+	PA	3	c			
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	+	P	22.71	32.92	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c			
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	+	P	20.81	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c			
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	+	P	18.28	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c			
2024	3174	Tropezienne	Pastry (tropezienne)	+	P	35.3	33.06	+	-A	/	+M	+M	/	+1/2	+M	+	PA	3	c			

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

MULTICOMPONENT FOOD AND MEAL COMPONENTS																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type	
					18h at 34-38°C + storage 72h at 5°C±3°C															
				Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result + 72h			Confirmation												Agreement
					CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
					<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies		Typical colonies												
2024	3175	Flan nature	Pastry (pudding)	+	P	19.64	33.54	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c	
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	+	P	N/A/34.9*	N/A/32.6*	i/+*	st (RVSx3 +)	/	+p	+d (1)/+	/	+p	+1/2d/+	+	PA	3	c	
2024	3541	Gâteau basque surgelé	Frozen Basque cake	+	P	19.32	32.81	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c	
2024	3542	Eclair au café surgelé	Frozen coffee pastry	+	P	20.47	33.14	+	+p	/	+p	+M	/	+p	+p	+	PA	3	c	

FISHERY PRODUCTS AND VEGETABLES																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type			
					Protocol P:paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																
				Final result		PCR result + 72h			Confirmation											Agreement		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>							
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies							
2024	2889	Filet de saumon	Raw salmon filet	+	P	30.7	34.17	+	+m	/	+M	+M	/	+m	+p	+	PA	4	a			
2024	2890	Dos de cabillaud	Raw Back of cod	+	P	24.79	33.75	+	+m	/	+M	+M	/	+M	+M	+	PA	4	a			
2024	2891	Noix de Saint-Jacques	Raw scallops	+	P	22.16	34.31	+	+M	/	+1/2	+M	/	+M	+p	+	PA	4	a			
2024	2893	Filet de merlan	Raw whiting fillet	+	P	25.51	34.28	+	+m	/	+1/2	+1/2	/	+M	+M	+	PA	4	a			
2024	3241	Filet de maquereau	Raw mackerel fillet	+	P	24.05	32.43	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a			
2024	3242	Darne de lieu jaune	Raw pollack steak	+	P	24.11	32.76	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a			
2024	3243	Pavé de saumon	Raw salmon steak	+	P	26.01	32.4	+	+m	/	+p	+p	/	+M	+M	+	PA	4	a			
2024	3244	Filet d'eglefin	Raw haddock fillet	+	P	24.83	32.17	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	a			
2024	3245	Filet de julienne	Raw julienne fillet	+	P	23.27	32.84	+	+1/2	/	+1/2	+M	/	+M	+M	+	PA	4	a			
2024	3246	Filet de lieu noir	Raw saithe fillet	+	P	20.88	14.34	+	+M	/	+M	+p	/	+M	+p	+	PA	4	a			
2024	2895	Salade	Bagged lettuce	+	P	29.21	33.73	+	+d/+ (API+)	/	+1/2	+1/2	/	+m	+M	+	PA	4	b			
2024	2896	Epinard en sachet	Bagged spinach	+	P	35.03	33.96	+	-A	/	+m	+1/2	/	+m	+m	+	PA	4	b			
2024	2897	Ciboulette fraîche	Fresh chives	+	P	32.76	34.11	+	-A	/	+1/2	+M	/	+1/2	+M	+	PA	4	b			
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	+	P	27.85	34.47	+	+m	/	+1/2	+M	/	+1/2	+M	+	PA	4	b			
2024	3251	Feuille de chêne vert	Holm oak leaf	+	P	23.96	32.38	+	+md/-	/	+1/2	+1/2	/	+1/2	+m	+	PA	4	b			
2025	113757	Chou	Cabbage	+	P(ISO)	28.33	32.58	+	+m	/	+M	+p	/	+M	+p	+	PA	4	b			
2025	113758	Celeris branche	Celery sticks	+	P(ISO)	26.21	32.61	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	PA	4	b			
2025	113759	Brocolis	Broccoli	+	P(ISO)	19.72	34.71	+	+p	/	+p	+p	/	+p	+p	+	PA	4	b			
2025	113760	Sucrine	Sucrine	+	P(ISO)	24.15	32.37	+	+m	/	+M	+1/2	/	+1/2	+M	+	PA	4	b			
2025	114906	Graines germées betterave rouge	Sprouts (red beetroot)	+	P(ISO)	39.49	33.36	+	+ (1) (latex-) (API-)	/	ni/+	+m	/	ni/+	ni/+	+	PA	4	b			
2025	115770	Germes de pois vert	Green peas sprouts	+	P(ISO)	21.62	32.93	+	+m	/	+1/2	+M	/	+M	+M	+	PA	4	b			
2025	115771	Graines germées poireaux	Leek sprouts	+	P(ISO)	N/A/40.02/ N/A	32.59/32.65/ 32.33	-/+/-	-A	/	-A	-A	/	-A	ni/+	+	ND _{FN(alt)}	4	b			
2025	115772	Graines germées betterave rouge	Beetroot spouts	+	P(ISO)	36.23	33.57	+	-A	/	+m	+1/2	/	ni/+	+m	+	PA	4	b			
2025	115773	Graines germées poireaux	Leek sprouts	+	P(ISO)	38.56	32.8	+	-A	/	+m	+m	/	ni/+	+m	+	PA	4	b			
2025	115775	Graines germées alfalfa	Alfalfa sprouts	+	P(ISO)	35.28	32.97	+	-A	/	ni/+	ni/+	/	ni/+	-A	+	PA	4	b			
2024	2899	Fruits en conserve (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	+	P	17.43	N/A	+	+M	/	+M	+M	/	+M	+p	+	PA	4	c			
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	+	P	17.04	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			
2024	2902	Compote pomme pêche	Apple and peach compote	+	P	16.88	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			
2024	2903	Compote pomme poire	Apple and pear compote	+	P	16.62	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			
2024	3247	Courgette	Courgette	+	P	24.04	32.94	+	+m	/	+M	+1/2	/	+1/2	+1/2	+	PA	4	c			
2024	3248	Poireau	Leek	+	P	21.16	33.62	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	c			
2024	3252	Haricot vert	Green bean	+	P	37.23	32.86	+	+md/+d (API-x5)	/	+m	+M	/	+m	+m	+	PA	4	c			
2024	3253	Gazpacho	Gazpacho	+	P	19.28	33.97	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	+	P	19.82	34.69	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			
2024	3538	Petits pois doux surgelés	Frozen peas	+	P	21.44	32.73	+	+p	/	+p	+p	/	+M	+M	+	PA	4	c			
2025	113749	Compote de pomme	Apple compote	+	P(ISO)	17.44	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA	4	c			
2025	113750	Compote pomme rhubarbe	Apple / rhubarb compote	+	P(ISO)	19.13	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c			

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FISHERY PRODUCTS AND VEGETABLES																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type	
				Protocol P:paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C															
					PCR result + 72h			Confirmation												Agreement
					CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
					<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies														
2025	113751	Mélange 3 fruits exotiques ananas, papaye rouge, mangue	Mix of exotic fruits (pineapple, red papaya, mango)	+	P(ISO)	18.92	37.66	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c	

EGGS AND EGG PRODUCTS																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type	
				Protocol P: paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C															
					PCR result + 72h			Confirmation												Agreement
					CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests					
					<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies														
2024	2994	Gros œufs BIO	Organic egg	+	P	18.64	35.04	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	+	P	16.88	37.13	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	+	P	17.02	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	3000	Œufs de cailles	Quail eggs	+	P	18.24	32.72	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	3001	Œufs frais de poules BIO	Organic egg	+	P	17.05	35.88	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	+	P	16.69	35.19	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	4315	Œufs frais de poule	Fresh eggs	+	P	17.63	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	+	P	17.04	36.01	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	+	P	18.9	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	+	P	16.69	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a	
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	+	P	16.83	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA	5	a	
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	+	P	18.25	36.45	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	+	P(ISO)	19.95	33.45	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2024	2999	Coule d'œuf entier pasteurisé	Pasteurised whole egg	+	P	18.21	34.79	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	+	P	34.41	32.56	+	+ (21)	/	+p	+p	/	+p	+p	+	PA	5	b	
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	24.57	34.08	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	+	P	22.99	32.84	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	19.43	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2025	113754	Œufs pochés	Poached eggs	+	P	20.09	34.57	+	+M	/	+p	+p	/	+p	+M	+	PA	5	b	
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	+	P	38.65	33.43	+	st	/	+p	+p	/	+p	+p	+	PA	5	b	
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	+	P(ISO)	17.56	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b	
2024	4307	Poudre de blanc d'œuf	Egg white powder	+	P(ISO)	17.76	34.33	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2024	4308	Poudre de blanc d'œuf	Egg white powder	+	P(ISO)	18	34.8	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2025	115083	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	20.04	34.39	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2025	115085	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	22.49	32.62	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2025	115086	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	26.73	32.6	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2025	115087	Poudre de blanc d'œuf	Egg white powder	-	P(ISO)	N/A	32.45	-	st	/	st	st	/	st	st	-	NA	5	c	
2025	115088	Poudre de blanc d'œuf	Egg white powder	-	P(ISO)	N/A	33.13	-	st	/	st	st	/	st	st	-	NA	5	c	
2025	117377	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	20.39	33.95	+	+p	/	+p	+p	/	+p	+p	+	PA	5	c	
2025	117378	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	26.16	32.69	+	+p	/	+M	+p	/	+M	+p	+	PA	5	c	
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	21.08	36.31	+	+M	/	+p	+M	/	+p	+M	+	PA	5	c	
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	20.85	35.84	+	+M	/	+p	+M	/	+p	+M	+	PA	5	c	
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	21.36	36.66	+	+M	/	+p	+M	/	+p	+M	+	PA	5	c	
2025	117382	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	19.17	34.27	+	+M	/	+p	+p	/	+p	+p	+	PA	5	c	

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PET FOOD AND ANIMAL FEED																				
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					18h at 34-38°C + storage 72h at 5°C±3°C															
				Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result + 72h			Confirmation												Agreement
					CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
					<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies														
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	-	P	N/A	33.1	-	-C	/	st	st	/	st	st	-	NA	6	a	
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	+	P	21.68	33.16	+	+M	/	+p	+p	/	+p	+p	+	PA	6	a	
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	+	P	18.34	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a	
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	+	P	18.24	34.15	+	+p	/	+M	+p	/	+p	+p	+	PA	6	a	
2024	4313	Menu complet perruches	Complete menu for budgies	+	P	22.29	32.62	+	+m/+	/	+1/2	+M	/	+p	+p	+	PA	6	a	
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	+	P	22.17	33.31	+	+m/+	/	+M	+M	/	+M	+p	+	PA	6	a	
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	+	P	17.88	34.67	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a	
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	+	P	34.53	33.11	+	+ (1)	/	+m	+1/2	/	+1/2	+M	+	PA	6	a	
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	+	P	21.23	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a	
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	+	P	37.52	32.78	+	-A	/	+m	+m	/	M	+M	+	PA	6	a	
2025	117358	Aliment composé hamsters	Composite food for hamsters	+	P	32.46	32.83	+	-A	/	+1/2	+1/2	/	+M	+M	+	PA	6	a	
2025	117359	Croquettes chat senior	Kibbles for cat	+	P	29.48	32.55	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a	
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	+	P	26.26	32.31	+	+1/2	/	+M	+p	/	+M	+p	+	PA	6	a	
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	-	P	N/A	30.89	-	-C	/	-A	-A	/	-A	-A	-	NA	6	b	
2024	4292	Coex HBO	Animal feed product	+	P	16.63	36.18	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b	
2024	4294	Tourteaux de tournesol	Sunflower meal	+	P	22.97	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b	
2024	4295	Tourteaux de colza	Rape seed cake	+	P	20.94	34.47	+	+p	/	+M	+M	/	+p	+p	+	PA	6	b	
2025	115482	Aliment porc	Pork feed	+	P	28.88	32.64	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b	
2025	117370	Flocons d'orge	Barley flakes	+	P	20.37	34.03	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b	
2025	117919	Blé	Wheat	+	P	38.21	33.3	+	-A	/	+1/2	+M	/	+M	+M	+	PA	6	b	
2025	117920	Tourteaux de colza	Rapeseed meal	+	P	16.92	36.21	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b	
2025	117921	Mélanges granules veaux	Mixture for calves	+	P	27.77	33.25	+	-A	/	+M	+M	/	+M	+M	+	PA	6	b	
2024	4299	Poudre de protéines animales	Animal protein powder	+	P(ISO)	20.05	33.57	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c	
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	+	P(ISO)	19.46	34.14	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c	
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	-	P(ISO)	N/A	32.33	-	-C	/	-B	-B	/	-A	-A	-	NA	6	c	
2024	4304	Poudre de tourteaux de soja	Soya cake powder	+	P(ISO)	19.16	34.44	+	+M	/	+M	+p	/	+p	+M	+	PA	6	c	
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	-	P(ISO)	N/A	31.88	-	-C	/	-B	-B	/	-A	-C	-	NA	6	c	
2025	115489	Avoine	Oats	+	P	28.96	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c	
2025	115491	Farine petfood S24	Petfood flour	+	P(ISO)	20.98	33.91	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c	
2025	115495	Issues céréales	Cereals	-	P(ISO)	N/A	32.94	-	-A	/	-A	-C	/	ni/-	-B	-	NA	6	c	
2025	115886	Farine petfood S25	Petfood flour	+	P(ISO)	20.55	33.56	+	+p	/	+1/2	+p	/	+M	+p	+	PA	6	c	
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	-	P(ISO)	N/A	32.76	-	-C	/	-A	-B	/	-A	-A	-	NA	6	c	

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				PCR result + 72h			Confirmation													Agreement	
				CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW						
				<i>Salmonella</i> (Cq)		IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD			RAPID' <i>Salmonella</i>					
Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies															
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	-	P(ISO)	N/A	33.28	-	-C	/	-B	-A	/	-B	-C	-	NA	6	c		
2025	115890	Farine maïs/orge	Corn/barley flour	-	P(ISO)	N/A	32.79	-	-B	/	-A	-A	/	-A	-C	-	NA	6	c		
2025	117371	Poudre de tourteaux de colza	Rape cake powder	+	P(ISO)	23.14	33.67	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c		
2025	117372	Poudre poule pondeuse	Laying hen powder	-	P(ISO)	N/A	33.01	-	-A	/	-C	st	/	-B	-C	-	NA	6	c		
2025	117373	Poudre de protéines animales	Animal protein powder	+	P(ISO)	22.81	33.15	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c		
2025	117374	Poudre de tourteaux de soja	Soya cake powder	+	P(ISO)	18.65	37.56	+	+M	/	+p	+p	/	+p	+M	+	PA	6	c		
2025	117375	Poudre tourteux de colza	Rapeseed meal powder	+	P(ISO)	22.92	33.62	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c		
2025	117376	Poudre tourteux de colza	Rapeseed meal powder	+	P(ISO)	25.2	32.65	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type	
					18h at 34-38°C + storage 72h at 5°C±3°C															
				Protocol P: paired with BPW only P(ISO): paired with ISO 6887	PCR result + 72h			Confirmation												Agreement
					CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
					<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
						Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies						
2024	3005	Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	18.65	34.55	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a	
2024	3006	Chiffonnette casquette après lavage (industrie laitière)	Wipe after cleaning (dairy product industry)	+	P	17.08	36.07	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a	
2024	3007	Chiffonnette tapis avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	18.34	34.24	+	+M	/	+p	+p	/	+p	+p	+	PA	7	a	
2024	3008	Eponge sol chambre froide après nettoyage (fromagerie)	Sponge after cleaning (cheese dairy)	+	P	20.71	33.52	+	+M	/	+p	+p	/	+p	+p	+	PA	7	a	
2024	4331	Lingette cutter pâté de campagne avant nettoyage	Wipe before cleaning (pork industry)	+	P	21.36	32.21	+	+1/2	/	+M	+M	/	+M	+M	+	PA	7	a	
2024	4332	Lingette guide sertissage avant nettoyage	Wipe before cleaning (fish industry)	+	P	19.05	33.56	+	+p	/	+M	+p	/	+p	+p	+	PA	7	a	
2024	4334	Lingette steak végétal après désinfection	Wipe after disinfection (vegetable industry)	+	P	23.04	32.15	+	+m	/	+M	+p	/	+M	+p	+	PA	7	a	
2024	4335	Lingette cutter mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	+	P	20.34	33.29	+	+1/2	/	+M	+M	/	+M	+M	+	PA	7	a	
2025	113764	Chiffonnette hall techno table TA14 mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	+	P	18.32	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a	
2025	113765	Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	22.49	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a	
2024	3077	Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	17.8	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	3078	Eau de siphon salle de fabrication après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	20.79	32.89	+	+m	/	+M	+p	/	+1/2	+1/2	+	PA	7	b	
2024	3079	Eau de lavage après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	17.65	34.15	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	3080	Eau de process après nettoaye (production de brioche)	Process water after cleaning (pastry product)	+	P	18.37	34.26	+	+M	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	3081	Eau de rinçage avant nettoyage (production madeleine)	Process water before cleaning (pastry product)	+	P	17.51	35.97	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	4325	Eau production poisson avant nettoyage	Process water before cleaning (fish)	+	P	20.31	33.55	+	+p	/	+M	+p	/	+p	+p	+	PA	7	b	
2024	4326	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (salmon)	+	P	19.7	33.52	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	4327	Eau de rinçage porc saumuré jambon avant nettoyage	Rinse water before cleaning (cured pork ham)	+	P	20.08	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	4328	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (liver mousse)	+	P	18.22	33.65	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	

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

PRODUCTION ENVIRONMENTAL SAMPLES																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type
				18h at 34-38°C + storage 72h at 5°C±3°C																
				PCR result + 72h			Confirmation										Agreement			
				CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					
				<i>Salmonella</i> (Cq)		IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD			RAPID' <i>Salmonella</i>				
Cq	Typical colonies	Latex if necessary	Typical colonies		Typical colonie s	Typical colonies		Typical colonies												
2024	4329	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (pea protein liver mousse)	+	P	18.59	33.25	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b	
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	-	P(ISO)	N/A	32.29	-	st	/	st	st	/	st	st	-	NA	7	c	
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.84	33.51	+	+p	/	+p	+p	/	+p	+p	+	PA	7	c	
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.75	34.69	+	+p	/	+p	+p	/	+p	+p	+	PA	7	c	
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.77	34.03	+	+p	/	+p	+p	/	+p	+p	+	PA	7	c	
2024	4319	Déchets de découpe de porc	Residues of pork cutting	+	P	21.8	32.03	+	+M	/	+p	+p	/	+M	+p	+	PA	7	c	
2024	4320	Déchets sol sortie parmentier	Residues of pamentier	+	P	20.42	32.75	+	+M	/	+M	+M	/	+M	+p	+	PA	7	c	
2024	4321	Déchets effilochés de bœuf	Residues of shredded beef	+	P	20.27	33.28	+	+M	/	+p	+M	/	+p	+p	+	PA	7	c	
2024	4322	Déchets sardines	Residues of sardine	+	P	22.62	N/A	+	+M	/	+p	+p	/	+M	+p	+	PA	7	c	
2024	4323	Déchets saumon trancheur	Residues of salmon	+	P	17.77	33.5	+	+M	/	+p	+p	/	+p	+p	+	PA	7	c	
2025	115774	Déchets sauce champignon	Mushroom sauce waste	+	P	17.12	34.9	+	+M	/	+M	+M	/	+m	+1/2	+	PA	7	c	
2025	115776	Déchets carottes	Carrot waste	+	P	18.93	34.73	+	+p	/	+P	+M	/	+P	+P	+	PA	7	c	
2025	115777	Déchets effiloché bœuf	Beef shredded waste	+	P	21.06	33.52	+	+M	/	+P	+P	/	+P	+M	+	PA	7	c	

MEAT AND POULTRY PRODUCTS																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type			
				Final result	Protocol P = paired with BPW only U: unpaired unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C																
						PCR result + 72h			Confirmation											Agree-ment		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					
						Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>							
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies															
2024	3235	Araignée de porc	Raw pork meat	+	P	N/A/34.81*	N/A/32.52*	i/+*	-A	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a			
2024	3236	Viande épaule de porc	Raw pork meat	-	P	N/A/N/A*	N/A/32.36*	i/-*	-A	/	-A	-A	/	-A	-A	-	NA	1	a			
2024	3237	Jambon de coche	Raw pork meat	+	P	N/A/28.12*	N/A/32.87*	i/+*	+m	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a			
2024	3238	Viande de porc	Raw pork meat	+	P	N/A/34.01*	N/A/32.87*	i/+*	+m (API+)	/	-A	+m/+	/	+M/+	+1/2	+	PA	1	a			
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	+	P	25.12	32.72	+	+m	/	+1/2	+M	/	+M	+M	+	PA	1	a			
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	+	P	22.28	35.77	+	-A	/	-A	+m/-	/	-A	+1/2	+	PA	1	a			
2024	3514	Crépinette	Raw pork meat	+	P	26.09	30.64	+	+m/+	/	+1/2	+M	/	+1/2	+M	+	PA	1	a			
2024	4215	Viande bovine steak à griller	Grilled raw beef steak	+	P	21.22	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a			
2024	4216	Escalope de veau à griller	Raw veal meat (escalope)	+	P	21.58	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a			
2024	4217	Collier d'agneau à mijoter	Raw Lamb meat (neck to simmer)	+	P	29.94	32.36	+	+m	/	+p	+p	/	+M	+p	+	PA	1	a			
2024	3067	Saucisse 20%MG	Sausage 20%FT	+	U	22.54	33.12	+	+1/2	+	+1/2	+p	/	+1/2	+1/2	+	PA	1	b			
2024	3068	Merguez 28%MG	Merguez 28%FT	+	U	23.43	33.04	+	+M	+	+m	+M	/	+M	+M	+	PA	1	b			
2024	3069	Jambon cru fumé de la Forêt Noire	Smoked cured ham	+	P	18.42	32.99	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b			
2024	3070	Lardons nature 27%MG	Bacon 27%FT	+	U	18.37	34.32	+	+M	+	+M	+p	/	+M	+M	+	PA	1	b			
2024	3071	Poitrine tranches fines fumée 27%MG	Thin slices of smoked bacon 27%FT	+	U	16.77	34.42	+	+M	+	+p	+p	/	+p	+M	+	PA	1	b			
2024	3072	Jambon -25% de sel	Ham	+	P	19.66	32.7	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b			
2024	3073	Terrine de campagne dorée au four 22%MG	Pâté 22%FT	+	U	16.51	35.5	+	+p	+	+p	+p	/	+p	+p	+	PA	1	b			
2024	3074	Emincés de filet de poulet rôtis au paprika	Thin slices of chicken fillet roasted with paprika	+	P	18.81	34.44	+	+M	/	+p	+p	/	+p	+p	+	PA	1	b			
2024	3075	Grignottes de poulet rôties	Roast chicken nibbles	+	P	17.25	38.62	+	+p	/	-A	+p	/	-A	+p	+	PA	1	b			
2024	3076	Rillettes de poulet rôti 29%MG	Roast chicken rillette 29%FT	+	U	17.15	35.21	+	+p	+	+p	+p	/	+p	+p	+	PA	1	b			
2024	3227	Sauté de dinde	Turkey stir-fry	-	P	N/A/N/A*	N/A/33.02*	i/-*	-A	/	-A	-A	/	+md/-	-A	-	NA	1	c			
2024	3231	Cuisse de poulet	Chicken leg	+	P	N/A/33.29*	N/A/32.65*	i/+*	+md/+	/	+d (1)/+	+1/2/+	/	+1/2	+1/2	+	PA	1	c			
2024	3232	Viande de filet (poulet)	Chicken fillet	+	P	N/A/ N/A*/ N/A*/ N/A*	N/A/ 32.99*/ 33.19*/ 33.49*	i/-*/-*/-*	-A	/	+md/+	+m//+	/	+m/+	+m/+	+	ND _{FN(alt)}	1	c			
2024	3233	Foie maigre de canard	Lean duck liver	+	P	29.66	N/A	+	+m	/	+md/+	+1/2	/	+1/2	+1/2	+	PA	1	c			
2024	3513	Pavé volailles	Chicken	+	P	27.56	30.53	+	+d/-	/	+m	+m	/	+m	+md/+	+	PA	1	c			
2024	3549	Aiguillettes de poulet surgelées	Frozen chicken strips	-	P	N/A	32.26	-	-A	/	+d (3)/+d (NC on TSA Ox+)	-B	/	-A	-A	-	NA	1	c			

