



Validation of alternative analysis methods

NF102 – Application to the food industry

# Certificate

Certificate No.: **BIO 12/29-05/10**

Extension decision dated: **16-06-2022**

Expiry date: **21-05-2026**

The Company:

**bioMérieux**

Chemin de l'Orme

69280 Marcy l'Etoile – France

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

## VIDAS<sup>®</sup> *Campylobacter* (CAM)

Validated for the detection of *Campylobacter* spp.

Technical sheet  
reference's

Ref. 30 111-045230 version **03**

Ref. 30 111- 045230 version **04**

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

This certificate supersedes all previous certificates (last version dated 30-04-2025). This NF VALIDATION certificate, included 2 pages, is valid until **May 21<sup>st</sup>, 2026**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director of AFNOR Certification  
Julien NIZRI

Issue dated 25-02-2026

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The alternative analysis method:

## VIDAS<sup>®</sup> *Campylobacter* (CAM)

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Manufactured by:

**bioMérieux**  
Chemin de l'Orme  
69280 Marcy l'Etoile - France

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

Validation protocol	<b>NF EN ISO 16140-2</b> (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	<b>NF EN ISO 10272-1</b> (October 2017) : Microbiology of the food chain. Horizontal method for detection and enumeration of <i>Campylobacter</i> spp. - Part 1: detection method.
Scope	Raw meat products, meat-based products and industrial production environmental samples.
Restriction(s)	None.
Warning	None.
Other information	The scope includes the use of the following softwares: VIDAS versions 4.10 and previous, MiniVIDAS version 5.6, VIDAS KUBE versions 1.3 and previous, VITEK <sup>®</sup> MS and VITEK <sup>®</sup> MS Prime versions 3.4 and previous.

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

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