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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay

(Certificate number: UNI 03/12-01/18)

for detection of *Salmonella* in raw pork and poultry meat, ready-to-eat and ready-to-reheat pork and poultry, production environmental samples and primary production samples

Qualitative method

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This report consists of 160 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 1
March 9, 2026
Cancels and replaces the previous version.

The modifications are higlighted.

LIST OF ABBREVIATIONS

Method & protocol	
CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity
IC	Internal Control
Interpretation	
AL	Acceptability Limit
alt	Alternative method
$\overline{D}$	Average difference
FN	False Negative results
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
SS:	*Salmonella* spp.
SE:	*Salmonella* Enteritidis
ST:	*Salmonella* Typhimurium
Raw data	
-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
*	Dilution of the extract in case of inhibition according to the alternative protocol (1:5)
**	Dilution of the extract in case of inhibition according to the alternative protocol (1/10)
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
ne	New DNA extraction
NC	Non-characteristic colony
NI	No identification
ni	Not isolated colony
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction
Bold typing	**Artificially inoculated samples**

Quality Assurance documents related to this study can be consulted upon request from **Thermo Fisher Scientific**. The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 12).

Validation protocols	▪ ISO 16140-1:2016 - Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2:2016 & ISO 16140-2/A1:2024 - Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 12)
Reference methods	- 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 - ISO/TR 6579-3:2014 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 3: guidelines for serotyping of *Salmonella* spp. *Annex D was not carried out during the validation study*
Alternative method	**Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay**
Scope	> **Raw pork and poultry meat** > **Ready to-eat and ready to-reheat pork and poultry** > **Production environmental samples** > **Primary production samples**
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 **Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay method** was validated in February 2018 according to the ISO 16140-2:2016 (certificate number UNI 03/12-01/18). The following renewals and extensions were performed:

Studies and timeline	Scope and claim	PCR Instrument	Standards used	Expert laboratory
February 2018	**Initial validation** for: - Raw pork and poultry meat - Ready to-eat and ready to-reheat pork and poultry - Production environmental samples	7500 Fast PCR Instrument	ISO 16140-2:2016	ADRIA
September 2018	**Extension** study for the use of the QS5 PCR Instrument	7500 Fast & QS5 PCR Instruments	ISO 16140-2:2016	ADRIA
December 2018	**Extension study** for Primary Production Samples (PPS)	7500 Fast & QS5 PCR Instruments	ISO 16140-2:2016	ADRIA
February 2022	**Renewal study**	7500 Fast & QS5 PCR Instruments	ISO 16140-2:2016	ADRIA
2023	**Extension** for optional automated lysis and PCR-setup using the CyBio Felix instrument	QS5 PCR Instrument	/	Internal data from Thermo Fisher Scientific
December 2025	**Renewal study**	7500 Fast & QS5 PCR Instruments	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

The assay is based on TaqMan® real-time PCR technology. Dye-labeled probes target unique DNA sequences specific to *Salmonella* ser. Typhimurium, *Salmonella* ser. Enteritidis and all *Salmonella* species, and an internal positive control (IPC). Target DNA, if present, is amplified by PCR and detected in real-time using fluorescent hydrolysis probe chemistry. The fluorescent signal that is generated is detected by the Applied Biosystems™ 7500 Fast Real-Time PCR Instrument and interpreted by RapidFinder™ Express Software v2.0 or higher and the Applied Biosystems™ QuantStudio™ 5 Real-Time PCR Instrument using the Thermo Scientific™ RapidFinder™ Analysis Software v3.0 or higher.

2.1.2 Protocols

Several protocols are available depending on the tested categories; they are described in **Appendix 1** and summarised in **Table 1**.

Table 1 - Protocols

	Category	Primary Enrichment	Secondary Enrichment
Initial validation study	**Raw pork and poultry meat**	25 g + 225 ml BPW + 12 mg/l Novobiocin Incubation 14 h - 22 h at 41.5°C ± 1°C	-
	Ready-to-eat poultry and pork		
	Production environmental samples	25 g + 225 ml BPW Swab + 10 ml [1] BPW Sponge + 100 ml [1] BPW Wipe + 225 ml [1] BPW Incubation 16 h - 24 h at 37°C ± 1°C	-
Extension study	**Primary production samples (PPS)**	25 g + 225 ml TT broth (OXOID CM 0671) Incubation 16h – 20 h at 37°C ± 1°C	1 ml + 9 ml **BPW** Incubation (5 h ± 1 h at 37°C ± 1°C)

[1] Pre-moisten the swab with 1 ml diluent and add 9 ml diluent for analysis
Pre-moisten the sponge with 10 ml diluent and add 90 ml diluent for analysis
For sampling after cleaning process, use neutralizing agent for pre-moisten instead of diluent.

The different steps are the following:

- Enrichment (See Table 1)
- Lysis step:
  - on 10 µl of pre-enrichment broth (Buffered Peptone Water (BPW)) for foods and production environmental samples
  - on 500 µl of enrichment broth (BPW) for primary productions samples (PPS) using the King Fisher instrument
- PCR on 20 µl lysis using 7500 Fast PCR Instrument and QS5 PCR Instrument
- Confirmation:
  - <u>For food and production environmental samples:</u>
    - By direct streaking of pre-enrichment broth (10 µl) onto Thermo Scientific™ Oxoid™ *Brilliance*™ Salmonella Agar incubated 24 h ± 2 h at 37°C ± 1°C.
    - By subculture of the pre-enrichment broth into Rappaport Vassiliadis Soya (RVS) broth (0.1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C ± 1°C and streaking onto *Brilliance* Salmonella Agar. This protocol is carried out if there is high background microflora on the plates.
  - <u>For primary production samples:</u>
    - By subculture of the enrichment broth (BPW) into RVS broth (0,1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C and streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)

It is possible to store the enrichment broths for 72 h at 5°C ± 3°C before proceeding to lysis step, PCR and confirmation.

The typical colonies are confirmed by:
- Thermo Scientific™ Oxoid™ *Salmonella* latex test kit,
- Serological confirmation.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method

The reference methods correspond to:

- The ISO 6579-1♦:2017 - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* -- Part 1: detection of *Salmonella* spp. (See **Appendix 2**)
- 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
- The ISO/TR 6579-3:2014 - Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of *Salmonella* -- Part 3: Guidelines for serotyping of *Salmonella* spp.

During the validation study, the serotyping for the reference method was subcontracted to LABOCEA which has an agreement for the serotyping of *Salmonella* spp.

Despite being optional in the ISO 6579-1 for the primary production sample, the MULLER-KAUFFMANN Tetrathionate Novobiocin (MKTTn) pathway was always performed in order to recover all *Salmonella* species and not only motile *Salmonella* species.

2.3 Study design

The enrichment step for the reference method and the alternative method is different for **raw pork and poultry meat, ready-to-eat and ready-to-reheat pork and poultry categories and primary production samples**. This is, in this case, an **unpaired study design**.

For the protocol for the **production environmental samples category**, it is **a paired study design** as the reference method, and the alternative method have the same enrichment broth.

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

3 INITIAL VALIDATION AND EXTENSION STUDIES: RESULTS

3.1 Method comparison study

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/.

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

For the overall categories, 272 samples were tested. The distribution of positive and negative samples per tested category and type is given for both instruments:

- Table 2 for *Salmonella* spp. target,
- Table 3 for *Salmonella* Enteritidis,
- Table 4 for *Salmonella* Typhimurium target.

Table 2 – Distribution per tested category and type -
***Salmonella* spp. - 7500 Fast Instrument and QS5 Instrument**

Category		Type		7500 Fast Instrument			QS5 Instrument		
				Positive samples	Negative samples	Total	Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a	Fresh	13	10	23	13	10	23
		b	Frozen	10	13	23	10	13	23
		c	Seasoned	13	11	24	13	11	24
			Total	**36**	**34**	**70**	**36**	**34**	**70**
2	RTE and RTRH pork and poultry	a	Raw delicatessen and fermented meat	13	10	23	13	10	23
		b	Cooked delicatessen	11	10	21	11	10	21
		c	RTE or RTRH meat	7	13	20	7	13	20
			Total	**31**	**33**	**64**	**31**	**33**	**64**
3	Production environmental samples	a	Surfaces	10	15	25	10	15	25
		b	Water	12	12	24	12	12	24
		c	Dusts and residues	11	9	20	11	9	20
			Total	**33**	**36**	**69**	**33**	**36**	**69**
4	Primary production samples	a	Animal faeces	18	15	33	19	14	33
		b	Environmental samples and non-faeces	18	18	36	18	18	36
			Total	**36**	**33**	**69**	**37**	**32**	**69**
TOTAL				**136**	**136**	**272**	**137**	**135**	**272**

Table 3 – Distribution per tested category and type -
***S.* Enteritidis - 7500 Fast PCR Instrument and QS5 PCR Instrument**

Category		Type		7500 Fast PCR Instrument and QS5 PCR Instrument		
				Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a	Fresh	6	17	23
		b	Frozen	4	19	23
		c	Seasoned	6	18	24
			Total	**16**	**54**	**70**
2	RTE and RTRH pork and poultry	a	Raw delicatessen and fermented meat	4	19	23
		b	Cooked delicatessen	7	14	21
		c	RTE or RTRH meat	4	16	20
			Total	**15**	**49**	**64**
3	Production environmental samples	a	Surfaces	6	19	25
		b	Water	4	20	24
		c	Dusts and residues	1	19	20
			Total	**11**	**58**	**69**
4	Primary production samples	a	Animal faeces	8	25	33
		b	Environmental samples and non-faeces	8	28	36
			Total	**16**	**53**	**69**
TOTAL				**58**	**214**	**272**

Table 4 – Distribution per tested category and type -
***S.* Typhimurium - 7500 Fast PCR Instrument and QS5 PCR Instrument**

Category		Type		7500 Fast PCR Instrument and QS5 PCR Instrument		
				Positive samples	Negative samples	Total
1	Raw pork and poultry meat	a	Fresh	5	18	23
		b	Frozen	5	18	23
		c	Seasoned	4	20	24
			Total	**14**	**56**	**70**
2	RTE pork and poultry	a	Raw delicatessen and fermented meat	6	17	23
		b	Cooked delicatessen	3	18	21
		c	RTE or RTRH meat	3	17	20
			Total	**12**	**52**	**64**
3	Production environmental samples	a	Surfaces	3	22	25
		b	Water	7	17	24
		c	Dusts and residues	8	12	20
			Total	**18**	**51**	**69**
4	Primary production samples	a	Animal faeces	7	26	33
		b	Environmental samples and non-faeces	10	26	36
			Total	**17**	**52**	**69**
TOTAL				**61**	**211**	**272**

3.1.1.2 Artificial contamination of samples

The artificial contaminations are presented in **Appendix 3**.

For food and production environmental samples 101 samples were artificially contaminated and 57 for primary production samples, using seeding and spiking protocols. Co-inoculations were applied (*S.* Typhimurium or *S.* Enteritidis with *Salmonella* spp. from different serovars).

A summary of the number of samples inoculated and the number of positive results obtained per target is described in Table 5**.**

Table 5 - Summary of the number of samples inoculated and the number of positive results obtained

	Number of inoculated samples		Number of positive results					
			Salmonella spp.		*Salmonella* Enteritidis		*Salmonella* Typhimurium	
	Food and Production environment	PPS	Food and Production environment	PPS	Food and Production environment	PPS	Food and Production environment	PPS
S. Typhimurium	39	19	32	11	0	0	32	9
S. Enteritidis	31	16	28	10	28	10	0	0
S. Typhimurium + *Salmonella* spp.	14	10	14	8	0	0	10	7
S. Enteritidis + *Salmonella* spp.	15	12	14	7	11	6	0	0
Salmonella spp.	3	0	2	0	0	0	0	0
Naturally contaminated	/	/	10	1	3	0	2	1
Total	**102**	**57**	**100**	**37**	**42**	**16**	**44**	**17**

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 6 for all the categories.

Table 6 - Repartition of the positive samples per inoculation protocol and inoculation level for all the categories

Categories		Naturally contaminated samples	Artificially contaminated samples					Total
			Spiking		Seeding			
			x ≤ 5 CFU	5 < x ≤ 10 CFU	x ≤ 3 CFU	3 < x ≤ 10 CFU	> 10 CFU	
Food and production environmental samples	Number of samples	10	5	0	42 (1*)	43 (27*)	0	100
	%	10 %	5 %	0 %	42 %	43 %	0 %	100 %
Primary production samples	Number of samples	5	0	0	8	21 (12*)	2 (2*)	36
	%	13.9 %	0 %	0 %	22.2 %	58.3 %	5.6 %	100 %
Total	Number of samples	15	5	0	50 (1*)	64 (39*)	2 (2*)	136
	%	11.0 %	3.7 %	0 %	36.8 %	47.1 %	1.5 %	100 %

* Co-inoculations

For the seeding protocol, taking into account all the categories, 47.1 % of the samples were contaminated between 3 and 10 CFU.

This is higher than the 20 % defined in the AFNOR technical rules but note that for this inoculation level, 39 samples were co-inoculated with 2 *Salmonella* strains.

The percentage of positive samples obtained per inoculation level and inoculation protocol for primary production samples is given in Table 7. This percentage is based on the number of positive results obtained either by the reference and the alternative methods. It is observed that when the inoculation level was ≤ 3 CFU, the percentage of positive results varies from 20.8 % to 53.3 % depending on the inoculated target; this explains the fact that increasing the inoculation level was necessary for this category in order to obtain enough positive results for the comparison.

Table 7 - Percentage of positive samples per inoculation protocol, inoculation level and target for primary production samples

Target		Artificially contaminated					
		Seeding protocol					
		≤ 3 CFU		3 < x ≤ 10 CFU		>10 CFU	
		Number of samples inoculated	Number of samples giving positive results	Number of samples inoculated	Number of samples giving positive results	Number of samples inoculated	Number of samples giving positive results
Salmonella spp.	Number of samples	15	8	34	21	3	2
	%	/	53.3%	/	61.8%	/	66.7%
Salmonella Enteritidis	Number of samples	24	5	31	10	3	1
	%	/	20.8%	/	32.3%	/	33.3%
Salmonella Typhimurium	Number of samples	24	10	32	6	1	0
	%	/	41.7%	/	18.8%	/	0.0%
Salmonella Enteritidis + *Salmonella* Typhimurium	Number of samples	48	15	63	16	4	1
	%	/	31.3%	/	25.4%	/	25.0%

3.1.1.3 Protocols applied during the validation study

> Incubation times

The incubation times applied for each protocol and each step are described in Table 8.

Table 8 - Incubation times

Step	Category	Incubation time
Enrichment	Raw pork and poultry meat	14 h
	Ready-to-eat pork and poultry	
	Production environmental samples	16h
	Primary production samples	16 h
Secondary enrichment	Primary production samples	4 h
Subculture in RVS	All categories	21h
Plates		22h

> Confirmations

- **For all the samples** (positive or negative):
  - By direct streaking of enriched sample (10 µl) onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)
  - By applying a subculture in RVS broth (0.1 ml + 10 ml), incubated 24 h ± 3 h at 41.5°C prior streaking (10 µl) onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)

- **For Primary production samples**:
  - Subculture of the enrichment broth (BPW) into RVS broth (0.1 ml + 10 ml), incubated for 24 h ± 3 h at 41.5°C and streaking onto *Brilliance* Salmonella Agar (24 h ± 2 h at 37°C ± 1°C)

The typical colonies were confirmed by:

- The Oxoid Salmonella test Kit.
- The tests described in the reference method.
- Biochemical galleries on isolated colonies without purification step.
- Serological tests (run by the expert lab).
- Serotyping according to the ISO/TR 6579-3 (subcontracted to LABOCEA).

An alternative protocol is recommended in the kit insert in the troubleshooting part in case of the confirmation is negative using all the protocols described above. The protocol is the following and was applied during the study:

1. Return to the *Brilliance* Salmonella Agar plate and inspect for multiple colony morphologies. Repeat the confirmation procedure with each colony morphology.
2. Return to the *Brilliance* Salmonella Agar plate and, using a sterile loop, pick growth from the primary bed, then suspend in 1 ml of sterile saline:
    a. Process the suspended sample through lysis and PCR.
    b. If the positive result is maintained, subculture the suspension onto *Brilliance* Salmonella Agar and repeat the serological confirmation.
3. Return to the retained enrichment sample and perform a serial dilution (for example, to 10–4) using a suitable diluent (for example, BPW/MRD)
    a. 2. Plate each dilution onto *Brilliance* Salmonella Agar using a spread plate technique. Inspect for morphologically distinct, suspect colonies.
    b. Repeat the serological confirmation procedure on suspect colonies.

> ***Enrichment storage***

The positive samples were tested a second time after storage of the enrichment broths for 72 h at 5°C ± 3°C (PCR and confirmatory tests).

3.1.1.4 Test results

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

- **For the 7500 Fast PCR Instrument** in Table 9 for *Salmonella* spp., *S.* Enteritidis and *S.* Typhimurium.

- **For the QS5 PCR Instrument** in: Table 10 for *Salmonella* spp., *S.* Enteritidis and *S.* Typhimurium.

According to ISO 16140-2/A1, the interpretations were done as follow:

- For Paired evaluation:
    - $TND = ND_{FN(alt)}$
    - $TNA = NA + PD_{FP(alt)}$
- For Unpaired evaluation:
    - $TND = ND + ND_{FN(alt)} + PA_{FP(alt)}$
    - $TNA = NA + NA_{FN(alt)} + PD_{FP(alt)}$

Table 9 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category - 7500 Fast PCR Instrument

Category		*Salmonella* spp.					S. Enteritidis					S. Typhimurium				
		PA	PD	TND	TNA	Total	PA	PD	TND	TNA	Total	PA	PD	TND	TNA	Total
1	Raw pork and poultry meat	31	3	2	34	70	11	3	2	54	70	10	4	0	56	70
2	RTE and RTRH pork and poultry	24	3	4	33	64	9	4	2	49	64	9	2	1	52	64
3	Production environmental samples	30	0	3	36	69	9	1	1	58	69	16	0	2	51	69
4	Primary production samples	29	4	3	33	69	8	6	2	53	69	11	5	1	52	69
TOTAL		**114**	**10**	**12**	**136**	**272**	**37**	**14**	**7**	**214**	**272**	**46**	**11**	**4**	**211**	**272**

Table 10 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category - QS5 PCR Instrument

Category		*Salmonella* spp.					S. Enteritidis					S. Typhimurium				
		PA	PD	TND	TNA	Total	PA	PD	TND	TNA	Total	PA	PD	TND	TNA	Total
1	Raw pork and poultry meat	31	3	2	34	70	11	3	2	54	70	10	4	0	56	70
2	RTE and RTRH pork and poultry	24	3	4	33	64	9	4	2	49	64	9	2	1	52	64
3	Production environmental samples	31	0	2	36	69	9	1	1	58	69	17	0	1	51	69
4	Primary production samples	29	5	3	32	69	8	6	2	53	69	11	5	1	52	69
TOTAL		**115**	**11**	**11**	**135**	**272**	**37**	**14**	**7**	**214**	**272**	**47**	**11**	**3**	**211**	**272**

3.1.1.5 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:

> **For the 7500 Fast PCR Instrument** in:

- Table 11 for *Salmonella* spp.,
- Table 12 for *S.* Enteritidis,
- Table 13 for *S.* Typhimurium.

> **For the QS5 PCR Instrument** in:

- Table 14 for *Salmonella* spp.,
- Table 15 for *S.* Enteritidis,
- Table 16 for *S.* Typhimurium.

A summary of the results is given in Table 17 for the 7500 Fast and Table 18 for the QS5. The FNR are presented in % to facilitate the reading.