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

ADRIA

Summary study Report (Version 0)

EZ-Check *Salmonella*

161/215

January 5, 2026

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

MEAT AND POULTRY PRODUCTS																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type		
				Final result	Protocol P = paired with BPW only U: unpaired unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2024	3550	Filet de poulet saumuré à 20% surgelé	Frozen 20% brined chicken fillet	+	P	22.63	32.31	+	+1/2	/	+1/2	+m	/	+M	+M	+	PA	1	c		
2024	4212	Aiguillettes de canard	Duck strips	+	P	33.84	32.26	+	-A	/	+m/+	+m	/	+m	+m	+	PA	1	c		
2024	4213	Emincés de poulet marinés à la mexicaine	Mexican marinated chicken strips	+	P	28.35	31.94	+	+m	/	+1/2	+1/2	/	+M	+p	+	PA	1	c		
2024	4214	Emincés de poulet marinés à l'indienne	Indian marinated chicken strips	+	P	26.05	32.05	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	PA	1	c		
2024	4227	Peau de cou de poulet fermier	Free-range chicken neck skin	-	U	N/A	32.13	-	-A	/	-A	-A	/	-A	-A	-	NA	1	c		
2024	4228	Peau de cou de poulet fermier	Free-range chicken neck skin	+	U	33.18	32.98	+	+m	+	+M	+M	/	+M	+M	+	PA	1	c		
2024	4338	Peau de cou de poulet	Chicken neck skin	+	U	36.75	31.9	+	-B	/	+m	+m	/	+m	+1/2	+	PA	1	c		
2024	4339	Peau de cou de poulet	Chicken neck skin	+	U	38.16	32.42	+	-B	/	+m	+M	/	+m	+M	+	PA	1	c		
2025	113168	Escalope extra fine de poulet	Chicken escalope	-	P	N/A	33	-	-A	/	d/d (Proteus)	-A	/	-A	-A	-	NA	1	c		
2025	113169	Escalope de dinde	Turkey escalope	-	P	N/A	32.89	-	-A	/	d/d (Proteus)	-B	/	-A	-B	-	NA	1	c		

MILK AND DAIRY PRODUCTS																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																										Category	Type
					Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C																										
						PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation								Agreement						
				CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol						
				Salmonella (Cq)		IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella		XLD	RAPID' Salmonella	Latex if necessary						XLD	RAPID' Salmonella				
Cq	Cq	Typical colonies	Latex if necessary		Typical colonies	Typical colonies			Typical colonies			Typical colonies																				
2024	2793	Beurre cru demi-sel	Raw better	-	U	20.3	33.82	+	19.97	32.95	+	21	34.48	+	20.58	34.6	+	+M	+	+p	+p	/	+p	+p	+	PD	PD	PD	PD	2	a	
2024	2794	Beurre de baratte cru	Raw better	+	U	25.91	32.33	+	25.23	32.52	+	26.76	33.18	+	26.26	33.15	+	+m	+	+1/2	+M	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a	
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	U	N/A	32.6	-	N/A	33.55	-	N/A	33.93	-	N/A	33.19	-	-A	/	-A	-B	/	-A	-C	-	NA	NA	NA	NA	2	a	
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35%FT	+	U	22.4	33.03	+	21.76	33.12	+	22.6	33.64	+	22.36	34.49	+	+1/2	+	+M	+p	/	+M	+M	+	PA	PA	PA	PA	2	a	
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32%FT	+	U	24.18	/	+	20.94	34.27	+	21.44	33.86	+	21.16	34.11	+	+M	+	+M	+M	/	+p	+M	+	PA	PA	PA	PA	2	a	
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29%FT	+	U	N/A/ 28.64*	/ 32.32*	i/+*	25.15	33.03	+	25.36	32.51	+	25.13	32.78	+	+1/2	+	+1/2	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	a	
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	U	18.03	/	+	17.26	37.77	+	18.05	34.49	+	18.22	/	+	+p	+	+p	+p	/	+p	+p	+	PD	PD	PD	PD	2	a	
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	-	U	N/A	34.02	-	N/A	32.81	-	N/A	34.34	-	N/A	34.04	-	-A	/	-A	-C	/	-A	-C	-	NA	NA	NA	NA	2	a	
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.75	32.72	+	29.37	32.33	+	30.62	33.48	+	30.15	33.66	+	+d/-	/	-A	-A	/	+M	+1/2	+	PA	PA	PA	PA	2	a	
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	40.71	33.32	+	N/A/ N/A/ N/A	33.34/ 32.41/ 33.06	-/-/-	N/A/ N/A/ N/A	33.94 /33.28/ 32.93	-/-/-	N/A/ N/A/ N/A	33.55 /N/A/ 33.25	-/i/-	-A	/	+m	+m	/	-A	-A	+	PA	NDFN(alt)	NDFN(alt)	NDFN(alt)	2	a	
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	+	P	27.59	33.89	+	27.29	32.51	+	N/A/ 31.18*	N/A /32.86*	i/+*	N/A/ 31.24*	N/A/ 33.1*	i/+*	+m/+	/	+M	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	b	
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	+	P	35.54	34.04	+	34.52	33.19	+	36.27	33.78	+	36.54	34.97	+	+p (API +)	/	+p	+p	/	+M	+p	+	PA	PA	PA	PA	2	b	
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	38.58	34.34	+	36.21	33.16	+	40.86	37.39	+	37.69	33.06	+	st	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b	
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	20.29	N/A	+	19.88	34.97	+	20.81	35.25	+	21.01	42.34	+	+p	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b	

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

MILK AND DAIRY PRODUCTS																																	
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																										Category	Type	
					18h at 34-38°C + storage 72h at 5°C±3°C																												
				Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation										Agreement						
					CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol						
					Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella		XLD	RAPID' Salmonella	Latex if necessary	XLD						RAPID' Salmonella					
Cq	Cq	Typical colonies	Latex if necessary	Typical colonies		Typical colonies																											
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese 33%FT	+	U	19.82	33.25	+	19.69	34.45	+	20.16	32.91	+	20.77	N/A	+	+M	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b		
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	U	34.85	33.05	+	34.17	32.8	+	34.38	32.93	+	36.51	33.86	+	+1/2	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b		
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	U	27.46	32.62	+	27.42	32.56	+	27.6	32.07	+	27.76	33.06	+	+d//+	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b		
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%FT	+	U	18.01	N/A	+	17.17	N/A	+	17.82	N/A	+	N/A/ 21.25*	N/A/ 33.49*	i/+*	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	b		
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%FT	+	U	38.69	33.45	+	38.88	32.78	+	39.02	33.03	+	N/A N/A* 39.69* N/A*	N/A 32.82* 32.26 31.92*	i/- */+*/- *	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	ND _{FN(an)}	2	b		
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	U	19.05	35.14	+	19.02	N/A	+	18.8	35.67	+	19.21	N/A	+	+p	+	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c		
2024	3566	Poudre de lait écrémé	Skim milk powder	+	U	N/A	33.28	-	N/A	33	-	N/A	32.81	-	N/A/ N/A*	N/A/ 32.95*	i/-*	st	/	st	st	/	st	st	-	ND	ND	ND	ND	2	c		
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	U	19.77	34.62	+	19.9	37.79	+	19.03	33.87	+	19.49	N/A	+	+p	+	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c		
2024	3568	Poudre de lait écrémé	Skim milk powder	+	U	21.8	N/A	+	21.69	N/A	+	21.1	33.71	+	20.88	34.33	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c		
2024	3569	Poudre de lait écrémé	Skim milk powder	+	U	28.18	32.24	+	28.14	31.92	+	29.21	32.35	+	29.28	32.61	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c		
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	28.5	31.68	+	29.12	32.6	+	28.97	32.76	+	29.61	33.45	+	-A	/	+m	+1/2	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a		
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.81	32.07	+	34.71	32.62	+	33.61	33.35	+	34.24	33.37	+	-A	/	+m	+1/2	/	+1/2	+M	+	PA	PA	PA	PA	2	a		
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.78	31.97	+	25.33	N/A	+	24.73	33.18	+	25.5	N/A	+	+m/+	/	-A	+M	/	+md/-	+M	+	PA	PA	PA	PA	2	a		
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.84	33.36	+	17.89	36.18	+	18.08	34.74	+	18.66	N/A	+	+M	/	-A	+p	/	-A	+M	+	PA	PA	PA	PA	2	a		
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	U	21.17	33.06	+	N/A/ 27.46*	N/A/ 31.46*	i/+*	21.35	32.97	+	21.35	34.35	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c		
2024	4058	Lait demi écrémé en poudre	Semi-skimmed milk powder	+	U	17.53	34.35	+	18.13	N/A	+	17.84	34.56	+	17.8	N/A	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c		

MILK AND DAIRY PRODUCTS																																
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1*	Alternative method: EZ-Check <i>Salmonella</i>																										Category	Type
					Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C																										
				Final result		PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation								Agreement						
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS = ISO 6579-1		Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
						Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	Salmonella (Cq)	IPC	Result	RAPID' Salmonella		XLD	RAPID' Salmonella	Latex if necessary	XLD						RAPID' Salmonella			
							Cq			Cq			Cq			Cq		Typical colonies	Latex if necessary											Typical colonies		
2024	4059	Poudre de crème	Cream powder	+	U	17.61	34.09	+	18.13	N/A	+	18.11	34.34	+	17.77	36.59	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c	
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	U	N/A	33.19	-	N/A	32.93	-	N/A	33.15	-	N/A	32.73	-	-B	/	md	-C	wx5 (Proteus)	md	-C	-	NA	NA	NA	NA	2	a	
2025	117383	Poudre de lait demi écrémé	Semi-skimmed milk powder	+	U	18.24	34.86	+	17.92	37.53	+	19.11	N/A	+	18.65	37.34	+	+M	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117384	Poudre de lait demi écrémé	Semi-skimmed milk powder	+	U	25.18	32.23	+	24.87	32.67	+	28.01	33.01	+	27.81	33.13	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117385	Poudre de lait écrémé	Skimmed milk powder	+	U	19.87	34.59	+	19.47	36.24	+	20.67	34.15	+	20.11	34.96	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c	
2025	117386	Poudre de lait écrémé BIO	Organic skimmed milk powder	+	U	25.12	34.83	+	24.76	32.42	+	27.41	32.7	+	26.78	32.34	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c	

MULTICOMPONENT FOOD AND MEAL COMPONENTS																						
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				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C																
						PCR result + 72h			Confirmation											Agree- ment		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW					
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>							
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies															
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	+	P	20.5	33.1	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	+	P	27.58	32.24	+	+M	/	+p	+p	/	+M	+M	+	PA	3	a			
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	+	P	19.27	33.7	+	+p	/	+p	+M	/	+M	+M	+	PA	3	a			
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	+	P	21.96	32.72	+	+M	/	+M	+M	/	+1/2	+M	+	PA	3	a			
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (rice, chicken, pepper)	+	P	18.87	33.07	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a			
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	-	P	N/A	33.37	-	-C	/	-B	-B	/	+md/-	-A	-	NA	3	a			
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	+	P	32.25	32.78	+	-A	/	+1/2	+1/2	/	+m	+m	+	PA	3	a			
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	+	P	26.14	31.87	+	+M	/	+p	+p	/	+M	+p	+	PA	3	a			
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	+	P	20.29	33.05	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	+	P	23.48	32.24	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a			
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	+	P	26.88	32.13	+	+m	/	+M	+M	/	+M	+M	+	PA	3	a			
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta, chicken, cheese)	+	P	N/A/ N/A/ N/A	32.86/ 33.01/ 34.11	-/-/-	st	/	+p	+p	/	+m	+m	+	ND _{FN(alt)}	3	b			
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	+	P	25.96	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	+	P	21.33	33.57	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b			
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	+	P	19	34.11	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b			
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	+	P	17.84	34.47	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	+	P	19.02	32.53	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b			
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	+	P	22.48	32.36	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	b			
2024	3545	Rizà la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelet and superior ham)	+	P	24.51	32.01	+	+m	/	+M	+M	/	+1/2	+1/2	+	PA	3	b			
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	+	P	25.88	32.58	+	+m	/	+M	+M	/	+1/2	+M	+	PA	3	b			
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	+	P	37.64	33	+	st	/	+p	+p	/	+p	+p	+	PA	3	c			
2024	2775	Millefeuille	Pastry (millefeuille)	+	P	37.16	33.08	+	-B	/	+m	+1/2	/	-A	-A	+	PA	3	c			
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	+	P	22.71	32.92	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c			

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

MULTICOMPONENT FOOD AND MEAL COMPONENTS																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type		
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	+	P	20.81	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c		
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	+	P	18.28	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c		
2024	3174	Tropezienne	Pastry (tropezienne)	+	P	35.3	33.06	+	-A	/	+M	+M	/	+1/2	+M	+	PA	3	c		
2024	3175	Flan nature	Pastry (pudding)	+	P	19.64	33.54	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c		
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	+	P	N/A/34.9*	N/A/32.6*	i/+*	st (RVS x3 +)	/	+p	+d (1)/+	/	+p	+1/2d/+	+	PA	3	c		
2024	3541	Gâteau basque surgelé	Frozen Basque cake	+	P	19.32	32.81	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c		
2024	3542	Eclair au café surgelé	Frozen coffee pastry	+	P	20.47	33.14	+	+p	/	+p	+M	/	+p	+p	+	PA	3	c		

FISHERY PRODUCTS AND VEGETABLES																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type		
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies																
2024	2889	Filet de saumon	Raw salmon filet	+	P	30.7	34.17	+	+m	/	+M	+M	/	+m	+p	+	PA	4	a		
2024	2890	Dos de cabillaud	Raw Back of cod	+	P	24.79	33.75	+	+m	/	+M	+M	/	+M	+M	+	PA	4	a		
2024	2891	Noix de Saint-Jacques	Raw scallops	+	P	22.16	34.31	+	+M	/	+1/2	+M	/	+M	+p	+	PA	4	a		
2024	2893	Filet de merlan	Raw whiting fillet	+	P	25.51	34.28	+	+m	/	+1/2	+1/2	/	+M	+M	+	PA	4	a		
2024	3241	Filet de maquereau	Raw mackerel fillet	+	P	24.05	32.43	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a		
2024	3242	Darne de lieu jaune	Raw pollack steak	+	P	24.11	32.76	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a		
2024	3243	Pavé de saumon	Raw salmon steak	+	P	26.01	32.4	+	+m	/	+p	+p	/	+M	+M	+	PA	4	a		
2024	3244	Filet d'eglefin	Raw haddock fillet	+	P	24.83	32.17	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	a		
2024	3245	Filet de julienne	Raw julienne fillet	+	P	23.27	32.84	+	+1/2	/	+1/2	+M	/	+M	+M	+	PA	4	a		
2024	3246	Filet de lieu noir	Raw saithe fillet	+	P	20.88	14.34	+	+M	/	+M	+p	/	+M	+p	+	PA	4	a		
2024	2895	Salade	Bagged lettuce	+	P	29.21	33.73	+	+d/+ (API+)	/	+1/2	+1/2	/	+m	+M	+	PA	4	b		
2024	2896	Epinard en sachet	Bagged spinach	+	P	35.03	33.96	+	-A	/	+m	+1/2	/	+m	+m	+	PA	4	b		
2024	2897	Ciboulette fraîche	Fresh chives	+	P	32.76	34.11	+	-A	/	+1/2	+M	/	+1/2	+M	+	PA	4	b		
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	+	P	27.85	34.47	+	+m	/	+1/2	+M	/	+1/2	+M	+	PA	4	b		
2024	3251	Feuille de chêne vert	Holm oak leaf	+	P	23.96	32.38	+	+md/-	/	+1/2	+1/2	/	+1/2	+m	+	PA	4	b		
2024	2899	Fruits en conserve (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	+	P	17.43	N/A	+	+M	/	+M	+M	/	+M	+p	+	PA	4	c		
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	+	P	17.04	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c		
2024	2902	Compote pomme pêche	Apple and peach compote	+	P	16.88	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c		
2024	2903	Compote pomme poire	Apple and pear compote	+	P	16.62	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c		
2024	3247	Courgette	Courgette	+	P	24.04	32.94	+	+m	/	+M	+1/2	/	+1/2	+1/2	+	PA	4	c		
2024	3248	Poireau	Leek	+	P	21.16	33.62	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	c		
2024	3252	Haricot vert	Green bean	+	P	37.23	32.86	+	+md/+d (API-x5)	/	+m	+M	/	+m	+m	+	PA	4	c		
2024	3253	Gazpacho	Gazpacho	+	P	19.28	33.97	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c		
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	+	P	19.82	34.69	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c		
2024	3538	Petits pois doux surgelés	Frozen peas	+	P	21.44	32.73	+	+p	/	+p	+p	/	+M	+M	+	PA	4	c		

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EGGS AND EGG PRODUCTS																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type		
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies														
2024	2994	Gros œufs BIO	Organic egg	+	P	18.64	35.04	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	+	P	16.88	37.13	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	+	P	17.02	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	3000	Œufs de cailles	Quail eggs	+	P	18.24	32.72	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	3001	Œufs frais de poules BIO	Organic egg	+	P	17.05	35.88	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	+	P	16.69	35.19	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	4315	Œufs frais de poule	Fresh eggs	+	P	17.63	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	+	P	17.04	36.01	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	+	P	18.9	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	+	P	16.69	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a		
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	+	P	16.83	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA	5	a		
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid egg yolk	+	P	18.25	36.45	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b		
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid egg white	+	U	19.21	33.72	+	+p	+	+p	+p	/	+p	+p	+	PA	5	b		
2024	2999	Coule d'œuf entier pasteurisé	Pasteurized whole egg	+	P	18.21	34.79	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b		
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	+	P	34.41	32.56	+	+(21)	/	+p	+p	/	+p	+p	+	PA	5	b		
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	24.57	34.08	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b		
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	+	P	22.99	32.84	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b		
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	19.43	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b		
2025	113754	Œufs pochés	Poached eggs	+	P	20.09	34.57	+	+M	/	+p	+p	/	+p	+M	+	PA	5	b		
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	+	P	38.65	33.43	+	st	/	+p	+p	/	+p	+p	+	PA	5	b		
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	+	U	17.07	N/A	+	+p	+	+	+p	/	+p	+p	+	PA	5	b		
2024	4307	Poudre de blanc d'œuf	Egg white powder	+	U	17.14	34.73	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c		
2024	4308	Poudre de blanc d'œuf	Egg white powder	+	U	17.26	35.11	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c		
2025	115083	Poudre d'œuf entier	Whole egg powder	+	U	34.21	32.71	+	+(1)	+	+p	+p		+p	+p	+	PA	5	c		
2025	115085	Poudre d'œuf entier	Whole egg powder	+	U	40.48/ N/A/ N/A	33.16/ 32.35/ 32.67	+/-/-	st	/	st	st	/	st	st	-	PA _{FP(alt)}	5	c		
2025	115086	Poudre d'œuf entier	Whole egg powder	+	U	N/A	32.73	-	st	/	st	st	/	-C	st	-	ND	5	c		
2025	115087	Poudre de blanc d'œuf	Egg white powder	-	U	39	33	+	st	/	+p	+p	+	+p	+p	+	PD	5	c		

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EGGS AND EGG PRODUCTS																					
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				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2025	115088	Poudre de blanc d'œuf	Egg white powder	-	U	21.83	33.06	+	+p	+ (latex+, API+)	+p	+p	/	+p	+p	+	PD	5	c		
2025	117377	Poudre d'œuf entier	Whole egg powder	+	U	21.68	33.32	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c		
2025	117378	Poudre d'œuf entier	Whole egg powder	+	U	24.93	32.33	+	+p	+	+p	+p	/	+M	+p	+	PA	5	c		
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	+	U	20.38	35.79	+	+M	+	+p	+p	/	+p	+M	+	PA	5	c		
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	+	U	20.08	36.17	+	+M	+	+p	+p	/	+p	+M	+	PA	5	c		
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	+	U	20.67	36.23	+	+M	+	+p	+p	/	+p	+M	+	PA	5	c		
2025	117382	Poudre d'œuf entier	Whole egg powder	+	U	19.02	34.81	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c		

