



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BRD 07/27-07/25**

Extension decision dated: **14-04-2026**

Expiry date: **18-07-2029**

The Company:

BIO-RAD

3 Boulevard Raymond Poincaré
92430 Marnes-la-Coquette - 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):

EZ-Check *Salmonella* spp.

Validated for the detection of *Salmonella* spp.

Technical sheet
reference's

Bulletin 5145 Ver D

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 14-04-2026). This NF VALIDATION certificate, included 2 pages, is valid until **July 18th, 2029**. 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 15-04-2026

Page 1/2



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BRD 07/27-07/25**

Extension decision dated: **14-04-2026**

Expiry date: **18-07-2029**

The alternative analysis method:

EZ-Check *Salmonella* spp.

Validated for the detection of *Salmonella* spp.

Manufactured by:

BIO-RAD Laboratories
925 Alfred Noble Drive, Hercules
California 94547 - USA

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

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

Reference method(s) **NF EN ISO 6579-1** (April 2017) **and its amendment A1** (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp. - Amendment 1: Extension of the incubation temperature range, amendment of the status of Annex D and correction of the composition of MSRV and SC media.

Scope All human food products (by performing validation assays on a broad range of foods), pet food products, feed products, cocoa and chocolate products (up to 375g), infant formula and cereals with and without probiotics and related ingredients (up to 375g), raw meat and poultry (up to 375g), heat-treated process dairy products (up to 375g) and industrial production environmental samples.

Restriction(s) None.

Warning None.

Other information The scope includes the use of the following RT-PCR instruments with CFX Maestro IDE V4.0 software: CFX Opus 96, CFX Opus Deepwell, CFX96 Touch Deep Well and CFX Duet. The 'iQ Check Free DNA Removal Solution' can be used for all categories validated (except cocoa and chocolate products) and the 'EZ Salmo' APF is validated for all samples. The use of the iQ Check® Prep System v5 is included in the scope of validation for all validated categories.

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>.