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

Category		Type		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	Raw meat pork and poultry	a	Fresh	12	0	10	0	0	0	1	0	1	10	92.3	100.0	95.7	0.0	7.7
		b	Frozen	8	0	13	0	2	0	0	0	0	13	100.0	80.0	91.3	0.0	0.0
		c	Seasoned	11	0	11	0	1	1	0	0	1	11	92.3	92.3	91.7	0.0	0.0
			Total	31	0	34	0	3	1	1	0	2	34	94.4	91.7	92.9	0.0	2.8
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	8	0	10	0	2	3	0	0	3	10	76.9	84.6	78.3	0.0	0.0
		b	Cooked delicatessen	9	0	10	0	1	1	0	0	1	10	90.9	90.9	90.5	0.0	0.0
		c	RTE or RTRH meat	7	0	13	0	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.0
			Total	24	0	33	0	3	4	0	0	4	33	87.1	90.3	89.1	0.0	0.0
3	Environmental samples	a	Surfaces	10	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.0
		b	Water	10	0	12	0	0	0	2	0	2	12	83.3	100.0	91.7	0.0	16.7
		c	Dusts and residues	10	0	9	0	0	0	1	0	1	9	90.9	100.0	95.0	0.0	9.1
			Total	30	0	36	0	0	0	3	0	3	36	90.9	100.0	95.7	0.0	9.1
4	Primary production samples	a	Animal faeces	11	0	13	2	4	2	1	0	3	15	83.3	77.8	78.8	0.0	16.7
		b	Environmental samples and non-faeces	18	0	18	0	0	0	0	0	0	18	100.0	100.0	100.0	0.0	0.0
			Total	29	0	31	2	4	2	1	0	3	33	91.7	88.9	89.9	0.0	8.3
TOTAL				**114**	**0**	**134**	**2**	**10**	**7**	**5**	**0**	**12**	**136**	**91.2**	**92.6**	**91.9**	**0.0**	**5.1**

Table 12 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - *S.* Enteritidis - 7500 Fast PCR Instrument

Category		Type		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	Raw meat pork and poultry	a	Fresh	4	0	17	0	1	0	1	0	1	17	83.3	83.3	91.3	0.0	16.7
		b	Frozen	3	0	19	0	1	0	0	0	0	19	100.0	75.0	95.7	0.0	0.0
		c	Seasoned	4	0	18	0	1	1	0	0	1	18	83.3	83.3	91.7	0.0	0.0
			Total	11	0	54	0	3	1	1	0	2	54	87.5	81.3	92.9	0.0	6.3
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	2	0	19	0	2	0	0	0	0	19	100.0	50.0	91.3	0.0	0.0
		b	Cooked delicatessen	3	1	14	0	2	1	0	0	2	14	71.4	71.4	81.0	7.1	0.0
		c	RTE or RTRH meat	4	0	16	0	0	0	0	0	0	16	100.0	100.0	100.0	0.0	0.0
			Total	9	1	49	0	4	1	0	0	2	49	86.7	73.3	90.6	2.0	0.0
3	Environmental samples	a	Surfaces	5	0	19	0	1	0	0	0	0	19	100.0	83.3	96.0	0.0	0.0
		b	Water	3	0	20	0	0	0	1	0	1	20	75.0	100.0	95.8	0.0	25.0
		c	Dusts and residues	1	0	19	0	0	0	0	0	0	19	100.0	100.0	100.0	0.0	0.0
			Total	9	0	58	0	1	0	1	0	1	58	90.9	90.9	97.1	0.0	9.1
4	Primary production samples	a	Animal faeces	3	0	24	1	3	1	1	0	2	25	75.0	62.5	84.8	0.0	25.0
		b	Environmental samples and non-faeces	5	0	28	0	3	0	0	0	0	28	100.0	62.5	91.7	0.0	0.0
			Total	8	0	52	1	6	1	1	0	2	53	87.5	62.5	88.4	0.0	12.5
TOTAL				**37**	**1**	**213**	**1**	**14**	**3**	**3**	**0**	**7**	**214**	**87.9**	**75.9**	**92.3**	**0.5**	**6.9**

Table 13 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - *S.* Typhimurium - 7500 Fast PCR Instrument

Category		Type		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	Raw meat pork and poultry	a	Fresh	4	0	18	0	1	0	0	0	0	18	100.0	80.0	95.7	0.0	0.0
		b	Frozen	2	0	17	0	3	0	0	1	0	18	100.0	40.0	87.0	5.6	0.0
		c	Seasoned	4	0	20	0	0	0	0	0	0	20	100.0	100.0	100.0	0.0	0.0
			Total	10	0	55	0	4	0	0	1	0	56	100.0	71.4	94.3	1.8	0.0
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	4	0	17	0	1	1	0	0	1	17	83.3	83.3	91.3	0.0	0.0
		b	Cooked delicatessen	3	0	18	0	0	0	0	0	0	18	100.0	100.0	100.0	0.0	0.0
		c	RTE or RTRH meat	2	0	17	0	1	0	0	0	0	17	100.0	66.7	95.0	0.0	0.0
			Total	9	0	52	0	2	1	0	0	1	52	91.7	83.3	95.3	0.0	0.0
3	Environmental samples	a	Surfaces	3	0	22	0	0	0	0	0	0	22	100.0	100.0	100.0	0.0	0.0
		b	Water	6	0	17	0	0	0	1	0	1	17	85.7	100.0	95.8	0.0	14.3
		c	Dusts and residues	7	0	12	0	0	0	1	0	1	12	87.5	100.0	95.0	0.0	12.5
			Total	16	0	51	0	0	0	2	0	2	51	88.9	100.0	97.1	0.0	11.1
4	Primary production samples	a	Animal faeces	3	0	26	0	4	0	0	0	0	26	100.0	42.9	87.9	0.0	0.0
		b	Environmental samples and non-faeces	8	1	26	0	1	0	0	0	1	26	90.0	90.0	94.4	3.8	0.0
			Total	11	1	52	0	5	0	0	0	1	52	94.1	70.6	91.3	1.9	0.0
			TOTAL	**46**	**1**	**210**	**0**	**11**	**1**	**2**	**1**	**4**	**211**	**93.4**	**82.0**	**94.5**	**0.9**	**3.3**

Table 14 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - *Salmonella* spp. - QS5 PCR Instrument

Category		Type		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	Raw meat pork and poultry	a	Fresh	12	0	10	0	0	0	1	0	1	10	92.3	100.0	95.7	0.0	7.7
		b	Frozen	8	0	13	0	2	0	0	0	0	13	100.0	80.0	91.3	0.0	0.0
		c	Seasoned	11	0	11	0	1	1	0	0	1	11	92.3	92.3	91.7	0.0	0.0
			Total	31	0	34	0	3	1	1	0	2	34	94.4	91.7	92.9	0.0	2.8
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	8	0	10	0	2	3	0	0	3	10	76.9	84.6	78.3	0.0	0.0
		b	Cooked delicatessen	9	0	10	0	1	1	0	0	1	10	90.9	90.9	90.5	0.0	0.0
		c	RTE or RTRH meat	7	0	13	0	0	0	0	0	0	13	100.0	100.0	100.0	0.0	0.0
			Total	24	0	33	0	3	4	0	0	4	33	87.1	90.3	89.1	0.0	0.0
3	Environmental samples	a	Surfaces	10	0	15	0	0	0	0	0	0	15	100.0	100.0	100.0	0.0	0.0
		b	Water	10	0	12	0	0	0	2	0	2	12	83.3	100.0	91.7	0.0	16.7
		c	Dusts and residues	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
			Total	31	0	36	0	0	0	2	0	2	36	93.9	100.0	97.1	0.0	6.1
4	Primary production samples	a	Animal faeces	11	0	13	1	5	2	1	0	3	14	84.2	73.7	75.8	0.0	10.5
		b	Environmental samples and non-faeces	18	0	18	0	0	0	0	0	0	18	100.0	100.0	100.0	0.0	0.0
			Total	29	0	31	1	5	2	1	0	3	32	91.9	86.5	88.4	0.0	5.4
TOTAL				**115**	**0**	**134**	**1**	**11**	**7**	**4**	**0**	**11**	**135**	**92.0**	**92.0**	**91.9**	**0.0**	**3.6**

Table 15 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - *S.* Enteritidis - QS5 PCR Instrument

Category		Type		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	Raw meat pork and poultry	a	Fresh	4	0	17	0	1	0	1	0	1	17	83.3	83.3	91.3	0.0	16.7
		b	Frozen	3	0	19	0	1	0	0	0	0	19	100.0	75.0	95.7	0.0	0.0
		c	Seasoned	4	0	18	0	1	1	0	0	1	18	83.3	83.3	91.7	0.0	0.0
			Total	11	0	54	0	3	1	1	0	2	54	87.5	81.3	92.9	0.0	6.3
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	2	0	19	0	2	0	0	0	0	19	100.0	50.0	91.3	0.0	0.0
		b	Cooked delicatessen	3	1	14	0	2	1	0	0	2	14	71.4	71.4	81.0	7.1	0.0
		c	RTE or RTRH meat	4	0	16	0	0	0	0	0	0	16	100.0	100.0	100.0	0.0	0.0
			Total	9	1	49	0	4	1	0	0	2	49	86.7	73.3	90.6	2.0	0.0
3	Environmental samples	a	Surfaces	5	0	19	0	1	0	0	0	0	19	100.0	83.3	96.0	0.0	0.0
		b	Water	3	0	20	0	0	0	1	0	1	20	75.0	100.0	95.8	0.0	25.0
		c	Dusts and residues	1	0	19	0	0	0	0	0	0	19	100.0	100.0	100.0	0.0	0.0
			Total	9	0	58	0	1	0	1	0	1	58	90.9	90.9	97.1	0.0	9.1
4	Primary production samples	a	Animal faeces	3	0	24	1	3	1	1	0	2	25	75.0	62.5	84.8	0.0	25.0
		b	Environmental samples and non-faeces	5	0	28	0	3	0	0	0	0	28	100.0	62.5	91.7	0.0	0.0
			Total	8	0	52	1	6	1	1	0	2	53	87.5	62.5	88.4	0.0	12.5
TOTAL				**37**	**1**	**213**	**1**	**14**	**3**	**3**	**0**	**7**	**214**	**87.9**	**75.9**	**92.3**	**0.5**	**6.9**

Table 16 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method - *S.* Typhimurium - QS5 PCR Instrument

Category		Type		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	Raw meat pork and poultry	a	Fresh	4	0	18	0	1	0	0	0	0	18	100.0	80.0	95.7	0.0	0.0
		b	Frozen	2	0	17	0	3	0	0	1	0	18	100.0	40.0	87.0	5.6	0.0
		c	Seasoned	4	0	20	0	0	0	0	0	0	20	100.0	100.0	100.0	0.0	0.0
			Total	10	0	55	0	4	0	0	1	0	56	100.0	71.4	94.3	1.8	0.0
2	RTE meat pork and poultry	a	Raw delicatessen and fermented meat	4	0	17	0	1	1	0	0	1	17	83.3	83.3	91.3	0.0	0.0
		b	Cooked delicatessen	3	0	18	0	0	0	0	0	0	18	100.0	100.0	100.0	0.0	0.0
		c	RTE or RTRH meat	2	0	17	0	1	0	0	0	0	17	100.0	66.7	95.0	0.0	0.0
			Total	9	0	52	0	2	1	0	0	1	52	91.7	83.3	95.3	0.0	0.0
3	Environmental samples	a	Surfaces	3	0	22	0	0	0	0	0	0	22	100.0	100.0	100.0	0.0	0.0
		b	Water	6	0	17	0	0	0	1	0	1	17	85.7	100.0	95.8	0.0	14.3
		c	Dusts and residues	8	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0
			Total	17	0	51	0	0	0	1	0	1	51	94.4	100.0	98.6	0.0	5.6
4	Primary production samples	a	Animal faeces	3	0	26	0	4	0	0	0	0	26	100.0	42.9	87.9	0.0	0.0
		b	Environmental samples and non-faeces	8	1	26	0	1	0	0	0	1	26	90.0	90.0	94.4	3.8	0.0
			Total	11	1	52	0	5	0	0	0	1	52	94.1	70.6	91.3	1.9	0.0
TOTAL				**47**	**1**	**210**	**0**	**11**	**1**	**1**	**1**	**3**	**211**	**95.1**	**82.0**	**94.9**	**0.9**	**1.6**

Table 17 - Summary of results - 7500 Fast PCR Instrument

		Salmonella spp.	S. Enteritidis	S. Typhimurium
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	91.2 %	87.7 %	93.4 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	92.6 %	75.4 %	82.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	91.9 %	92.3 %	94.5 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\,(alt)}}{TNA} x\ 100\ \%$	0.0 %	0.5 %	0.9 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} x\ 100\ \%$	5.1 %	7.0 %	3.3 %

Table 18 - Summary of results - QS5 PCR Instrument

		Salmonella spp.	S. Enteritidis	S. Typhimurium
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	92.0 %	87.7 %	95.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	92.0 %	75.4 %	82.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	91.9 %	92.3 %	94.9 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\,(alt)}}{TNA} x\ 100\ \%$	0.0 %	0.5 %	0.9 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA+TND+PD} x\ 100\%$	3.6 %	7.0 %	1.6 %

3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 19 (7500 Fast PCR Instrument) and Table 20 (QS5 PCR Instrument).
The positive deviations are given in Table 21 (7500 Fast PCR Instrument) and Table 22 (QS5 PCR Instrument).

> Total negative deviations (TND) and $NA_{FN(alt)}$

Twelve negative deviations were obtained for the 7500 Fast PCR Instrument and eleven for the QS5 PCR Instrument. Seven concern *S.* Enteritidis detection, four (7500 Fast) and three (QS5) concern *S.* Typhimurium detection and three concern *Salmonella* spp. detection from other serotypes. The negative deviations observed for the raw pork and poultry meat, the RTE and RTRH pork and poultry and the primary production samples categories were probably due to the unpaired study design and the related sampling heterogeneity. For the Production Environmental samples category, the limit of detection of the method was probably not reached.

For five samples (7500 Fast) and four samples (QS5), the presence of *Salmonella* was confirmed in the enrichment broth ($ND_{FN(alt)}$). The presence of *S.* Enteritidis was confirmed for samples No 3749, 4793 and 4968, *S.* Typhimurium for samples No 4477 and 4971.
For 2 samples (n°4312 and 6535), the presence of *S.* Enteritidis was detected by the PCR test but not confirmed ($PA_{FP(alt)}$).

The presence of a *Salmonella* spp. was confirmed in the enrichment broth for 2 primary production sample in negative agreement ($NA_{FN(alt)}$). One sample was naturally contaminated with a *S.* Stourbridge and was artificially contaminated with a *S.* Enteritidis.

> Positive deviations

26 samples gave positive deviations with the 7500 Fast PCR Instrument and 27 with the QS5 PCR Instrument:

- 7500 Fast PCR Instrument:
    - 10 PD for *Salmonella* spp. detection
    - 14 PD for *S.* Enteritidis detection
    - 11 PD for *S.* Typhimurium detection
- QS5 PCR Instrument:
    - 11 PD for *Salmonella* spp. detection
    - 14 PD for *S.* Enteritidis detection
    - 11 PD for *S.* Typhimurium detection

For 16 samples, the reference method gave a positive result for *Salmonella* spp. detection (different from *S.* Enteritidis or *S.* Typhimurium) while the alternative method gave positive results for one of these serotypes.

Table 19 - Negative deviations - 7500 Fast PCR Instrument

Category	Sample No	Product	Inoculated strain	Inoculation Level (CFU/sample)	Reference method results	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		*Salmonella* spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
Food and production environmental samples	3749	Raw chicken meat	*S.* Enteritidis Ad2721	2.4	*S.* Enteritidis	-/-/-	-/-/-	-/-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	1	a
	6360	Seasoned chicken meat	*S.* Enteritidis Ad2721	2.4	*S.* Enteritidis	-	-	-	-	ND	ND	NA	1	c
	4297	Low moisture sausage	*S.* Typhimurium Ad1410	1.8	*S.* Typhimurium	-	-	-	-	ND	NA	ND	2	a
	4373	Sausage with herbs	/	/	*S.* Braendenburg	-	-	-	-	ND	NA	NA	2	a
	4971	Waste (poultry slaughter)	*S.* Typhimurium A00V003	1.8	*S.* Typhimurium	-/-/-	-/-/-	-/-/-	*S.* Typhimurium	$ND_{FN(alt)}$	NA	$ND_{FN(alt)}$	2	a
	5907	Smoked bacon	/	/	*S.* Agona	-	-	-	-	ND	NA	NA	2	a
	4307	Pork rillettes	*S.* Enteritidis Ad926	2.6	*S.* Enteritidis	-	-	-	-	ND	ND	NA	2	b
	4312	Cooked turkey	*S.* Enteritidis Ad2525 + *S.* Newport Ad2223	2.0 + 2.0	*S.* Enteritidis	+	+	-	*S.* Newport	PA	$PA_{FP(alt)}$	NA	2	b
	4477	Process water (pork industry)	*S.* Typhimurium Ad2508 + *S.* Bovismorbificans 6629	1.8 + 2.0	*S.* Typhimurium	-/-/-	-/-/-	-/-/-	*S.* Typhimurium	$ND_{FN(alt)}$	NA	$ND_{FN(alt)}$	3	b
	4968	Rinsing water	*S.* Enteritidis Ad2721	3.0	*S.* Enteritidis	-/-/-	-/-/-	-/-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	3	b
Primary production samples	**4793**	**Pork faeces**	*S.* Enteritidis 2532	2.8	*S.* Enteritidis	-/-	-/-	-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	4	a
	6526	**Poultry faeces**	*S.* Typhimurium Ad476 + *S.* Virchow 187	5.2+4.8	*S.* Agama	-	-	-	-	ND	NA	NA	4	a
	7116	**Poultry faeces**	*S.* Enteritidis 10 + *S.* Newport Ad2223	2.6+1.0	*S.* Enteritidis	-	-	-	-	ND	ND	NA	4	a
	6535	**Pork environment wipe**	*S.* Typhimurium 830 + *S.* Braenderup 178	1.8+4.0	*S.* Typhimurium *S.* Braenderup	+	-	+	*S.* Braenderup	PA	NA	$PA_{FP(alt)}$	4	b

Table 20 - Negative deviations - QS5 PCR Instrument

Category	Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method results	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		*Salmonella* spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
Food and production environmental samples	3749	Raw chicken meat	*S.* Enteritidis Ad2721	2.4	*S.* Enteritidis	-/-/-	-/-/-	-/-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	1	a
	6360	Seasoned chicken meat	*S.* Enteritidis Ad2721	2.4	*S.* Enteritidis	-	-	-	-	ND	ND	NA	1	c
	4297	Low moisture sausage	*S.* Typhimurium Ad1410	1.8	*S.* Typhimurium	-	-	-	-	ND	NA	ND	2	a
	4373	Sausage with herbs	/	/	*S.* Braendenburg	-	-	-	-	ND	NA	NA	2	a
	5907	Smoked bacon	/	/	*S.* Agona	-	-	-	-	ND	NA	NA	2	a
	4307	Pork rillettes	*S.* Enteritidis Ad926	2.6	*S.* Enteritidis	-	-	-	-	ND	ND	NA	2	b
	4312	Cooked turkey	*S.* Enteritidis Ad2525 + *S.* Newport Ad2223	2.0 + 2.0	*S.* Enteritidis	+	+	-	*S.* Newport	PA	$PA_{FP(alt)}$	NA	2	b
	4477	Process water (pork industry)	*S.* Typhimurium Ad2508 + *S.* Bovismorbificans 6629	1.8 + 2.0	*S.* Typhimurium	-/-/-	-/-/-	-/-/-	*S.* Typhimurium	$ND_{FN(alt)}$	NA	$ND_{FN(alt)}$	3	b
	4968	Rinsing water	*S.* Enteritidis Ad2721	3.0	*S.* Enteritidis	-/-/-	-/-/-	-/-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	3	b
Primary production samples	**4793**	**Pork faeces**	*S.* Enteritidis 2532	2.8	*S.* Enteritidis	-/-	-/-	-/-	*S.* Enteritidis	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	4	a
	6526	**Poultry faeces**	*S.* Typhimurium Ad476 + *S.* Virchow 187	5.2+4.8	*S.* Agama	-	-	-	-	ND	NA	NA	4	a
	7116	**Poultry faeces**	*S.* Enteritidis 10 + *S.* Newport Ad2223	2.6+1.0	*S.* Enteritidis	-	-	-	-	ND	ND	NA	4	a
	6535	**Pork environment wipe**	*S.* Typhimurium 830 + *S.* Braenderup 178	1.8+4.0	*S.* Typhimurium *S.* Braenderup	+	-	+	*S.* Braenderup	PA	NA	$PA_{FP(alt)}$	4	b

Table 21 - Positive deviations - 7500 Fast PCR Instrument

Category	Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method results	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		*Salmonella* spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
Food and production environmental samples	**4084**	**Raw duck meat**	*S.* Typhimurium Ad913 + *S.* Braenderup Ad915	2.2+3.8	*S.* Braenderup (20 colonies tested)	+	-	+	*S.* Typhimurium	PA	NA	PD	1	a
	4083	**Raw turkey meat**	*S.* Enteritidis Ad2539 + *S.* Braenderup Ad915	4.6+3.8	*S.* Braenderup (20 colonies tested)	+	+	-	*S.* Enteritidis	PA	PD	NA	1	a
	6269	**Frozen pork meat**	*S.* Typhimurium 702 + *S.* Infantis 288	2.0+2.6	*S.* Infantis (5 colonies tested)	+	-	+	*S.* Typhimurium + *S.* Infantis	PA	NA	PD	1	b
	6271	**Frozen pork meat**	*S.* Typhimurium 702 + *S.* Infantis 288	2.0+2.6	*S.* Infantis (5 colonies tested)	+	-	+	*S.* Infantis - *S.* Typhimurium	PA	NA	PD	1	b
	3773	**Frozen pork meat**	*S.* Enteritidis 2532	1.2	-	+	+	-	*S.* Enteritidis	PD	PD	NA	1	b
	3779	**Frozen seasoned chicken meat**	*S.* Typhimurium AOOC003	2.0	-	+	-	+	*S.* Typhimurium	PD	NA	PD	1	b
	6361	Seasoned chicken wings	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	2.2+1.0	-	+	+	-	*S.* Enteritidis + *S.* Mbandaka	PD	PD	NA	1	c
	4311	**Sausage**	*S.* Typhimurium Ad1410 + *S.* Infantis 2556	1.8+1.2	*S.* Infantis (20 colonies tested)	+	-	+	*S.* Typhimurium	PA	NA	PD	2	a
	4309	**Raw ham**	*S.* Enteritidis Ad926 + *S.* Infantis 2556	2.6+1.2	*S.* Infantis	+	+	-	*S.* Enteritidis	PA	PD	NA	2	a
	4296	**Low moisture ham**	*S.* Enteritidis Ad926	2.6	-	+	+	-	*S.* Enteritidis	PD	PD	NA	2	a
	4377	Sausages	/	/	-	+	-	-	*S.* Infantis	PD	NA	NA	2	a
	6366	**Cooked turkey**	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	2.2+1.0	*S.* Mbandaka (5 colonies tested)	+	+	-	*S.* Enteritidis	PA	PD	NA	2	b
	4308	**Duck rillettes**	*S.* Enteritidis Ad2525	2.0	-	+	+	-	*S.* Enteritidis	PD	PD	NA	2	b
	6363	**RTE (smoked pork meat)**	*S.* Typhimurium 702 + *S.* Infantis 288	1.4+2.2	*S.* Infantis (10 colonies tested)	+	-	+	*S.* Infantis+ *S.* Typhimurium	PA	NA	PD	2	c
	4665	**Wipe after cleaning (risotto fabrication)**	*S.* Enteritidis ATCC1045 + *S.* Caracas Ad2322	3.8+4.8	*S.* Caracas (5 strains tested)	+	+	-	*S.* Enteritidis	PA	PD	NA	3	a
Primary production samples	**4794**	**Pork faeces**	*S.* Typhimurium Ad2508	1.6	-	+	-	+	*S.* Typhimurium *S.* Derby	PD	NA	PD	4	a
	4798	**Pork faeces**	*S.* Typhimurium Ad2508 + *S.* Infantis Ad2278	1.2+2.8	-	+	-	+	*S.* Typhimurium	PD	NA	PD	4	a
	5757	**Pork faeces**	*S.* Enteritidis Ad211	7.2	-	+	+	-	*S.* Enteritidis	PD	PD	NA	4	a
	6748	Pork faeces	/	/	-	+	-	+	*S.* 4,5:i:-	PD	NA	PD	4	a
	5758	**Pork faeces**	*S.* Enteritidis Ad211	7.2	-	+	+	-	*S.* Enteritidis	PA	PD	NA	4	a
	5759	**Pork environment wipe**	*S.* Enteritidis 0212 + *S.* Bovismorbificans 6629	2.6+0.8	*S.* Bovismorbificans	+	+	-	*S.* Derby *S.* Enteritidis *S.* Livingstone	PA	PD	NA	4	a
	7118	**Poultry water from drinker**	*S.* Enteritidis 657 + *S.* Hadar 24871	5.0+2.2	*S.* Hadar	+	+	-	*S.* Enteritidis	PA	PD	NA	4	a
	4800	**Pork boot socks**	*S.* Typhimurium Ad1338 + *S.* Infantis Ad2278	1.2+2.8	*S.* Infantis	+	-	+	*S.* Infantis *S.* Typhimurium	PA	NA	PD	4	a
	7117	**Poultry boot socks**	*S.* Enteritidis 0212	7.6	*S.* Derby	+	+	-	*S.* Enteritidis	PA	PD	NA	4	b
	7119	**Poultry water from drinker**	*S.* Enteritidis 10 + *S.* Hadar 24871	3.6+1.6	*S.* Hadar	+	+	-	*S.* Enteritidis	PA	PD	NA	4	b
	6530	**Poultry environment wipe**	*S.* Typhimurium Ad476 + *S.* Blockley Ad923	5.2+4.0	*S.* Blockley	+	-	+	*S.* Typhimurium	PA	NA	PD	4	b