PET FOOD AND ANIMAL FEED																					
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				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies		Typical colonies														
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	-	P	N/A	33.1	-	-C	/	st	st	/	st	st	-	NA	6	a		
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	+	P	21.68	33.16	+	+M	/	+p	+p	/	+p	+p	+	PA	6	a		
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	+	P	18.34	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a		
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	+	P	18.24	34.15	+	+p	/	+M	+p	/	+p	+p	+	PA	6	a		
2024	4313	Menu complet perruches	Complete menu for budgies	+	P	22.29	32.62	+	+m/+	/	+1/2	+M	/	+p	+p	+	PA	6	a		
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	+	P	22.17	33.31	+	+m/+	/	+M	+M	/	+M	+p	+	PA	6	a		
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	+	P	17.88	34.67	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a		
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	+	P	34.53	33.11	+	+ (1)	/	+m	+1/2	/	+1/2	+M	+	PA	6	a		
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	+	P	21.23	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a		
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	+	P	37.52	32.78	+	-A	/	+m	+m	/	M	+M	+	PA	6	a		
2025	117358	Aliment composé hamsters	Composite food for hamsters	+	P	32.46	32.83	+	-A	/	+1/2	+1/2	/	+M	+M	+	PA	6	a		
2025	117359	Croquettes chat senior	Kibbles for cat	+	P	29.48	32.55	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a		
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	+	P	26.26	32.31	+	+1/2	/	+M	+p	/	+M	+p	+	PA	6	a		
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	-	P	N/A	30.89	-	-C	/	-A	-A	/	-A	-A	-	NA	6	b		
2024	4292	Coex HBO	Animal feed product	+	P	16.63	36.18	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b		
2024	4294	Tourteaux de tournesol	Sunflower meal	+	P	22.97	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b		
2024	4295	Tourteaux de colza	Rape seed cake	+	P	20.94	34.47	+	+p	/	+M	+M	/	+p	+p	+	PA	6	b		
2025	115482	Aliment porc	Pork feed	+	P	28.88	32.64	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b		
2025	117370	Flocons d'orge	Barley flakes	+	P	20.37	34.03	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b		
2025	117919	Blé	Wheat	+	P	38.21	33.3	+	-A	/	+1/2	+M	/	+M	+M	+	PA	6	b		
2025	117920	Tourteaux de colza	Rapeseed meal	+	P	16.92	36.21	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b		
2025	117921	Mélanges granules veaux	Mixture for calves	+	P	27.77	33.25	+	-A	/	+M	+M	/	+M	+M	+	PA	6	b		
2024	4299	Poudre de protéines animales	Animal protein powder	+	U	18.71	33.4	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	+	U	19.2	33.64	+	+p	+	+p	+M	/	+p	+p	+	PA	6	c		
2024	4303	Poudre de tourteaux de sésame BIO toasté	Sesame cake powder	-	U	21.2	32.63	+	-C	/	+M	+md/+	/	+1/2	+1/2d	+	PD	6	c		
2024	4304	Poudre de tourteaux de soja	Soya cake powder	+	U	N/A	32.19	-	-B	/	-C	-C	/	-A	-C	-	ND	6	c		
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	-	U	16.27	35.98	+	+p	+	+p	+p	/	+p	+p	+	PD	6	c		
2025	115489	Avoine	Oats	+	P	28.96	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c		
2025	115491	Farine petfood S24	Petfood flour	+	U	N/A	33.34	-	st	/	st	st	/	st	st	-	ND	6	c		

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PET FOOD AND ANIMAL FEED																					
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						Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2025	115495	Issues céréales	Cereals	-	U	N/A	33.34	-	+m	- (x5) API –x5	-A	-A	/	-A	-A	-	NA	6	c		
2025	115886	Farine petfood S25	Petfood flour	+	U	39.56/ 38.55/ 39.23	33.34/ 32.21/ 32.41	+ / + / +	st	/	st	st	/	st	st	-	ND	6	c		
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	-	U	N/A	32.9	-	st	/	st	st	/	st	st	-	NA	6	c		
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	-	U	N/A	33.16	-	st	/	st	st	/	st	st	-	NA	6	c		
2025	115890	Farine maïs/orge	Corn/barley flour	-	U	N/A	33.21	-	-B	/	-A	-B	/	-A	-A	-	NA	6	c		
2025	117371	Poudre de tourteaux de colza	Rape cake powder	+	U	23.55	33.72	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		
2025	117372	Poudre poule pondeuse	Laying hen powder	-	U	36.05	32.86	+	+1/2	+	+1/2	+M	/	+1/2	+M	+	PD	6	c		
2025	117373	Poudre de protéines animales	Animal protein powder	+	U	24.37	32.21	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		
2025	117374	Poudre de tourteaux de soja	Soya cake powder	+	U	19.06	36	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		
2025	117375	Poudre tourteaux de colza	Rapeseed meal powder	+	U	23.72	32.85	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		
2025	117376	Poudre tourteaux de colza	Rapeseed meal powder	+	U	27.34	32.71	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c		

PRODUCTION ENVIRONMENTAL SAMPLES																					
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						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						Salmonella (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
	Cq	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies														
2024	3005	Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	18.65	34.55	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a		
2024	3006	Chiffonnette casquette après lavage (industrie laitière)	Wipe after cleaning (dairy product industry)	+	P	17.08	36.07	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a		
2024	3007	Chiffonnette tapis avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	18.34	34.24	+	+M	/	+p	+p	/	+p	+p	+	PA	7	a		
2024	3008	Eponge sol chambre froide après nettoyage (fromagerie)	Sponge after cleaning (cheese dairy)	+	P	20.71	33.52	+	+M	/	+p	+p	/	+p	+p	+	PA	7	a		
2024	4331	Lingette cutter pâté de campagne avant nettoyage	Wipe before cleaning (pork industry)	+	P	21.36	32.21	+	+1/2	/	+M	+M	/	+M	+M	+	PA	7	a		
2024	4332	Lingette guide sertissage avant nettoyage	Wipe before cleaning (fish industry)	+	P	19.05	33.56	+	+p	/	+M	+p	/	+p	+p	+	PA	7	a		
2024	4334	Lingette steak végétal après désinfection	Wipe after disinfection (vegetable industry)	+	P	23.04	32.15	+	+m	/	+M	+p	/	+M	+p	+	PA	7	a		
2024	4335	Lingette cutter mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	+	P	20.34	33.29	+	+1/2	/	+M	+M	/	+M	+M	+	PA	7	a		
2025	113764	Chiffonnette hall techno table TA14 mousse de foie avant nettoyage	Wipe before cleaning (meat industry)	+	P	18.32	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a		
2025	113765	Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)	Wipe before cleaning (dairy product industry)	+	P	22.49	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA	7	a		
2024	3077	Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	17.8	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	3078	Eau de siphon salle de fabrication après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	20.79	32.89	+	+m	/	+M	+p	/	+1/2	+1/2	+	PA	7	b		
2024	3079	Eau de lavage après nettoyage (industrie laitière)	Process water after cleaning (dairy industry)	+	P	17.65	34.15	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	3080	Eau de process après nettoaye (production de brioche)	Process water after cleaning (pastry product)	+	P	18.37	34.26	+	+M	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	3081	Eau de rinçage avant nettoyage (production madeleine)	Process water before cleaning (pastry product)	+	P	17.51	35.97	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	4325	Eau production poisson avant nettoyage	Process water before cleaning (fish)	+	P	20.31	33.55	+	+p	/	+M	+p	/	+p	+p	+	PA	7	b		
2024	4326	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (salmon)	+	P	19.7	33.52	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		

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

PRODUCTION ENVIRONMENTAL SAMPLES																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check <i>Salmonella</i>													Category	Type		
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C + storage 72h at 5°C±3°C															
						PCR result + 72h			Confirmation											Agree- ment	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS = ISO 6579-1			Streaking after subculture in MKTTn broth = ISO 6579-1		All confirmatory tests	CFX Opus DW				
						<i>Salmonella</i> (Cq)	IPC	Result	RAPID' <i>Salmonella</i>		XLD	RAPID' <i>Salmonella</i>	Latex if necessary	XLD	RAPID' <i>Salmonella</i>						
Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Typical colonies	Typical colonies																
2024	4327	Eau de rinçage porc saumuré jambon avant nettoyage	Rinse water before cleaning (cured pork ham)	+	P	20.08	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	4328	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (liver mousse)	+	P	18.22	33.65	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	4329	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (pea protein liver mousse)	+	P	18.59	33.25	+	+p	/	+p	+p	/	+p	+p	+	PA	7	b		
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	-	U	17.85	35.18	+	+p	+	+p	+p	/	+p	+p	+	PD	7	c		
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	+	U	17.47	N/A	+	+p	+	+p	+p	/	+p	+p	+	PA	7	c		
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	+	U	19.83	33.28	+	+p	+	+p	+p	/	+p	+p	+	PA	7	c		
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	+	U	17.51	34.41	+	+p	+	+p	+p	/	+p	+p	+	PA	7	c		
2024	4319	Déchets de découpe de porc	Residues of pork cutting	+	P	21.8	32.03	+	+M	/	+p	+p	/	+M	+p	+	PA	7	c		
2024	4320	Déchets sol sortie parmentier	Residues of pamentier	+	P	20.42	32.75	+	+M	/	+M	+M	/	+M	+p	+	PA	7	c		
2024	4321	Déchets effilochés de bœuf	Residues of shredded beef	+	P	20.27	33.28	+	+M	/	+p	+M	/	+p	+p	+	PA	7	c		
2024	4322	Déchets sardines	Residues of sardine	+	P	22.62	N/A	+	+M	/	+p	+p	/	+M	+p	+	PA	7	c		
2024	4323	Déchets saumon trancheur	Residues of salmon	+	P	17.77	33.5	+	+M	/	+p	+p	/	+p	+p	+	PA	7	c		
2025	115774	Déchets sauce champignon	Mushroom sauce waste	+	P	17.12	34.9	+	+M	/	+M	+M	/	+m	+1/2	+	PA	7	c		
2025	115776	Déchets carottes	Carrot waste	+	P	18.93	34.73	+	+p	/	+P	+M	/	+P	+P	+	PA	7	c		
2025	115777	Déchets éffiloché bœuf	Beef shredded waste	+	P	21.06	33.52	+	+M	/	+P	+P	/	+P	+M	+	PA	7	c		

Extension study performed by Microsept (2025)

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C							Category	Type
				EZ Check PCR Test			RSALM		Result	Agreement		
				Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM				
2025	2976260	Cocoa beans brand 1	P	+ 29,39	/	/	+ (AH)	+	P	PA	8	a
2025	2976261	Cocoa beans brand 2	A	+ 26,82	/	/	+ (BH)	+	P	PD	8	a
2025	2976262	Cocoa nibs	P	+ 24,25	/	/	+ (BH)	+	P	PA	8	a
2025	2976263	Cocoa mass brand 1	P	+ 23,26	/	/	+ (BH)	+	P	PA	8	a
2025	2976264	Cocoa mass brand 2	P	+ 25,79	/	/	+ (BH)	+	P	PA	8	a
2025	2976265	Raw cocoa powder alkalized 11,5 % FAT	P	+ 36,30	/	/	+ (BM)	+	P	PA	8	a
2025	2976266	Raw cocoa powder alkalized 23 % FAT	P	Inhibition	-	-	Æ	/	A	ND	8	a
2025	2976267	Cocoa beans Ecoidées	P	-	-	-	Æ	/	A	ND	8	a
2025	3054712	Organic cocoa butter	P	+ 16,79	+ 20,17	/	+ (AM)	+	P	PA	8	a
2025	3054713	Organic cocoa nibs brand 1	P	Inhibition	+ 22,19	/	+ (BM)	+	P	PA	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	P	+ 24,63	+ 24,60	/	+ (AL)	+	P	PA	8	a
2025	3054715	Organic cocoa nibs brand 2	P	+ 25,27	+ 22,52	/	+ (BH)	+	P	PA	8	a
2025	3054716	Organic cocoa butter	A	/	/	/	/	/	A	NA	8	a
2025	3054717	Organic cocoa nibs brand 1	A	/	/	/	/	/	A	NA	8	a
2025	3054718	Organic cocoa beans brand 4 46,3% FAT	A	/	/	/	/	/	A	NA	8	a
2025	3054719	Organic cocoa nibs brand 2	A	/	/	/	/	/	A	NA	8	a
2025	3054720	Organic cocoa nibs brand 3	A	/	/	/	/	/	A	NA	8	a
2025	3054721	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054722	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054723	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054724	Organic cocoa mass	A	/	/	/	/	/	A	NA	8	a
2025	3054725	Organic cocoa mass	A	/	/	/	/	/	A	NA	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	P	Inhibition	+ 26,23	+ 24,35	+ (AH)	+	P	PA	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	P	Inhibition	+ 25,60	+ 23,61	+ (AH)	+	P	PA	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	P	Inhibition	-	-	Ø	/	A	ND	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	A	Inhibition	+ 26,37	+ 24,64	+ (BH)	+	P	PD	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	P	Inhibition	+ 26,14	+ 24,17	+ (AH)	+	P	PA	8	b
2025	3054708	Alkalized chocolate powder 20% FAT	P	Inhibition	+ 25,37	+ 23,72	+ (BH)	+	P	PA	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	P	Inhibition	+ 38,15	+ 36,33	+ (AL)	+	P	PA	8	b
2025	3054710	Organic chocolate powder 1 11% FAT	P	Inhibition	+ 25,75	+ 24,6	+ (AH)	+	P	PA	8	b
2025	3054711	Organic chocolate powder 2 11% FAT	P	Inhibition	+ 24,47	+ 23,04	+ (AH)	+	P	PA	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	P	Inhibition	-	-	/	/	A	ND	8	b
2025	3042684	Organic alkalized chocolate powder 21% FAT	A	/	/	/	/	/	A	/	8	b

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C							Category	Type
				EZ Check PCR Test			RSALM		Result	Agreement		
				Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM				
2025	3042685	Organic alkalized chocolate powder 1 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042686	Organic alkalized chocolate powder 2 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042687	Alkalized chocolate powder 1 21% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042688	Alkalized chocolate powder 2 21% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042689	Alkalized chocolate powder 20% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042690	Organic chocolate powder 11,5% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042691	Organic chocolate powder 1 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042692	Organic chocolate powder 2 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042693	Organic alkalized chocolate powder 23% FAT	A	/	/	/	/	/	A	/	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	A	+ 38,06	/	/	+ (AL)	+	P	PD	8	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	P	+ 24,26	/	/	+ (BM)	+	P	PA	8	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	P	+ 32,04	/	/	+ (AL)	+	P	PA	8	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	P	+ 23,77	/	/	+ (BM)	+	P	PA	8	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	P	-	/	/	Ø	/	A	ND	8	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	P	+ 28,45	/	/	+ (AM)	+	P	PA	8	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	P	+ 28,46	/	/	+ (BM)	+	P	PA	8	c
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	P	+ 29,06	/	/	+ (AL)	+	P	PA	8	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	P	-	/	/	- (EL)	/	A	ND	8	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	P	+ 22,17	/	/	+ (BM)	+	P	PA	8	c
2025	3071853	Ferrero rocher 42,7% FAT	P	+ 32,95	/	/	+ (AM)	+	P	PA	8	c
2025	3071854	Rocher Suchard 35% FAT	A	+ 26,46	/	/	+ (AM)	+	P	PD	8	c
2025	3308326	Ferrero rocher 42,7% FAT	A	+ 32,95	/	/	+ (AM)	/	P	PD	8	c
2025	3308327	Rocher Suchard 35% FAT	A	+ 26,46	/	/	+ (AM)	/	P	PD	8	c
2025	3071857	Orangettes Chevalier d'Argouges	P	-	/	/	Ø	Ø	A	ND	8	c
2025	3071858	Orangettes K-Delice	P	-	/	/	Ø	Ø	A	ND	8	c
2025	3005882	Milk chocolate bar with 45% cocoa 41% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005883	Dark chocolate bar with 72% cocoa 39% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005884	Dark chocolate bar with 65% cocoa 34% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005885	Dark chocolate bar with 52% cocoa 30% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005886	Dark chocolate bar with 85% cocoa 43% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005887	Milk chocolate bar with 30% cocoa 32% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005888	Milk chocolate bar with 39% cocoa 34% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005889	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005890	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005891	Dark chocolate bar with almonds with 85% cocoa 35% FAT	A	/	/	/	/	/	A	NA	8	c

Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check <i>Salmonella</i> BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C							Category	Type
				EZ Check PCR Test			RSALM		Result	Agreement		
			Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test				
2025	3071851	Ferrero rocher 42,7% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3071852	Rocher Suchard 35% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3071855	Orangettes Chevalier d'Argouges	A	/	/	/	/	/	A	NA	8	c
2025	3071856	Orangettes K-Delice	A	/	/	/	/	/	A	NA	8	c

Appendix 5 – Relative level of detection study: raw data

Matrix : Raw ground beef
Strain : S. Typhimurium A00C060
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 2.9 x 10³ UFC/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ Check <i>Salmonella</i> - BPW - 18h at 34-38°C										Final result	Number positive samples/Total
			BPW enrichment broth						PCR result-18h			Confirmation								
									CFX OPUS (DeepWell)			Direct streaking			Streaking after subculture = ISO 6579-1		All confirmatory tests			
			RVS both		MKTTn broth		Final result		Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking	Confirmation results					
			XLD	ASAP	XLD	ASAP						Typical colonies								
3849	0	/	-A	-B	-A	-B	-	0/5	N/A	32.51	-	-A	/	-	/	-		-	0/5	
3850			-A	-A	-A	-A	-		N/A	32.21	-	-A	/	-	/	-	-			
3851			-A	-B	-A	-B	-		N/A	32.22	-	-A	/	-	/	-	-			
3852			-A	-A	-A	-B	-		N/A	32.17	-	-A	/	-	/	-	-			
3853			-A	-A	-A	-A	-		N/A	32.36	-	-A	/	-	/	-	-			
3854	Low	1.16	-A	-A	-A	-B	-	14/20	N/A	32.26	-	-A	/	-	/	-	-	14/20		
3855			+M	+M	+M	+M	+		24.54	31.78	+	+m	+	+	+	+	+			
3856			+M	+M	+M	+M	+		20.99	32.88	+	+1/2	+	+	+	+	+			
3857			+M	+M	+M	+M	+		21.06	32.18	+	+1/2	+	+	+	+	+			
3858			+M	+M	+M	+M	+		21.26	32.58	+	+1/2	+	+	+	+	+			
3859			-A	-A	-A	-A	-		N/A	32.04	-	-A	/	-	/	-	-			
3860			+M	+M	+M	+M	+		20.02	32.54	+	+M	+	+	+	+	+			
3861			-A	-A	-A	-A	-		N/A	32.17	-	-A	/	-	/	-	-			
3862			+M	+M	+1/2	+1/2	+		22.47	32.28	+	+1/2	+	+	+	+	+			
3863			+M	+M	+M	+M	+		22.22	32.39	+	+1/2	+	+	+	+	+			
3864			+M	+M	+1/2	+M	+		20.95	33.00	+	+1/2	+	+	+	+	+			
3865			-A	-A	-A	-A	-		N/A	32.36	-	-A	/	-	/	-	-			
3866			+M	+M	+M	+1/2	+		21.79	32.91	+	+1/2	+	+	+	+	+			
3867			+M	+M	+M	+M	+		23.09	31.99	+	+1/2	+	+	+	+	+			
3868			+M	+M	+1/2	+1/2	+		22.31	32.38	+	+1/2	+	+	+	+	+			
3869			+M	+M	+1/2	+1/2	+		26.17	33.35	+	+m/+	+	+	+	+	+			
3870			-A	-B	-A	-A	-		N/A	33.79	-	-A	/	-	/	-	-			
3871			+M	+M	+M	+M	+		20.86	35.24	+	+1/2	+	+	+	+	+			
3872			-A	-A	-A	-B	-		N/A	33.66	-	-A	/	-	/	-	-			
3873			+M	+M	+M	+1/2	+		24.59	33.19	+	+m/+	+	+	+	+	+			
3874	High	4.22	+M	+M	+1/2	+1/2	+	5/5	22.23	33.81	+	+m	+	+	+	+	+	5/5		
3875			+M	+M	+M	+1/2	+		20.12	37.76	+	+1/2	+	+	+	+	+			
3876			+M	+M	+M	+1/2	+		19.97	N/A	+	+1/2	+	+	+	+	+			
3877			+M	+M	+1/2	+1/2	+		22.90	32.61	+	+1/2	+	+	+	+	+			
3878			+M	+M	+1/2	+1/2	+		22.67	33.01	+	+1/2	+	+	+	+	+			

