



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BIO 12/30-05/10**

Renewal decision dated: **04-05-2026**

Expiry date: **21-05-2030**

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):

Gélose CampyFood (CFA)

Validated for the detection of *Campylobacter* spp.

Technical sheet
reference's

Ref. 43471 – 045503 version **04**

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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 02-03-2026). This NF VALIDATION certificate, included 2 pages, is valid until **May 21st, 2030**. 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 05-05-2026

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The alternative analysis method:

Gélose CampyFood (CFA)

Validated for the detection of *Campylobacter* spp.

Manufactured by:

bioMérieux
Zone d'activités des Lilas – BP 10
5, rue des aqueducs
69290 Craponne - France

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

Validation protocol	NF EN ISO 16140-2 (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	NF EN ISO 10272-1 (October 2017) and its amendment A1 (February 2023): Microbiology of the food chain - Horizontal method for detection and enumeration of <i>Campylobacter</i> spp. - Part 1: Detection method - Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant <i>Campylobacter</i> spp., the use of a growth supplement in Preston's broth, and modifications to the performance tests for culture media.
Scope	Raw meat and meat-based products and industrial production environmental samples.
Restriction(s)	None.
Warning	None.
Other information	The scope includes the use of the instruments VITEK® MS and VITEK® 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>.