Table 22 – Positive deviations - QS5 PCR Instrument

Category	Sample No	Product	Inoculated strain	Inoculation level (CFU/sample)	Reference method results	Alternative method							Category	Type
						PCR			Confirmatory test	Agreement				
						Salmonella spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		*Salmonella* spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
Food and production environmental samples	4084	Raw duck meat	S. Typhimurium Ad913+S.Braenderup Ad915	2.2+3.8	S. Braenderup (20 colonies tested)	+	-	+	S. Typhimurium	PA	NA	PD	1	a
	4083	Raw turkey meat	S. Enteritidis Ad2539+S.Braenderup Ad915	4.6+3.8	S. Braenderup (20 colonies tested)	+	+	-	S. Enteritidis	PA	PD	NA	1	a
	6269	Frozen pork meat	S. Typhimurium 702+S.Infantis 288	2.0+2.6	S. Infantis (5 colonies tested)	+	-	+	S. Typhimurium + S. Infantis	PA	NA	PD	1	b
	6271	Frozen pork meat	S. Typhimurium 702+S.Infantis 288	2.0+2.6	S. Infantis (5 colonies tested)	+	-	+	S. Infantis-S. Typhimurium	PA	NA	PD	1	b
	3773	Frozen pork meat	S. Enteritidis 2532	1.2	-	+	+	-	S. Enteritidis	PD	PD	NA	1	b
	3779	Frozen seasoned chicken meat	S. Typhimurium AOOC003	2.0	-	+	-	+	S. Typhimurium	PD	NA	PD	1	b
	6361	Seasoned chicken wings	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	2.2+1.0	-	+	+	-	S. Enteritidis + S. Mbandaka	PD	PD	NA	1	c
	4311	Sausage	S. Typhimurium Ad1410+S.Infantis 2556	1.8+1.2	S. Infantis (20 colonies tested)	+	-	+	S. Typhimurium	PA	NA	PD	2	a
	4309	Raw ham	S. Enteritidis Ad926+S.Infantis 2556	2.6+1.2	S. Infantis	+	+	-	S. Enteritidis	PA	PD	NA	2	a
	4296	Low moisture ham	S. Enteritidis Ad926	2.6	-	+	+	-	S. Enteritidis	PD	PD	NA	2	a
	4377	Sausages	/	/	-	+	-	-	S. Infantis	PD	NA	NA	2	a
	6366	Cooked turkey	S. Enteritidis Ad2525 + S. Mbandaka Ad1721	2.2+1.0	S. Mbandaka (5 colonies tested)	+	+	-	S. Enteritidis	PA	PD	NA	2	b
	4308	Duck rillettes	S. Enteritidis Ad2525	2.0	-	+	+	-	S. Enteritidis	PD	PD	NA	2	b
	6363	RTE (smoked pork meat)	S. Typhimurium 702 + S. Infantis 288	1.4+2.2	S. Infantis (10 colonies tested)	+	-	+	S. Infantis+ S. Typhimurium	PA	NA	PD	2	c
	4665	Wipe after cleaning (risotto fabrication)	S. Enteritidis ATCC1045 + S. Caracas Ad2322	3.8+4.8	S. Caracas (5 strains tested)	+	+	-	S. Enteritidis	PA	PD	NA	3	a
Primary production samples	4794	Pork faeces	S. Typhimurium Ad2508	1.6	-	+	-	+	S. Typhimurium S. Derby	PD	NA	PD	4	a
	4798	Pork faeces	S. Typhimurium Ad2508 + S. Infantis Ad2278	1.2+2.8	-	+	-	+	S. Typhimurium	PD	NA	PD	4	a
	5757	Pork faeces	S. Enteritidis Ad211	7.2	-	+	+	-	S. Enteritidis	PD	PD	NA	4	a
	6748	Pork faeces	/	/	-	+	-	+	S. 4,5:i:-	PD	NA	PD	4	a
	5758	Pork faeces	S. Enteritidis Ad211	7.2	-	+	+	-	S. Enteritidis	PA	PD	NA	4	a
	5759	Pork environment wipe	S. Enteritidis 0212 + S. Bovismorbificans 6629	2.6+0.8	S. Bovismorbificans	+	+	-	S. Derby S. Enteritidis S. Livingstone	PA	PD	NA	4	a
	7118	Poultry water from drinker	S. Enteritidis 657 + S. Hadar 24871	5.0+2.2	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	a
	4800	Pork boot socks	S. Typhimurium Ad1338 + S. Infantis Ad2278	1.2+2.8	S. Infantis	+	-	+	S. Infantis S. Typhimurium	PA	NA	PD	4	a
	4795	Pork faeces	S. Typhimurium Ad1338	1.4	-	+	-	-	S. Stourbidge	PD	NA	NA	4	a
	7117	Poultry boot socks	S. Enteritidis 0212	7.6	S. Derby	+	+	-	S. Enteritidis	PA	PD	NA	4	b
	7119	Poultry water from drinker	S. Enteritidis 10 + S. Hadar 24871	3.6+1.6	S. Hadar	+	+	-	S. Enteritidis	PA	PD	NA	4	b
	6530	Poultry environment wipe	S. Typhimurium Ad476 + S. Blockley Ad923	5.2+4.0	S. Blockley	+	-	+	S. Typhimurium	PA	NA	PD	4	b

The analyses of discordant results according to the ISO 16140-2 is given in:

- **For the 7500 Fast PCR Instrument** in:

- Table 23 for *Salmonella* spp.,
- Table 24 for *S.* Enteritidis,
- Table 25 for *S.* Typhimurium.

- **For the QS5 PCR Instrument** in:

- Table 26 for *Salmonella* spp.,
- Table 27 for *S.* Enteritidis,
- Table 28 for *S.* Typhimurium.

The interpretation for *S.* Enteritidis and *S.* Typhimurium was done taking into account the total number of positive samples for each target, instead of the number of categories tested.

Table 23 - Analyses of discordant results - *Salmonella* spp. - 7500 Fast PCR Instrument

Category		Type		N+	TND	PD	Unpaired		Paired				Mixed	
							TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	13	1	0	1						1	
		b	Raw poultry (fresh or frozen)	10	0	2	-2						-2	
		c	Raw delicatessen	13	1	1	0						0	
		Total		36	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	13	3	2	1						1	
		b	Raw products	11	1	1	0						0	
		c	Ingredients and low moisture products	7	0	0	0						0	
		Total		31	4	3	1	3					1	3
3	Environmental samples	a	Dusts and Residues	10	0	0			0		0		0	
		b	Cleaning and Process Waters	12	2	0			2		2		2	
		c	Surface samples	11	1	0			1		1		1	
		Total		33	3	0			3	6	3	3	3	3
4	Primary production samples	a	Animal faeces	18	3	4	-1						-1	
		b	Environmental samples and non-faeces	18	0	0	0						0	
		Total		36	3	4	-1	3					-1	3
TOTAL				**136**	**12**	**10**	**-1**	**5**	**3**	**6**	**3**	**3**	**2**	**5**

Table 24 - Analyses of discordant results – *S.* Enteritidis - 7500 Fast PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	6	1	1	0						0	
		b	Raw poultry (fresh or frozen)	4	0	1	-1						-1	
		c	Raw delicatessen	6	1	1	0						0	
		Total		16	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	4	0	2	-2						-2	
		b	Raw products	7	2	2	0						0	
		c	Ingredients and low moisture products	4	0	0	0						0	
		Total		15	2	4	-2	3					-2	3
3	Environmental samples	a	Dusts and Residues	6	0	1			1		-1		-1	
		b	Cleaning and Process Waters	4	1	0			1		1		1	
		c	Surface samples	1	0	0			0		0		0	
		Total		11	1	1			2	6	0	3	0	3
4	Primary production samples	a	Animal faeces	8	2	3	-1						-1	
		b	Environmental samples and non-faeces	8	0	3	-3						-3	
		Total		16	2	6	-4	3					-4	3
TOTAL				**58**	**7**	**14**	**-7**	**3**	**2**	**6**	**0**	**3**	**-7**	**3**

Table 25 - Analyses of discordant results – *S.* Typhimurium - 7500 Fast PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	TND	PD	TND-PD	AL	TND+PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	5	0	1	-1						-1	
		b	Raw poultry (fresh or frozen)	5	0	3	-3						-3	
		c	Raw delicatessen	4	0	0	0						0	
			Total	14	0	4	-4	3					-4	3
2	RTE meat pork and poultry	a	Pasteurized products	6	1	1	0						0	
		b	Raw products	3	0	0	0						0	
		c	Ingredients and low moisture products	3	0	1	-1						-1	
			Total	12	1	2	-1	3					-1	3
3	Environmental samples	a	Dusts and Residues	3	0	0			0		0		0	
		b	Cleaning and Process Waters	7	1	0			1		1		1	
		c	Surface samples	8	1	0			1		1		1	
			Total	18	2	0			2	6	2	3	2	3
4	Primary production samples	a	Animal faeces	7	0	4	-4						-4	
		b	Environmental samples and non-faeces	10	1	1	0						0	
			Total	17	1	5	-4	3					-4	3
TOTAL				**61**	**4**	**11**	**-9**	**3**	**2**	**6**	**2**	**3**	**-7**	**4**

Table 26 - Analyses of discordant results - *Salmonella* spp. - QS5 PCR Instrument

Category		Type		N+	TND	PD	Unpaired		Paired				Combined	
							TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	13	1	0	1						1	
		b	Raw poultry (fresh or frozen)	10	0	2	-2						-2	
		c	Raw delicatessen	13	1	1	0						0	
		Total		36	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	13	3	2	1						1	
		b	Raw products	11	1	1	0						0	
		c	Ingredients and low moisture products	7	0	0	0						0	
		Total		31	4	3	1	3					1	3
3	Environmental samples	a	Dusts and residues	10	0	0			0		0		0	
		b	Cleaning and process waters	12	2	0			2		2		2	
		c	Surface samples	11	0	0			0		0		0	
		Total		33	2	0			2	6	2	3	2	3
4	Primary production samples	a	Animal faeces	19	3	5	-2						-2	
		b	Environmental samples and non-faeces	18	0	0	0						0	
		Total		37	3	5	-2	3					-2	3
TOTAL				**137**	**11**	**11**	**-2**	**5**	**2**	**6**	**2**	**3**	**0**	**5**

Table 27 - Analyses of discordant results – *S.* Enteritidis - QS5 PCR Instrument

Category		Type		N+	TND	PD	Unpaired		Paired				Combined	
							TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	6	1	1	0						0	
		b	Raw poultry (fresh or frozen)	4	0	1	-1						-1	
		c	Raw delicatessen	6	1	1	0						0	
			Total	16	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	4	0	2	-2						-2	
		b	Raw products	7	2	2	0						0	
		c	Ingredients and low moisture products	4	0	0	0						0	
			Total	15	2	4	-2	3					-2	3
3	Environmental samples	a	Dusts and residues	6	0	1			1		-1		-1	
		b	Cleaning and process waters	4	1	0			1		1		1	
		c	Surface samples	1	0	0			0		0		0	
			Total	11	1	1			2	6	0	3	0	3
4	Primary production samples	a	Animal faeces	8	2	3	-1						-1	
		b	Environmental samples and non-faeces	8	0	3	-3						-3	
			Total	16	2	6	-4	3					-4	3
TOTAL				**58**	**7**	**14**	**-7**	**3**	**2**	**6**	**0**	**3**	**-7**	**3**

Table 28 - Analyses of discordant results – *S.* Typhimurium - QS5 PCR Instrument

Category		Type		N+	TND	PD	Unpaired		Paired				Combined	
							TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	5	0	1	-1						-1	
		b	Raw poultry (fresh or frozen)	5	0	3	-3						-3	
		c	Raw delicatessen	4	0	0	0						0	
		Total		14	0	4	-4	3					-4	3
2	RTE meat pork and poultry	a	Pasteurized products	6	1	1	0						0	
		b	Raw products	3	0	0	0						0	
		c	Ingredients and low moisture products	3	0	1	-1						-1	
		Total		12	1	2	-1	3					-1	3
3	Environmental samples	a	Dusts and residues	3	0	0			0		0		0	
		b	Cleaning and process waters	7	1	0			1		1		1	
		c	Surface samples	8	0	0			0		0		0	
		Total		18	1	0			1	6	1	3	1	3
4	Primary production samples	a	Animal faeces	7	0	4	-4						-4	
		b	Environmental samples and non-faeces	10	1	1	0						0	
		Total		17	1	5	-4	3					-4	3
TOTAL				**61**	**3**	**11**	**-9**	**3**	**1**	**6**	**1**	**3**	**-8**	**4**

The observed values for (TND - PD) for the individual categories and for all the combined categories tested with a paired study design or an unpaired study design meet the Acceptability Limit (observed values ≤ AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *S.* Enteritidis and *S.* Typhimurium).

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

168 enrichment broths from positive samples were tested again after 72 h storage at 5°C ± 3°C; only one change was observed for the 7500 Fast PCR Instrument and the QS5 PCR Instrument for food and production environmental samples. Two changes were observed for primary production samples with the QS5 PCR Instrument (See Table 29).

Table 29 - Enrichment broth storage

PCR Instrument	Sample no	Product	Result before storage			Result after storage		
			Salmonella spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp.	*Salmonella* Enteritidis	*Salmonella* Typhimurium
7500Fast & QS5	4477	Process water	$ND_{FN(alt)}$	NA	$ND_{FN(alt)}$	PA	NA	PA
QS5	4795	Pork faeces	PD	NA	NA	$NA_{FN(alt)}$	NA	NA
QS5	6527	Poultry faeces	PA	NA	NA	$ND_{FN(alt)}$	NA	NA

The analyses of discordant results become for the 7500 Fast Instrument (See Tables 30 to 32) and for the QS5 Instrument (See Tables 33 to 35).

Table 30 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* spp. - 7500 Fast Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	ND	PD	TND-PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	13	1	0	1						1	
		b	Raw poultry (fresh or frozen)	10	0	2	-2						-2	
		c	Raw delicatessen	13	1	1	0						0	
		Total		36	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	13	3	2	1						1	
		b	Raw products	11	1	1	0						0	
		c	Ingredients and low moisture products	7	0	0	0						0	
		Total		31	4	3	1	3					1	3
3	Environmental samples	a	Dusts and residues	10	0	0			0		0		0	
		b	Cleaning and process waters	12	1	0			1		1		1	
		c	Surface samples	11	1	0			1		1		1	
		Total		33	2	0			2	6	2	3	2	3
4	Primary production samples	a	Animal faeces	18	3	4	-1						-1	
		b	Environmental samples and non-faeces	18	0	0	0						0	
		Total		36	3	4	-1	3					-1	3
TOTAL				**136**	**11**	**10**	**-1**	**5**	**2**	**6**	**2**	**3**	**1**	**5**

Table 31 - Analysis of discordant after storage 72 h at 5 ± 3°C – *S.* Enteritidis - 7500 Fast PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	TND	PD	TND -PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	6	1	1	0						0	
		b	Raw poultry (fresh or frozen)	4	0	1	-1						-1	
		c	Raw delicatessen	6	1	1	0						0	
			Total	16	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	4	0	2	-2						-2	
		b	Raw products	7	2	2	0						0	
		c	Ingredients and low moisture products	4	0	0	0						0	
			Total	15	2	4	-2	3					-2	3
3	Environmental samples	a	Dusts and residues	6	0	1			1		-1		-1	
		b	Cleaning and process waters	4	1	0			1		1		1	
		c	Surface samples	1	0	0			0		0		0	
			Total	11	1	1			2	6	0	3	0	3
4	Primary production samples	a	Animal faeces	8	2	3	-1						-1	
		b	Environmental samples and non-faeces	8	0	3	-3						-3	
			Total	16	2	6	-4	3					-4	3
TOTAL				**58**	**7**	**14**	**-7**	**3**	**2**	**6**	**0**	**3**	**-7**	**3**

Table 32 - Analysis of discordant after storage 72 h at 5 ± 3°C – *S. Typhimurium* - 7500 Fast PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	TND	PD	TND -PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	5	0	1	-1						-1	
		b	Raw poultry (fresh or frozen)	5	0	3	-3						-3	
		c	Raw delicatessen	4	0	0	0						0	
			Total	14	0	4	-4	3					-4	3
2	RTE meat pork and poultry	a	Pasteurized products	6	1	1	0						0	
		b	Raw products	3	0	0	0						0	
		c	Ingredients and low moisture products	3	0	1	-1						-1	
			Total	12	1	2	-1	3					-1	3
3	Environmental samples	a	Dusts and residues	3	0	0			0		0		0	
		b	Cleaning and process waters	7	0	0			0		0		0	
		c	Surface samples	8	1	0			1		1		1	
			Total	18	1	0			1	6	1	3	1	3
4	Primary production samples	a	Animal faeces	7	0	4	-4						-4	
		b	Environmental samples and non-faeces	10	1	1	0						0	
			Total	17	1	5	-4	3					-4	3
TOTAL				**61**	**3**	**11**	**-9**	**3**	**1**	**6**	**1**	**3**	**-8**	**4**

Table 33 - Analysis of discordant after storage 72 h at 5 ± 3°C - *Salmonella* spp. - QS5 PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	ND	PD	TND -PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	13	1	0	1						1	
		b	Raw poultry (fresh or frozen)	10	0	2	-2						-2	
		c	Raw delicatessen	13	1	0	1						1	
			Total	36	2	2	0	3					0	3
2	RTE meat pork and poultry	a	Pasteurized products	13	3	2	1						1	
		b	Raw products	11	1	1	0						0	
		c	Ingredients and low moisture products	7	0	0	0						0	
			Total	31	4	3	1	3					1	3
3	Environmental samples	a	Dusts and residues	10	0	0			0		0		0	
		b	Cleaning and process waters	12	1	0			1		1		1	
		c	Surface samples	12	0	0			0		0		0	
			Total	34	1	0			1	6	1	3	1	3
4	Primary production samples	a	Animal faeces	18	4	4	0						0	
		b	Environmental samples and non-faeces	18	0	0	0						0	
			Total	36	4	4	0	3					0	3
TOTAL				**137**	**11**	**9**	1	5	1	6	1	3	2	5

Table 34 - Analysis of discordant after storage 72 h at 5 ± 3°C – *S. Enteritidis* - QS5 PCR Instrument

							Unpaired		Paired				Combined	
Category		Type		N+	TND	PD	TND -PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	6	1	1	0						0	
		b	Raw poultry (fresh or frozen)	4	0	1	-1						-1	
		c	Raw delicatessen	6	1	1	0						0	
			Total	16	2	3	-1	3					-1	3
2	RTE meat pork and poultry	a	Pasteurized products	4	0	2	-2						-2	
		b	Raw products	7	2	2	0						0	
		c	Ingredients and low moisture products	4	0	0	0						0	
			Total	15	2	4	-2	3					-2	3
3	Environmental samples	a	Dusts and residues	6	0	1			1		-1		-1	
		b	Cleaning and process waters	4	1	0			1		1		1	
		c	Surface samples	1	0	0			0		0		0	
			Total	11	1	1			2	6	0	3	0	3
4	Primary production samples	a	Animal faeces	8	2	3	-1						-1	
		b	Environmental samples and non-faeces	8	0	3	-3						-3	
			Total	16	2	6	-4	3					-4	3
TOTAL				**58**	**7**	**14**	**-7**	**3**	**2**	**6**	**0**	**3**	**-7**	**3**

Table 35 - Analysis of discordant after storage 72 h at 5 ± 3°C – *S.* Typhimurium - QS5 PCR Instrument

Category		Type		N+	TND	PD	Unpaired		Paired				Combined	
							TND -PD	AL	TND +PD	AL	TND -PD	AL	TND -PD	AL
1	Raw meat pork and poultry	a	Raw meat products (frozen or fresh)	5	0	1	-1						-1	
		b	Raw poultry (fresh or frozen)	5	0	3	-3						-3	
		c	Raw delicatessen	4	0	0	0						0	
		Total		14	0	4	-4	3					-4	3
2	RTE meat pork and poultry	a	Pasteurized products	6	1	1	0						0	
		b	Raw products	3	0	0	0						0	
		c	Ingredients and low moisture products	3	0	1	-1						-1	
		Total		12	1	2	-1	3					-1	3
3	Environmental samples	a	Dusts and residues	3	0	0			0		0		0	
		b	Cleaning and process waters	7	0	0			0		0		0	
		c	Surface samples	8	0	0			0		0		0	
		Total		18	0	0			0	6	0	3	0	3
4	Primary production samples	a	Animal faeces	7	0	4	-4						-4	
		b	Environmental samples and non-faeces	10	1	1	0						0	
		Total		17	1	5	-4	3					-4	3
TOTAL				**61**	**2**	**11**	**-9**	**3**	**0**	**6**	**0**	**3**	**-9**	**4**

After storage 72 h at 5 ± 3°C, the observed values for (TND - PD) for the individual categories and for all the combined categories tested with a paired study design or an unpaired study design meet the Acceptability Limit (observed values ≤ AL) for both PCR instruments, and for the three targets (*Salmonella* spp., *S.* Enteritidis and *S.* Typhimurium).

3.1.1.8 Confirmation

> ***Streaking***

Two protocols were tested during the validation study:

- Direct streaking onto *Brilliance* Salmonella Agar for food and production environmental samples.
- Subculture in RVS broth for 24 h ± 3 h at 41.5°C prior to streaking onto *Brilliance* Salmonella Agar for all the tested categories.