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

Matrix : Poultry
Strain : S. Kentucky 2000S06
Seeding 48-72 h at 5 ± 3°C

Aerobic mesophilic flora : 2.2 x 10⁸ CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method*					Number positive samples/Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C																
									PCR result-18h						Confirmation						Final result		Number positive samples/Total		
			CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests												
			BPW enrichment broth						RAPID <i>Salmonella</i>	Confirmation results	Final result direct streaking	Confirmation results													
			RVS both		MKTTn broth		Final result							<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	Typical colonies					
XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>																CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol			
116683	0	/	-A	-A	-A	+1/2	-	0/5	N/A/N/A*	N/A/33.36*	i/-*	N/A	32.56	-	ni/+	-	-	-	-	-	-	-	0/5	0/5	
116684			+m	-A	-A	-A	-		N/A/N/A*	N/A/33.3*	i/-*	N/A	32.20	-	-A	/	-	-	-	-	-	-			
116685			ni/-	-A	-A	-A	-		N/A/N/A*	N/A/33.01*	i/-*	N/A	32.23	-	-A	/	-	/	-	-	-	-			
116686			+m	-A	ni/-	-A	-		N/A/N/A*	N/A/33.06*	i/-*	N/A	32.47	-	-A	/	-	-	-	-	-	-			
116687			+m	-A	ni/-	-A	-		N/A/N/A*	N/A/33.15*	i/-*	N/A	32.38	-	-A	/	-	-	-	-	-	-			-
116688	Low	0.84	+1/2	+1/2	+M	+M	+	5/20	N/A/38.02*	N/A/32.97*	i/+*	32.77	32.01	+	+m	+	+	+	+	+	+	+	5/20	5/20	
116689			+m	-A	ni/+	-A	-		N/A/N/A*	N/A/33.04*	i/-*	N/A	31.96	-	-A	/	-	-	-	-	-	-			
116690			-A	-A	ni/+	-A	-		N/A/N/A*	N/A/33.68*	i/-*	N/A	32.26	-	-A	/	-	-	-	-	-	-			-
116691			-A	-A	-A	-A	-		N/A	32.88	-	N/A	32.27	-	-A	/	-	/	-	-	-	-			-
116692			+m	-A	ni/+	-A	-		N/A	32.34	-	N/A	32.28	-	-A	/	-	-	-	-	-	-			-
116693			+m	-A	-A	-A	-		N/A	32.44	-	N/A	32.42	-	-A	/	-	-	-	-	-	-			-
116694			+M	+p	+M	+p	+		30.22	31.98	+	30.46	32.33	+	ni/+	+	+	+	+	+	+	+			+
116695			ni/-	-B	-A	-A	-		N/A	32.05	-	N/A	32.30	-	-A	/	-	/	-	-	-	-			-
116696			+m	-B	-A	-A	-		N/A	32.41	-	N/A	32.36	-	-A	/	-	-	-	-	-	-			-
116697			-A	-B	-A	-A	-		N/A	32.18	-	N/A	32.51	-	ni/-	/	-	/	-	-	-	-			-
116698			ni/-	-A	-A	-C	-		N/A	32.65	-	N/A	32.21	-	ni/-	/	-	/	-	-	-	-			-
116699			+1/2	+1/2	+M	+M	+		37.28	32.04	+	36.79	32.76	+	ni//+	+	+	+	+	+	+	+			+
116700			+1/2	+M	+M	+p	+		32.11	32.16	+	32.90	32.25	+	ni/+	+	+	+	+	+	+	+			+
116701			-A	-A	ni/+	-A	-		N/A	32.29	-	N/A	32.19	-	-B	/	-	-	-	-	-	-			-
116702			-A	-A	-A	-A	-		N/A	31.78	-	N/A	32.44	-	-A	/	-	/	-	-	-	-			-
116703			-A	-A	-A	-B	-		N/A	32.04	-	N/A	32.31	-	ni/-	/	-	/	-	-	-	-			-
116704			-A	-A	-A	-A	-		N/A	32.37	-	N/A	32.33	-	-A	/	-	/	-	-	-	-			-
116705			-A	-A	ni/+	-A	-		N/A	32.43	-	N/A	32.45	-	-A	/	-	-	-	-	-	-			-
116706			ni/-	-A	ni/-	-A	-		N/A	33.32	-	N/A	32.51	-	ni/-	/	-	/	-	-	-	-			-
116707			+M	+M	+M	+M	+		29.86	32.12	+	30.66	32.62	+	ni/+	+	+	+	+	+	+	+			+
116708	High	3.35	+M	+M	+M	+M	+	4/5	33.46	32.24	+	N/A/ N/A*/ N/A*/ 38.84*/ 37.97	N/A/ 33.41*/ 33.52*/ 33.44*/ 33.3	i/-*/-*/+*/+	ni/+	+	+	+	+	+	+	-	4/5	3/5	
116709			+M	+M	+M	+M	+		29.51	31.91	+	32.44	N/A	+	ni/+	+	+	+	+	+	+	+			
116710			+M	+M	+M	+M	+		30.49	32.03	+	41.37	N/A	+	+m	+	+	+	+	+	+	+			
116711			-A	-A	ni/+	-A	-		N/A	31.99	-	N/A/ N/A*	N/A/ 32.63*	i/-*	ni/-	/	-	-	-	-	-	-			-
116712			+M	+M	+M	+M	+		27.48	31.87	+	N/A/ 33.01*	N/A/ 32.58*	i/+*	ni/+	+	+	+	+	+	+	+			

* Dilution 1/10 of the extract in water prior to PCR testing

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

Matrix : Raw milk (Brand A)

Strain : S.Ohio Ad1482

Seeding 48-72 h at 5 ± 3°CAerobic mesophilic flora : 2.1 x 10⁷ CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method*					Number positive samples/ Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C														Final result		Number positive samples/Total	
									PCR result-18h						Confirmation											
			BPW enrichment broth						CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests							
			RVS both		MKTTn broth		Final result		<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking	Confirmation results								
			XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>									Typical colonies											
116940	0	/	-A	-B	-A	-B	-	N/A	32.19	-	N/A	34.39	-	-B	/	-	/	-		-	-	0/5	0/5			
116941			-A	-B	-A	-B	-	N/A	32.36	-	N/A	33.68	-	-B	/	-	/	-	-	-						
116942			-B	-B	-A	-C	-	N/A	32.17	-	N/A	33.44	-	-B	/	-	/	-	-	-						
116943			-A	-B	-B	-B	-	N/A	32.15	-	N/A	33.63	-	-B	/	-	/	-	-	-						
116944			-B	-A	-A	-B	-	N/A	32.38	-	N/A	33.81	-	-B	/	-	/	-	-	-						
116945	Low	0.82	+1/2	+M	+M	+M	+	34.35	32.25	+	35.28	33.52	+	-B	/	-	+	+	+	+	12/20	12/20				
116946			-A	-A	-A	-B	-	N/A	32.36	-	N/A	33.57	-	-B	/	-	/	-	-	-						
116947			+M	+M	+M	+p	+	31.97	32.21	+	32.55	33.55	+	-B	/	-	+	+	+	+						
116948			+1/2	+M	+1/2	+p	+	N/A/ 41.08*/ 36.05	N/A/ 32.37*/ 33.45	i/+*/+	N/A/ N/A* /38.55	N/A/ 31.95*/ 34.33	i/-*/+	-B	/	-	+	+	+	+						
116949			+M	+M	+M	+p	+	N/A/ 37.99*/ 34.43	N/A/ 32.49*/ 33.3	i/+*/+	N/A/ 38.1*/ 34.59	N/A/ 32.26*/ 33.86	i/+*/+	-A	/	-	+	+	+	+						
116950			-A	-A	-B	-B	-	N/A/ N/A*/ N/A	N/A/ 32.88*/ 33.11	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.13*/ 33.36	i/-*/-	-A	/	-	/	-	-	-						
116951			+M	+M	+M	+p	+	N/A/ 38.2*/ 34.39	N/A/ 32.38*/ 33.25	i/+*/+	N/A/ N/A*/ 36.4	N/ A/32.09 */ 33.33	i/-*/+	-B	/	-	+	+	+	+						
116952			-A	-A	-A	-B	-	N/A/ N/A*/ N/A	N/A/ 32.28*/ 33.15	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.18*/ 33.66	i/-*/-	-A	/	-	/	-	-	-						
116953			+M	+M	+1/2	+p	+	N/A/ 40.51*/ 34.95	N/ A/ 32.35*/ 33.53	i/+*/+	N/A/ 38.45*/ 35.47	N/A/ 32.28*/ 33.59	i/+*/+	-B	/	-	+	+	+	+						
116954			-A	-B	-B	-B	-	N/A/ N/A*/ N/A	N/A/ 32.16*/ 33.17	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.23*/ 33.49	i/-*/-	-A	/	-	/	-	-	-						
116955			-B	-A	-A	-B	-	N/A/ N/A*/ N/A	N/A/ 32.45*/ N/A	i/-*/-	N/A/ N/A*/ 40.5	N/A/ 32.4*/ 33.69	i/-*/+	-B	/	-	/	-	-	-						
116956			+M	+M	+M	+p	+	34.93	33.23	+	44.19	35.53	+	-A	/	-	+	+	+	+						
116957			-B	-A	-B	-C	-	N/A	33.23	-	N/A	32.65	-	-A	/	-	/	-	-	-						
116958			-B	-A	-B	-B	-	N/A	33.38	-	N/A	33.01	-	-A	/	-	/	-	-	-						
116959			+1/2	+M	+M	+p	+	33.61	32.39	+	34.01	32.33	+	-A	/	-	+	+	+	+						
116960			-B	-A	-A	-B	-	41.11/ 38.1/ 39.82	32.52/ 32.37/ 33.76	+/+*/+	N/A	33.62	-	-B	/	-	/	-	-	-						

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

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method*					Number positive samples/ Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C											
									PCR result-18h					Confirmation					Final result	
			CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests							
														BPW enrichment broth		RVS both		MKTn broth		
			XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	CFX Opus DW		CFX Opus DW with FDRS protocol**	CFX Opus DW	CFX Opus DW with FDRS protocol**									
116961			+1/2	+p	+M	+p	+	36.77	32.50	+	N/A/ N/A*/ 37.29	N/A/ 32.23*/ 33.24	i/-*/+	-B	/	-	+	+	+	+
116962			+M	+p	+M	+p	+	30.04	32.37	+	N/A/ 33.62*/ 30.39	N/A/ 32.08*/ 33.25	i/+*/+	+m (1)	+	+	+	+	+	+
116963			+M	+m	-A	+p	+	36.55	32.95	+	N/A/ N/A*/40	N/A/ 31.96*/ 33.49	i/-*/+	-B	/	-	+	+	+	+
116964			+1/2	+M	+1/2	+M	+	34.29	33.28	+	N/A/ N/A*/ 36.79	N/A/ 31.92*/ 34.35	i/-*/+	-B	/	-	+	+	+	+
116965			High	3.50	+m	+M	+m	+M	+	39.15	33.18	+	N/A/ N/A*/ N/A	N/A/ 31.95*/ 33.92	i/-*/-	-A	/	-	+	+
116966	-A	+M			+m	-B	+	N/A/ N/A/ N/A	33.01/ 34.08/ 34.02	-/-/-	N/A/ N/A*/ N/A	N/A/ 32.27*/ 33.88	i/-*/-	-B	/	-	+	+	-	-
116967	+M	+M			+M	+p	+	33.72	32.59	+	N/A/ 38.53*/3 5.26	N/A/ 32.23*/ 34.17	i/+*/+	-A	/	-	+	+	+	+
116968	+M	+M			+M	+p	+	35.78	32.84	+	N/A/ N/A*/ 37.47	N/A/ 32.28*/ 34.18	i/-*/+	-A	/	-	+	+	+	+
116969	+1/2	+p			+M	+M	+	34.75	33.13	+	N/A/ NA*/ 35.41	N/A/ 33.39*/ 33.79	i/-*/+	-A	/	-	+	+	+	+

* Dilution 1/10 of the extract in water prior to PCR testing

** The results of the retest without 1/10 dilution were taken into account for the calculation

Matrix : Deli salad
Strain : S. Enteritidis ATCC BAA-1045
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 7.3 x 10² CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1 method*					Number positive samples/ Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C														
				BPW enrichment broth						PCR result-18h						Confirmation				Final result		Number positive samples/Total		
										CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1					All confirmatory tests
				RVS both		MKTTn broth		Final result		<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking	Confirmation results					
				XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>									Typical colonies				CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol	
4718	0	/	/	st	st	st	st	-	0/5	N/A	32.88	-	N/A	33.12	-	st	/	-	/	-	-	-	0/5	0/5
4731				st	st	st	st	-		N/A	32.62	-	N/A	33.68	-	st	/	-	/	-	-	-		
4739				st	st	st	st	-		N/A	33.31	-	N/A	33.07	-	st	/	-	/	-	-	-		
4742				st	st	st	st	-		N/A	33.79	-	N/A	33.42	-	st	/	-	/	-	-	-		
4747				st	st	st	st	-		N/A	32.93	-	N/A	33.30	-	st	/	-	/	-	-	-		
4719	Low	1.57	0.64 [0.35; 1.06]	st	st	st	st	-	9/20	N/A	32.92	-	N/A	33.01	-	st	/	-	/	-	-	-	8/20	8/20
4721				+p	+p	+p	+p	+		27.47	32.43	+	27.71	32.49	+	+p	+	+	+	+	+			
4722				+p	+p	+p	+p	+		30.09	32.79	+	30.44	33.02	+	+p	+	+	+	+	+			
4723				st	st	st	st	-		N/A	33.01	-	N/A	33.30	-	st	/	-	/	-	-	-		
4724				st	st	st	st	-		N/A	33.10	-	N/A	33.20	-	st	/	-	/	-	-	-		
4725				+p	+p	+p	+p	+		N/A/ N/A/ N/A	33.24/ 33.62/ 34.6	-/-/-	N/A/ N/A/ N/A	33.56/ 33.66/ 33.87	-/-/-	st	/	-	+	+	-	-		
4726				+p	+p	+p	+p	+		24.13	32.63	+	24.88	32.06	+	+p	+	+	+	+	+			
4728				st	st	st	st	-		N/A	32.53	-	N/A	33.14	-	st	/	-	/	-	-	-		
4730				+p	+p	+p	+p	+		23.75	33.16	+	24.44	33.45	+	+p	+	+	+	+	+			
4733				st	st	st	st	-		N/A	33.21	-	N/A	33.83	-	st	/	-	/	-	-	-		
4734				st	st	st	st	-		N/A	32.42	-	N/A	33.04	-	st	/	-	/	-	-	-		
4735				st	st	st	st	-		N/A	32.67	-	N/A	33.37	-	st	/	-	/	-	-	-		
4737				st	st	st	st	-		N/A	32.69	-	N/A	33.29	-	-C	/	-	/	-	-	-		
4738				+p	+p	+p	+p	+		24.26	32.23	+	25.04	32.83	+	+p	+	+	+	+	+			
4740				+p	+p	+p	+p	+		32.22	32.78	+	32.94	33.07	+	+ (3)	+	+	+	+	+			
4741				+p	+p	+p	+p	+		22.80	33.19	+	23.65	33.66	+	+M	+	+	+	+	+			
4743				st	st	st	st	-		N/A	33.16	-	N/A	33.25	-	st	/	-	/	-	-	-		
4744				st	st	st	st	-		N/A	33.07	-	N/A	33.33	-	st	/	-	/	-	-	-		
4745				+p	+p	+p	+p	+		35.03	32.69	+	35.63	33.48	+	+ (1)	+	+	+	+	+			
4746				st	st	st	st	-		N/A	33.28	-	N/A	33.34	-	st	/	-	/	-	-	-		
4720	High	6.67	2.84 [1.54; 6.45]	+p	+p	+p	+p	+	5/5	23.81	32.79	+	24.57	33.10	+	+p	+	+	+	+	+	5/5	5/5	
4727				+p	+p	+p	+p	+		21.69	33.01	+	22.40	33.80	+	+p	+	+	+	+	+			
4729				+p	+p	+p	+p	+		21.47	32.69	+	22.44	33.71	+	+p	+	+	+	+	+			
4732				+p	+p	+p	+p	+		22.24	33.06	+	22.44	33.65	+	+p	+	+	+	+	+			
4736				+p	+p	+p	+p	+		23.27	32.24	+	24.30	33.61	+	+M	+	+	+	+	+			

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

Matrix : Bagged spinach
Strain : S. Lexington 2003S16
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 6.1 x 10⁸ CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C														Final result		Number positive samples/Total	
									PCR result-18h						Confirmation											
			CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1		All confirmatory tests												
			<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)		Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking	Confirmation results													
										Typical colonies																
			XLD	IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	Final result													CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol			
115930	0	/	-B	st	-A	-C	-	0/5	N/A	32.72	-	N/A	32.26	-	-A	/	-	/	-	-	-	-	0/5	0/5		
115931			-C	st	-B	-C	-		N/A	32.52	-	N/A	32.73	-	-A	/	-	/	-	-	-	-				
115932			st	st	st	st	-		N/A	32.50	-	N/A	32.37	-	-A	/	-	/	-	-	-	-				
115933			-(2)	st	-C	-C	-		N/A	32.72	-	N/A	32.52	-	-A	/	-	/	-	-	-	-				
115934			-(4)	st	-B	-C	-		N/A	32.74	-	N/A	32.43	-	-C	/	-	/	-	-	-	-			-	
115935	Low	0.68	-B	-(1)	-B	-C	-	10/20	N/A	32.70	-	N/A	32.58	-	-A	/	-	/	-	-	-	-	10/20	10/20		
115936			+M	+M	+1/2	+M	+		21.20	33.15	+	21.48	32.49	+	+M	+	+	+	+	+	+	+				
115937			+1/2	+M	+M	+M	+		20.87	33.26	+	21.26	33.06	+	+M	+	+	+	+	+	+	+				
115938			-C	st	-B	-C	-		N/A	32.64	-	N/A	32.50	-	-B	/	-	/	-	-	-	-				
115939			+M	+M	+M	+M	+		21.51	33.37	+	21.26	32.52	+	+M	+	+	+	+	+	+	+				
115940			-C	st	-A	-C	-		N/A	32.36	-	N/A	32.42	-	-A	/	-	/	-	-	-	-				
115941			st	st	-A	-C	-		N/A	32.36	-	N/A	32.18	-	-A	/	-	/	-	-	-	-				
115942			-C	-B	-A	-C	-		N/A	32.62	-	N/A	32.81	-	-B	/	-	/	-	-	-	-				
115943			+M	+p	+M	+M	+		21.18	33.10	+	21.31	33.10	+	+M	+	+	+	+	+	+	+				
115944			-B	-C	-A	-A	-		N/A	32.59	-	N/A	32.78	-	-A	/	-	/	-	-	-	-				
115945			-C	-(1)	-A	-C	-		N/A	32.47	-	N/A	32.40	-	-A	/	-	/	-	-	-	-				
115946			-C	-(1)	-A	-C	-		N/A	32.93	-	N/A	32.72	-	-A	/	-	/	-	-	-	-				
115947			+M	+p	+M	+M	+		22.05	33.03	+	21.82	32.27	+	+M	+	+	+	+	+	+	+				
115948			+M	+p	+M	+p	+		21.97	33.78	+	21.71	32.51	+	+M	+	+	+	+	+	+	+				
115949			st	st	-A	-B	-		N/A	32.68	-	N/A	32.34	-	-B	/	-	/	-	-	-	-				
115950			-C	st	-A	-B	-		N/A	32.79	-	N/A	32.63	-	-A	/	-	/	-	-	-	-				
115951			+M	+p	+M	+M	+		21.30	32.46	+	21.75	32.92	+	+M	+	+	+	+	+	+	+				
115952			+M	+p	+M	+M	+		21.58	32.56	+	21.89	32.43	+	+M	+	+	+	+	+	+	+				
115953			+M	+p	+M	+M	+		20.99	32.98	+	21.61	33.40	+	+M	+	+	+	+	+	+	+				
115954			+M	+M	+M	+M	+		21.21	33.03	+	21.30	33.20	+	+M	+	+	+	+	+	+	+				
115955	High	2.77	+1/2	+M	+M	+M	+	5/5	21.41	33.21	+	21.12	33.21	+	+M	+	+	+	+	+	+	5/5	5/5			
115956			+M	+M	+M	+M	+		21.50	33.82	+	21.57	32.63	+	+M	+	+	+	+	+	+					
115957			+M	+M	+M	+M	+		21.91	32.92	+	21.64	32.22	+	+m	+	+	+	+	+	+					
115958			+M	+p	+M	+M	+		20.94	32.72	+	21.21	33.02	+	+1/2	+	+	+	+	+	+					
115959			+M	+p	+M	+M	+		22.25	32.34	+	22.73	32.53	+	+M	+	+	+	+	+	+			+		

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

Matrix : Pasteurized whole liquid eggs
Strain : S. Havana Ad1728
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 1.5 x 10² CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method ♦					Number positive samples/Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C														
									PCR result-18h						Confirmation						Final result		Number positive samples/Total
			CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests										
			<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)		Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking		Confirmation results									
										XLD					IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	Final result	Typical colonies	CFX Opus DW	CFX Opus DW with FDRS protocol		
4420	0	/	st	st	st	st	-	0/5	N/A	32.30	-	N/A	32.46	-	st	/	-	/	-	-	-	0/5	0/5
4421			st	st	st	st	-		N/A	32.38	-	N/A	33.13	-	st	/	-	/	-	-	-		
4422			st	st	st	st	-		N/A	32.27	-	N/A	32.78	-	st	/	-	/	-	-	-		
4423			st	st	st	st	-		N/A	32.31	-	N/A	32.60	-	st	/	-	/	-	-	-		
4424			st	st	st	st	-		N/A	32.41	-	N/A	32.89	-	st	/	-	/	-	-	-		
4425	Low	0.91	st	st	st	st	-	10/20	N/A	32.40	-	N/A	32.55	-	st	/	-	/	-	-	-	10/20	10/20
4426			st	st	st	st	-		N/A	32.84	-	N/A	32.61	-	st	/	-	/	-	-	-		
4427			st	st	st	st	-		N/A	32.93	-	N/A	32.85	-	st	/	-	/	-	-	-		
4428			st	st	st	st	-		N/A	32.76	-	N/A	34.00	-	st	/	-	/	-	-	-		
4429			+p	+p	+p	+p	+		16.74	35.30	+	17.82	N/A	+	+p	+	+	+	+	+	+		
4430			-A	+M	-A	+p	+		16.60	34.90	+	17.16	N/A	+	+p	+	+	+	+	+	+		
4431			+p	+p	+p	+p	+		16.84	35.20	+	16.96	N/A	+	+p	+	+	+	+	+	+		
4432			st	st	st	st	-		N/A	32.36	-	N/A	33.07	-	st	/	-	/	-	-	-		
4433			+p	+M	+p	+p	+		16.86	34.83	+	17.00	40.27	+	+p	+	+	+	+	+	+		
4434			+p	+p	+p	+p	+		16.71	34.87	+	16.88	37.16	+	+p	+	+	+	+	+	+		
4435			+p	+p	+p	+p	+		16.99	35.28	+	17.36	N/A	+	+p	+	+	+	+	+	+		
4436			+p	+p	+p	+p	+		16.96	36.14	+	16.71	34.86	+	+p	+	+	+	+	+	+		
4437			+p	+p	+p	+p	+		16.78	36.01	+	16.35	34.85	+	+p	+	+	+	+	+	+		
4438			st	st	st	st	-		N/A	32.32	-	N/A	33.13	-	st	/	-	/	-	-	-		
4439			st	st	st	st	-		N/A	32.37	-	N/A	32.44	-	st	/	-	/	-	-	-		
4440			st	st	st	st	-		N/A	32.29	-	N/A	32.61	-	st	/	-	/	-	-	-		
4441			+p	+p	+p	+p	+		17.89	33.75	+	18.24	34.81	+	+p	+	+	+	+	+	+		
4442			+p	+p	+p	+p	+		16.82	35.00	+	16.58	36.25	+	+p	+	+	+	+	+	+		
4443			st	st	st	st	-		N/A	32.59	-	N/A	32.94	-	st	/	-	/	-	-	-		
4444			st	st	st	st	-		N/A	33.02	-	N/A	32.29	-	st	/	-	/	-	-	-		
4445	High	4.17	+p	+p	+p	+p	+	5/5	16.96	37.00	+	16.82	35.19	+	+p	+	+	+	+	+	+	5/5	5/5
4446			+p	+p	+p	+p	+		16.76	35.17	+	16.96	34.86	+	+p	+	+	+	+	+			
4447			+M	+p	+p	+p	+		16.74	36.28	+	17.10	35.21	+	+p	+	+	+	+	+			
4448			+p	+p	+p	+p	+		16.77	35.08	+	16.86	35.00	+	+p	+	+	+	+	+			
4449			+p	+p	+p	+p	+		16.87	35.40	+	17.36	35.22	+	+p	+	+	+	+	+	+		

Matrix : Dry kibbles for dogs
Strain : S. Derby Ad1878
Seeding protocol with lyophilized strain 2 weeks at room temperature
Aerobic mesophilic flora : 2.72 x 10¹ CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method*					Number positive samples/Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C																								
									PCR result-18h												Confirmation								Final result	Final result - With FDRS		Number positive samples/Total	
			CFX Opus DW			CFX Duet			CFX Opus DW - With FDRS			CFX Duet – With FDRS			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests														
			Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)		Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	Salmonella FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking		Confirmation results													
																XLD					IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	Final result	Typical colonies								
117692	0	/	st	st	st	st	-	0/5	N/A	33.04	-	N/A	33.12	-	N/A	34.02	-	N/A	34.09	-	st	/	-	/	-	-	-	-	-	0/5	0/5	0/5	0/5
117693			st	st	st	st	-		N/A	33.07	-	N/A	32.81	-	N/A	33.51	-	N/A	33.61	-	st	/	-	/	-	-	-	-					
117694			st	st	st	st	-		N/A	33.27	-	N/A	33.12	-	N/A	33.73	-	N/A	33.43	-	st	/	-	/	-	-	-	-					
117695			-B	-C	-C	-C	-		N/A	32.93	-	N/A	32.61	-	N/A	33.25	-	N/A	33.17	-	-C	/	-	/	-	-	-	-					
117696			st	st	st	st	-		N/A	33.17	-	N/A	33.12	-	N/A	33.00	-	N/A	33.36	-	st	/	-	/	-	-	-	-					
117930	Low	1.1	st	st	st	st	-	9/20	N/A	33.10	-	N/A	33.25	-	N/A	33.56	-	N/A	33.24	-	st	/	-	/	-	-	-	-	-	9/20	8/20	9/20	9/20
117931			+1/2	+M	+M	+M	+		23.98	33.27	+	23.84	33.15	+	23.52	32.86	+	23.53	32.66	+	+M	+	+	+	+	+	+						
117932			st	st	st	st	-		N/A	33.19	-	N/A	32.62	-	N/A	33.05	-	N/A	32.78	-	st	/	-	/	-	-	-	-					
117933			+p	+M	+p	st	+		21.30	33.64	+	21.18	33.78	+	21.15	33.47	+	21.16	34.09	+	+m/+	+	+	+	+	+	+	+					
117934			st	st	st	st	-		N/A	33.57	-	N/A	33.01	-	N/A	33.23	-	N/A	32.76	-	st	/	-	/	-	-	-	-					
117935			+p	-C	-C	st	+		24.24	32.60	+	24.36	33.07	+	24.41	33.05	+	24.39	32.72	+	+(3)/+	+	+	+	+	+	+	+					
117936			+p	+p	+p	+p	+		23.57	33.08	+	23.30	33.21	+	24.72	32.94	+	24.73	32.51	+	+M	+	+	+	+	+	+	+					
117937			st	st	st	st	-		N/A	32.99	-	N/A	33.11	-	N/A	33.35	-	N/A	33.52	-	st	/	-	/	-	-	-	-					
117938			-A	-C	st	st	-		N/A	33.27	-	N/A/N/A*	N/A/32.78*	i/-*	N/A	33.36	-	N/A	33.54	-	-C	/	-	/	-	-	-	-					
117939			st	st	st	st	-		N/A	33.12	-	N/A/N/A*	N/A/32.93*	i/-*	N/A	32.86	-	N/A	33.10	-	st	/	-	/	-	-	-	-					
117940			+p	+p	+p	+p	+		25.36	33.11	+	N/A/28.89*	N/A/33.23*	i/+*	26.03	32.57	+	26.29	32.94	+	+p	+	+	+	+	+	+						
117941			st	st	st	st	-		40.16	33.39	+	N/A/N/A*	N/A/33.1*	i/-*	N/A	32.96	-	N/A	32.98	-	st	/	-	/	-	-	-	-					
117942			+p	+p	+p	+p	+		28.35	32.83	+	N/A/32.15*	N/A/33.33*	i/+*	29.00	33.09	+	29.03	32.49	+	+p	+	+	+	+	+	+	+					
117943			+p	+p	+p	+p	+		24.61	32.90	+	N/A/N/A*/ 25.26/29.13*/ 29.34*	N/A/32.58*/ 33/32.83*/32.8*	i/-*/+/*	25.32	32.74	+	25.32	32.67	+	+p	+	+	+	+	+	-	+	+				
117944			st	st	st	st	-		N/A	33.03	-	N/A	33.20	-	N/A	33.48	-	N/A	33.35	-	st	/	-	/	-	-	-	-					
117945			st	st	st	st	-		N/A	33.04	-	N/A	33.44	-	N/A	33.94	-	N/A	33.27	-	st	/	-	/	-	-	-	-					
117946			st	st	st	st	-		N/A	33.59	-	N/A	32.70	-	N/A/N/A*	N/A/33.11*	i/-*	N/A	33.17	-	st	/	-	/	-	-	-	-					
117947			+p	+(3)	+(4)	st	+		24.25	32.80	+	23.92	N/A	+	N/A/29.83*	N/A/33.38*	i/+*	24.67	32.96	+	+(1)	+	+	+	+	+	+	+					
117948			st	st	st	st	-		N/A	33.30	-	N/A	33.07	-	N/A/N/A*	N/A/33.39*	i/-*	N/A	33.39	-	st	/	-	/	-	-	-	-					
117949			+p	+p	+p	+p	+		18.61	34.87	+	19.42	N/A	+	19.54	N/A	+	19.32	37.25	+	+p	+	+	+	+	+	+	+					
117717	High	4.58	+p	+p	+M	+p	+	5/5	23.09	32.87	+	23.20	33.31	+	23.67	33.21	+	24.03	34.39	+	+M	+	+	+	+	+	+	+	5/5	5/5	5/5	5/5	
117718			+p	-C	+p	+p	+		18.92	34.20	+	18.81	35.15	+	19.46	34.56	+	19.56	36.91	+	+p	+	+	+	+	+	+						
117719			+p	+p	+p	+p	+		21.34	33.04	+	21.32	34.32	+	21.30	33.40	+	21.53	34.97	+	+M	+	+	+	+	+	+						
117720			+p	+p	+p	+p	+		22.40	32.58	+	22.50	33.43	+	23.47	33.10	+	23.81	34.66	+	+M	+	+	+	+	+	+						
117721			+p	+p	+p	+p	+		19.31	33.71	+	19.69	35.58	+	19.54	34.31	+	19.87	37.89	+	+p	+	+	+	+	+	+	+					

* Dilution 1/10 of the extract in water prior to PCR testing

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

Matrix : Process water
Strain : S. Livingstone A00E058
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 8.18 x 10⁴ CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method*					Number positive samples/Total	EZ-Check <i>Salmonella</i> - BPW - 18h at 34-38°C														
									PCR result-18h						Confirmation						Final result		Number positive samples/Total
			CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests										
			<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)	Result	<i>Salmonella</i> FAM (Cq)	IPC Cy5 (Cq)		Result	RAPID' <i>Salmonella</i>	Confirmation results	Final result direct streaking		Confirmation results									
										XLD					IRIS <i>Salmonella</i>	XLD	IRIS <i>Salmonella</i>	Final result	Typical colonies				
117560	0	/	st	st	st	st	-	0/5	N/A	32.75	-	N/A		33.92	-	-C	/	-	/	-	-	-	0/5
117561			st	st	st	st	-		N/A	33.10	-	N/A	33.49	-	st	/	-	/	-	-	-		
117562			st	st	st	st	-		N/A	33.11	-	N/A	33.19	-	-C	/	-	/	-	-	-		
117563			st	st	st	st	-		N/A	32.81	-	N/A	33.10	-	st	/	-	/	-	-	-		
117564			st	st	st	st	-		N/A	32.76	-	N/A	33.50	-	st	/	-	/	-	-	-		
117565	Low	1.22	+p	+p	+p	+p	+	13/20	18.09	34.50	+	19.52	33.32	+	+p	+	+	+	+	+	+	13/20	13/20
117566			st	st	st	st	-		N/A	33.11	-	N/A	33.87	-	st	/	-	/	-	-	-		
117567			st	st	st	st	-		N/A	33.48	-	N/A	33.44	-	st	/	-	/	-	-	-		
117568			+p	+p	+p	+p	+		18.60	34.57	+	19.29	N/A	+	+p	+	+	+	+	+	+		
117569			+p	+p	+p	+p	+		17.71	34.50	+	19.38	39.57	+	+p	+	+	+	+	+	+		
117570			st	st	st	st	-		N/A	33.00	-	N/A	33.22	-	-C	/	-	/	-	-	-		
117571			+p	+p	+p	+p	+		17.88	34.73	+	18.51	35.36	+	+p	+	+	+	+	+	+		
117572			+p	+p	+p	+p	+		18.12	N/A	+	18.13	34.91	+	+p	+	+	+	+	+	+		
117573			+p	+p	+p	+p	+		17.99	35.05	+	18.65	35.46	+	+p	+	+	+	+	+	+		
117574			st	st	-C	st	-		N/A	33.27	-	N/A	33.62	-	st	/	-	/	-	-	-		
117575			-C	st	st	st	-		N/A	33.80	-	N/A	34.54	-	st	/	-	/	-	-	-		
117576			-C	st	-C	st	-		N/A	33.15	-	N/A	33.53	-	-C	/	-	/	-	-	-		
117577			+p	+p	+p	+p	+		18.01	34.69	+	18.90	35.92	+	+p	+	+	+	+	+	+		
117578			+p	+p	+p	+p	+		18.19	35.34	+	18.05	35.48	+	+p	+	+	+	+	+	+		
117579			+p	+p	+p	+p	+		17.99	34.98	+	18.49	34.32	+	+p	+	+	+	+	+	+		
117580			st	st	st	st	-		N/A	33.24	-	N/A	33.22	-	st	/	-	/	-	-	-		
117581			+p	+p	+p	+p	+		18.34	36.04	+	18.34	35.17	+	+p	+	+	+	+	+	+		
117582			+p	+p	+p	+p	+		18.14	36.36	+	18.24	36.34	+	+p	+	+	+	+	+	+		
117583			+p	+p	+p	+p	+		18.64	36.34	+	19.11	38.63	+	+p	+	+	+	+	+	+		
117584			+p	+p	+p	+p	+		18.10	34.65	+	18.58	38.10	+	+p	+	+	+	+	+	+		
117585	High	5.12	+p	+p	+p	+p	+	5/5	17.88	34.91	+	18.22	34.75	+	+p	+	+	+	+	+	5/5	5/5	
117586			+p	+p	+p	+p	+		18.02	35.00	+	18.10	35.36	+	+p	+	+	+	+	+			
117587			+p	+p	+M	+p	+		17.88	34.62	+	18.54	34.66	+	+p	+	+	+	+	+			
117588			+M	+p	+p	+p	+		18.08	34.83	+	18.52	35.34	+	+p	+	+	+	+	+			
117589			+p	+p	+p	+p	+		18.17	34.93	+	18.16	36.30	+	+p	+	+	+	+	+			

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

Extension study performed by Microsept (2025)

Matrix : Raw cocoa powder
Strain : *Salmonella enterica* Give JAW805
Spiking HT 6 min 50°C
Aerobic mesophilic flora : 2.10³ CFU/g

N°	Sample	Strain	Stress	Mesured stress	Inoculation level CFU/sample	Reference method ISO 6579 and 6887 requirements						BPW 1:10 at 41.5°C - 18h							
												EZ Check PCR TEST							
						RVS		MKTTn		Identification	Result	CT 1/10	CT 1/100	IQ reagent	RSALM	Latex test	Result		
						XLD	RSALM	XLD	RSALM										
3055066	Raw cocoa powder (2 10 ³ CFU/g of background microflora)	/	/	/	0.0	Ø	Ø	Ø	Ø	/	A	0/5	Inhibition	-	-	Ø	/	A	0/5
3055067						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	-(EM)	/	A	
3055068						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055069						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	-(EM)	/	A	
3055070						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055071						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055072		Salmonella enterica Give JAW805	6 min 50°C	0.55	0.8	+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	12/20	Inhibition	-	-	-(EL)	/	A	13/20
3055073						+(BH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	-	-	Ø	/	A	
3055074						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+25.21	+26.35	+(AH)	+	P	
3055075						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	-	-	Ø	/	A	
3055076						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+28.53	+29.49	+(CH)	+	P	
3055077						+(AH)	+(BH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	-	-	Ø	/	A	
3055078						-(EH)	-(EM)	-(EM)	-(EM)	/	A		Inhibition	-	-	Ø	/	A	
3055079						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055080						+(AH)	+(BM)	+(AM)	+(AH)	Salmonella spp	P		+34,54	+25.44	+25.44	+(AH)	+	P	
3055081						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+25.48	+26.00	+(BH)	+	P	
3055082						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+24.98	+25.41	+(AH)	+	P	
3055083						Ø	Ø	Ø	Ø	/	A		Inhibition	+25.64	+26.71	+(BM)	+	P	
3055084						Ø	Ø	Ø	Ø	/	A		Inhibition	+25.90	+26.88	+(BH)	+	P	
3055085						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+32.40	+33.26	+(AM)	+	P	
3055086						Ø	Ø	Ø	Ø	/	A		Inhibition	+29.71	+30.69	+(DM)	+	P	
3055087						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+25.30	+25.90	+(AH)	+	P	
3055088						Ø	Ø	Ø	Ø	/	A		Inhibition	+27.58	+27.21	+(AH)	+	P	
3055089						+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P		Inhibition	+26.99	+26.88	+(AH)	+	P	
3055090						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055091						Salmonella enterica Give JAW805	6 min 50°C	0.55	3.2	Ø	Ø		Ø	Ø	/	A	Inhibition	+24.56	
3055092		+(AH)	+(AH)	+(AH)	+(AH)					Salmonella spp	P	Inhibition	+25.91	+26.22	+(AH)	+	P		
3055093		+(AH)	+(AH)	+(AH)	+(AH)					Salmonella spp	P	Inhibition	+32.91	+32.86	+(AM)	+	P		
3055094		+(AH)	+(AH)	+(AH)	+(AH)					Salmonella spp	P	Inhibition	+35.92	+36.44	+(AM)	+	P		
3055095		+(AH)	+(AH)	+(AH)	+(AH)					Salmonella spp	P	Inhibition	+26.43	+26.33	+(AH)	+	P		
							+(AH)	+(AH)	+(AH)	+(AH)	Salmonella spp	P	Inhibition	+26.32	+26.20	+(AH)	+	P	

Appendix 6 – Inclusivity and exclusivity study: raw data

Initial validation study

INCLUSIVITY											
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' <i>Salmonella</i>	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
1	<i>Salmonella bongori</i>	Not applicable	48:z35	Ad598a	Environmental sample	50	17.11	34.74	+	+	- (+oxid)
2	<i>Salmonella bongori</i>	Not applicable	66 :z35	Ad599	Environmental sample	49	17.5	34.73	+	+	- (+oxid)
3	<i>Salmonella bongori</i>	Not applicable	V 1,40:z81:-	Ad2683	Cooked meal	67	18.13	34.95	+	+	- (+oxid)
4	<i>Salmonella enterica</i>	arizonae	51:z4,z23:-	CIP 82.30Tc	Turkey meat	81	17.45	34.55	+	+	- (+oxid)
5	<i>Salmonella enterica</i>	arizonae	18:z4,z23:-	Ad1848	Food product	19	18.38	34.04	+	+	- (+oxid)
6	<i>Salmonella enterica</i>	arizonae	41:z4,z23:-	Ad1849	Primary production	49	17.23	34.5	+	+	+
7	<i>Salmonella enterica</i>	arizonae	48:z4,z23:-	Ad1850	Poultry environmental sample	36	17.71	34.43	+	+	- (+oxid)
8	<i>Salmonella enterica</i>	arizonae	44:z4:z23:z32:-	CIP 5522	/	38	17.59	35.25	+	+	- (+oxid)
9	<i>Salmonella enterica</i>	diarizonae	38:lv:z53	Ad451	Ewe milk cheese	62	17.21	N/A	+	+	- (+oxid)
10	<i>Salmonella enterica</i>	diarizonae	61:k:1,57	Ad1300	Raw ewe milk	77	17.16	34.81	+	+	- (+oxid)
11	<i>Salmonella enterica</i>	diarizonae	16:z10:enz15	Ad1853	Food product	22	17.4	34.3	+	+	- (+oxid)
12	<i>Salmonella enterica</i>	diarizonae	48:k:1,5,7	Ad1852	Food product	87	17.3	35.09	+	+	- (+oxid)
13	<i>Salmonella enterica</i>	diarizonae	50:i:z	Ad1851	Raw milk	91	17.17	36.3	+	+	- (+oxid)
14	<i>Salmonella enterica</i>	houtenae	6,14:24,z23:-	Ad1834	Ewe raw milk	46	17.05	37.05	+	+	+
15	<i>Salmonella enterica</i>	houtenae	1,40:z4,z23:-	Ad2682	Environmental sample	49	17.24	36.04	+	+	+
16	<i>Salmonella enterica</i>	houtenae	43:z4,z32	Ad597	Fish product	48	18.57	N/A	+	+	+
17	<i>Salmonella enterica</i>	houtenae	50:g,z51	Ad596	Dairy product	27	17.16	N/A	+	+	- (+oxid)
18	<i>Salmonella enterica</i>	houtenae	38:z4,z23:-	Ad2681	Boa	58	17.27	N/A	+	+	- (+oxid)
19	<i>Salmonella enterica</i>	indica	1,6,14,25:a:e,n,x	Ad600	Environmental sample	38	17.2	34.57	+	+	- (+oxid)
20	<i>Salmonella enterica</i>	indica	11:b:e,n,x	Ad2337	Environmental sample	35	17.52	35.21	+	+	- (+oxid)
21	<i>Salmonella enterica</i>	indica	45:a:e,n,x	ATCC BAA 1578d	/	26	18.17	34.33	+	+	+
22	<i>Salmonella enterica</i>	indica	6,14,25:a:e,n,x	DSM14848	/	35	17.73	34.85	+	st / (transparent/ small on XLD)	+

INCLUSIVITY												
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C					
							PCR			RAPID' <i>Salmonella</i>	Latex Bio-Rad	
							CFX Opus					
							Target cq	IPC cq	Result			
23	<i>Salmonella enterica</i>	<i>salamae</i>	1,13,23:gmt:enx	Ad450	Ewe milk	39	17.62	34.54	+	+	+	(low)
24	<i>Salmonella enterica</i>	<i>salamae</i>	42:gt:-	Ad592	Kangaroo	17	17.83	34.1	+	+	+	(low)
25	<i>Salmonella enterica</i>	<i>salamae</i>	42:r:-	Adria 105a	Food product	17	17.53	33.65	+	+	+	(low)
26	<i>Salmonella enterica</i>	<i>salamae</i>	42ib:enxz15	Ad593	Cereals	23	17.53	34.22	+	+	+	(low)
27	<i>Salmonella enterica</i>	<i>salamae</i>	9, g, m, t	Ad212	Food product	12	17.66	34.04	+	+	+	
28	<i>Salmonella enterica</i>	<i>enterica</i>	Abaetetuba	Ad2318	/	20	17.52	34.63	+	+	+	
29	<i>Salmonella enterica</i>	<i>enterica</i>	Aberdeen	CIP 105618	Human	24	18.06	35.06	+	+	+	(low)
30	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusequi	Ad2321	/	20	21.88	32.91	+	+	+	
31	<i>Salmonella enterica</i>	<i>enterica</i>	Abortusovis	Ad2320	Ovine foetus	19	28.15	33.13	+	st / (+ on XLD)	+	on XLD
32	<i>Salmonella enterica</i>	<i>enterica</i>	Adelaïde	Ad2319	Turkey breeding environment	46	17.6	33.6	+	+	(purple/blue)	+
33	<i>Salmonella enterica</i>	<i>enterica</i>	Agona	A00V038a	Feed for pork	28	17.45	33.53	+	+	+	
34	<i>Salmonella enterica</i>	<i>enterica</i>	Anatum	A00E007	Dusts	33	17.14	34.31	+	+	+	
35	<i>Salmonella enterica</i>	<i>enterica</i>	Bardo	Adria 569	Meat for sausage	40	17.47	34.19	+	+	+	
36	<i>Salmonella enterica</i>	<i>enterica</i>	Bareilly	Ad1687	Chocolate industry	27	17.4	34.98	+	+	+	
37	<i>Salmonella enterica</i>	<i>enterica</i>	Blockley	Ad923	Poultry environment	21	17.59	N/A	+	+	+	
38	<i>Salmonella enterica</i>	<i>enterica</i>	Braenderup	Adria 111	Pork meat	16	17.46	34.9	+	+	+	
39	<i>Salmonella enterica</i>	<i>enterica</i>	Bredeney	Adria 396	Ground beef	21	17.34	N/A	+	+	+	
40	<i>Salmonella enterica</i>	<i>enterica</i>	Caracas	Ad2322	Spice	32	17.87	N/A	+	+	+	
41	<i>Salmonella enterica</i>	<i>enterica</i>	Cerro	Ad689	Dehydrated poultry proteins	41	17.25	N/A	+	+	+	d
42	<i>Salmonella enterica</i>	<i>enterica</i>	Chester	CIP 103543	/	22	17.09	34.44	+	+	+	
43	<i>Salmonella enterica</i>	<i>enterica</i>	Cubana	Ad2323	Dust feed environment	36	17.87	N/A	+	+	+	
44	<i>Salmonella enterica</i>	<i>enterica</i>	Derby	Ad1093	Fish fillet	61	17.92	37.16	+	+	+	
45	<i>Salmonella enterica</i>	<i>enterica</i>	Dublin	Ad529	Beef meat	31	17.81	37	+	+	(small)	+
46	<i>Salmonella enterica</i>	<i>enterica</i>	Enteritidis	Ad477	Hen meat	24	17.36	36.3	+	+	+	
47	<i>Salmonella enterica</i>	<i>enterica</i>	Gallinarum biovar pullorum	Ad300	Poultry environment	10	26.35	32.09	+	st / (transparent/ small on XLD)	+	on XLD
48	<i>Salmonella enterica</i>	<i>enterica</i>	Gaminara	Ad2324	Boar meat	30	18.03	34.8	+	+	+	
49	<i>Salmonella enterica</i>	<i>enterica</i>	Give	Adria 436	Ground beef	27	17.22	34.16	+	+	+	