For food and production environmental samples:

- All the *Salmonella* spp. positive PCR results were confirmed by both confirmatory methods.
- For two samples, the presence of *S.* Enteritidis (4968) and *S.* Typhimurium (4971) was detected only after a subculture in RVS broth: **$ND_{FN(alt)}$ samples**
- For one sample, *S.* Enteritidis positive PCR result was not confirmed (n°4312 with 7500 Fast and QS5 PCR Instruments: only *S. Newport* was recovered in the enrichment broth): **$PA_{FP(alt)}$ sample**
- For one sample, *S.* Typhimurium positive PCR result was not confirmed (n°6270 with 7500 Fast and QS5 PCR Instruments: only *S. Infantis* was recovered in the enrichment broth): **$PD_{FP(alt)}$ sample**.

For primary production samples:

The presence of *Salmonella* spp. was confirmed for all the samples giving a positive PCR test except in one case. For sample (n°6535), a positive *S.* Typhimurium PCR test was observed but it was impossible to confirm the presence of this serotype in the enrichment broth even after performing the protocol recommended in the kit insert “Troubleshooting”. Only *S. Branderup* was recovered in the enrichment broth: **$PA_{FP(alt)}$ sample**

> ***Serological confirmation***

The serological test applied on the first colony isolated on *Brilliance* Salmonella Agar allowed to confirm the PCR test result, except for 4 samples (4312, 3746, 6270 and 6271). In these cases, the protocol recommended in the kit insert was applied.

- For 2 samples (3746 and 6271), *S.* Typhimurium was confirmed using this protocol.
- For sample (6270), it was not possible to recover the *S.* Typhimurium. For sample 4312, it was not possible to recover the *S.* Enteritidis. Both samples were co-infected samples (with a *Salmonella* spp. and *S.* Typhimurium or *S.* Enteritidis). Culture confirmation for these samples was challenging due to the low level of *S.* Typhimurium or *S.* Enteritidis in the sample.

3.1.1.9 Inhibitions

Inhibitions were observed only with the 7500 Fast PCR Instrument. PCR tests were performed, and 3 inhibitions were observed representing 0.7% of the tests.

One sample 4967 gave a PCR result “No IPC amplification, inconclusive for all targets”. Sample 4969 72 h gave “Inconclusive for all targets, amplification detected for Enteritidis without detection of species” and sample 5907 72 h gave a result of “Positive for *Salmonella* species Inconclusive for Enteritidis and Typhimurium” (See Table 36).

Table 36 - PCR results

No	Sample	PCR result
4967	Rinsing water (poultry slaughter)	“No IPC amplification, inconclusive for all targets” /-/-
4969	Rinsing water (poultry slaughter)	(72 h) “Inconclusive for all targets, amplification detected for Enteritidis without detection of species” / +
5907	Smoked bacon	(72 h) “Positive for *Salmonella* species, inconclusive for Enteritidis and Typhimurium” / -

The enrichment broth was diluted (1-in-5), tested again and allowed to lift the inhibition. This protocol is described in the troubleshooting in the kit insert.

No inhibition was observed during the extension study concerning primary production samples.

3.1.2 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.

3.1.2.1 Experimental design

One matrix should be tested as a minimum per category. At least, three inoculation levels were used:

- A blank level, (no contamination), with 5 replicates,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A higher contamination level, with 5 replicates.

Analyses for fractional positive result recovery were done:

- A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.
- Each matrix was first screened for the presence of *Salmonella* using the tested reference method(s) on 5 replicates.

Four (matrix/strain) pairs were analysed by the reference method and by the alternative method. Table 37 outlines the matrices, the inoculated strains and storage conditions after inoculation.

Table 37 - Defined (matrix/strain) pairs for the RLOD determination - 7500 Fast PCR Instrument and QS5 PCR Instrument

Category	Matrix	Strain inoculated	Origin	Storage conditions after inoculation
Raw meat pork and poultry	Raw pork	*S.* Typhimurium Ad1872 monophasic	/	48 h at 5°C ± 3°C
Ready-to-eat and ready-to-reheat pork and poultry	Turkey ham	*S.* Enteritidis Ad2524	Chicken leg	48 h at 5°C ± 3°C
Production environmental samples	Process water (pork/beef slaughter)	*S.* Typhimurium Ad1070 + *S.* Derby A00E084	Pork industry environment Dairy industry	48 h at 5°C ± 3°C
Primary production samples (PPS)	Poultry faeces	*S.* Enteritidis Ad2524	Chicken leg	24 h at ambient temperature

3.1.2.2 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 Table 38 (7500 Fast PCR Instrument) and Table 43 (QS5 PCR Instrument).

The inoculated strain used for the inoculation of the raw pork meat, *S.* Typhimurium Ad1872, was supposed to be monophasic strain (4,5,12:i:-). The serotyping gave the following antigenic formula: 4,5,12:-:-, which corresponds to a non-motile strain. This evolution can be due to the fact that the strain moved from “smooth” to “rough” form. For the guinea fowl faeces matrix (RLOD PPS), some samples gave positive *S.* Enteritidis PCR results while the *Salmonella* spp. detection were negative. In these cases, the protocol described in the kit insert was applied (subculture for an additional 2-4 h at 37°C) to increase the level of *S.* Enteritidis in the culture as the low level of copies of *S.* Enteritidis was not sufficient to also amplify the *Salmonella* spp. and give strong positive signal for this target.

Table 38 – Presentation of RLOD before and after confirmation of the alternative method results - 7500 Fast PCR Instrument and QS5 PCR Instrument

Target	Name	AL	RLOD 7500 Fast	RLOD QS5
SS	Turkey ham/*S.* Enteritidis Ad2524	2.5	0.728 [0.328;1.612]	0.728 [0.328;1.612]
	Raw pork meat/*S.* Typhimurium Ad1872		1.023 [0.469;2.233]	1.023 [0.469;2.233]
	Process water/*S.* Typhimurium Ad1070 and *S.* Derby A00E084	1.5	1.000 [0.470;2.129]	1.000 [0.470;2.129]
	Guinea fowl faeces/*S.* Enteritidis Ad2524	2.5	0.534 [0.224;1.274]	0.435 [0.186;1.018]
	Combined	/	**0.812 [0.545;1.208]**	**0.769 [0.518;1.142]**
SE	Turkey ham/*S.* Enteritidis Ad2524	2.5	0.728 [0.328;1.612]	0.728 [0.328;1.612]
	Guinea fowl faeces/*S.* Enteritidis Ad2524		0.534 [0.224;1.274]	0.435 [0.186;1.018]
	Combined	/	**0.630 [0.350;1.133]**	**0.566 [0.316;1.013]**
ST	Raw pork meat/*S.* Typhimurium Ad1872	2.5	1.023 [0.469;2.233]	1.023 [0.469;2.233]
	Process water/*S.* typhimurium Ad1070 and *S.* Derby AOOE084	1.5	0.562 [0.211;1.492]	0.562 [0.211;1.492]
	Combined	/	**0.806 [0.440;1.476]**	**0.806 [0.440;1.476]**

The RLOD meet the Acceptability Limits (observed values < AL) for each matrix/strain pair for both PCR instruments and for all targets (*Salmonella* spp., *S.* Enteritidis and *S.* Typhimurium).

The LOD_{50} calculations were done using the Excel spreadsheet available at http://standards.iso.org/iso/16140 POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 39.

Table 39 –LOD_{50}results - 7500 Fast PCR Instrument and QS5 PCR Instrument

Target	(Strain / matrix) pair	Relative detection level (CFU / 25g or 25 ml) according to Wilrich & Wilrich[2]					
		Reference method		Alternative method - 7500 Fast		Alternative method - QS5	
		$LOD_{50\%}$	$LOD_{95\%}$	$LOD_{50\%}$	$LOD_{95\%}$	$LOD_{50\%}$	$LOD_{95\%}$
SS	Turkey ham/*S.* Enteritidis Ad2524	0.9 [0.5;1.7]	4.1 [2.3;7.2]	0.7 [0.4;1.2]	3.0 [1.8;5.2]	0.7 [0.4;1.2]	3.0 [1.8;5.2]
	Raw pork meat/*S.* Typhimurium Ad1872	0.6 [0.4;1.1]	2.7 [1.6;4.8]	0.7 [0.4;1.2]	2.9 [1.6;5.2]	0.7 [0.4;1.2]	2.9 [1.6;5.2]
	Process water/*S.* Typhimurium Ad1070 and *S.* Derby A00E084	1.2 [0.7;2.0]	5.0 [2.9;8.7]	1.2 [0.7;2.0]	5.0 [2.9;8.7]	1.2 [0.7;2.0]	5.0 [2.9;8.7]
	Guinea fowl faeces/*S.* Enteritidis Ad2524	10.7 [5.4;21.2]	46.2 [23.3;91.7]	5.4 [3.1;9.4]	23.4 [13.5;40.8]	4.4 [2.6;7.5]	18.9 [11.1;32.2]
SE	Turkey ham/*S.* Enteritidis Ad2524	0.9 [0.5;1.7]	4.1 [2.3;7.2]	0.7 [0.4;1.2]	3.0 [1.8;5.2]	0.7 [0.4;1.2]	3.0 [1.8;5.2]
	Guinea fowl faeces/*S.* Enteritidis Ad2524	10.7 [5.4;21.2]	46.2 [23.3;91.7]	5.4 [3.1;9.4]	23.4 [13.5;40.8]	4.4 [2.6;7.5]	18.9 [11.1;32.2]
ST	Raw pork meat/*S.* Typhimurium Ad1872	0.6 [0.4;1.1]	2.7 [1.6;4.8]	0.7 [0.4;1.2]	2.9 [1.6;5.2]	0.7 [0.4;1.2]	2.9 [1.6;5.2]
	Process water/*S.* Typhimurium Ad1070 and *S.* Derby AOOE084	1.4 [0.6;3.0]	6.0 [2.8;13.0]	0.8 [0.4;1.4]	3.4 [1.8;6.2]	0.8 [0.4;1.4]	3.4 [1.8;6.2]

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

The LOD_{50} varies from 0.6 to 10.7 CFU/test portion for the reference method depending on the target and from 0.7 to 5.4 CFU/test portion for the alternative method using the 7500 Fast PCR Instrument and from 0.7 to 4.4 CFU/ test portion using the QS5 PCR Instrument.

3.1.3 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.

3.1.3.1 Test protocols

162 *Salmonella* strains and 30 non -target strains were tested:

- 75 *Salmonella* spp.
- 26 *S.* Typhimurium including monophasic, non-motile and classical variants.
- 15 *S.* Enteritidis.
- 27 strains from Group B.
- 19 strains from Groups D1 and D2.
- 30 non-target strains.

> **Inclusivity**

Salmonella strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml in BPW+ 12mg/l novobiocin. The enrichment broth was incubated for 14h at 41.5°C±1°C and the protocol of the alternative method was then run. When a negative result was obtained using this protocol, the strain was tested again with addition of UHT milk in the supplemented BPW (25 ml + 225 ml).

> **Exclusivity**

Negative strains cultures were performed in BHI at 37°C. Dilutions were realised in order to inoculate 10^5 cells/ml BPW. The BPW broth was then incubated 24 h at 37°C ± 1°C. The alternative method was then performed.

3.1.3.2 Results

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

Inclusivity

All the strains tested gave the expected result, except *S.* Blegdam 2011LSAL04969 and *S.* Moscow 1995LSAL05721. For these strains a positive *S.* Enteritidis PCR was obtained.

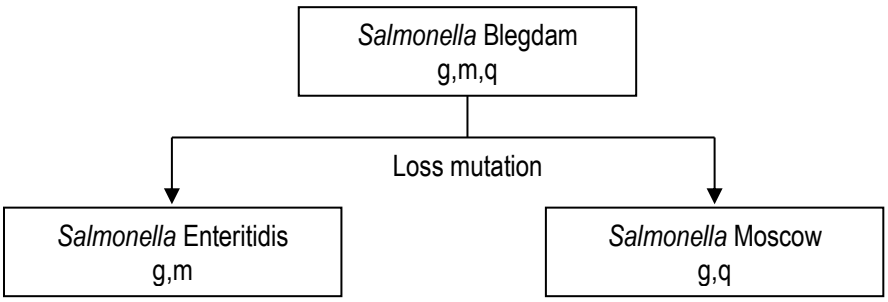
These two strains only differ by a change in expression of the H antigens of *S.* Blegdam during the genetic evolution of these strains, ("*Changes induced in the H antigens of Salmonella Blegdam*", BrunerDW, 1952).

"From the results of this experiment it appears that *S. Blegdam* (gmq) is a more primitive *Salmonella* type than *S. Enteritidis* (*gm*) or *S. Moscow* (gq) and that they may have evolved from it as loss variants. The fact that *S. Blegdam* is able to absorb the agglutinins from *S. Enteritidis* as well as from *S. Moscow* antiserum substantiates this assumption. Of the three types, *S. Enteritidis* occurs most frequently in nature. It is widely distributed and is an old, established *Salmonella*. The transformation of the induced *S. Enteritidis* (gm) type to *S. Dublin* (gp) also supports the hypothesis that members of the g-complex of the genus *Salmonella* have evolved by means of bacterial variation."

The above studies indicate that the lineage of *S.* Enteritidis began with *S.* Blegdam which underwent loss mutations which gave rise to *S.* Enteritidis and *S.* Moscow. After this loss variation event, further genetic variation then gave rise to Nitra from *S.* Enteritidis (**Figure 1**).

Genetic variation of *S.* Blegdam giving rise to serotypes Enteritidis, Moscow and Nitra.

Figure 1



For 5 strains (*S.* Gallinarum Ad1840, *S.* Gallinarum Ad300, *S.* Typhi Ad302, *S.* Stanley Ad1688 and *S.* Abortusovis Ad2320), it was necessary to run the enrichment step with the addition of milk (25 ml milk + 225 ml enrichment broth).

For the QS5 PCR Instrument:

- *S.* Arbotusovis Ad2320 needed to be inoculated at a high level (321 CFU/225 ml) with addition of milk to obtain a positive PCR result.
- *S.* Typhimurium 2014LSAL04138 gave a negative PCR result; the DNA extract was tested again twice, and one positive result was observed (Cp = 38.21).

Exclusivity

The 30 tested strains gave a negative PCR test.

The inclusivity and exclusivity testing gave the expected results for the 162 target strains and the 30 non-target strains for both PCR instruments. Two strains, *S.* Blegdam and *S.* Moscow gave positive *S.* Enteritidis results, but these results can be explained by the genetic evolution of these strains.

3.1.4 *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	Store the unopened kit at 5°C ± 3°C. The individual components are stored: - at 5°C ± 3°C protect from light for lysis reagent one tube and *Salmonella* Multiplex PCR tubes. - at 5°C ± 3°C for Proteinase K. - at room temperature for lysis tubes caps and PCR caps.		
Time to result	Steps	**Reference method Food or environmental samples / PPS**	**Alternative method All categories**
	Negative samples		
	Sample enrichment	Day 0	Day 0
	Selective enrichment (RVS or MSRV and MKTTn)	Day 1	/
	Extraction / PCR	/	Day 1
	Streaking onto selective agar media	Day 2 /Day 3	/
	Reading plates	Day 3 Day 4	/
	Negative results	**Day 3 /Day 4**	**Day 1**
	Presumptive positive or positive results		
	Direct streaking onto *Brilliance* Salmonella Agar	/	Day 1
	Subculture in RVS	/	Day 1
	Streaking onto selective agar media	/	Day 2
	Reading plates	/	Day 2/Day 3
	Latex test and serological test	/	Day2/ Day3
	Streaking typical colonies onto nutrient agar	Day 3/Day 4	/
	Biochemical test	Day 3/Day 4	/
	Serological test and biochemical test reading	Day 4/Day 5	Day 3/ Day 4
	Positive results	**Day 4/Day 5**	**Day 3/ Day 4**
Common step with the reference method	Enrichment step for production environmental samples		

The negative results are available in one day and the positive results in three or four days using the alternative method depending on the samples tested.

3.2 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.

3.2.1 Study organisation

- *Collaborators number*

Ten laboratories were involved in the study from four different countries. Due to a logistical issue, Lab G decided to not participate to the study. The analyses were conducted by two collaborators (*i.e.* technicians) in five laboratories (A, E, H, I and J) and one collaborator in four laboratories (B, C, D and F), providing a total of 14 usable data sets.

- *Matrix and strain used*

Cooked ham sample was inoculated with *S.* Typhimurium Ad1410 isolated from ground pork meat.

- *Samples*

Samples were prepared and inoculated on Monday 13 November 2017.

- *Inoculation*

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: inoculation level close to the RLOD in order to provide as much as possible fractional positive recovery data,
- Level 2: 8 CFU/25 g.

- *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 in order to register the temperature profile during the transport, the package delivery and storage until analyses.

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

- *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on **Tuesday 14 November or Wednesday 15 November 2017** with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

The protocol used for the alternative method was the following: 25 g + 225 ml BPW + 12 mg/l novobiocin, incubation between 14 to 22 h at 41.5 ± 1°C.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 1.5 CFU/25 g and 1000 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 5 ± 3°C. Triplicates were analysed. The aerobic mesophilic flora was also enumerated at Day 0 and 2; the results are given in Table 40.

Table 40 - Sample stability

Day	Reference method (detection) (1.5 CFU/25 g)			Enumeration (1000 CFU/g)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	2 000	1 400	1 200	$7.1\ 10^5$
Day 1	+	+	+	1 000	1 000	1 000	/
Day 2	+	+	+	1 000	1 800	900	$2.7\ 10^6$

No evolution was observed during storage at 5°C ± 3°C.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 41).

Table 41 - 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)
0	4 - 6 - 10 - 13 - 15 - 18 - 20 - 24 - 28 - 30 - 34 - 36 - 40 - 43 - 45 - 47	0	/	/	/
1	1 - 5 - 9 - 11 - 14 - 17 - 21 - 23 - 26 - 29 - 31 - 35 - 37 - 42 - 44 - 48	1.3	1.3	0.99	1.66
2	2 - 3 - 7 - 8 - 12 - 16 - 19 - 22 - 25 - 27 - 32 - 33 - 38 - 39 - 41 - 46	8	7.8	6.14	9.75

3.2.2.3 *Logistic conditions*

Temperature conditions are given in Table 42.

Table 42 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A1	2.5	1.6	14/11/2017 15h00	Day 1
A2	2.0	1.6	14/11/2017 15h00	Day 1
B	4.0	3.2	14/11/2017 11h00	Day 1
C	2.0	5.0	14/11/2017 10h40	Day 1
D	2.5	5.5	14/11/2017 14h03	Day 1
E1	2.5	7.5	14/11/2017 11h10	Day 1
E2	2.5	7.2	14/11/2017 11h10	Day 1
F	2.5	3.6	14/11/2017 14h15	Day 1
H1	2.0	2.0	14/11/2017 10h00	Day 1
H2	2.0	2.0	14/11/2017 10h00	Day 1
I1	1.5	4.3	14/11/2017 09h30	Day 2
I2	2.0	4.9	14/11/2017 09h30	Day 2
J1	1.5	5.0	14/11/2017 16h00	Day 1
J2	2.0	5.0	14/11/2017 16h00	Day 1

No problem was encountered during the transport or at receipt for the 14 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

3.2.3 *Results analysis*

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

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 43.

Table 43 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	6/8	8/8
L2	8/8	8/8

Fractional positive results were observed for the low inoculation level (L1).

3.2.3.2 Results observed by the collaborative laboratories

- ***Aerobic mesophilic flora enumeration***

Depending on the collaborator results, the enumeration levels varied from 1.1 10^4 to 1.4 10^7 CFU/g.

- ***Salmonella detection***

There were 14 collaborators participating in the study. The results obtained are provided in Table 44 (reference method) and Table 45 (alternative method).

All the results were interpreted with the ISO 16140-2/A1:2024 rules.

Table 44 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	L1	L2
A1	0	6	8
A2	1	5	8
B	0	8	8
C	0	6	8
D	0	7	8
E1	0	7	8
E2	0	7	8
F	1	7	8
H1	0	4	8
H2	0	7	8
I1	0	7	8
I2	0	7	8
J1	0	7	8
J2	0	4	8
TOTAL	**P_0 = 2**	**P_1 = 89**	**P_2 = 112**

Table 45 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A1	2	7	0	8	8	8	7	7 [3]	7
A2	0	7	0	5	6	5	8	8	8
B	0	1	0	4	4	4	8	8	8
C	0	0	0	6	6	6	8	8	8
D	0	0	0	4	4	4	8	8	8
E1	0	0	0	8	8	8	8	8	8
E2	0	0	0	6	6	6	8	8	8
F	0	0	0	7	7	7	8	8	8
H1	2	2	2	8	8	8	8	8	8
H2	0	0	0	6	6	6	8	8	8
I1	0	0	0	7	7	7	8	8	8
I2	0	0	0	7	7	7	8	8	8
J1	0	0	0	7	7	7	8	8	8
J2	0	0	0	5	5	5	8	8	8
Total	**P_0 = 4**	**17**	**CP_0 = 2**	**P_1 = 88**	**89**	**CP_1 = 88**	**P_3 = 111**	**111**	**CP_3 = 111**

[3] One sample (A8) not tested due to leakage

Several positive results were observed on unspiked samples:

- Lab A1 Two positive PCR results were observed for *S.* Typhimurium detection. For these two samples, the PCR results for *Salmonella* spp. detection were negative. The presence of *S.* Typhimurium was confirmed in the enrichment broth for seven samples.
  Cross contamination probably occurred during manipulation.
  This Lab stated: "*Sample A8 (alternative method) leaked when BPW added. This sample was discarded and replaced with sterile water".*

- Lab A2 One positive result was observed for the reference method.
  For the alternative method, the presence of *Salmonella* was confirmed in the enrichment broth for seven samples while all the PCR tests gave negative results.
  Cross contamination probably occurred during manipulation.

- Lab B The presence of *S.* Typhimurium was confirmed for one sample while the PCR test was negative.

- Lab F One positive result was observed for the reference method.

- Lab H1 Positive PCR results (*Salmonella* spp. and *S.* Typhimurium) were observed for two samples; the presence of *Salmonella* in the enrichment broth was also confirmed for these two samples. This Lab stated that many bags were leaking.

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. Based on the observed results, the data from Labs A1, A2 and H1 were not kept for interpretation.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 11 collaborators kept for interpretation are presented in Table 46 (reference method) and Table 47 (alternative method).

Table 46 - Positive results by the reference method
(Without collaborators A1, A2 and H1)

Collaborators	Contamination level		
	L0	L1	L2
B	0	8	8
C	0	6	8
D	0	7	8
E1	0	7	8
E2	0	7	8
F	1	7	8
H2	0	7	8
I1	0	7	8
I2	0	7	8
J1	0	7	8
J2	0	4	8
TOTAL	**P_0 = 1**	**P_1 = 74**	**P_2 = 88**

Table 47 - Positive results (before and after confirmation) by the alternative methods (Without collaborators A1, A2 and H1)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
B	0	1	0	4	4	4	8	8	8
C	0	0	0	6	6	6	8	8	8
D	0	0	0	4	4	4	8	8	8
E1	0	0	0	8	8	8	8	8	8
E2	0	0	0	6	6	6	8	8	8
F	0	0	0	7	7	7	8	8	8
H2	0	0	0	6	6	6	8	8	8
I1	0	0	0	7	7	7	8	8	8
I2	0	0	0	7	7	7	8	8	8
J1	0	0	0	7	7	7	8	8	8
J2	0	0	0	5	5	5	8	8	8
Total	**P_0 = 0**	**1**	**CP_0 = 0**	**P_2 = 67**	**67**	**CP_2 = 67**	**P_3 = 88**	**88**	**CP_3 = 88**

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 48).

Table 48 - Percentage specificity

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

N: number of all L0 tests
P_0 = total number of false-positive results obtained with the blank samples before confirmation
CP_0 = total number of false-positive results obtained with the blank samples

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

Fractional positive results were obtained for the low inoculation level (L1 = 76.1%). Only the inoculation level L1 was retained for calculation. The fractional recovery at 76.1% is higher than expected (accepted rang 25-75%) but very closed.
Despite this high percentage of positives, the distribution of results across collaborators indicates that the alternative method was still appropriately challenged. Specifically, 10 out of 11 collaborators obtained fractional results: 4 collaborators have obtained 7 positives, 3 have obtained 6 positives, 1 have obtained 5 positives and 2 have obtained 4 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 and obtained with the reference and the alternative methods for Level 1 is provided in Table 49.

Table 49 - Summary of results for all collaborators obtained with the reference and alternative methods for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 58**	Positive deviation (R-/A+) **PD = 9**
Alternative method negative (A-)	Total negative deviation (A-/R+) **TND = 16 (0 $ND_{FN(alt)}$)**	Total negative agreement (A-/R-) **TNA = 5 (0 $NA_{FN(alt)}$)**

Based on the data summarized in Table 49, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 50).

Table 50 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level 1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	80.7 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	89.2 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	*71.6 %*
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\,(alt)}}{TNA} x\ 100\ \%$	*0.0 %*
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} x\ 100\ \%$	0.0 %

3.2.4.3 Interpretation of data

For Level 1, the negative deviations are listed in Table 51, and the positive deviations are in Table 58.

Table 51 - Negative deviations

Collaborator	Sample No	Confirmation
B	B1 - B5 - B11 - B17	-
C	C11 - C14	-
D	D1 - D9 - D14	-
E	E26 - E29	-
H	H35	-
I	I9 - I29	-
J	J9 - J26	-

For 16 negative deviations samples, the presence of *Salmonella* spp. was not confirmed in the enrichment broth. These results were probably due to the unpaired study design.

Table 52 - Positive deviations

Collaborator	Sample No
C	C1 - C21
E	E1 - E35
I	I14 - I37
J	J17 - J31 - J35

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

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

where

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

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

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

where

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

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

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

where

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

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an

explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1. The calculations are the following, according to the ISO 16140-2 (See Table 53).

Table 53 - Calculations

N_X	88
$(p+)_{ref}$	0.841
$(p+)_{alt}$	0.761
AL = (TND - PD) max	9.22
ND - PD	7
Conclusion	ND - PD < AL

The calculated values for TND-PD meet the acceptability limits defined in the ISO 16140-2:2016 and ISO 16140-2/A1:2024.

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

The LOD $_{50\%}$ was calculated using the ISO 16140-2 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/amd/1/PODLOD-interlab_ver2.xlsm. The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: **RLOD = LOD_{alt}/LOD_{ref}.**

The results are used only for information (see Table 54).

Table 54 - LOD $_{50\%}$ and RLOD

Method	LOD 50%	RLOD
Reference	0.496 [0.362;0.680]	1.264
Alternative	0.627 [0.468;0.841]	

3.3 Conclusion

The **method comparison study conclusions** are:

☒ In the sensitivity study, 4 categories were tested: 2 food categories, production environmental samples and primary production samples. The protocol of the alternative method shows:
- 10, 14 and 11 positive deviations respectively for *Salmonella* spp., *S.* Enteritidis, *S.* Typhimurium detection using the 7500 Fast PCR Instrument, and 11, 14 and 11 using the QS5 PCR Instrument.
- 12, 7, 4 total negative deviations respectively for *Salmonella* spp., *S.* Enteritidis, *S.* Typhimurium detection using the 7500 Fast PCR Instrument and 11, 7 and 3 using the QS5 PCR Instrument.

☒ The calculated values for (TND + PD) and (TND - PD) meet the Acceptability Limit for each individual category and the combined categories for each study design for both PCR instruments (7500 Fast and QS5).

☒ The Relative Levels of Detection (RLOD) meet the Acceptability Limit for all the four tested categories for both PCR instruments.

☒ The inclusivity and exclusivity testing did give the expected results for 160 target strains among the 162 tested and the 30 non-target strains for both PCR instruments. 2 strains, *S.* Blegdam and *S.* Moscow gave positive *S.* Enteritidis results; this can be explained by the genetic evolution of the strains.

☒ It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C.

☒ The negative results are available in one day and the positive results in three or four days using the alternative method depending on the samples tested.

☒ The alternative method fulfils all the ISO 16140-2 and AFNOR technical rules (Revision 12).

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

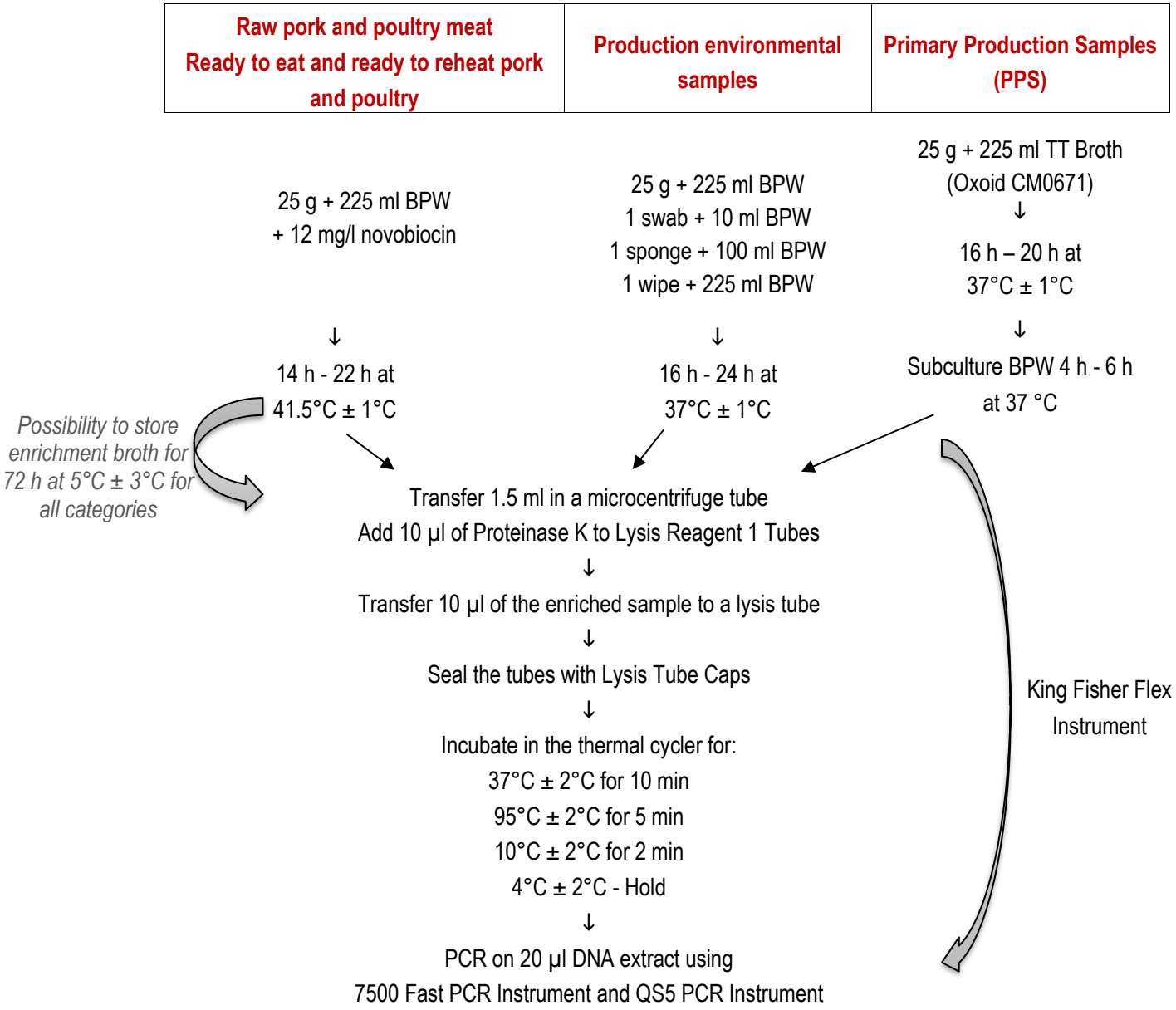
☒ The data and interpretations comply with the ISO 16140-2 requirements. **The Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay is considered equivalent to the ISO standard.**

Quimper, 09 March 2026

Astrid CARIOU
Manager
Method performance in food microbiology

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

Appendix 1 – Flow diagram of the alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay



Confirmation (from enrichment broth):

Subculture 10 µl enrichment onto *Brilliance* Salmonella Agar for foods and environmental samples

Or if there is a high background and for PPS subculture 0.1 ml of the enrichment broth into RVS broth.

Incubate for 24 h ± 3 h at 41.5°C and streaking onto *Brilliance* Salmonella Agar

↓

Incubate for 22 - 26 h at 37 ± 1°C

↓

Confirm identity of presumptive positive colonies using the latex test and serological confirmation

↓

CONFIRMATION PROTOCOLS

1) Streak and Latex test:

Streak enriched samples (10 µl) onto *Brilliance* Salmonella Agar; incubate for 24 h ± 2 h at 37°C ± 1°C, if there is high background on the plate run a subculture: 0.1 ml enriched sample into RVS (10 ml); incubate for 24 h ± 3 h at 41.5°C ± 1°C. Isolate onto *Brilliance* Salmonella Agar; incubate for 24 h ± 2 h at 37°C ± 1°C

The typical colonies will be confirmed by latex test.

2) Serological confirmation:

Identify *Salmonella* serotypes Typhimurium and Enteritidis using antisera to O and H antigens. Salmonella may possess 2 H antigens which are not always expressed at the same time; they are expressed in separate phases. In order to test for both antigens, a phase inversion method is used prior to testing (below).

Antigen	Positive PCR result	
	S. Typhimurium (Group O:4)	*S.* Enteritidis (Group O:9)
Somatic (O)	O:4	O:9
Flagellar (H)	H (i)*	H (g,m)
	H (1,2)*	H (1,7)**

**S.* Typhimurium may be monophasic (possess only 1 H antigen) or be non-motile (possess no H antigens)

***exceptional cases may possess 1,7 antigen; most strains test negative

Emulsify a well-isolated colony from *Brilliance*™ Salmonella Agar in 1 ml of saline
↓
Transfer 400 µl of the liquid suspension to the base of each Nutrient Agar slopes
↓
Streak from the liquid suspension up the slope of the agar
↓
Pipette 10 µl of the required antiserum into the liquid suspension
at the base of each Nutrient Agar slope
↓
Incubate for 18 - 24 h at 37°C ± 1°C
↓
Check for O antigens using growth from the top half of the Nutrient Agar slope
Check for H antigens using 10 µl of the liquid suspension at the base of the Nutrient Agar slope.
↓

Somatic antigen result	Subculture in the presence of this antiserum	Check for expression of antigen(s) with this antiserum
O:4 positive (*S.* Typhimurium)	H (i)	H (1,2)
	H (1,2)	H (i)
O:9 positive (*S.* Enteritidis)	H (g, m)	H (1,7)
	H (1,7)	H (g, m)

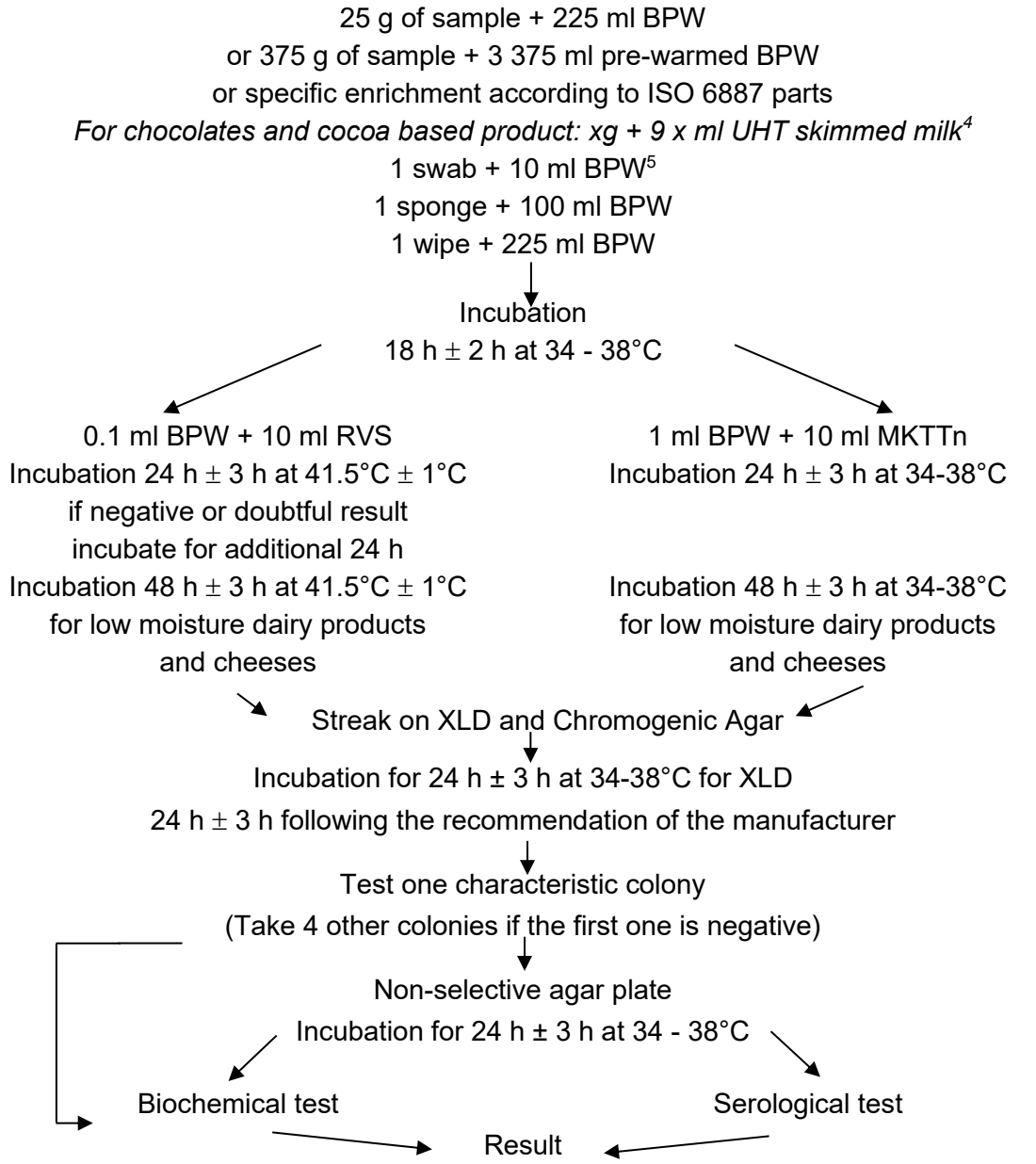
3) During the validation study:

- Biochemical galleries on isolated colonies without purification step
- Tests described in the reference method
- Serotyping by LABOCEA

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.

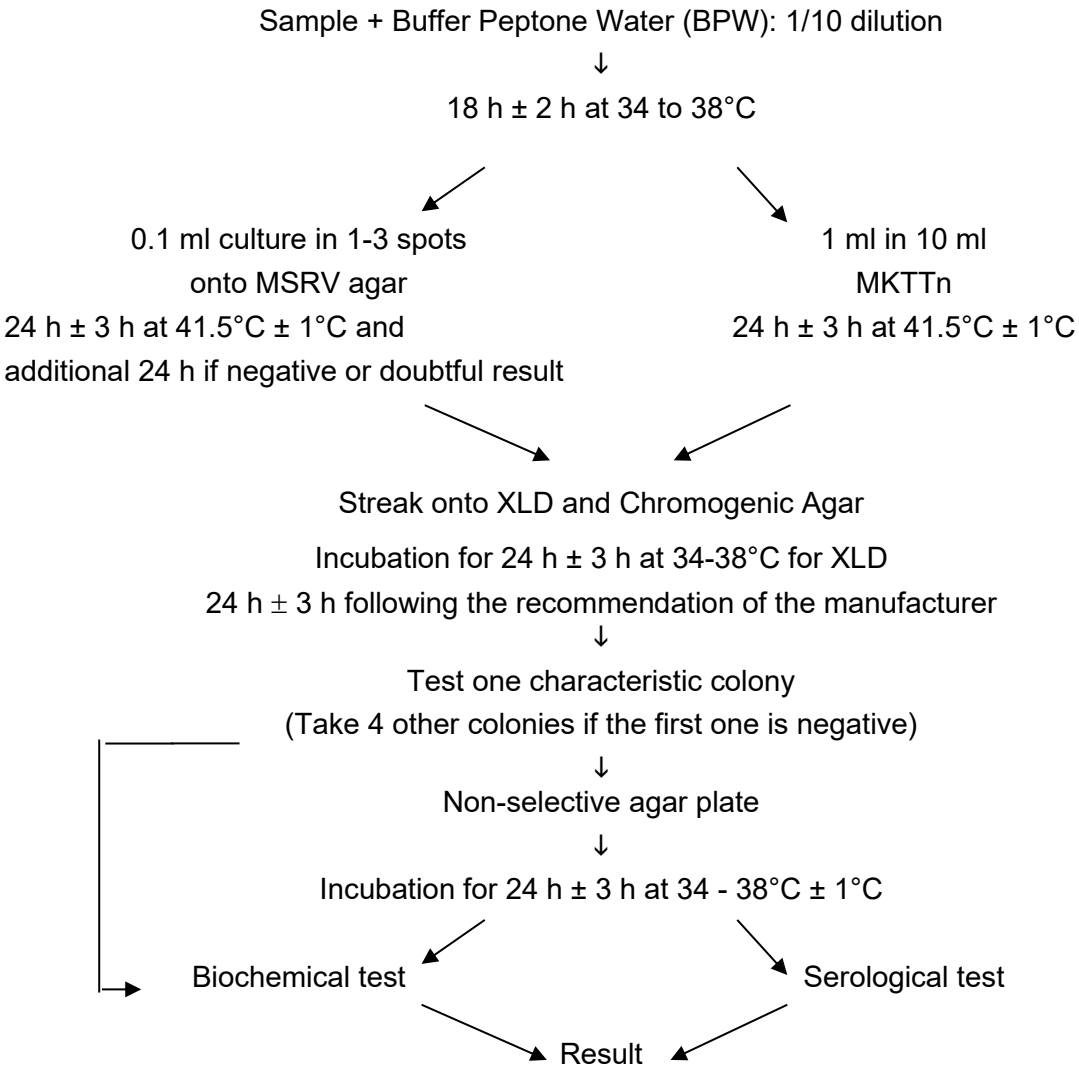
ISO 6579-1/A1:2020: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC



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

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

Primary production samples: faeces and environmental samples



Appendix 3 – Artificial contamination of samples (7500 Fast PCR Instrument and QS5 PCR Instrument)