INCLUSIVITY											
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' <i>Salmonella</i>	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
50	<i>Salmonella enterica</i>	<i>enterica</i>	Hadar	Adria 24871	Chicken meat	35	17.4	33.62	+	+	+
51	<i>Salmonella enterica</i>	<i>enterica</i>	Havana	Ad930	Poultry environment	31	17.39	34.28	+	+	+
52	<i>Salmonella enterica</i>	<i>enterica</i>	Heidelberg	A00E005	Dusts from dairy industry	38	17.62	34.82	+	+	+
53	<i>Salmonella enterica</i>	<i>enterica</i>	Hvittingfoss	Ad2325	Raw stuff	49	17.28	33.11	+	+	+d
54	<i>Salmonella enterica</i>	<i>enterica</i>	Indiana	Ad174	White cheese	23	17.48	35.11	+	+	+
55	<i>Salmonella enterica</i>	<i>enterica</i>	Infantis	Adria F401B	Cheese	34	17.18	35.49	+	+	+
56	<i>Salmonella enterica</i>	<i>enterica</i>	Javiana	Ad2326	Turkey meat	42	17.71	34.3	+	+	+
57	<i>Salmonella enterica</i>	<i>enterica</i>	Kedougou	Ad929	Bovine environmental sample	19	17.39	33.95	+	+	+
58	<i>Salmonella enterica</i>	<i>enterica</i>	Kentucky	CIP 105623	Chicken	35	17.24	33.83	+	st / (transparent/ small on XLD)	+ on XLD
59	<i>Salmonella enterica</i>	<i>enterica</i>	Kottbus	Adria 1	Poultry environmental sample	70	17.36	33.04	+	+	+
60	<i>Salmonella enterica</i>	<i>enterica</i>	Lille	Adria 37	Food product	59	17.28	33.39	+	+	+
61	<i>Salmonella enterica</i>	<i>enterica</i>	Livingstone	Ad1107	Dusts	22	17.3	33.78	+	+	+
62	<i>Salmonella enterica</i>	<i>enterica</i>	London	Adria 326	Cooked meat sample	26	17.29	33.33	+	+	+
63	<i>Salmonella enterica</i>	<i>enterica</i>	Manhattan	Adria 900	Dusts from dairy industry	29	17.7	33.78	+	+	+
64	<i>Salmonella enterica</i>	<i>enterica</i>	Maracaibo	CIP 54143	/	22	17.44	33.77	+	+	- (+oxid)
65	<i>Salmonella enterica</i>	<i>enterica</i>	Mbandaka	Ad914	Mayonnaise	38	17.76	33.62	+	+	+
66	<i>Salmonella enterica</i>	<i>enterica</i>	Meleagridis	Adria 505	Raw milk	28	17.34	33.87	+	+	+
67	<i>Salmonella enterica</i>	<i>enterica</i>	Michigan	Ad2327	Low moisture sausage	28	17.63	34.07	+	+	+
68	<i>Salmonella enterica</i>	<i>enterica</i>	Minnesota	Ad2328	Feed	44	17.85	34.22	+	+	- (+oxid)
69	<i>Salmonella enterica</i>	<i>enterica</i>	Mississippi	Ad2329	Parakeet	18	17.54	34.44	+	+	+
70	<i>Salmonella enterica</i>	<i>enterica</i>	Muenchen	CIP 106178	/	26	17.56	34.88	+	+	+
71	<i>Salmonella enterica</i>	<i>enterica</i>	Montevideo	Ad912	Raw milk	30	17.55	34.81	+	+	+
72	<i>Salmonella enterica</i>	<i>enterica</i>	Napoli	Ad928	Clinical	39	17.52	34.05	+	+	+
73	<i>Salmonella enterica</i>	<i>enterica</i>	Newport	Adria 586	Sausage	12	17.66	34.12	+	+	+
74	<i>Salmonella enterica</i>	<i>enterica</i>	Oranienburg	Ad1724	Cereals	35	17.45	35.19	+	+	+

INCLUSIVITY											
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' <i>Salmonella</i>	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
75	<i>Salmonella enterica</i>	<i>enterica</i>	Panama	Adria 8	Ground beef	39	17.69	35.37	+	+	+
76	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi A	ATCC 9150	/	32	18.07	35.08	+	+	- (+oxid)
77	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi B	Ad301	Clinical	24	17.07	N/A	+	+	+
78	<i>Salmonella enterica</i>	<i>enterica</i>	Paratyphi C	ATCC 13428	/	33	17.57	34.89	+	+	+
79	<i>Salmonella enterica</i>	<i>enterica</i>	Poona	Ad2330	Poultry feed	44	17.29	N/A	+	+	+
80	<i>Salmonella enterica</i>	<i>enterica</i>	Regent	Adria 328	Duck	31	17.55	N/A	+	+	- (+oxid)
81	<i>Salmonella enterica</i>	<i>enterica</i>	Rissen	Adria 39	Food product	21	17.73	33.01	+	+	+
82	<i>Salmonella enterica</i>	<i>enterica</i>	Rubislaw	Ad2332	Shark cartilage	36	17.21	33.46	+	+	- (+oxid)
83	<i>Salmonella enterica</i>	<i>enterica</i>	Saintpaul	Adria F31	Pilchard fillets	30	17.96	33.53	+	+	+
84	<i>Salmonella enterica</i>	<i>enterica</i>	Senftenberg	Ad355	Seafood cocktail	29	17.6	33.19	+	+	+
85	<i>Salmonella enterica</i>	<i>enterica</i>	Stanley	CIP 106163	/	13	18.23	33.18	+	+	+
86	<i>Salmonella enterica</i>	<i>enterica</i>	Stourbridge	Ad2297	Raw milk cheese	19	17.66	34.26	+	+	+
87	<i>Salmonella enterica</i>	<i>enterica</i>	Schwarzengrund	Ad2333	Egg products environment	39	17.43	34.77	+	+	+
88	<i>Salmonella enterica</i>	<i>enterica</i>	Tennessee	A00E006	Dusts from dairy industry	23	17.71	34.01	+	+	+
89	<i>Salmonella enterica</i>	<i>enterica</i>	Thompson	AER300	Poultry	43	17.6	N/A	+	+	+
90	<i>Salmonella enterica</i>	<i>enterica</i>	Typhi	Ad302	Clinical	15	18.68	N/A	+	+	+
91	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4 [5], I2:i:12	2013LSAL00808	Meat	50	18.03	N/A	+	+	+
92	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	79	17.42	N/A	+	+	+
93	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	37	17.75	N/A	+	+	+
94	<i>Salmonella enterica</i>	<i>enterica</i>	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	40	17.15	N/A	+	+	+
95	<i>Salmonella enterica</i>	<i>enterica</i>	Urbana	Ad501	Human food	43	17.68	N/A	+	+	+
96	<i>Salmonella enterica</i>	<i>enterica</i>	Veneziana	Adria 233	Food product	59	17.25	N/A	+	+	- (+oxid)
97	<i>Salmonella enterica</i>	<i>enterica</i>	Virchow	Adria F276	Curry	30	17.55	N/A	+	+	+
98	<i>Salmonella enterica</i>	<i>enterica</i>	Wandsworth	Ad2335	Fillet of mullet	29	18.15	34.02	+	+	- (+oxid)

INCLUSIVITY											
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' <i>Salmonella</i>	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
99	<i>Salmonella enterica</i>	<i>enterica</i>	Waycross	CIP105634	Human	45	17.71	34.02	+	+	- (+oxid)
100	<i>Salmonella enterica</i>	<i>enterica</i>	Weltevreden	Ad2336	Treated water	31	17.64	34.01	+	+	+

EXCLUSIVITY								
No.	Strain	Reference	Origin	CFU/mL	BPW - 24h at 37°C ± 1°C			
					CFX Opus			RAPID <i>Salmonella</i>
					Target cq	IPC cq	Result	
1	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	3.7 x 10 ⁵	N/A	31.88	-	-
2	<i>Citrobacter Diversus</i>	adria 140	Raw milk	3.9 x 10 ⁵	N/A	32.94	-	-
3	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	3.6 x 10 ⁵	N/A	32.92	-	-
4	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	4.8 x 10 ⁵	N/A	33.02	-	-
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	3.9 x 10 ⁵	N/A	32.85	-	-
6	<i>Enterobacter agglomerans</i>	adria 11	Cheese	2.7 x 10 ⁵	N/A	32.93	-	-
7	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	2.6 x 10 ⁵	N/A	32.7	-	-
8	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.9 x 10 ⁵	N/A/N/A*	N/A/32.21*	i/-*	-
9	<i>Enterobacter intermedius</i>	adria 60	Bean	3.2 x 10 ⁵	N/A	32.39	-	st
10	<i>Enterobacter kobei</i>	Ad342	Ham	2.6 x 10 ⁵	N/A	32.58	-	-
11	<i>Enterobacter sakazakii</i>	Adria 95	Fermented milk	2.6 x 10 ⁵	N/A	32.56	-	-
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	4 x 10 ⁵	N/A	32.63	-	st
13	<i>Escherichia coli</i>	Adria 19	Grated carrots	3.5 x 10 ⁵	N/A	32.64	-	-
14	<i>Escherichia hermanii</i>	Ad461	Dessert	2.3 x 10 ⁵	N/A	32.6	-	Purple colonies
15	<i>Escherichia vulneris</i>	adria 132	Veal liver	1.1 x 10 ⁵	N/A	32.6	-	-
16	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	4.4 x 10 ⁵	N/A	32.68	-	-
17	<i>Klebsiella oxytoca</i>	adria 57	Food product	2.6 x 10 ⁵	N/A	32.49	-	-
18	<i>Klebsiella pneumoniae</i>	adria 47	Raw turkey meat	3.2 x 10 ⁵	N/A	32.49	-	-
19	<i>Kluyvera spp</i>	adria 41	Raw milk	2.0 x 10 ⁵	N/A	32.54	-	-
20	<i>Morganella morganii</i>	CIP A236	/	3.9 x 10 ⁵	N/A	32.63	-	-
21	<i>Pantoea agglomerans</i>	adria 62	Frozen vegetables	6.6 x 10 ⁵	N/A	32.62	-	-
22	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	4.4 x 10 ⁵	N/A	32.69	-	-
23	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1.6 x 10 ⁴	N/A	32.36	-	-
24	<i>Providencia rettgeri</i>	adria 112	White liquid egg	2.7 x 10 ⁵	N/A	32.4	-	-
25	<i>Rhanella aquatilis</i>	adria 69	Molluscs	4.4 x 10 ⁴	N/A	32.44	-	st

EXCLUSIVITY								
No.	Strain	Reference	Origin	CFU/mL	BPW - 24h at 37°C ± 1°C			
					CFX Opus			RAPID <i>Salmonella</i>
					Target cq	IPC cq	Result	
26	<i>Serratia liquefaciens</i>	adria 26	Egg product	1.7 x 10 ⁵	N/A	32.18	-	-
27	<i>Serratia proteomaculans</i>	A00C056	Ham	6.6 x 10 ⁵	N/A	32.63	-	-
28	<i>Shigella flexneri</i>	CIP 8248	/	2.4 x 10 ⁵	N/A	32.43	-	-
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	1.4 x 10 ⁵	N/A	32.13	-	-
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	1.2 x 10 ⁵	N/A	32.43	-	-

* 1/10 dilution of the extract prior to analysis

Inclusivity protocol 8h at 42 ± 1°C

No.	Genus and species	Subspecies	Seroovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results		
								CFX Opus DeepWell		
								Target Cq	IPC Cq	Result
1	Salmonella bongori	N/A	48:z35	Ad [®] 598a	Environmental sample	43	2.8 x 10 ⁴	24.75	32.41	+
2	Salmonella bongori	N/A	66 :z35	Ad599	Environmental sample	35	3.4 x 10 ²	38.30	33.24	+
3	Salmonella bongori	N/A	V 1,40:z81:-	Ad2683	Cooked meal	40	1.4 x 10 ²	41.33	33.23	+
4	Salmonella enterica	arizonae	51:z4,z23:-	CIP [®] 82.30Tc	Turkey meat	94	8.3 x 10 ¹	40.74	33.21	+
5	Salmonella enterica	arizonae	18:z4,z23:-	Ad1848	Food product	26	3.0 x 10 ²	32.77	33.16	+
6	Salmonella enterica	arizonae	41:z4,z23:-	Ad1849	Primary production	41	4.8 x 10 ³	30.34	32.92	+
7	Salmonella enterica	arizonae	48:z4,z23:-	Ad1850	Poultry environmental sample	50	7.9 x 10 ⁴	24.03	32.33	+
8	Salmonella enterica	arizonae	44:z4:z23:z32:-	CIP 5522	Not available	39	5.1 x 10 ¹	40.65	33.27	+
9	Salmonella enterica	diarizonae	38:lv:z53	Ad451	Ewe milk cheese	72	7.9 x 10 ⁴	22.49	33.07	+
10	Salmonella enterica	diarizonae	61:k:1,57	Ad1300	Raw ewe milk	44	1.6 x 10 ²	40.69	33.05	+
11	Salmonella enterica	diarizonae	16:z10:enxz15	Ad1853	Food product	28	1.0 x 10 ²	33.73	33.10	+
12	Salmonella enterica	diarizonae	48:k:1,5,7	Ad1852	Food product	57	3.8 x 10 ³	30.00	33.06	+
13	Salmonella enterica	diarizonae	50:i:z	Ad1851	Raw milk	53	7.3 x 10 ¹	40.70	33.34	+
14	Salmonella enterica	houtenae	6,14:z4,z23:-	Ad1834	Ewe raw milk	51	1.5 x 10 ⁴	28.93	32.99	+
15	Salmonella enterica	houtenae	1,40:z4,z23:-	Ad2682	Environmental sample	49	1.8 x 10 ⁴	28.47	32.44	+
16	Salmonella enterica	houtenae	43:z4,z32	Ad597	Fish product	62	5.8 x 10 ⁴	21.54	33.04	+
17	Salmonella enterica	houtenae	50:g,z51	Ad596	Dairy product	38	9.3 x 10 ³	N/A/30.96 /34.15	N/A/33.12 /34.47 [®]	i/+/ [®]
18	Salmonella enterica	houtenae	38:z4,z23:-	Ad2681	Boa	71	8.6 x 10 ³	29.46	33.14	+
19	Salmonella enterica	indica	1,6,14,25:a:e,n,x	Ad600	Environmental sample	97	4.9 x 10 ¹	40.49	33.10	+
20	Salmonella enterica	indica	11:b:e,n,x	Ad2337	Environmental sample	18	6.6 x 10 ³	30.59	32.84	+
21	Salmonella enterica	indica	45:a:e,n,x	ATCC [®] BAA 1578d ^a	Not available	14	3.3 x 10 ³	30.29	33.11	+
22	Salmonella enterica	indica	6,14,25:a:e,n,x	DSM [®] 14848	Not available	59	8.0 x 10 ²	33.17	33.05	+
23	Salmonella enterica	salamae	1,13,23:gmt:enx	Ad450	Ewe milk	59	9.5 x 10 ¹	40.62	33.13	+
24	Salmonella enterica	salamae	42:gt:-	Ad592	Kangaroo	79	1.2 x 10 ²	39.16	33.02	+
25	Salmonella enterica	salamae	42:r:-	Adria 105a	Food product	33	1.5 x 10 ³	33.11	32.61	+
26	Salmonella enterica	salamae	42ib:enxz15	Ad593	Cereals	59	1.2 x 10 ²	39.92	33.17	+
27	Salmonella enterica	salamae	9, g, m, t	Ad212	Food product	27	8.3 x 10 ⁴	20.78	32.82	+
28	Salmonella enterica	enterica	Abaetetuba	Ad2318	Not available	45	1.5 x 10 ⁴	25.56	32.32	+
29	Salmonella enterica	enterica	Aberdeen	CIP 105618	Human	46	2.2 x 10 ⁴	25.79	32.3	+
30	Salmonella enterica	enterica	Abortusequi	Ad2321	Not available	33	2.5 x 10 ³	35.60	33.42	+
31	Salmonella enterica	enterica	Abortusovis	Ad2320	Ovine foetus	68	2.0 x 10 ¹	33.97	32.78	+

No.	Genus and species	Subspecies	Serovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results		
								CFX Opus DeepWell		
								Target Cq	IPC Cq	Result
32	Salmonella enterica	enterica	Adelaide	Ad2319	Turkey breeding environment	92	7.5 x 10 ³	38.29	33.53	+
33	Salmonella enterica	enterica	Agona	A00*V038a	Feed for pork	31	1.7 x 10 ¹	40.68	33.20	+
34	Salmonella enterica	enterica	Anatum	A00E007	Dusts	61	5.8 x 10 ²	37.85	33.32	+
35	Salmonella enterica	enterica	Bardo	Adria 569	Meat for sausage	41	1.8 x 10 ²	38.40	33.22	+
36	Salmonella enterica	enterica	Bareilly	Ad1687	Chocolate industry	49	1.5 x 10 ²	40.98	33.97	+
37	Salmonella enterica	enterica	Blockley	Ad923	Poultry environment	65	8.7 x 10 ¹	38.64	33.05	+
38	Salmonella enterica	enterica	Braenderup	Adria 111	Pork meat	10	2.1 x 10 ⁴	29.30	33.05	+
39	Salmonella enterica	enterica	Bredeney	Adria 396	Ground beef	48	8.3 x 10 ⁴	24.47	32.95	+
40	Salmonella enterica	enterica	Caracas	Ad2322	Spice	64	3.4 x 10 ⁴	29.22	32.41	+
41	Salmonella enterica	enterica	Cerro	Ad689	Dehydrated poultry proteins	40	2.9 x 10 ⁴	30.09	32.78	+
42	Salmonella enterica	enterica	Chester	CIP 103543	Not available	31	4.1 x 10 ⁴	28.10	32.47	+
43	Salmonella enterica	enterica	Cubana	Ad2323	Dust feed environment	20	4.9 x 10 ⁴	27.03	32.73	+
44	Salmonella enterica	enterica	Derby	Ad1093	Fish fillet	28	7.3 x 10 ¹	39.43	33.22	+
45	Salmonella enterica	enterica	Dublin	Ad529	Beef meat	44	5.6 x 10 ⁴	31.93	32.88	+
46	Salmonella enterica	enterica	Enteritidis	Ad477	Hen meat	32	2.3 x 10 ¹	41.19	33.66	+
47	Salmonella enterica	enterica	Gallinarum biovar pullorum	Ad300	Poultry environment	7	4.0 x 10 ¹	35.51	33.42	+
48	Salmonella enterica	enterica	Gaminara	Ad2324	Boar meat	33	1.3 x 10 ⁴	31.10	32.89	+
49	Salmonella enterica	enterica	Give	Adria 436	Ground beef	28	5.0 x 10 ¹	41.6	33.05	+
50	Salmonella enterica	enterica	Hadar	Adria 24871	Chicken meat	37	4.0 x 10 ⁴	29.03	32.99	+
51	Salmonella enterica	enterica	Havana	Ad930	Poultry environment	43	9.5.10 ⁴	26.06	32.87	+
52	Salmonella enterica	enterica	Heidelberg	A00E005	Dusts from dairy industry	40	4.8 x 10 ⁴	32.01	33.13	+
53	Salmonella enterica	enterica	Hvittingfoss	Ad2325	Raw stuff	34	6.2 x 10 ⁵	27.48	32.70	+
54	Salmonella enterica	enterica	Indiana	Ad174	White cheese	19	9.5 x 10 ⁵	27.36	32.41	+
55	Salmonella enterica	enterica	Infantis	Adria F401B	Cheese	31	6.7 x 10 ⁵	27.31	32.33	+
56	Salmonella enterica	enterica	Javiana	Ad2326	Turkey meat	46	7.3 x 10 ⁵	28.35	33.01	+
57	Salmonella enterica	enterica	Kedougou	Ad929	Bovine environmental sample	25	1.9 x 10 ⁵	31.77	33.00	+
58	Salmonella enterica	enterica	Kentucky	CIP 105623	Chicken	32	<1 x 10 ¹	36.43	33.26	+
59	Salmonella enterica	enterica	Kottbus	Adria 1	Poultry environmental sample	41	9.6 x 10 ⁴	29.31	32.53	+
60	Salmonella enterica	enterica	Lille	Adria 37	Food product	42	7.9 x 10 ⁵	28.13	32.70	+
61	Salmonella enterica	enterica	Livingstone	Ad1107	Dusts	32	4.8 x 10 ⁵	28.65	32.48	+
62	Salmonella enterica	enterica	London	Adria 326	Cooked meat sample	37	6.4 x 10 ⁵	27.95	32.63	+
63	Salmonella enterica	enterica	Manhattan	Adria 900	Dusts from dairy industry	33	2.1 x 10 ⁶	26.33	32.34	+
64	Salmonella enterica	enterica	Maracaibo	CIP 54143	Not available	25	1.4 x.10 ⁵	30.11	32.77	+
65	Salmonella enterica	enterica	Mbandaka	Ad914	Mayonnaise	34	1.1 x 10 ⁶	27.41	32.66	+
66	Salmonella enterica	enterica	Meleagridis	Adria 505	Raw milk	23	8.6 x 10 ⁵	28.15	33.12	+
67	Salmonella enterica	enterica	Michigan	Ad2327	Low moisture sausage	45	4.6 x 10 ⁵	28.3	32.82	+
68	Salmonella enterica	enterica	Minnesota	Ad2328	Feed	34	7.5 x 10 ⁵	28.02	32.86	+
69	Salmonella enterica	enterica	Mississippi	Ad2329	Parakeet	39	3.4 x 10 ⁵	29.57	32.83	+

No.	Genus and species	Subspecies	Seroovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results		
								Target Cq	IPC Cq	Result
70	Salmonella enterica	enterica	Muenchen	CIP 106178	Not available	24	6.2 x 10 ⁵	27.91	32.62	+
71	Salmonella enterica	enterica	Montevideo	Ad912	Raw milk	36	1.6 x 10 ⁶	26.49	32.9	+
72	Salmonella enterica	enterica	Napoli	Ad928	Clinical	55	3.2 x 10 ⁵	29.00	33.00	+
73	Salmonella enterica	enterica	Newport	Adria 586	Sausage	18	1.8 x 10 ¹	29.41	32.66	+
74	Salmonella enterica	enterica	Oranienburg	Ad1724	Cereals	56	5.6 x 10 ¹	27.51	32.71	+
75	Salmonella enterica	enterica	Panama	Adria 8	Ground beef	25	2.5 x 10 ¹	29.15	32.78	+
76	Salmonella enterica	enterica	Paratyphi A	ATCC 9150	Not available	27	2.7 x 10 ¹	34.33	33.25	+
77	Salmonella enterica	enterica	Paratyphi B	Ad301	Clinical	23	2.3 x 10 ¹	29.31	33.12	+
78	Salmonella enterica	enterica	Paratyphi C	ATCC 13428	Not available	33	3.3 x 10 ¹	32.82	33.4	+
79	Salmonella enterica	enterica	Poona	Ad2330	Poultry feed	44	4.4 x 10 ¹	28.63	32.87	+
80	Salmonella enterica	enterica	Regent	Adria 328	Duck	36	3.6 x 10 ¹	32.09	33.38	+
81	Salmonella enterica	enterica	Rissen	Adria 39	Food product	32	1.2 x 10 ⁵	30.71	33.12	+
82	Salmonella enterica	enterica	Rubislaw	Ad2332	Shark cartilage	30	1.6 x 10 ⁴	29.23	32.92	+
83	Salmonella enterica	enterica	Saintpaul	Adria F31	Pilchard fillets	44	2.3 x 10 ⁴	28.03	32.8	+
84	Salmonella enterica	enterica	Senftenberg	Ad355	Seafood cocktail	24	3.4 x 10 ³	31.36	32.86	+
85	Salmonella enterica	enterica	Stanley	CIP 106163	Not available	28	5.4 x 10 ⁴	31.40	33.00	+
86	Salmonella enterica	enterica	Stourbridge	Ad2297	Raw milk cheese	17	7.8 x 10 ⁴	31.84	33.33	+
87	Salmonella enterica	enterica	Schwarzengrund	Ad2333	Egg products environment	54	3.8 x 10 ⁵	29.12	33.04	+
88	Salmonella enterica	enterica	Tennessee	A00E006	Dusts from dairy industry	36	2.2 x 10 ⁵	29.60	33.05	+
89	Salmonella enterica	enterica	Thompson	AER [®] 300	Poultry	67	4.2 x 10 ⁵	28.11	32.94	+
90	Salmonella enterica	enterica	Typhi	Ad302	Clinical	21	4.4 x 10 ⁴	31.76	32.51	+
91	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:i:12	2013LSAL00808	Meat	43	1.1 x 10 ⁴	29.43	33.03	+
92	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:i:-	Ad1333	Tiramisu	97	1.3 x 10 ⁴	27.25	33.28	+
93	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:i:-1,2	Ad1335	Poultry environmental sample	56	1.9.10 ⁶	29.11	33.34	+
94	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:i:-	Ad1334	Ready to cook pork	40	5.6 x 10 ⁵	28.16	32.84	+
95	Salmonella enterica	enterica	Urbana	Ad501	Human food	44	2.0 x 10 ²	31.82	32.82	+
96	Salmonella enterica	enterica	Veneziana	Adria 233	Food product	39	6.8 x 10 ³	29.75	32.76	+
97	Salmonella enterica	enterica	Virchow	Adria F276	Curry	36	8.2 x 10 ³	29.90	33.34	+
98	Salmonella enterica	enterica	Wandsworth	Ad2335	Fillet of mullet	28	3.6 x 10 ³	31.03	33.23	+
99	Salmonella enterica	enterica	Waycross	CIP105634	Human	50	7.0 x 10 ⁴	31.69	33.49	+
100	Salmonella enterica	enterica	Weltevreden	Ad2336	Treated water	23	6.4 x 10 ⁴	30.86	32.99	+

^a Ad, A00, AER = ADRIA Développement culture collection, Quimper, France.

^b CIP = Collection de l'institut Pasteur, Paris, France.

^c ATCC = American Type Culture Collection, Manassas, VA.

^d DSM = Leibniz Institute DSMZ German Collection of Microorganisms and Cell Cultures GmbH, Braunschweig, Germany.

^e Tested at 1/10 dilution due to inhibition.

No.	Strain	Reference	Origin	cfu/mL prior to incubation	BPW – 24 h at 37 ± 1°C			
					AFNOR			RAPID' Salmonella
					CFX Opus 96			
					Target cq	IPC cq	Result	
1	Citrobacter braakii	Ad ^a 833	Raw beef meat	3.7 x 10 ⁵	N/A	31.88	-	-
2	Citrobacter diversus	Adria 140	Raw milk	3.9 x 10 ⁵	N/A	32.94	-	-
3	Citrobacter freundii	Adria 23	Raw pork sausage	3.6 x 10 ⁵	N/A	32.92	-	-
4	Citrobacter freundii	Adria 175	Raw duck meat	4.8 x 10 ⁵	N/A	33.02	-	-
5	Citrobacter koseri	Adria 71	Frozen vegetables	3.9 x 10 ⁵	N/A	32.85	-	-
6	Enterobacter agglomerans	Adria 11	Cheese	2.7 x 10 ⁵	N/A	32.93	-	-
7	Enterobacter amnigenus	A00 ^a C068	Raw poultry meat	2.6 x 10 ⁵	N/A	32.7	-	-
8	Enterobacter cloacae	Adria 10	Raw milk	1.9 x 10 ⁵	N/A/N/A ^d	N/A/32.21 ^d	i/- ^d	-
9	Enterobacter intermedius	Adria 60	Bean	3.2 x 10 ⁵	N/A	32.39	-	-
10	Enterobacter kobei	Ad342	Ham	2.6 x 10 ⁵	N/A	32.58	-	-
11	Enterobacter sakazakii	Adria 95	Fermented milk	2.6 x 10 ⁵	N/A	32.56	-	-
12	Erwinia carotovora	CIP ^b 8283	Potatoes	4 x 10 ⁵	N/A	32.63	-	-
13	Escherichia coli	Adria 19	Grated carrots	3.5 x 10 ⁵	N/A	32.64	-	-
14	Escherichia hermanii	Ad461	Dessert	2.3 x 10 ⁵	N/A	32.6	-	Purple colonies
15	Escherichia vulneris	Adria 132	Veal liver	1.1 x 10 ⁵	N/A	32.6	-	-
16	Hafnia alvei	Adria 167	Raw pork sausage	4.4 x 10 ⁵	N/A	32.68	-	-
17	Klebsiella oxytoca	Adria 57	Food product	2.6 x 10 ⁵	N/A	32.49	-	-
18	Klebsiella pneumoniae	Adria 47	Raw turkey meat	3.2 x 10 ⁵	N/A	32.49	-	-
19	Kluyvera spp	Adria 41	Raw milk	2.0 x 10 ⁵	N/A	32.54	-	-
20	Morganella morganii	CIP A236	Not available	3.9 x 10 ⁵	N/A	32.63	-	-
21	Pantoea agglomerans	Adria 62	Frozen vegetables	6.6 x 10 ⁵	N/A	32.62	-	-
22	Proteus mirabilis	Ad639	Mayonnaise	4.4 x 10 ⁵	N/A	32.69	-	-
23	Proteus vulgaris	Adria 43	Sliced ham	1.6 x 10 ⁴	N/A	32.36	-	-
24	Providencia rettgeri	Adria 112	White liquid egg	2.7 x 10 ⁵	N/A	32.4	-	-
25	Rhanella aquatilis	Adria 69	Molluscs	4.4 x 10 ⁴	N/A	32.44	-	-
26	Serratia liquefaciens	Adria 26	Egg product	1.7 x 10 ⁵	N/A	32.18	-	-
27	Serratia proteomaculans	A00C056	Ham	6.6 x 10 ⁵	N/A	32.63	-	-

No.	Strain	Reference	Origin	cfu/mL prior to incubation	BPW – 24 h at 37 ± 1°C			
					AFNOR			RAPID' Salmonella
					CFX Opus 96		Result	
					Target cq	IPC cq		
28	Shigella flexneri	CIP 8248	Not available	2.4 x 10 ⁵	N/A	32.43	-	-
29	Shigella sonnei	CIP 8249T (ATCC ^c 29930)	Not available	1.4 x 10 ⁵	N/A	32.13	-	-
30	Yersinia enterocolotica	Adria 32	Bacon	1.2 x 10 ⁵	N/A	32.43	-	-

^aAd, A00, AER = ADRIA Développement culture collection, Quimper, France.

^bCIP = Collection de l'institut Pasteur, Paris, France.

^cATCC = American Type Culture Collection, Manassas, VA.

^dTested at 1/10 dilution due to inhibition.

Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory

A

18h15 à 37°C

Aerobic mesophilic flora:3.00E+03 CFU/g

Thermocycler:CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>										Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)						
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' <i>Salmonella</i>	Latex test BIO RAD							
	RAPID' <i>Salmonella</i>	Typica l colonies (+/-)	(+/-)	Typical colonies (+/-)											(+/-)					
																Typical colonies (+/-)				
2	+	+	-	-	+	+	N/A	33.12	-	-	-	+	+	+	+	+	-	ND _{FN(alt)}		
3	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	-	NA		
6	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	-	NA		
11	+	+	+	+	+	+	37.74	33.27	+	-	-	+	+	+	+	+	+	PA		
14	+	+	+	+	+	+	33.64	33.05	+	-	-	+	+	+	+	+	+	PA		
18	-	-	-	-	-	-	32.86	33.23	+	-	-	-	-	-	-	-	-	PD _{FP(alt)}		
20	+	+	+	+	+	+	38.38	33.18	+	-	-	+	+	+	+	+	+	PA		
23	-	-	+	+	-	-	33.23	33.10	+	-	-	-	-	-	-	-	-	PD _{FP(alt)}		
1	+	+	+	+	+	+	19.46	35.09	+	+	+	+	+	+	+	+	+	PA		
5	+	+	+	+	+	+	21.04	33.34	+	+	+	+	+	+	+	+	+	PA		
8	+	+	+	+	+	+	18.50	34.90	+	+	+	+	+	+	+	+	+	PA		
12	+	+	+	+	+	+	18.76	N/A	+	+	+	+	+	+	+	+	+	PA		
13	+	+	+	+	+	+	18.49	N/A	+	+	+	+	+	+	+	+	+	PA		
16	+	+	+	+	+	+	18.73	N/A	+	+	+	+	+	+	+	+	+	PA		
17	+	+	+	+	+	+	20.02	38.21	+	+	+	+	+	+	+	+	+	PA		
21	+	+	+	+	+	+	19.28	N/A	+	+	+	+	+	+	+	+	+	PA		
4	+	+	+	+	+	+	18.75	35.27	+	+	+	+	+	+	+	+	+	PA		
7	+	+	+	+	+	+	19.08	35.57	+	+	+	+	+	+	+	+	+	PA		
9	+	+	+	+	+	+	19.58	36.62	+	+	+	+	+	+	+	+	+	PA		
10	+	+	+	+	+	+	18.35	N/A	+	+	+	+	+	+	+	+	+	PA		
15	+	+	+	+	+	+	17.89	N/A	+	+	+	+	+	+	+	+	+	PA		
19	+	+	+	+	+	+	18.39	N/A	+	+	+	+	+	+	+	+	+	PA		
22	+	+	+	+	+	+	18.51	N/A	+	+	+	+	+	+	+	+	+	PA		
24	+	+	+	+	+	+	18.42	N/A	+	+	+	+	+	+	+	+	+	PA		

Laboratory

C

21h à 37°C

Aerobic mesophilic flora: 3.40E+03 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' <i>Salmonella</i>	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	Typical colonies (+/-)	(+/-)	Typical colonies (+/-)														
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	33.17	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	N/A	32.66	-	-	-	-	-	-	-	-	NA	
14	-	-	+	+	+	+	N/A	33.32	-	-	-	-	-	-	+	+	-	ND _{FN(alt)}
18	-	-	-	-	-	-	39.74	32.85	+	-	-	-	-	-	-	-	-	PD _{FP(alt)}
20	+	+	-	-	+	+	36.90	33.59	+	-	-	-	-	-	+	+	-	ND _{FN(alt)}
23	-	-	-	-	-	-	N/A	33.36	-	-	-	-	-	-	-	-	-	NA
1	+	+	+	+	+	+	18.44	33.77	+	+	+	+	+	+	+	+	+	PA
5	+	+	+	+	+	+	18.10	36.64	+	+	+	+	+	+	+	+	+	PA
8	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	-	NA
12	+	+	+	+	+	+	18.32	35.46	+	+	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	18.02	36.69	+	+	+	+	+	+	+	+	+	PA
16	+	+	+	+	+	+	17.88	N/A	+	+	+	+	+	+	+	+	+	PA
17	+	+	+	+	+	+	17.94	35.10	+	+	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	18.10	34.95	+	+	+	+	+	+	+	+	+	PA
4	+	+	+	+	+	+	17.19	35.50	+	+	+	+	+	+	+	+	+	PA
7	+	+	+	+	+	+	17.78	35.60	+	+	+	+	+	+	+	+	+	PA
9	+	+	+	+	+	+	17.53	35.32	+	+	+	+	+	+	+	+	+	PA
10	+	+	+	+	+	+	17.70	35.46	+	+	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	18.22	N/A	+	+	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	17.95	35.00	+	+	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	18.07	34.91	+	+	+	+	+	+	+	+	+	PA
24	+	+	+	+	+	+	18.39	35.70	+	+	+	+	+	+	+	+	+	PA

Laboratory

D

18h à 37°C

Aerobic mesophilic flora: 4.50E+02 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	Typical colonies (+/-)	(+/-)	Typical colonies (+/-)														
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33,00	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	32.69	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	NA	
14	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-	-	-	NA	
18	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	NA	
20	-	-	-	-	-	-	N/A	32.55	-	-	-	-	-	-	-	-	NA	
23	-	-	-	-	-	-	N/A	33.27	-	-	-	-	-	-	-	-	NA	
1	+	+	+	+	+	+	18.03	N/A	+	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	18.55	34.67	+	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	20.22	34,30	+	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	21.29	33.37	+	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	19.00	N/A	+	+	+	+	+	+	+	+	PA	
16	+	+	+	+	+	+	18.19	37.39	+	+	+	+	+	+	+	+	PA	
17	-	-	-	-	-	-	N/A	32.71	-	-	-	-	-	-	-	-	NA	
21	+	+	+	+	+	+	18.32	N/A	+	+	+	+	+	+	+	+	PA	
4	+	+	+	+	+	+	18.82	34.92	+	+	+	+	+	+	+	+	PA	
7	+	+	+	+	+	+	19.27	35.14	+	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	18.33	36.36	+	+	+	+	+	+	+	+	PA	
10	+	+	+	+	+	+	22.34	33.39	+	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	17.92	39.87	+	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	17.44	N/A	+	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	25.65	N/A	+	+	+	+	+	+	+	+	PA	
24	+	+	+	+	+	+	18.97	35.86	+	+	+	+	+	+	+	+	PA	

Laboratory

E

20h à 37°CAnalyses at D+3

Aerobic mesophilic flora:7.80E+08 CFU/gThermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	Typical colonies (+/-)	(+/-)	Typical colonies (+/-)														
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	40.66/N/A/N/A	33.08/32.66/32.79	+/-/-	-	-	-	-	-	-	-	PD _{FP(alt)}	
14	-	-	-	-	-	-	N/A	32.3	-	-	-	-	-	-	-	-	NA	
18	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	NA	
20	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	NA	
23	-	-	-	-	-	-	N/A	32.7	-	-	-	-	-	-	-	-	NA	
1	+	+	+	+	+	+	18.4	N/A	+	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	18.63	N/A	+	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	18.74	33.9	+	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	18.52	34.41	+	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	18.24	33.73	+	+	+	+	+	+	+	+	PA	
16	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-	-	-	NA	
17	+	+	+	+	+	+	19.04	34.66	+	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	17.83	35.12	+	+	+	+	+	+	+	+	PA	
4	+	+	+	+	+	+	17.79	36.89	+	+	+	+	+	+	+	+	PA	
7	+	+	+	+	+	+	18.02	36.11	+	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	19.39	24.15	+	+	+	+	+	+	+	+	PA	
10	+	+	+	+	+	+	18.05	24.86	+	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	18.01	34.38	+	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	19.51	34.07	+	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	17.61	34.57	+	+	+	+	+	+	+	+	PA	
24	+	+	+	+	+	+	17.85	34.81	+	+	+	+	+	+	+	+	PA	

Laboratory

F

19h à 37°C

Aerobic mesophilic flora:1.10E+03 CFU/g

Thermocycler:CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.84	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	32.47	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	32.71	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	NA	
14	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	NA	
18	-	-	-	-	-	-	N/A	33.25	-	-	-	-	-	-	-	-	NA	
20	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	NA	
23	-	-	-	-	-	-	N/A	32.74	-	-	-	-	-	-	-	-	NA	
1	+	-d (+Iris <i>Salmonella</i>)	+	-d (+Iris <i>Salmonella</i>)	+	+	19.66/ 18.97/ 19.10	34.57/ N/A/ 32.45	+ / + / +	-d (+Iris <i>Salmonella</i>)	-	-d (+Iris <i>Salmonella</i>)	-	-	+	+	+	PA
5	+	+	+	+	+	+	18.26	34.63	+	+	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	17.98	34.74	+	+	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	17.92	N/A	+	+	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	17.27	37.70	+	+	+	+	+	+	+	+	+	PA
16	+	+	+	+	+	+	17.56	N/A	+	+	+	+	+	+	+	+	+	PA
17	+	+	+	+	+	+	17.58	N/A	+	+	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	17.1	N/A	+	+	+	+	+	+	+	+	+	PA
4	+	+	+	+	+	+	17.54	39.37	+	+	+	+	+	+	+	+	+	PA
7	+	+	+	+	+	+	17.70	36.22	+	+	+	+	+	+	+	+	+	PA
9	+	+	+	+	+	+	19.61	35.17	+	+	+	+	+	+	+	+	+	PA
10	+	+	+	+	+	+	18.12	37.55	+	+	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	17.97	38.50	+	+	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	17.33	N/A	+	+	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	17.25	N/A	+	+	+	+	+	+	+	+	+	PA
24	+	+	+	+	+	+	17.26	N/A	+	+	+	+	+	+	+	+	+	PA

Laboratory

G

19h à 37°C

Aerobic mesophilic flora: 1.60E+04 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>										Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)						
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' <i>Salmonella</i>	Latex test BIO RAD							
	RAPID' <i>Salmonella</i>	Typical colonies (+/-)	(+/-)	Typical colonies (+/-)											(+/-)					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)		Typical colonies (+/-)	(+/-)				
2	-	-	-	-	-	-	N/A	34.12	-	-	-	-	-	-	-	-	-	NA		
3	-	-	-	-	-	-	N/A	32.76	-	-	-	-	-	-	-	-	-	NA		
6	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-	-	-	-	NA		
11	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	-	NA		
14	-	-	-	-	-	-	N/A	32.54	-	-	-	-	-	-	-	-	-	NA		
18	-	-	-	-	-	-	N/A	32.89	-	-	-	-	-	-	-	-	-	NA		
20	-	-	-	-	-	-	N/A	32.57	-	-	-	-	-	-	-	-	-	NA		
23	-	-	-	-	-	-	N/A	32.53	-	-	-	-	-	-	-	-	-	NA		
1	+	+	+	+	+	+	17.95	35.52	+	+	+	+	+	+	+	+	+	PA		
5	+	+	+	+	+	+	18.21	34.18	+	+	+	+	+	+	+	+	+	PA		
8	+	+	+	+	+	+	18.31	35.00	+	+	+	+	+	+	+	+	+	PA		
12	-	-	-	-	-	-	N/A	32.58	-	-	-	-	-	-	-	-	-	NA		
13	+	+	+	+	+	+	18.38	34.13	+	+	+	+	+	+	+	+	+	PA		
16	+	+	+	+	+	+	18.27	36.64	+	+	+	+	+	+	+	+	+	PA		
17	+	+	+	+	+	+	18.39	33.32	+	+	+	+	+	+	+	+	+	PA		
21	+	+	+	+	+	+	17.31	35.5	+	+	+	+	+	+	+	+	+	PA		
4	+	+	+	+	+	+	17.46	35.22	+	+	+	+	+	+	+	+	+	PA		
7	+	+	+	+	+	+	17.57	36.05	+	+	+	+	+	+	+	+	+	PA		
9	+	+	+	+	+	+	17.82	33.75	+	+	+	+	+	+	+	+	+	PA		
10	+	+	+	+	+	+	17.06	37.90	+	+	+	+	+	+	+	+	+	PA		
15	+	+	+	+	+	+	18.05	34.95	+	+	+	+	+	+	+	+	+	PA		
19	+	+	+	+	+	+	21.01	32.61	+	+	+	+	+	+	+	+	+	PA		
22	+	+	+	+	+	+	17.41	39.09	+	+	+	+	+	+	+	+	+	PA		
24	+	+	+	+	+	+	17.69	N/A	+	+	+	+	+	+	+	+	+	PA		

Laboratory

H

19h à 37°C

Aerobic mesophilic flora:2.20E+05 CFU/g

Thermocycler:CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)														
2	-	-	-	-	-	-	N/A	33.28	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	33.42	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	33.58	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	N/A	33.33	-	-	-	-	-	-	-	-	NA	
14	-	-	-	-	-	-	N/A	32.89	-	-	-	-	-	-	-	-	NA	
18	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	NA	
20	-	-	-	-	-	-	N/A	32.84	-	-	-	-	-	-	-	-	NA	
23	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	NA	
1	-	-	-	-	-	-	N/A	33.70	-	-	-	-	-	-	-	-	NA	
5	-	-	-	-	-	-	N/A	33.31	-	-	-	-	-	-	-	-	NA	
8	+	+	+	+	+	+	19.19	N/A	+	+	+	+	+	+	+	+	PA	
12	+	+	+	+	+	+	18.98	N/A	+	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	18.14	N/A	+	+	+	+	+	+	+	+	PA	
16	+	+	+	+	+	+	18.29	N/A	+	+	+	+	+	+	+	+	PA	
17	+	+	+	+	+	+	18.01	35.76	+	+	+	+	+	+	+	+	PA	
21	+	+	+	+	+	+	20.92	N/A	+	+	+	+	+	+	+	+	PA	
4	+	+	+	+	+	+	20.56	34.60	+	+	+	+	+	+	+	+	PA	
7	+	+	+	+	+	+	19.11	N/A	+	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	18.64	N/A	+	+	+	+	+	+	+	+	PA	
10	+	+	+	+	+	+	17.67	N/A	+	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	18.99	40.75	+	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	21.39	N/A	+	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	18.71	N/A	+	+	+	+	+	+	+	+	PA	
24	+	+	+	+	+	+	17.93	N/A	+	+	+	+	+	+	+	+	PA	