FOOD PRODUCTS										
N° Sample	Product (French name)	Product	Artificial contamination						Global result	
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium
3740	Côtes de porcs à la mexicaine	Seasoned raw pork meat	*S.* Typhimurium Ad1876	Sausage	Seeding 5 ± 3°C 48 h	/	5-2-4-4-5	4.0	+	-	+
3752	Escalope de jambon de porc	Raw pork ham	*S.* Typhimurium Ad1876	Sausage	Seeding 5 ± 3°C 48 h	/	5-2-4-4-5	4.0	+	-	+
4311	Saucisson sec	Sausage	*S.* Typhimurium Ad1410 + *S.* Infantis 2556	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1+0-1-1-4-0	1.8+1.2	+	-	+
4313	Pâté de campagne porc	Pork pâté	*S.* Typhimurium Ad1410 + *S.* Infantis 2556	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1+0-1-1-4-0	1.8+1.2	+	-	+
4295	Jambon cru	Raw ham	*S.* Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1.8	+	-	+
3744	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	*S.* Indiana AOOC004	Chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-1-1-1	0.8	-	-	-
4297	Saucisson sec	Sausage	*S.* Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1.8	+	-	+
4299	Pancetta	Raw delicatessen	*S.* Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1.8	+	-	+
4302	Jambon blanc cuit	Cooked ham	*S.* Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1.8	+	-	+
4306	Pâté de campagne porc	Pork pâté	*S.* Typhimurium Ad1410	Ground pork meat	Seeding 5 ± 3°C 48 h	/	5-0-3-0-1	1.8	+	-	+
3743	Aiguillettes de poulet marinées au thym et citron	Marinated raw chicken meat	*S.* Enteritidis Ad2539	Poultry	Seeding 5 ± 3°C 48 h	/	4-5-2-2-5	3.6	+	+	-
3747	Escalope de dinde	Raw turkey meat	*S.* Enteritidis Ad2539	Poultry	Seeding 5 ± 3°C 48 h	/	4-5-2-2-5	3.6	+	+	-
4083	Escalope de dinde crue	Raw turkey meat	*S.* Enteritidis Ad2539 + *S.* Braenderup Ad915	Poultry	Seeding 5 ± 3°C 48 h	/	4-4-8-6-1+4-4-4-5-2	4.6+3.8	+	+	-
3775	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	*S.* Enteritidis Ad477	Chicken meat	Seeding -20°C two weeks	/	4-3-0-3-0	2.0	+	+	-
3776	Cuisse de poulet surgelé	Frozen chicken meat	*S.* Enteritidis Ad477	Chicken meat	Seeding -20°C two weeks	/	4-3-0-3-0	2.0	+	+	-
4310	Magret de canard au poivre	Seasoned duck meat	*S.* Typhimurium Ad913 + *S.* Newport Ad2223	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3+1-1-2-4-2	3.4+2.0	+	-	+
4300	Magret de canard fumé	Smoked dusk meat	*S.* Typhimurium Ad913	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3	3.4	+	-	+
4082	Côte de porc crue	Raw pork meat	*S.* Typhimurium Ad1876 + *S.* Kedougou Ad2227	Pork	Seeding 5 ± 3°C 48 h	/	3-7-1-5-2+2-3-4-0-0	3.6+1.8	+	-	-
4081	Côte échine de porc crue	Raw pork meat	*S.* Enteritidis 2532 + *S.* Kedougou Ad2227	Pork	Seeding 5 ± 3°C 48 h	/	3-6-6-3-4-2+2-3-4-0-0	3.6+1.8	+	+	-
3739	Côtes de porcs à la mexicaine	Seasoned raw pork meat	*S.* Enteritidis 2532	Cooked ham	Seeding 5 ± 3°C 48 h	/	3-5-2-2-7	3.8	+	+	-
3777	Filet mignon de porc surgelé	Frozen pork meat	*S.* Typhimurium 987	Sausage	Seeding -20°C two weeks	/	2-3-1-1-0	1.4	-	-	-
3751	Escalope de jambon de porc	Raw pork ham	*S.* Enteritidis 2532	Cooked ham	Seeding 5 ± 3°C 48 h	/	3-5-2-2-7	3.8	+	+	-
3741	Poitrine de porc à la provençale	Seasoned raw pork breast	*S.* Enteritidis Ad2532	Seasoned pork meat	Seeding 5 ± 3°C 48 h	/	3-3-2-5-5	3.6	+	+	-
3753	Côte de porc	Raw pork meat	*S.* Enteritidis Ad926	Seasoned pork meat	Seeding 5 ± 3°C 48 h	/	3-3-2-5-5	3.6	+	+	-
4309	Jambon cru	Raw ham	*S.* Enteritidis Ad926 + *S.* Infantis 2556	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2+0-1-1-4-0	2.6+1.2	+	+	-
4296	Jambon cru	Low moisture ham	*S.* Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2.6	+	+	-
4298	Jambon speck	Raw ham	*S.* Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2.6	+	+	-
4303	Jambon blanc cuit	Cooked ham	*S.* Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2.6	+	+	-
4307	Rillettes de porc	Pork rillettes	*S.* Enteritidis Ad926	Pork meat	Seeding 5 ± 3°C 48 h	/	3-1-3-4-2	2.6	+	+	-
3745	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	*S.* Enteritidis Ad2721	Chicken wings	Seeding 5 ± 3°C 48 h	/	2-4-1-0-5	2.4	+	+	-
3749	Aiguillettes de poulet	Raw chicken meat	*S.* Enteritidis Ad2721	Chicken wings	Seeding 5 ± 3°C 48 h	/	2-4-1-0-5	2.4	+	+	-
4084	Filets de canards crus	Raw duck meat	*S.* Typhimurium Ad913 + *S.* Braenderup Ad915	Poultry	Seeding 5 ± 3°C 48 h	/	2-3-2-0-4+4-4-4-5-2	2.2+3.8	+	-	+

FOOD PRODUCTS											
N° Sample	Product (French name)	Product	Artificial contamination						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium
3778	Côte de porc surgelé	Frozen pork meat	*S.* Typhimurium 987	Sausage	Seeding -20°C two weeks	/	2-3-1-1-0	1.4	+	-	+
4312	Blanc de dinde cuit	Cooked turkey	*S.* Enteritidis Ad2525 + *S.* Newport Ad2223	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3+1-1-2-4-2	2.0+2.0	+	+	-
4301	Magret de canard au poivre	Seasoned duck meat	*S.* Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2.0	+	+	-
4305	Blanc de dinde cuit	Cooked turkey	*S.* Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2.0	+	+	-
4308	Rillettes de canard	Duck rillettes	*S.* Enteritidis Ad2524	Poultry	Seeding 5 ± 3°C 48 h	/	2-2-2-1-3	2.0	+	+	-
4304	Blanc de dinde cuit	Cooked turkey	*S.* Typhimurium Ad913	Poultry	Seeding 5 ± 3°C 48 h	/	4-2-4-4-3	3.4	-	-	-
3742	Poitrine de porc à la provençale	Seasoned raw pork breast	*S.* Typhimurium Ad2226	Merguez	Seeding 5 ± 3°C 48 h	/	2-1-6-5-3	3.4	+	-	+
3754	Côte de porc	Raw pork meat	*S.* Typhimurium Ad2226	Merguez	Seeding 5 ± 3°C 48 h	/	2-1-6-5-3	3.4	+	-	+
6362	Rosette de Lyon	Delicatessen	*S.* Typhimurium 702 + *S.* Infantis 288	Pork	Seeding 5 ± 3°C 48 h	/	1-3-1-1-1+2-0-1-4-4	1.4+2.2	+	-	-
6363	Filet mignon cuit fumé	RTE (smoked pork meat)	*S.* Typhimurium 702 + *S.* Infantis 288	Pork	Seeding 5 ± 3°C 48 h	/	1-3-1-1-1+2-0-1-4-4	1.4+2.2	+	-	+
3779	Filet de poulet saumuré surgelé	Frozen seasoned chicken meat	*S.* Typhimurium AOOC003	Poultry	Seeding -20°C two weeks	/	1-1-3-2-3	2.0	+	-	+
3780	Cuisse de poulet surgelé	Frozen chicken meat	*S.* Typhimurium AOOC003	Poultry	Seeding -20°C two weeks	/	1-1-3-2-3	2.0	+	-	+
3773	Filet mignon de porc surgelé	Frozen pork meat	*S.* Enteritidis 2532	Cooked ham	Seeding -20°C two weeks	/	1-1-0-3-1	1.2	+	+	-
3774	Côte de porc surgelé	Frozen pork meat	*S.* Enteritidis 2532	Cooked ham	Seeding -20°C two weeks	/	1-1-0-3-1	1.2	+	+	-
3748	Escalope de dinde	Raw turkey meat	*S.* Indiana AOOC004	Chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-1-1-1	0.8	+	-	-
4368	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	*S.* Typhimurium 702	Sausages	Spiking HT 56°C 8 min	0.88	4-7-3-4-3	4.2	+	-	+
4369	Sandwich poulet rôti	RTE (sandwich chicken)	*S.* Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0.84	3-0-2-0-3	1.6	+	+	-
4370	Porc au caramel	RTRH (pork meal)	*S.* Typhimurium 702	Sausages	Spiking HT 56°C 8 min	0.88	4-7-3-4-3	4.2	+	-	+
4371	Poulet Basquaise	RTRH (chicken meal)	*S.* Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0.84	3-0-2-0-3	1.6	+	+	-
4372	Salade de poulet	RTE (salad chicken)	*S.* Enteritidis Ad2524	Poultry	Spiking HT 56°C 8 min	0.84	3-0-2-0-3	1.6	+	+	-
3746	Cuisse de poulet à la mexicaine	Seasoned raw chicken meat	*S.* Typhimurium Ad913	Ground chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-0-4-2	1.4	+	-	+
3750	Aiguillettes de poulet	Raw chicken meat	*S.* Typhimurium Ad913	Ground chicken meat	Seeding 5 ± 3°C 48 h	/	1-0-0-4-2	1.4	+	-	+
6269	Filet mignon de porc surgelé	Frozen pork meat	*S.* Typhimurium 702 + *S.* Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2.0+2.6	+	-	+
6270	Côte de porc échine surgelée	Frozen pork meat	*S.* Typhimurium 702 + *S.* Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2.0+2.6	+	-	-
6271	Filet mignon de porc surgelé	Frozen pork meat	*S.* Typhimurium 702 + *S.* Infantis 288	Pork	Seeding -20°C two weeks	/	0-2-3-3-2+1-3-4-0-5	2.0+2.6	+	-	-
6359	Moelleux poulet crus marinés courgette basilic	Seasoned chicken meat	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	-	-
6360	Cuisse de poulet au paprika	Seasoned chicken meat	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	+	-
6361	Ailerons de poulet à la mexicaine	Seasoned chicken wings	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	+	-
6364	Rillettes de poulet rôti	Chicken rillettes	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	+	-
6365	Canard confit et écrasé de pommes de terre	RTRH (duck meal)	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	+	-
6366	Blanc de dinde cuit	Cooked turkey	*S.* Enteritidis Ad2525 + *S.* Mbandaka Ad1721	Poultry	Seeding 5 ± 3°C 48 h	/	0-1-5-1-4+1-1-2-1-0	2.2+1.0	+	+	-

PRODUCTION ENVIRONMENTAL SAMPLES											
N° Sample	Product (French name)	Product	Artificial contamination						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium
4477	Eau de flagelleuse (abattoir porc)	Process water (pork industry)	*S.* Typhimurium Ad2508 +*S.* Bovismorbificans 6629	Environmental (Pork) + sausage	Seeding 5 ± 3°C 48 h	/	3-1-1-2-2+2-4-0-1-3	1.8+2.0	+	-	+
4478	Eau Flop II (abattoir porc)	Process water (pork industry)	*S.* Typhimurium Ad1335	Environmental (Pork)	Seeding 5 ± 3°C 48 h		2-1-4-4-3	2.8	+	-	+
4479	Eau pédiluve(abattoir porc)	Process water (pork industry)	*S.* Enteritidis Ad2523	Meat product	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1	0.6	-	-	-
4480	Eau rinçage cutter (fabrication saucisses végétales)	Rinsed water (vegetable sausage)	*S.* Typhimurium Ad2034	Vegetables	Seeding 5 ± 3°C 48 h	/	3-2-6-2-2	3.0	+	-	+
4481	Eau de lavage cutter (chair de poisson)	Wash water (ground fish fabrication)	*S.* Typhimurium Ad1603	Fish and vegetables	Seeding 5 ± 3°C 48 h	/	2-0-2-3-1	1.6	-	-	-
4482	Eau de rinçage ustensiles (Knack)	Rinsed water (sausage fabrication)	*S.* Enteritidis Ad2523	Meat product	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1	0.6	-	-	-
4483	Eau de process (industrie porc)	Process water (pork industry)	*S.* Typhimurium Ad2508 +*S.* Bovismorbificans 6629	Environmental (Pork) + Sausage	Seeding 5 ± 3°C 48 h	/	3-1-1-2-2+2-4-0-1-3	1.8+2.0	+	-	-
4484	Déchets filets de poulet	Chicken waste	*S.* Enteritidis Ad477	Chicken meat	Seeding 5 ± 3°C 48 h	/	2-1-1-0-4	1.6	+	+	-
4485	Déchets knacks porc	Pork dusts	*S.* Enteritidis Ad2523 +*S.* Bovismorbificans 6629	Meat product + Sausage	Seeding 5 ± 3°C 48 h	/	0-0-1-1-1+2-4-0-1-3	0.6+2.0	+	-	-
4486	Déchets saucisses	Sausage waste	*S.* Typhimurium Ad2034	Vegetables	Seeding 5 ± 3°C 48 h	/	3-2-6-2-2	3.0	+	-	+
4658	Déchets risotto	Risotto waste	*S.* Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2.0	-	-	-
4659	Eau de rinçage Pétrin (fabrication risotto)	Rinsed water (risotto fabrication)	*S.* Typhimurium Ad1333	Tiramisu	Seeding 5 ± 3°C 48 h	/	2-2-0-1-2	1.4	-	-	-
4660	Eau de rinçage Stéfan (fabrication sauce risotto)	Rinsed water (risotto fabrication)	*S.* Enteritidis ATCC1045	Raw almonds	Seeding 5 ± 3°C 48 h	/	3-5-6-3-2	3.8	+	+	-
4661	Chiffonnette avant nettoyage étagère stockage épices	Wipe (spices)	*S.* Caracas Ad2322	Spices	Seeding 5 ± 3°C 48 h	/	6-2-4-6-6	4.8	+	-	-
4662	Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf	Wipe (egg powder)	*S.* Enteritidis 10	White egg powder	Seeding 5 ± 3°C 48 h	/	2-3-2-2-3	2.4	+	+	-
4663	Chiffonnette avant nettoyage plan de travail (fabrication risotto)	Wipe before cleaning (risotto fabrication)	*S.* Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2.0	+	-	+
4664	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe before cleaning (risotto fabrication)	*S.* Typhimurium Ad1333+ *S.* Caracas Ad2322	Tiramisu + Spices	Seeding 5 ± 3°C 48 h	/	2-2-0-1-2+6-2-4-6-6	1.4+4.8	+	-	+
4665	Chiffonnette après nettoyage balance (fabrication risotto)	Wipe after cleaning (risotto fabrication)	*S.* Enteritidis ATCC1045 +*S.* Caracas Ad2322	Raw almonds + Spices	Seeding 5 ± 3°C 48 h	/	3-5-6-3-2+6-2-4-6-6	3.8+4.8	+	+	-
4666	Chiffonnette après nettoyage plan de travail (fabrication risotto)	Wipe after cleaning (risotto fabrication)	*S.* Typhimurium 4	Dairy powder	Seeding 5 ± 3°C 48 h	/	2-0-4-3-1	2.0	-	-	-
4960	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	*S.* Typhimurium AOOC059	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	1-2-1-1-2	1.4	+	-	+
4962	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	*S.* Enteritidis Ad2721	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	7-1-4-0-3	3.0	+	+	-
4967	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	*S.* Enteritidis Ad2539+ *S.* Havana Ad930	Poultry + Environment	Seeding 5 ± 3°C 48 h	/	2-1-1-1-2+1-1-5-2-1	1.4+2.0	-	-	-
4968	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	*S.* Enteritidis Ad2721	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	7-1-4-0-3	3.0	+	+	-
4969	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	*S.* Enteritidis 23	Raw whole egg	Seeding 5 ± 3°C 48 h	/	3-2-1-0-2	1.6	+	+	-

PRODUCTION ENVIRONMENTAL SAMPLES											
N° Sample	Product (French name)	Product	Artificial contamination						Global result		
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium
4971	Déchets abats volaille	Waste (Poultry slaughter)	*S.* Typhimurium A00C003	Frozen poultry meat	Seeding 5 ± 3°C 48 h	/	2-1-2-2-2	1.8	+	-	+
4972	Déchets abats volaille	Waste (Poultry slaughter)	*S.* Enteritidis 23	Raw whole egg	Seeding 5 ± 3°C 48 h	/	3-2-1-0-2	1.6	-	-	-
4973	Sang (abattage volaille)	Blood (Poultry slaughter)	*S.* Enteritidis Ad2539+*S.* Havana Ad930	Poultry + Environment	Seeding 5 ± 3°C 48 h	/	2-1-1-1-2+1-1-5-2-1	1.4+2.0	+	-	-
6367	Eau de rinçage (industrie porc)	Rinsed water (Pork industry)	*S.* Enteritidis 2532+ *S.* Bardo 569	Pork	Seeding 5 ± 3°C 48 h	/	2-0-2-4-5+4-3-1-4-4	2.6+3.2	+	+	-
6368	Eau de process (industrie porc)	Process water (pork industry)	*S.* Typhimurium ST325+ *S.* Bardo 569	Pork	Seeding 5 ± 3°C 48 h	/	1-3-4-1-1+4-3-1-4-4	2.0+3.2	+	-	+
6369	Eau de rinçage douchape avant flambeur (industrie porc)	Rinsed water (Pork industry)	*S.* Typhimurium ST325	Pork	Seeding 5 ± 3°C 48 h	/	1-3-4-1-1	2.0	+	-	+
6370	Eau d'échaudage (industrie porc)	Rinsed water (Pork industry)	*S.* Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3.8	+	-	+
6371	Eau d process (industrie porc)	Process water (pork industry)	*S.* Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3.8	+	-	+
6372	Déchets (industrie porc)	Waste (Pork slaughter)	*S.* Typhimurium ST1	Pork	Seeding 5 ± 3°C 48 h	/	4-3-3-4-5	3.8	+	-	+
6373	Déchets (industrie porc)	Waste (Pork slaughter)	*S.* Typhimurium ST394	Pork	Seeding 5 ± 3°C 48 h	/	1-2-3-3-2	2.2	+	-	+
6374	Déchets (industrie porc)	Waste (Pork slaughter)	*S.* Typhimurium ST394	Pork	Seeding 5 ± 3°C 48 h	/	1-2-3-3-2	2.2	+	-	+
6375	Déchets (industrie porc)	Waste (Pork slaughter)	*S.* Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1.0	+	-	+
6376	Déchets (fabrication knacks)	Waste (Knack fabrication)	*S.* Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1.0	+	-	+
6377	Déchets (fabrication knacks)	Waste (Knack fabrication)	*S.* Typhimurium Ad1070	Pork	Seeding 5 ± 3°C 48 h	/	1-0-0-4-0	1.0	+	-	+

PRIMARY PRODUCTION SAMPLES															
Year of analysis	N° Sample	Product (French name)	Product	Artificial contamination					Global result 7500 Fast			Global result QS5			Type
				Strain	Origin	Injury protocol	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	
2018	**4786**	**Fécès de pintade**	**Turkey faeces**	*S.* Enteritidis Ad477	Hen meat	Seeding 24 h at ambient temperature	4-4-1-1-3	2.6	-	-	-	-	-	-	a
2018	**4787**	**Fécès de poule**	**Hen faeces**	*S.* Enteritidis Ad2524	Chicken meat	Seeding 24 h at ambient temperature	1-1-1-1-3	1.4	-	-	-	-	-	-	a
2018	**4788**	**Fécès de poule**	**Hen faeces**	*S.* Enteritidis Ad2539	Poultry meat	Seeding 24 h at ambient temperature	1-1-4-3-1	2.0	-	-	-	-	-	-	a
2018	**4789**	**Fécès de poule**	**Hen faeces**	*S.* Typhimurium Ad1335	Hen breeding	Seeding 24 h at ambient temperature	7-4-3-10-3	5.4	-	-	-	-	-	-	a
2018	**4790**	**Fécès de poule**	**Hen faeces**	*S.* Enteritidis Ad477 + *S.* Infantis Ad1404	Hen meat	Seeding 24 h at ambient temperature	3-3-1-1-2+1-2-3-2-3	2.0+2.2	-	-	-	-	-	-	a
2018	**4791**	**Pedichiffonnette pintade**	**Turkey boot socks**	*S.* Enteritidis Ad2524	Chicken meat	Seeding 24 h at ambient temperature	1-1-1-1-3	1.4	+	+	-	+	+	-	a
2018	**4792**	**Pedichiffonnette pintade**	**Turkey boot socks**	*S.* Enteritidis Ad2539 + *S.* Mbandaka Ad1720	Poultry meat	Seeding 24 h at ambient temperature	1-1-3-2-1+2-1-0-1-5	1.6+1.8	+	-	-	+	-	-	a
2018	**4793**	**Fécès porc post sevrage**	**Pork faeces**	*S.* Enteritidis 2532	Cooked ham	Seeding 24 h at ambient temperature	4-3-1-3-3	2.8	+	+	-	+	+	-	a
2018	**4794**	**Fécès porc**	**Pork faeces**	*S.* Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	1-7-0-0-0	1.6	+	-	+	+	-	+	a
2018	**4795**	**Fécès verraterie**	**Pork faeces**	*S.* Typhimurium Ad1338	Pig strainer	Seeding 24 h at ambient temperature	1-4-0-1-1	1.4	-	-	-	+	-	-	a
2018	**4797**	**Fécès de porc**	**Pork faeces**	*S.* Typhimurium Ad1249	Pork environment	Seeding 24 h at ambient temperature	1-9-3-5-1	3.8	-	-	-	-	-	-	a
2018	**4798**	**Fécès de porc**	**Pork faeces**	*S.* Typhimurium Ad2508 + *S.* Infantis Ad2278	Pork environment + Pork faeces	Seeding 24 h at ambient temperature	1-5-0-0-0+3-1-3-4-3	1.2+2.8	+	-	+	+	-	+	a
2018	**4799**	**Pédichiffonnette porc (sol ext)**	**Pork boot socks**	*S.* Typhimurium Ad2508	Pork environment	Seeding 24 h at ambient temperature	1-7-0-0-0	1.6	+	-	+	+	-	+	a
2018	**4800**	**Pédichiffonnette porc (sol int)**	**Pork boot socks**	*S.* Typhimurium Ad1338 + *S.* Infantis Ad2278	Pig strainer + Pork faeces	Seeding 24 h at ambient temperature	1-3-0-1-1+3-1-3-4-3	1.2+2.8	+	-	+	+	-	+	a
2018	**5746**	**Fécès de volaille**	**Poultry faeces**	*S.* Enteritidis Ad477+ *S.* Blockley Ad923	Hen's + Environment	Seeding 24 h at ambient temperature	2-1-2-2-1+1-1-1-1-5	1.6+1.8	-	-	-	-	-	-	a
2018	**5747**	**Fécès de volaille**	**Poultry faeces**	*S.* Enteritidis Ad477	Hen's	Seeding 24 h at ambient temperature	7-5-4-7-10	6.6	-	-	-	-	-	-	a
2018	**5748**	**Pédichiffonnette de volaille**	**Poultry boot socks**	*S.* Enteritidis 465	Liquid egg	Seeding 24 h at ambient temperature	8-8-9-4-4	6.6	+	+	-	+	+	-	a
2018	**5749**	**Pédichiffonnette de volaille**	**Poultry boot socks**	*S.* Enteritidis 23	Raw liquid egg	Seeding 24 h at ambient temperature	10-5-3-5-8	6.2	+	+	-	+	+	-	a
2018	**5750**	**Litière volaille**	**Poultry litters**	*S.* Enteritidis Ad2525 + *S.* Blockley Ad923	Poultry + Environment	Seeding 24 h at ambient temperature	1-1-1-1-2+2-1-2-2-1	1.2+1.6	-	-	-	-	-	-	b
2018	**5751**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	*S.* Enteritidis Ad2525	Poultry	Seeding 24 h at ambient temperature	3-3-4-5-8	4.6	-	-	-	-	-	-	b
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	*S.* Enteritidis Ad2721	Frozen poultry meat	Seeding 24 h at ambient temperature	9-4-7-3-3	5.2	-	-	-	-	-	-	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	*S.* Enteritidis Ad2721	Frozen poultry meat	Seeding 24 h at ambient temperature	9-4-7-3-3	5.2	+	+	-	+	+	-	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	*S.* Enteritidis 23	Raw liquid egg	Seeding 24 h at ambient temperature	10-5-3-5-8	6.2	+	+	-	+	+	-	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	*S.* Enteritidis 465	Liquid egg	Seeding 24 h at ambient temperature	8-8-9-4-4	6.6	+	+	-	+	+	-	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	*S.* Enteritidis Ad211 + *S.* Bovismorbificans 6629	Unknown + Sausage	Seeding 24 h at ambient temperature	3-6-2-5-3+1-1-0-1-1	3.8+0.8	+	+	-	+	+	-	b
2018	**5757**	**Fécès porc sac verrecteur**	**Pork faeces**	*S.* Enteritidis Ad211	Unknown	Seeding 24 h at ambient temperature	6-11-4-9-6	7.2	+	+	-	+	+	-	a

PRIMARY PRODUCTION SAMPLES															
Year of analysis	N° Sample	Product (French name)	Product	Artificial contamination					Global result 7500 Fast			Global result QS5			Type
				Strain	Origin	Injury protocol	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	
2018	**5758**	**Fécès sacs engraissement**	**Pork faeces**	*S.* Enteritidis 0212+ *S.* Bovismorbificans 6629	Unknown + Sausage	Seeding 24 h at ambient temperature	1-1-1-6-4+1-1-0-1-1	2.6+0.8	+	+	-	+	+	-	a
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	*S.* Enteritidis 0212	Unknown	Seeding 24 h at ambient temperature	7-5-7-11-8	7.6	+	+	-	+	+	-	b
2018	**6526**	**Fécès volaille**	**Poultry faeces**	*S.* Typhimurium Ad476 + *S.* Virchow 187	Mayonnaise + Poultry viscera	Seeding 24 h at ambient temperature	2-5-7-8-4+3-5-6-2-8	5.2+4.8	+	-	-	+	-	-	a
2018	**6527**	**Fécès volaille**	**Poultry faeces**	*S.* Typhimurium Ad913	VSM poultry	Seeding 24 h at ambient temperature	6-4-5-5-5	5.0	+	-	-	+	-	-	a
2018	**6528**	**Pédichiffonnette volaille**	**Poultry boot socks**	*S.* Typhimurium Ad1411	Poultry faeces	Seeding 24 h at ambient temperature	6-3-2-6-8	5.0	-	-	-	-	-	-	a
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	*S.* Typhimurium Ad1484 + *S.* Virchow 187	Liquid egg + Poultry viscera	Seeding 24 h at ambient temperature	5-7-6-6-10+3-5-6-2-8	6.8+4.8	+	-	+	+	-	+	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	*S.* Typhimurium Ad476 + *S.* Blockley Ad923	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	2-5-7-8-4+2-4-6-3-5	5.2+4.0	+	-	+	+	-	+	b
2018	**6531**	**Litière volaille**	**Poultry litters**	*S.* Typhimurium Ad913+ *S.* Blockley Ad923	VSM poultry + Poultry environment	Seeding 24 h at ambient temperature	6-4-5-5-5+2-4-6-3-5	5.0+4.0	-	-	-	-	-	-	b
2018	**6532**	**Fécès de porcs**	**Pork faeces**	*S.* Typhimurium Ad1070	Pork slaughterhouse	Seeding 24 h at ambient temperature	3-4-3-4-3	3.4	-	-	-	-	-	-	a
2018	**6533**	**Fécès porc verraterie**	**Pork faeces**	*S.* Typhimurium Ad1410	Ground pork	Seeding 24 h at ambient temperature	5-3-8-6-5	2.7	+	-	+	+	-	+	a
2018	**6534**	**Pédichiffonnette porc sol n°7**	**Pork boot socks**	*S.* Typhimurium ST1	Pork slaughterhouse	Seeding 24 h at ambient temperature	5-4-6-6-6	5.4	-	-	-	-	-	-	a
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	*S.* Typhimurium 830 + *S.* Braenderup 178	Sausage + Sausage	Seeding 24 h at ambient temperature	2-2-1-4-0+0-6-6-5-3	1.8+4.0	+	-	+	+	-	+	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	*S.* Typhimurium Ad2226	Merguez	Seeding 24 h at ambient temperature	1-4-3-3-4	3.0	+	-	+	+	-	+	b
2018	**6537**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	*S.* Typhimurium ST11	Pork slaughterhouse	Seeding 24 h at ambient temperature	2-5-1-4-2	2.8	-	-	-	-	-	-	b
2018	**6538**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	*S.* Typhimurium Ad1070 + *S.* Bardo 569	Pork slaughterhouse + Ground pork	Seeding 24 h at ambient temperature	3-4-3-4-3+3-3-2-5-3	3.4+3.2	-	-	-	-	-	-	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	*S.* Typhimurium Ad1410	Ground pork	Seeding 24 h at ambient temperature	5-3-8-6-5	2.7	+	-	+	+	-	+	b
2018	**6540**	**Eau d'abreuvoir porc sevrage**	**Pork water from drinker**	*S.* Typhimurium ST1	Pork slaughterhouse	Seeding 24 h at ambient temperature	5-4-6-6-6	5.4	-	-	-	-	-	-	b
2018	**6740**	**Littière porcs**	**Pork litters**	*S.* Typhimurium ST325	Pork slaughterhouse	Seeding 24 h at ambient temperature	4-2-5-6-2	3.8	+	-	+	+	-	+	b
2018	**6741**	**Littière porcs**	**Pork litters**	*S.* Typhimurium 19 + *S.* Rissen Ad2507	Pork liver + Pork	Seeding 24 h at ambient temperature	14-5-15-8-13+5-4-4-0-3	11.0+3.2	+	-	+	+	-	+	b
2018	**6742**	**Littière volaille**	**Poultry litters**	*S.* Enteritidis Ad638+ *S.* Kottbus 2	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	6-1-5-6-4+9-5-11-8-5	4.4+7.6	-	-	-	-	-	-	b
2018	**6743**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	*S.* Typhimurium A00C003	Frozen poultry meat	Seeding 24 h at ambient temperature	7-8-10-4-7	7.2	-	-	-	-	-	-	b
2018	**6744**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	*S.* Enteritidis Ad638 + *S.* Havana Ad930	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	4-3-6-2-1+7-6-3-10-5	3.2+5.6	-	-	-	-	-	-	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	*S.* Typhimurium ST325	Pork slaughterhouse	Seeding 24 h at ambient temperature	2-4-0-2-5	2.8	+	-	+	+	-	+	b
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	*S.* Typhimurium 19 + *S.* Havana Ad930	Pork liver	Seeding 24 h at ambient temperature	10-5-16-13-7	10.2	+	-	+	+	-	+	b
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	*S.* Enteritidis Ad638	Mayonnaise + Poultry environment	Seeding 24 h at ambient temperature	4-3-6-2-1+7-6-3-10-5	3.2+5.6	+	+	-	+	+	-	b
2018	**7116**	**Fécès volaille**	**Poultry faeces**	*S.* Enteritidis 10 + *S.* Newport Ad2223	White egg powder + Poultry meat	Seeding 24 h at ambient temperature	3-3-3-0-4+0-2-3-0-0	2.6+1.0	+	+	-	+	+	-	a

PRIMARY PRODUCTION SAMPLES															
Year of analysis	N° Sample	Product (French name)	Product	Artificial contamination					Global result 7500 Fast			Global result QS5			Type
				Strain	Origin	Injury protocol	Inoculation level CFU/sample		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	
2018	**7117**	**Pédichiffonnette poulailler perchoir**	**Poultry boot socks**	*S.* Enteritidis 657 + *S.* Hadar 24871	Liquid egg + Frozen poultry meat	Seeding 24 h at ambient temperature	1-2-2-4-6+4-3-1-2-2	5.0+2.2	+	+	-	+	+	-	a
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	*S.* Enteritidis 10+ *S.* Hadar 24871	White egg powder + Frozen poultry meat	Seeding 24 h at ambient temperature	4-4-4-5-1+2-4-3-1-1	3.6+1.6	+	+	-	+	+	-	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	*S.* Enteritidis Ad2721+ *S.* Infantis 937	Frozen poultry meat + Poultry meat	Seeding 24 h at ambient temperature	4-2-3-3-4+0-1-3-1-3	3.2+1.6	+	+	-	+	+	-	b
2018	**7120**	**Pédichiffonnette élevage porcs**	**Pork boot socks**	*S.* Typhimurium 193	Sausage	Seeding 24 h at ambient temperature	5-6-3-6-3	4.6	+	-	+	+	-	+	a
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	*S.* Typhimurium ST394	Pork slaughterhouse	Seeding 24 h at ambient temperature	3-4-4-4-4	3.0	+	-	+	+	-	+	b

Appendix 4 – Sensitivity study: raw data

Results 1 - Reference method results

RAW PORK AND POULTRY MEAT (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		*S.* spp	*S.* Enteritidis	*S.* Typhimurium		
3752	**Escalope de jambon de porc**	**Raw pork ham**	+M	+1/2	+M	+M	*S.* Typhimurium	+	-	+	1	a
3747	**Escalope de dinde**	**Raw turkey meat**	+md	+md	+md/+	+md	*S.* Enteritidis	+	+	-	1	a
4083	**Escalope de dinde crue**	**Raw turkey meat**	+M	+M	+M	+M	*S.* Braenderup (20 colonies tested: OMB)	+	-	-	1	a
3812	Ailes de poulet	Raw chicken wings	-	-	+md/-	-	/	-	-	-	1	a
3815	Noix de joue de porc	Raw pork meat	+m	+m	+md	+md/+	4,5 i:-	+	-	+	1	a
4082	**Côte de porc crue**	**Raw pork meat**	+p	+p	+M	+p	4,5,12:-:-	+	-	-	1	a
4081	**Côte échine de porc crue**	**Raw pork meat**	+p	+p	+M	+p	*S.* Enteritidis	+	+	-	1	a
3751	**Escalope de jambon de porc**	**Raw pork ham**	+M	+M	+M	+M	*S.* Enteritidis	+	+	-	1	a
3753	**Côte de porc**	**Raw pork meat**	+p	+p	+M	+M	*S.* Enteritidis	+	+	-	1	a
4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	-	-	1	a
3749	**Aiguillettes de poulet**	**Raw chicken meat**	+(4)	+m	+md/-	-	*S.* Enteritidis	+	+	-	1	a
4084	**Filets de canards crus**	**Raw duck meat**	+M	+p	+M	+M	*S.* Braenderup (20 colonies tested)	+	-	-	1	a
3754	**Côte de porc**	**Raw pork meat**	+M	+p	+M	+M	*S.* Typhimurium	+	-	+	1	a
3748	**Escalope de dinde**	**Raw turkey meat**	+1/2	+1/2	+md/-	-	*S.* Indiana	+	-	-	1	a
6198	Escalope de dinde	Raw turkey meat	-	-	-	-	/	-	-	-	1	a
6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6200	Viande de porc	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6202	Escalope de poulet	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	/	-	-	-	1	a
6204	Côte de porc échine	Raw pork meat	-	-	-	-	/	-	-	-	1	a
6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	/	-	-	-	1	a
3750	**Aiguillettes de poulet**	**Raw chicken meat**	+1/2	+m	+md/-	-	*S.* Typhimurium	+	-	+	1	a
3775	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	+(1)d/-	-	+m	-	*S.* Enteritidis	+	+	-	1	b
3776	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+M	+p	+M	+p	*S.* Enteritidis	+	+	-	1	b
3777	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	-	-	1	b
3778	**Côte de porc surgelé**	**Frozen pork meat**	+p	+p	+M	+p	*S.* Typhimurium	+	-	+	1	b
3779	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	-	-	-	-	/	-	-	-	1	b
3780	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+M	+p	+M	+p	*S.* Typhimurium	+	-	+	1	b
3773	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	-	-	1	b
3774	**Côte de porc surgelé**	**Frozen pork meat**	-	+p	+M	+p	*S.* Enteritidis	+	+	-	1	b
6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6217	Cuisses de poulet bio surgelées	Frozen poultry meat	+(3) (NC on TSA)	-	-	-	/	-	-	-	1	b
6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	+(1) (NC on TSA)	-	/	-	-	-	1	b
6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b

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

RAW PORK AND POULTRY MEAT (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		*S.* spp	*S.* Enteritidis	*S.* Typhimurium		
6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6221	Sauté de poulet surgelé	Frozen poultry meat	+md (NC on TSA)	-	-	-	/	-	-	-	1	b
6222	Filets de poulet surgelé	Frozen poultry meat	+md (NC on TSA)	-	-	-	/	-	-	-	1	b
6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	-	-	1	b
6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	-	-	1	b
6269	**Filet mignon de porc surgelé**	Frozen pork meat	+p	+p	+M	+M	*S.* Infantis (5 colonies tested)	+	-	-	1	b
6270	**Côte de porc échine surgelée**	Frozen pork meat	+p	+p	+p	+p	*S.* Infantis (5 colonies tested)	+	-	-	1	b
6271	**Filet mignon de porc surgelé**	Frozen pork meat	+p	+p	+M	+M	*S.* Infantis (5 colonies tested)	+	-	-	1	b
6886	Cuisse de poulet surgelée	Frozen chicken meat	+d(Proteus mirabilis)	-	+d	+d(Acinetobacter)	/	-	-	-	1	b
6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	-	-	1	b
3740	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+M	+p	+M	+M	*S.* Typhimurium	+	-	+	1	c
3744	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	-	-	-	-	/	-	-	-	1	c
3743	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	+1/2	+M	+1/2	+M	*S.* Enteritidis	+	+	-	1	c
3813	Dinde à l'huile	Raw marinated turkey meat	+M	+1/2	+md	-	*S.* Kentucky	+	-	-	1	c
3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+M	+M	+1/2	+M	4,5 i:-	+	-	+	1	c
3739	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+M	+M	+M	+p	*S.* Enteritidis	+	+	-	1	c
3741	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+M	+M	+M	+p	*S.* Enteritidis	+	+	-	1	c
4210	Araignée de porc marinée	Marinated pork meat	+M	+p	+M	+p	*S.* Derby	+	-	-	1	c
3745	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+M	+M	+M	+M	*S.* Enteritidis	+	+	-	1	c
3742	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+M	+p	+M	+M	*S.* Typhimurium	+	-	+	1	c
6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6209	Cuisses de poulet au paprika	Seasoned chicken meat	+(1)	-	-	-	/	-	-	-	1	c
6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	/	-	-	-	1	c
6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	+(4) (NC on TSA)	-	-	-	/	-	-	-	1	c
6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	/	-	-	-	1	c
6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	-	-	1	c
3746	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+M	+M	+M	+M	*S.* Typhimurium (5 colonies tested)	+	-	+	1	c
6359	**Moelleux poulet crus marinés courgette basilic**	Seasoned chicken meat	+m	+m	+m	+m	*S.* Mbandaka	+	-	-	1	c
6360	**Cuisse de poulet au paprika**	Seasoned chicken meat	+m	+M	+m	+m	*S.* Enteritidis	+	+	-	1	c
6361	**Ailerons de poulet à la mexicaine**	Seasoned chicken wings	-	-	-	-	-	-	-	-	1	c

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		*S.* spp	*S.* Enteritidis	*S.* Typhimurium		
4311	**Saucisson sec**	**Sausage**	+p	+p	+p	+p	*S.* Infantis (20 colonies tested)	+	-	-	2	a
4295	**Jambon cru**	**Raw ham**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	a
4297	**Saucisson sec**	**Sausage**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	a
4299	**Pancetta**	**Raw delicatessen**	+p	+p	+p	+M	*S.* Typhimurium	+	-	+	2	a
4310	**Magret de canard au poivre**	**Seasoned duck meat**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	a
4300	**Magret de canard fumé**	**Smoked dusk meat**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	a
4309	**Jambon cru**	**Raw ham**	+p	+p	+p	+p	*S.* Infantis	+	-	-	2	a
4296	**Jambon cru**	**Low moisture ham**	-	-	-	-	/	-	-	-	2	a
4298	**Jambon speck**	**Raw ham**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	a
4301	**Magret de canard au poivre**	**Seasoned duck meat**	+p	+p	+M	+p	*S.* Enteritidis	+	+	-	2	a
4373	Chipolatas aux herbes	Sausages with herbs	+M	+M	+p	+M	*S.* Brandenburg	+	-	-	2	a
4374	Chipolatas aux oignons	Sausages with onion	-	-	+mni/-	-	/	-	-	-	2	a
4376	Chipolatas sans sel	Sausages	-	-	-	-	/	-	-	-	2	a
4377	Chipolatas orientales	Sausages	-	-	-	-	/	-	-	-	2	a
5907	Bacon fumé	Bacon	+p	+p	+p	+p	*S.* Agona	+	-	-	2	a
5908	Salami	Salami	st	st	st	st	/	-	-	-	2	a
5909	Salami	Salami	st	st	st	st	/	-	-	-	2	a
5910	Bacon fumé	Bacon	st	st	st	st	/	-	-	-	2	a
5911	Bacon fumé	Bacon	-	-	-	-	/	-	-	-	2	a
5912	Chiffonnade de jambon sec	Dry ham	st	st	-	-	/	-	-	-	2	a
5913	Jambon cru	Raw ham	st	st	st	st	/	-	-	-	2	a
5914	Magret de canard	Raw duck meat	st	st	-	-	/	-	-	-	2	a
5915	Bacon de dinde	Turkey bacon	-	-	-	-	/	-	-	-	2	a
4313	**Pâté de campagne porc**	**Pork pâté**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	b
4302	**Jambon blanc cuit**	**Cooked ham**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	b
4306	**Pâté de campagne porc**	**Pork pâté**	+p	+p	+M	+p	*S.* Typhimurium	+	-	+	2	b
4303	**Jambon blanc cuit**	**Cooked ham**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	b
4307	**Rillettes de porc**	**Pork rillettes**	+M	+p	+M	+p	*S.* Enteritidis	+	+	-	2	b
4312	**Blanc de dinde cuit**	**Cooked turkey**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	b
4305	**Blanc de dinde cuit**	**Cooked turkey**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	b
4308	**Rillettes de canard**	**Duck rillettes**	-	-	-	-	/	-	-	-	2	b
4304	**Blanc de dinde cuit**	**Cooked turkey**	st	st	st	st	/	-	-	-	2	b
6362	**Rosette de Lyon**	**Delicatessen**	+p	+p	+p	+p	*S.* Infantis (10 colonies tested)	+	-	-	2	b
4375	Chorizo	Chorizo	-	-	-	-	/	-	-	-	2	b
5899	Rillettes de poulet rôti	Chicken rillettes	st	st	st	st	/	-	-	-	2	b
5900	Rillettes de porc	Pork rillettes	st	st	st	st	/	-	-	-	2	b
5901	Terrine forestière	Pâté	st	st	st	st	/	-	-	-	2	b
5902	Mousse de canard	Duck pâté	st	st	st	st	/	-	-	-	2	b
5903	Terrine de campagne	Pork pâté	st	st	st	st	/	-	-	-	2	b

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

READY-TO-EAT AND READY-TO-REHEAT PORK AND POULTRY (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦								Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		*S.* spp	*S.* Enteritidis	*S.* Typhimurium		
5904	Mousse de canard	Duck pâté	st	st	st	st	/	-	-	-	2	b
5905	Jambon supérieur	Ham	st	st	-	-	/	-	-	-	2	b
5906	Jambon supérieur	Ham	-	-	-	-	/	-	-	-	2	b
6364	**Rillettes de poulet rôti**	**Chicken rillettes**	+m	+p	+p	+p	*S.* Enteritidis	+	+	-	2	b
6366	**Blanc de dinde cuit**	**Cooked turkey**	+p	+p	+p	+p	*S.* Mbandaka (5 colonies tested)	+	-	-	2	b
6363	**Filet mignon cuit fumé**	**RTE (smoked pork meat)**	+p	+p	+p	+p	*S.* Infantis (10 colonies tested)	+	-	-	2	c
4368	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	+p	+M	+m	+m	*S.* Typhimurium	+	-	+	2	c
4369	**Sandwich poulet rôti**	**RTE (sandwich chicken)**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	c
4370	**Porc au caramel**	**RTRH (pork meal)**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	2	c
4371	**Poulet Basquaise**	**RTRH (chicken meal)**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	c
4372	**Salade de poulet**	**RTE (salad chicken)**	+M	+M	+M	+M	*S.* Enteritidis	+	+	-	2	c
5916	Museau de porc	RTE (pork salad)	st	st	st	st	/	-	-	-	2	c
5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	-	-	2	c
5918	Sandwich rosette	RTE (sandwich with delicatessen)	st	st	st	st	/	-	-	-	2	c
5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	-	-	2	c
5920	Salade Caesar	RTE (Caesar salad)	-	-	+d(C.youngae)	-	/	-	-	-	2	c
5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	-	-	2	c
5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	-	-	2	c
5923	Poulet basquaise	RTRH (chicken meal)	st	st	st	st	/	-	-	-	2	c
5924	Canard confit	RTRH (duck)	st	st	st	st	/	-	-	-	2	c
5925	Poulet sauce aigre douce	RTRH (chicken meal)	st	st	st	st	/	-	-	-	2	c
6365	**Canard confit et écrasé de pommes de terre**	**RTRH (duck meal)**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	2	c
6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	st	st	st	st	/	-	-	-	2	c
6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	st	st	st	st	/	-	-	-	2	c
6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	st	st	st	st	/	-	-	-	2	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		*S.* spp	*S.* Enteritidis	*S.* Typhimurium		
4661	**Chiffonnette avant nettoyage étagère stockage épices**	**Wipe (spices)**	+p	+p	+p	+p	*S.* Caracas	+	-	-	3	a
4662	**Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf**	**Wipe (egg powder)**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	3	a
4663	**Chiffonnette avant nettoyage plan de travail (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	3	a
4664	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+p	+p	+M	+m	*S.* Typhimurium 4,5,12:-:-	+	-	+	3	a
4665	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	+M	+p	+M	+M	*S.* Caracas (5 strains tested)	+	-	-	3	a
4666	**Chiffonnette après nettoyage plan de travail (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	st	st	-	st		-	-	-	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+m	+M	+M	+p	*S.* Enteritidis	+	+	-	3	a
4960	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+(2)	+d/+	+M	+M	*S.* Typhimurium	+	-	+	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+1/2	+1/2	+m	+m	*S.* Enteritidis	+	+	-	3	a
4962	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+M	+M	+m	+m	*S.* Enteritidis	+	+	-	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+m	+M	+M	+M	*S.* Enteritidis	+	+	-	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	+1/2 (NC on TSA)	-	+m (NC on TSA)	-		-	-	-	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-		-	-	-	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	st	st	st	st		-	-	-	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	st	st	st	st		-	-	-	3	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	st	st	st	st		-	-	-	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	st	st	-	-		-	-	-	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-		-	-	-	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-		-	-	-	3	a
5785	Eponge bande convoyage (industrie porc)	Sponge (Pork industry)	st	st	st	st		-	-	-	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st		-	-	-	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-		-	-	-	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st		-	-	-	3	a