Laboratory

I

18h à 36+/-2°C

Aerobic mesophilic flora:2.80E+04 CFU/g

Thermocycler:CFX Opus Standard

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>										Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)						
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' <i>Salmonella</i>	Latex test BIO RAD							
	RAPID' <i>Salmonella</i>	Typical colonies (+/-)	(+/-)	Typical colonies (+/-)											(+/-)					
	XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>						Cq value	Cq value	Typical colonies (+/-)	(+/-)		Typical colonies (+/-)	(+/-)				
2	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	NA			
3	-	-	-	-	-	-	N/A	32.76	-	-	-	-	-	-	-	-	NA			
6	-	-	-	-	-	-	N/A	33.16	-	-	-	-	-	-	-	-	NA			
11	-	-	-	-	-	-	N/A	33.13	-	-	-	-	-	-	-	-	NA			
14	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	NA			
18	-	-	-	-	-	-	N/A	33.2	-	-	-	-	-	-	-	-	NA			
20	-	-	-	-	-	-	N/A	33.03	-	-	-	-	-	-	-	-	NA			
23	-	-	-	-	-	-	N/A	33.2	-	-	-	-	-	-	-	-	NA			
1	+	+	+	+	+	+	18.1	N/A	+	+	+	+	+	+	+	+	PA			
5	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	NA			
8	+	+	+	+	+	+	20.62	35.7	+	+	+	+	+	+	+	+	PA			
12	+	+	+	+	+	+	17.75	N/A	+	+	+	+	+	+	+	+	PA			
13	+	+	+	+	+	+	17.57	N/A	+	+	+	+	+	+	+	+	PA			
16	-	-	-	-	-	-	N/A	32.7	-	-	-	-	-	-	-	-	NA			
17	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	PA			
21	-	-	-	-	-	-	N/A	33.13	-	-	-	-	-	-	-	-	NA			
4	+	+	+	+	+	+	17.54	N/A	+	+	+	+	+	+	+	+	PA			
7	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	PA			
9	+	+	+	+	+	+	17.4	N/A	+	+	+	+	+	+	+	+	PA			
10	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	PA			
15	+	+	+	+	+	+	18.21	N/A	+	+	+	+	+	+	+	+	PA			
19	+	+	+	+	+	+	18.13	36.25	+	+	+	+	+	+	+	+	PA			
22	+	+	+	+	+	+	17.78	N/A	+	+	+	+	+	+	+	+	PA			
24	+	+	+	+	+	+	17.75	N/A	+	+	+	+	+	+	+	+	PA			

Laboratory

J

24h à 37°C

Aerobic mesophilic flora:6.40E+03 CFU/g

Thermocycler:CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' <i>Salmonella</i>	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	Latex test BIO RAD																
			Typical colonies (+/-)	Typical colonies (+/-)						Typical colonies (+/-)	Typical colonies (+/-)	Cq value	Cq value					
2	-	-	-	-	-	-	N/A	32.74	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	32.9	-	-	-	-	-	-	-	-	NA	
6	+	+	-	-	+	+	37.24	33.18	+	-	-	+	+	+	+	+	PA	
11	+	+	-	-	+	+	38.94	32.56	+	-	-	+	+	+	+	+	PA	
14	+	+	-	-	+	+	N/A	33.22	-	-	-	-	-	-	+	+	ND _{FN(alt)}	
18	-	-	-	-	-	-	N/A	33.4	-	-	-	+	+	+	-	+	NA _{FN(alt)}	
20	+	+	-	-	+	+	N/A	32.75	-	-	-	-	-	-	+	+	ND _{FN(alt)}	
23	+	+	-	-	+	+	N/A	32.89	-	-	-	-	-	-	+	+	ND _{FN(alt)}	
1	+	+	+	+	+	+	18.81	33.52	+	+	+	+	+	+	+	+	PA	
5	+	+	+	+	+	+	17.85	33.14	+	+	+	+	+	+	+	+	PA	
8	+	+	+	+	+	+	19.47	35.36	+	+	+	+	+	+	+	+	PA	
12	+	+	-	-	+	+	N/A	32.59	-	-	-	-	-	-	+	+	ND _{FN(alt)}	
13	+	+	+	+	+	+	19.24	N/A	+	+	+	+	+	+	+	+	PA	
16	+	+	+	+	+	+	19.91	37.00	+	+	+	+	+	+	+	+	PA	
17	+	+	+	+	+	+	20.3	34.46	+	+	+	+	+	+	+	+	PA	
21	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	NA	
4	+	+	+	+	+	+	18.33	33.27	+	+	+	+	+	+	+	+	PA	
7	+	+	+	+	+	+	19.73	33.53	+	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	18.61	33.86	+	+	+	+	+	+	+	+	PA	
10	+	+	+	+	+	+	18.1	33.56	+	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.56	34.16	+	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	18.27	34.42	+	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	17.23	34.25	+	+	+	+	+	+	+	+	PA	
24	+	+	+	+	+	+	19.34	35.53	+	+	+	+	+	+	+	+	PA	

Laboratory

K1

19h à 37°C

Aerobic mesophilic flora: 4.80E+05 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-	-	-	NA	
3	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	NA	
6	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	NA	
11	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-	-	-	NA	
14	-	-	-	-	-	-	N/A	33.28	-	-	-	-	-	-	-	-	NA	
18	+/-	+/-	-	-	+/-	+	N/A	33.11	-	+/-	+/-	+/-	+/-	+	+	-	ND _{FN(alt)}	
20	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	NA	
23	-	-	-	-	-	-	N/A	33.08	-	-	-	-	-	-	-	-	NA	
1	+	+	+	+	+	+	19.13	34.03	+	+	+	+	+	+	+	+	PA	
5	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-	-	-	NA	
8	-	-	-	-	-	-	N/A	33.29	-	-	-	-	-	-	-	-	NA	
12	+	+	-	-	+	+	17.99	35.42	+	+	+	+	+	+	+	+	PA	
13	+	+	+	+	+	+	18.6	34.40	+	+	+	+	+	+	+	+	PA	
16	+	+	+	+	+	+	19.71	33.88	+	+	+	+	+	+	+	+	PA	
17	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	NA	
21	+	+	+	+	+	+	19.06	34.41	+	+	+	+	+	+	+	+	PA	
4	+	+	+	+	+	+	19.35	33.62	+	+	+	+	+	+	+	+	PA	
7	+	+	+	+	+	+	18.74	35.09	+	+	+	+	+	+	+	+	PA	
9	+	+	+	+	+	+	18.78	34.38	+	+	+	+	+	+	+	+	PA	
10	+	+	+	+	+	+	17.81	34.87	+	+	+	+	+	+	+	+	PA	
15	+	+	+	+	+	+	19.18	34.16	+	+	+	+	+	+	+	+	PA	
19	+	+	+	+	+	+	19.91	33.83	+	+	+	+	+	+	+	+	PA	
22	+	+	+	+	+	+	18.20	34.29	+	+	+	+	+	+	+	+	PA	
24	+	+	+	+	+	+	19.37	34.53	+	+	+	+	+	+	+	+	PA	

Laboratory

K2

19h à 37°C

Aerobic mesophilic flora: 8.40E+05 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>								Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)					
25	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	NA	
26	-	-	-	-	-	-	N/A	32.58	-	-	-	-	-	-	-	-	NA	
32	-	-	-	-	-	-	N/A	33.03	-	-	-	-	-	-	-	-	NA	
34	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	NA	
38	-	-	-	-	-	-	36.61/ N/A	33.05/ 33.33	+/-	-	-	-	-	-	-	-	PD _{FP(alt)}	
40	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	NA	
45	-	-	-	-	-	-	N/A	32.96	-	-	-	-	-	-	-	-	NA	
48	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	NA	
27	+	+	+	+	+	+	20.07	33.52	+	+	+	+	+	+	+	+	PA	
30	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	NA	
33	+	+	+	+	+	+	22.21	32.46	+	+	+	+	+	+	+	+	PA	
35	+	+	+	+	+	+	20.43	32.58	+	+	+	+	+	+	+	+	PA	
36	+	+	+	+	+	+	21.05	33.28	+	+	+	+	+	+	+	+	PA	
41	+	+	+	+	+	+	20.58	33.31	+	+	+	+	+	+	+	+	PA	
42	+	+	+	+	+	+	19.47	34.94	+	+	+	+	+	+	+	+	PA	
44	+	+	+	+	+	+	18.45	33.77	+	+	+	+	+	+	+	+	PA	
28	+	+	+	+	+	+	19.03	33.42	+	+	+	+	+	+	+	+	PA	
29	+	+	+	+	+	+	18.77	33.35	+	+	+	+	+	+	+	+	PA	
31	-	-	-	-	-	-	N/A	32.70	-	-	-	-	-	-	-	-	NA	
37	+	+	+	+	+	+	21.50	32.94	+	+	+	+	+	+	+	+	PA	
39	+	+	+	+	+	+	18.70	34.12	+	+	+	+	+	+	+	+	PA	
43	+	+	+	+	+	+	17.97	34.26	+	+	+	+	+	+	+	+	PA	
46	+	+	+	+	+	+	17.88	34.36	+	+	+	+	+	+	+	+	PA	
47	+	+	+	+	+	+	18.19	33.78	+	+	+	+	+	+	+	+	PA	

L

23h à 37°C

Aerobic mesophilic flora: 6.70E+04 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>										Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)						
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD							
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																		
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)		Typical colonies (+/-)	(+/-)				
2	-	-	-	-	-	-	N/A	33.20	-	-	-	-	-	-	-	-	NA			
3	-	-	-	-	-	-	N/A	33.00	-	-	-	-	-	-	-	-	NA			
6	-	-	-	-	-	-	N/A	33.29	-	-	-	-	-	-	-	-	NA			
11	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	NA			
14	-	-	-	-	-	-	N/A	32.39	-	-	-	-	-	-	-	-	NA			
18	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	NA			
20	-	-	-	-	-	-	N/A	32.59	-	-	-	-	-	-	-	-	NA			
23	-	-	-	-	-	-	N/A	32.90	-	-	-	-	-	-	-	-	NA			
1	+	+	+	+	+	+	22.54	32.74	+	+	+	+	+	+	+	+	PA			
5	+	+	+	+	+	+	20.28	33.43	+	+	+	+	+	+	+	+	PA			
8	+	+	+	+	+	+	18.27	37.49	+	+	+	+	+	+	+	+	PA			
12	+	+	+	+	+	+	19.19	34.01	+	+	+	+	+	+	+	+	PA			
13	+	+	+	+	+	+	19.31	34.16	+	+	+	+	+	+	+	+	PA			
16	+	+	+	+	+	+	18.65	34.72	+	+	+	+	+	+	+	+	PA			
17	+	+	+	+	+	+	18.70	35.31	+	+	+	+	+	+	+	+	PA			
21	+	+	+	+	+	+	18.34	36.00	+	+	+	+	+	+	+	+	PA			
4	+	+	+	+	+	+	18.68	34.23	+	+	+	+	+	+	+	+	PA			
7	+	+	+	+	+	+	19.39	34.36	+	+	+	+	+	+	+	+	PA			
9	+	+	+	+	+	+	20.76	35.28	+	+	+	+	+	+	+	+	PA			
10	+	+	+	+	+	+	19.17	34.53	+	+	+	+	+	+	+	+	PA			
15	+	+	+	+	+	+	18.32	35.15	+	+	+	+	+	+	+	+	PA			
19	+	+	+	+	+	+	18.27	35.84	+	+	+	+	+	+	+	+	PA			
22	+	+	+	+	+	+	18.19	37.28	+	+	+	+	+	+	+	+	PA			
24	+	+	+	+	+	+	19.57	35.28	+	+	+	+	+	+	+	+	PA			

Laboratory

M

20h à 37°C

Aerobic mesophilic flora:7.50E+04 CFU/g

Thermocycler:CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>										Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)						
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD							
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																		
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)		Typical colonies (+/-)	(+/-)				
2	-	-	-	-	-	-	N/A	32.02	-	-	-	-	-	-	-	-	-	NA		
3	-	-	-	-	-	-	N/A	32.00	-	-	-	-	-	-	-	-	-	NA		
6	-	-	-	-	-	-	N/A	32.16	-	-	-	-	-	-	-	-	-	NA		
11	-	-	-	-	-	-	N/A	32.31	-	-	-	-	-	-	-	-	-	NA		
14	-	-	-	-	-	-	N/A	32.06	-	-	-	-	-	-	-	-	-	NA		
18	-	-	-	-	-	-	N/A	32.04	-	-	-	-	-	-	-	-	-	NA		
20	-	-	-	-	-	-	N/A	31.82	-	-	-	-	-	-	-	-	-	NA		
23	-	-	-	-	-	-	N/A	32.28	-	-	-	-	-	-	-	-	-	NA		
1	-	-	-	-	-	-	N/A	32.09	-	-	-	-	-	-	-	-	-	NA		
5	+	+	+	+	+	+	23.18	32.10	+	+	+	+	+	+	+	+	+	PA		
8	+	+	+	+	+	+	21.86	33.51	+	+	+	+	+	+	+	+	+	PA		
12	+	+	+	+	+	+	22.93	33.93	+	+	+	+	+	+	+	+	+	PA		
13	+	+	+	+	+	+	23.31	32.80	+	+	+	+	+	+	+	+	+	PA		
16	+	+	+	+	+	+	22.86	33.10	+	+	+	+	+	+	+	+	+	PA		
17	+	+	+	+	+	+	23.91	32.35	+	+	+	+	+	+	+	+	+	PA		
21	+	+	+	+	+	+	23.51	32.11	+	+	+	+	+	+	+	+	+	PA		
4	+	+	+	+	+	+	23.09	33.03	+	+	+	+	+	+	+	+	+	PA		
7	+	+	+	+	+	+	21.66	33.34	+	+	+	+	+	+	+	+	+	PA		
9	+	+	+	+	+	+	22.85	34.68	+	+	+	+	+	+	+	+	+	PA		
10	+	+	+	+	+	+	22.63	33.61	+	+	+	+	+	+	+	+	+	PA		
15	+	+	+	+	+	+	21.72	33.65	+	+	+	+	+	+	+	+	+	PA		
19	+	+	+	+	+	+	22.38	32.63	+	+	+	+	+	+	+	+	+	PA		
22	+	+	+	+	+	+	22.54	33.03	+	+	+	+	+	+	+	+	+	PA		
24	+	+	+	+	+	+	22.36	33.08	+	+	+	+	+	+	+	+	+	PA		

Laboratory

N

24h à 37°C

Aerobic mesophilic flora: 5.70E+05 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>											Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)							
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD								
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																			
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)						Cq value	Cq value	Typical colonies (+/-)	(+/-)		Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33.43	-	-	-	-	-	-	-	-	-	NA			
3	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	-	NA			
6	-	-	-	-	-	-	N/A	33.41	-	-	-	-	-	-	-	-	-	NA			
11	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	-	NA			
14	-	-	-	-	-	-	N/A	33.44	-	-	-	-	-	-	-	-	-	NA			
18	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	-	NA			
20	-	-	-	-	-	-	N/A	33.24	-	-	-	-	-	-	-	-	-	NA			
23	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	-	NA			
1	+	+	+	+	+	+	19.62	N/A	+	+	+	+	+	+	+	+	+	PA			
5	+	+	+	+	+	+	18.36	N/A	+	+	+	+	+	+	+	+	+	PA			
8	+	+	+	+	+	+	19.82	35.73	+	+	+	+	+	+	+	+	+	PA			
12	+	+	+	+	+	+	21.21	33.27	+	+	+	+	+	+	+	+	+	PA			
13	+	+	+	+	+	+	18.43	N/A	+	+	+	+	+	+	+	+	+	PA			
16	+	+	+	+	+	+	18.42	N/A	+	+	+	+	+	+	+	+	+	PA			
17	+	+	+	+	+	+	19.61	N/A	+	+	+	+	+	+	+	+	+	PA			
21	+	+	+	+	+	+	18.13	N/A	+	+	+	+	+	+	+	+	+	PA			
4	+	+	+	+	+	+	19.05	35.51	+	+	+	+	+	+	+	+	+	PA			
7	+	+	+	+	+	+	18.05	N/A	+	+	+	+	+	+	+	+	+	PA			
9	+	+	+	+	+	+	19.08	35.74	+	+	+	+	+	+	+	+	+	PA			
10	+	+	+	+	+	+	19.15	N/A	+	+	+	+	+	+	+	+	+	PA			
15	+	+	+	+	+	+	17.99	N/A	+	+	+	+	+	+	+	+	+	PA			
19	+	+	+	+	+	+	18.48	N/A	+	+	+	+	+	+	+	+	+	PA			
22	+	+	+	+	+	+	22.24	N/A	+	+	+	+	+	+	+	+	+	PA			
24	+	+	+	+	+	+	18.81	N/A	+	+	+	+	+	+	+	+	+	PA			

Laboratory

0

Aerobic mesophilic flora: 1.30E+06 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check <i>Salmonella</i>											Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result <i>Salmonella</i> spp.	Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)							
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD								
	RAPID' <i>Salmonella</i>	RAPID' <i>Salmonella</i>																			
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)											Typical colonies (+/-)	(+/-)	Typical colonies (+/-)				
2	-	-	-	-	-	-	N/A	33,36	-	-	-	-	-	-	-	-	-	NA			
3	-	-	-	-	-	-	N/A	33,45	-	-	-	-	-	-	-	-	-	NA			
6	-	-	-	-	-	-	N/A	33,07	-	-	-	-	-	-	-	-	-	NA			
11	-	-	-	-	-	-	N/A	32,85	-	-	-	-	-	-	-	-	-	NA			
14	-	-	-	-	-	-	N/A	33,28	-	-	-	-	-	-	-	-	-	NA			
18	-	-	-	-	-	-	N/A	33,27	-	-	-	-	-	-	-	-	-	NA			
20	-	-	-	-	-	-	N/A	33,00	-	-	-	-	-	-	-	-	-	NA			
23	-	-	-	-	-	-	N/A	32,73	-	-	-	-	-	-	-	-	-	NA			
1	+	+	+	+	+	+	21,18	33,60	+	+	+	+	+	+	+	+	+	PA			
5	+	+	+	+	+	+	21,18	33,73	+	+	+	+	+	+	+	+	+	PA			
8	+	+	+	+	+	+	18,60	36,82	+	+	+	+	+	+	+	+	+	PA			
12	+	+	+	+	+	+	20,07	34,95	+	+	+	+	+	+	+	+	+	PA			
13	+	+	+	+	+	+	19,67	33,96	+	+	+	+	+	+	+	+	+	PA			
16	+	+	+	+	+	+	18,10	34,26	+	+	+	+	+	+	+	+	+	PA			
17	-	-	-	-	-	-	N/A	33,15	-	-	-	-	-	-	-	-	-	NA			
21	+	+	+	+	+	+	20,00	33,85	+	+	+	+	+	+	+	+	+	PA			
4	+	+	+	+	+	+	20,11	34,59	+	+	+	+	+	+	+	+	+	PA			
7	+	+	+	+	+	+	18,43	37,07	+	+	+	+	+	+	+	+	+	PA			
9	+	+	+	+	+	+	19,85	34,03	+	+	+	+	+	+	+	+	+	PA			
10	+	+	+	+	+	+	19,08	37,07	+	+	+	+	+	+	+	+	+	PA			
15	+	+	+	+	+	+	18,84	35,08	+	+	+	+	+	+	+	+	+	PA			
19	+	+	+	+	+	+	19,16	36,65	+	+	+	+	+	+	+	+	+	PA			
22	+	+	+	+	+	+	18,88	35,72	+	+	+	+	+	+	+	+	+	PA			
24	+	+	+	+	+	+	18,14	34,37	+	+	+	+	+	+	+	+	+	PA			

Laboratory

P (Adria)

Aerobic mesophilic flora: 2.10E+05 CFU/g

Thermocycler

CFX Opus DW and
CFX Duet

N° Sample	ISO 6579-1™					EZ-Check Salmonella												Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test CFX Opus DW			PCR test CFX Duet			Confirmation				Confirmation final result <i>Salmonella</i> spp. (direct streaking and after subculture)				
							<i>Salmonella</i> spp. (FAM)	IPC (HEX)	PCR final result <i>Salmonella</i> spp.	<i>Salmonella</i> spp. (FAM)	IPC (HEX)	PCR final result <i>Salmonella</i> spp.	Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)									Typical colonies (+/-)		Typical colonies (+/-)						
2	-	-	-	-	-	-	N/A	32.78	-	N/A	32.52	-	-	-	-	-	-	-	-	-	NA
3	-	-	-	-	-	-	N/A	32.66	-	N/A	32.51	-	-	-	-	-	-	-	-	-	NA
6	-	-	-	-	-	-	N/A	32.97	-	N/A	32.68	-	-	-	-	-	-	-	-	-	NA
11	-	-	-	-	-	-	N/A	33.09	-	N/A	32.84	-	-	-	-	-	-	-	-	-	NA
14	-	-	-	-	-	-	N/A	33.16	-	N/A	32.65	-	-	-	-	-	-	-	-	-	NA
18	-	-	-	-	-	-	N/A	32.88	-	N/A	32.86	-	-	-	-	-	-	-	-	-	NA
20	-	-	-	-	-	-	N/A	32.94	-	N/A	32.63	-	-	-	-	-	-	-	-	-	NA
23	-	-	-	-	-	-	N/A	33.35	-	N/A	33.29	-	-	-	-	-	-	-	-	-	NA
1	+	+	+	+	+	+	19.49	34.08	+	19.64	34.61	+	+	+	+	+	+	+	+	+	PA
5	+	+	+	+	+	+	18.52	35.07	+	18.14	35.44	+	+	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	18.78	34.47	+	18.45	35.16	+	+	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	17.74	34.44	+	17.84	38.27	+	+	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	18.46	34.04	+	18.33	34.99	+	+	+	+	+	+	+	+	+	PA
16	+	+	+	+	+	+	18.87	34.56	+	18.88	37.98	+	+	+	+	+	+	+	+	+	PA
17	+	+	+	+	+	+	22.84	33.02	+	22.61	32.64	+	+	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	18.94	33.9	+	18.81	35.44	+	+	+	+	+	+	+	+	+	PA
4	+	+	+	+	+	+	18.71	33.68	+	18.67	34.7	+	+	+	+	+	+	+	+	+	PA
7	+	+	+	+	+	+	18.17	34.52	+	18.17	35.82	+	+	+	+	+	+	+	+	+	PA
9	+	+	+	+	+	+	17.52	34.91	+	17.65	N/A	+	+	+	+	+	+	+	+	+	PA
10	+	+	+	+	+	+	17.79	34.55	+	17.79	38.46	+	+	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	18.22	35.31	+	18.24	35.36	+	+	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	17.74	34.74	+	17.65	37.39	+	+	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	18.11	35.04	+	17.72	37.29	+	+	+	+	+	+	+	+	+	PA
24	+	+	+	+	+	+	18.29	35.28	+	18.19	36.08	+	+	+	+	+	+	+	+	+	PA