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PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S. spp	S. Enteritidis	S. Typhimurium		
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	st	st	st	st		-	-	-	3	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	st	st	st	st		-	-	-	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-		-	-	-	3	b
4477	**Eau de flagelleuse (abattoir porc)**	**Process water (pork industry)**	+m	+m	+m	+m	*S.* Typhimurium	+	-	+	3	b
4478	**Eau Flop II (abattoir porc)**	**Process water (pork industry)**	+m	+m	+m	+m	*S.* variant Typhimurium	+	-	+	3	b
4479	**Eau pédiluve (abattoir porc)**	**Process water (pork industry)**	st	st	st	st		-	-	-	3	b
4480	**Eau rinçage cutter (fabrication saucisses végétales)**	**Rinsed water (vegetable sausage)**	+m	+M	+M	+M	*S.* Typhimurium	+	-	+	3	b
4481	**Eau de lavage cutter (chair de poisson)**	**Wash water (ground fish fabrication)**	-	-	-	-		-	-	-	3	b
4482	**Eau de rinçage ustensiles (Knack)**	**Rinsed water (sausage fabrication)**	-	-	-	-		-	-	-	3	b
4483	**Eau de process (industrie porc)**	**Process water (pork industry)**	+p	+p	+p	+p	*S.* Bovismorbificans (5 strains tested)	+	-	-	3	b
4659	**Eau de rinçage Pétrin (fabrication risotto)**	**Rinsed water (risotto fabrication)**	-	-	-	-		-	-	-	3	b
4660	**Eau de rinçage Stéfan (fabrication sauce risotto)**	**Rinsed water (risotto fabrication)**	+M	+M	+m	+m	*S.* Enteritidis	+	+	-	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-		-	-	-	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-		-	-	-	3	b
4967	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	-	-	-	-		-	-	-	3	b
4968	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+d/+	+d/+	-	+d/-	*S.* Enteritidis	+	+	-	3	b
4969	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+m	+m	+M	+M	*S.* Enteritidis	+	+	-	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-		-	-	-	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	st	st	st	st		-	-	-	3	b
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	st	st	-	-		-	-	-	3	b
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	st	st	-	-		-	-	-	3	b
6367	**Eau de rinçage (industrie porc)**	**Rinsed water (Pork industry)**	+p	+p	+p	+p	*S.* Enteritidis + *S.* Newport	+	+	-	3	b
6368	**Eau de process (industrie porc)**	**Process water (pork industry)**	+p	+p	+M	+p	*S.* Typhimurium	+	-	+	3	b
6369	**Eau de rinçage douchape avant flambeur (industrie porc)**	**Rinsed water (Pork industry)**	+1/2	+1/2	+M	+M	*S.* Typhimurium	+	-	+	3	b
6370	**Eau d'échaudage (industrie porc)**	**Rinsed water (Pork industry)**	+p	+p	+M	+M	*S.* Typhimurium	+	-	+	3	b
6371	**Eau d process (industrie porc)**	**Process water (pork industry)**	+M	+M	+m	+m	*S.* Typhimurium	+	-	+	3	b
4484	**Déchets filets de poulet**	**Chicken waste**	+M	+M	+M	+M	*S.* Enteritidis	+	+	-	3	c
4485	**Déchets knacks porc**	**Pork dusts**	+M	+M	+M	+M	*S.* Bovismorbificans	+	-	-	3	c
4486	**Déchets saucisses**	**Sausage waste**	+M	+M	+M	+M	*S.* Typhimurium	+	-	+	3	c
4658	**Déchets risotto**	**Risotto waste**	-	-	-	-		-	-	-	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	+d/+	-	C.braakii	-	-	-	3	c
4971	**Déchets abats volaille**	**Waste (Poultry slaughter)**	+m	+d/+	+M	+m	*S.* Typhimurium	+	-	+	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument and QS5 PCR Instrument)												
N°Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
			RVS broth		MKTTn broth		Serotyping	Result				
			XLD	ASAP	XLD	ASAP		S. spp	S. Enteritidis	S. Typhimurium		
4972	**Déchets abats volaille**	**Waste (Poultry slaughter)**	+m(NC on TSA)	-	+M(NC on TSA)	-		-	-	-	3	c
4973	**Sang (abattage volaille)**	**Blood (Poultry slaughter)**	+M	+M	+M	+M	*S.* Havana	+	-	-	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	+d/-		-	-	-	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-		-	-	-	3	c
6372	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+M	+M	+m	+m	*S.* Typhimurium	+	-	+	3	c
6373	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+m	+m	+m	+m	*S.* Typhimurium	+	-	+	3	c
6374	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+1/2	+M	+m	+m	*S.* Typhimurium	+	-	+	3	c
6375	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+m	+m	+p	+p	*S.* Typhimurium	+	-	+	3	c
6376	**Déchets (fabrication knacks)**	**Waste (Knack fabrication)**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	3	c
6377	**Déchets (fabrication knacks)**	**Waste (Knack fabrication)**	+p	+p	+p	+p	*S.* Typhimurium	+	-	+	3	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	-	-	-	-	3	c

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument and QS5 PCR Instrument)													
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦					Result			Category	Type
				MSRV		MKTTn broth		Serotyping					
				XLD	ASAP	XLD	ASAP		S .spp	S. Enteritidis	S. Typhimurium		
2018	**4786**	**Fèces de pintade**	**Turkey faeces**	-	st	-	-		-	-	-	4	a
2018	**4787**	**Fèces de poule**	**Hen faeces**	-	st	-	-		-	-	-	4	a
2018	**4788**	**Fèces de poule**	**Hen faeces**	-	-	+m (*E. agglomerans*)	-		-	-	-	4	a
2018	**4789**	**Fèces de poule**	**Hen faeces**	-	-	-	-		-	-	-	4	a
2018	**4790**	**Fèces de poule**	**Hen faeces**	/	/	-	-		-	-	-	4	a
2018	**4791**	**Pedichiffonnette pintade**	**Turkey boot socks**	+p	+p	+M	+M	*S.* Enteritidis	+	+	-	4	a
2018	**4792**	**Pedichiffonnette pintade**	**Turkey boot socks**	+M	+p	+M	+M	*S.* Mbandaka	+	-	-	4	a
2018	**4793**	**Fèces porc post sevrage**	**Pork faeces**	+p	+p	+m	-	*S.* Enteritidis	+	+	-	4	a
2018	**4794**	**Fèces porc**	**Pork faeces**	st	st	-	-		-	-	-	4	a
2018	**4795**	**Fèces verroterie**	**Pork faeces**	-	-	+m (*E. coli*)	-		-	-	-	4	a
2018	**4797**	**Fèces de porc**	**Pork faeces**	-	-	-	-		-	-	-	4	a
2018	**4798**	**Fèces de porc**	**Pork faeces**	/	/	-	-		-	-	-	4	a
2018	**4799**	**Pédichiffonnette porc (sol ext)**	**Pork boot socks**	+p	+p	+M	+M	*S.* Typhimurium	+	-	+	4	a
2018	**4800**	**Pédichiffonnette porc (sol int)**	**Pork boot socks**	+p	+p	+M	+M	(OMBx10) *S.* Infantis	+	-	-	4	a
2018	**5746**	**Fèces de volaille**	**Poultry faeces**	/	/	+md (NC TSA)	-	-	-	-	-	4	a
2018	**5747**	**Fèces de volaille**	**Poultry faeces**	+d (NC TSA)	+d(NC TSA)	+md(NC STA)	-	-	-	-	-	4	a
2018	**5748**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+p	+p	+M	+m	*S.* Enteritidis	+	+	-	4	a
2018	**5749**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+p	+p	1/2d	+M	*S.* Enteritidis	+	+	-	4	a
2018	**5757**	**Fèces porc sac verrecteur**	**Pork faeces**	/	/	-	-	-	-	-	-	4	a
2018	**5758**	**Fèces sacs engraissement**	**Pork faeces**	+p	+p	+Md	+M	*S.* Bovismorbificans	+	-	-	4	a
2018	**6526**	**Fèces volaille**	**Poultry faeces**	+p	+p	+M	+M	*S.* Agama	+	-	-	4	a
2018	**6527**	**Fèces volaille**	**Poultry faeces**	+p	+p	+M	+M	*S.* Agama	+	-	-	4	a
2018	**6528**	**Pédichiffonnette volaille**	**Poultry boot socks**	-	-	+md/-	-		-	-	-	4	a
2018	**6532**	**Fèces de porcs**	**Pork faeces**	-	-	-	-		-	-	-	4	a
2018	**6533**	**Fèces porc verraterie**	**Pork faeces**	+p	+p	+M	+M	*S.* Typhimurium	+	-	+	4	a
2018	**6534**	**Pédichiffonnette porc sol n°7**	**Pork boot socks**	-	-	+Md/-	+md/-		-	-	-	4	a
2018	6610	Fèces de porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6611	Fèces sac verraterie porc	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6612	Fèces sacs porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	6748	Fèces de porcs	Pork faeces	/	/	-	-		-	-	-	4	a
2018	**7116**	**Fèces volaille**	**Poultry faeces**	+M	+M	+m	+1/2	*S.* Enteritidis	+	+	-	4	a
2018	**7117**	**Pédichiffonnette poulailler perchoir**	**Poultry boot socks**	+M	+M	+1/2	+1/2	(OMBx5) *S.* Hadar	+	-	-	4	a
2018	**7120**	**Pédichiffonnette élevage porcs**	**Pork boot socks**	+M	+M	+m	+m	*S.* Typhimurium	+	-	+	4	a
2018	**5750**	**Litière volaille**	**Poultry litters**	-	-	+md (NC TSA)	-	-	-	-	-	4	b
2018	**5751**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	/	/	st	st	-	-	-	-	4	b
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	/	/	st	st	-	-	-	-	4	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+p	+p	+p	+p	*S.* Enteritidis	+	+	-	4	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+p	+p	+M	+m	*S.* Enteritidis	+	+	-	4	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	+p	+p	+M	+M	*S.* Enteritidis	+	+	-	4	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	+M	+p	+Md	+M	*S.* Enteritidis *S.* Bovismorbificans	+	+	-	4	b
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	+p	+p	+Md	+M	*S.* Derby	+	-	-	4	b
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+1/2	+1/2	+m	+m	*S.* Typhimurium	+	-	+	4	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+p	+p	+M	+M	(OMBx5) *S.* Blockley	+	-	-	4	b

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

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument and QS5 PCR Instrument)													
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579-1 ♦							Category	Type
				MSRV		MKTTn broth		Serotyping	Result				
				XLD	ASAP	XLD	ASAP		*S* .spp	*S.* Enteritidis	*S.* Typhimurium		
2018	**6531**	**Litière volaille**	**Poultry litters**	-	-	-	-		-	-	-	4	b
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+M	+M	+M	+1/2	*S.* Typhimurium *S.* Braenderup	+	-	+	4	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+p	+p	+M	+M	*S.* Typhimurium	+	-	+	4	b
2018	**6537**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	/	/	-	st		-	-	-	4	b
2018	**6538**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	/	/	st	st		-	-	-	4	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	+p	+p	+m	+m	*S.* Typhimurium	+	-	+	4	b
2018	**6540**	**Eau d'abreuvoir porc sevrage**	**Pork water from drinker**	/	/	st	st		-	-	-	4	b
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	/	/	+	-		-	-	-	4	b
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	/	/	-	-		-	-	-	4	b
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	/	/	-	-		-	-	-	4	b
2018	6616	Litière volaille	Poultry litters	/	/	+	-		-	-	-	4	b
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	/	/	-	-		-	-	-	4	b
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	/	/	st	st		-	-	-	4	b
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	/	/	-	-		-	-	-	4	b
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	/	/	st	st		-	-	-	4	b
2018	**6740**	**Litière porcs**	**Pork litters**	+p	+p	+1/2	+m	*S.* 4,5:i:-	+	-	+	4	b
2018	**6741**	**Litière porcs**	**Pork litters**	+p	+p	+1/2	+m	*S.* Typhimurium	+	-	+	4	b
2018	**6742**	**Litière volaille**	**Poultry litters**	/	/	-	-		-	-	-	4	b
2018	**6743**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	/	/	-	-		-	-	-	4	b
2018	**6744**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	/	/	st	st		-	-	-	4	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+p	+p	+M	+m	*S.* 4,5:i:-	+	-	+	4	b
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+p	+p	+M	+m	*S.* Typhimurium	+	-	+	4	b
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+p	+p	+M	+p	*S.* Enteritidis	+	+	-	4	b
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+M	+M	+1/2	+m	(OMBx5) *S.* Hadar	+	-	-	4	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+M	+M	+m	+1/2	(OMBx5) *S.* Infantis	+	-	-	4	b
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	+M	+M	+M	+M	*S.* Typhimurium	+	-	+	4	b

Results 2 - Alternative method results

RAW PORK AND POUTRY MEAT (7500 Fast PCR Instrument)

Reference method: ISO 6579 ♦ — Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay — 14h at 41.5°C

Year of analysis	N°Sample	Product (French name)	Product	Reference final result: *Salmonella spp*	Reference final result: *Salmonella* Enteritidis	Reference final result: *Salmonella* Typhimurium	PCR 7500 Fast *Salmonella spp*: Result	PCR 7500 Fast *Salmonella spp*: Cq	PCR 7500 Fast *Salmonella* Enteritidis: Result	PCR 7500 Fast *Salmonella* Enteritidis: Cq	PCR 7500 Fast *Salmonella* Typhimurium: Result	PCR 7500 Fast *Salmonella* Typhimurium: Cq	Direct streaking onto *Brilliance* Salmonella: Typical colonies	Direct streaking: Latex	Direct streaking: Microbact	Direct streaking: Reference method tests	Direct streaking: Serological confirmation	Direct streaking: Serotyping	RVS/ streaking onto *Brilliance* Salmonella: Typical colonies	RVS: Latex	RVS: Microbact	RVS: Reference method tests	RVS: Serological confirmation	RVS: Serotyping	All confirmatory tests: *Salmonella spp*	All confirmatory tests: *Salmonella* Enteritidis	All confirmatory tests: *Salmonella* Typhimurium	Final result: *Salmonella spp*	Final result: *Salmonella* Enteritidis	Final result: ST	Agreement all confirmatory tests: *Salmonella spp*	Agreement: *Salmonella* Enteritidis	Agreement: *Salmonella* Typhimurium	Category	Type
2017	**3747**	**Escalope de dinde**	**Raw turkey meat**	+	+	-	+	25.54	+	30.10	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis	+m	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3748**	**Escalope de dinde**	**Raw turkey meat**	+	-	-	+	30.23	-	/	-	/	+m	+	+	+	4:-:-	*S.*Indiana	+1/2	+					+	-	-	+	-	-	PA	NA	NA	1	a
2017	**3749**	**Aiguillettes de poulet**	**Raw chicken meat**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+md/+	+	+	+	9:g,m:1,7	*S.*Enteritidis	-						+	+	-	-	-	-	ND FN(alt)	ND FN(alt)	NA	1	a
2017	**3750**	**Aiguillettes de poulet**	**Raw chicken meat**	+	-	+	+	25.89	-	/	+	25.38	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3751**	**Escalope de jambon de porc**	**Raw pork ham**	+	+	-	+	22.18	+	23.38	-	/	+1/2	+	+	+	9:g,m:-	*S.*Enteritidis	+M	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3752**	**Escalope de jambon de porc**	**Raw pork ham**	+	-	+	+	25.13	-	/	+	24.62	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3753**	**Côte de porc**	**Raw pork meat**	+	+	-	+	21.01	+	21.17	-	/	+p	+	+	+	9:g,m:-	*S.*Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3754**	**Côte de porc**	**Raw pork meat**	+	-	+	+	23.94	-	/	+	22.68	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	3815	Noix de joue de porc	Raw pork meat	+	-	+	+	29.49	-	/	+	28.79	+m	+	+	+	4:i:1,2	4,5 i:-	+M	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**4081**	**Côte échine de porc crue**	**Raw pork meat**	+	+	-	+	26.69	+	27.10	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**4082**	**Côte de porc crue**	**Raw pork meat**	+	-	-	+	21.12	-	/	-	/	+p	+	+	+	4:-:-	4,5 12-:-	+p	+					+	-	-	+	-	-	PA	NA	NA	1	a
2017	**4083**	**Escalope de dinde crue**	**Raw turkey meat**	+	-	-	+	24.61	+	30.31	-	/	+1/2	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	PA	PD	NA	1	a
2017	**4084**	**Filets de canards crus**	**Raw duck meat**	+	-	-	+	24.64	-	/	+	26.05	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PD	1	a
2017	4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6198	Escalope de dinde	Raw turkey meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6200	Viande de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6202	Escalope de poulet	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6204	Côte de porc échine	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	/	-	/	-	/	+d (C.youngae)						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	**3773**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	+	20.23	+	20.76	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	PD	PD	NA	1	b
2017	**3774**	**Côte de porc surgelé**	**Frozen pork meat**	+	+	-	+	25.02	+	25.33	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	b

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

RAW PORK AND POUTRY MEAT (7500 Fast PCR Instrument)

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦ – Final result – *Salmonella spp*	Reference method: Final result – *Salmonella* Enteritidis	Reference method: Final result – *Salmonella* Typhimurium	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay – 14h at 41.5°C – PCR 7500 Fast – *Salmonella spp* – Result	PCR *Salmonella spp* – Cq	PCR *Salmonella* Enteritidis – Result	PCR *Salmonella* Enteritidis – Cq	PCR *Salmonella* Typhimurium – Result	PCR *Salmonella* Typhimurium – Cq	Confirmatory tests – Direct streaking onto *Brilliance* Salmonella – Typical colonies	Direct – Latex	Direct – Microbact	Direct – Reference method tests	Direct – Serological confirmation	Direct – Serotyping	RVS/ streaking onto *Brilliance* Salmonella – Typical colonies	RVS – Latex	RVS – Microbact	RVS – Reference method tests	RVS – Serological confirmation	RVS – Serotyping	All confirmatory tests – *Salmonella spp*	All confirmatory tests – *Salmonella* Enteritidis	All confirmatory tests – *Salmonella* Typhimurium	Final result – *Salmonella spp*	Final result – *Salmonella* Enteritidis	Final result – ST	Agreement all confirmatory tests – *Salmonella spp*	Agreement – *Salmonella* Enteritidis	Agreement – *Salmonella* Typhimurium	Category	Type
2017	**3775**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	+	+	-	+	25.89	+	26.52	-	/	+m	+	+	+	9:g,m:-	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	b
2017	**3776**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	+	-	+	32.09	+	31.86	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	b
2017	**3777**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**3778**	**Côte de porc surgelé**	**Frozen pork meat**	+	-	+	+	26.64	-	/	+	25.32	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	b
2017	**3779**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	-	-	-	+	24.94	-	/	+	24.16	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	**PD**	**NA**	**PD**	1	b
2017	**3780**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	-	+	+	22.68	-	/	+	21.97	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	b
2017	6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**6269**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	20.03	-	/	+	22.12	+M	+	+	+	4:i:1,2	*S.*Typhimurium + *S.*Infantis	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	1	b
2017	**6270**	**Côte de porc échine surgelée**	Frozen pork meat	+	-	-	+	20.59	-	/	+	32.33	+M	+	+	+	/	*S.*Infantis	+M	+					+	-	-	+	-	-	**PA**	**NA**	**PD$_{FP(alt)}$**	1	b
2017	**6271**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	20.02	-	/	+	22.83	+p	+	+	+	/	*S.*Infantis- *S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	1	b
2017	6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	/	-	/	-	/	-												-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-												-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**3739**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	+	-	+	19.60	+	20.40	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3740**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	-	+	+	18.60	-	/	+	18.22	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	**3741**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	+	-	+	20.24	+	21.42	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c

RAW PORK AND POUTRY MEAT (7500 Fast PCR Instrument)																																			
				Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																												
							14h at 41.5°C																												
				Final result			PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																
Year of analysis	N°Sample	Product (French name)	Product	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	ST	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Category	Type
2017	**3742**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	-	+	+	19.04	-	/	+	18.32	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	**3743**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	+	+	-	+	27.98	+	34.47	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3744**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	**3745**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	+	-	+	29.03	+	29.12	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3746**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	-	+	+	26.64	-	/	+	26.09	+M	+	+	+	-/4:i:1,2	OMC- *S.*Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	32.00	-	/	-	/	+M	+	+	+	OMB	*S.*Kentucky	+M	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	29.38	-	/	+	28.57	+m	+	+	+	4:i:1,2	4,5 i:-	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	25.06	-	/	-	/	+M	+	+	+	/	*S.*Derby	+M	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6209	Cuisses de poulet au parpika	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6213	Poitrine de porc au piment d'Espelette	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	**6359**	**Moelleux poulet crus marinés courgette basilic**	Seasoned chicken meat	+	-	-	+	24.89	-	/	-	/	+m	+	+	+	/	*S.*Mbandaka	+m	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	**6360**	**Cuisse de poulet au paprika**	Seasoned chicken meat	+	+	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**ND**	**ND**	**NA**	1	c
2017	**6361**	**Ailerons de poulet à la mexicaine**	Seasoned chicken wings	-	-	-	+	35.79	+	35.64	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis + *S.*Mbandaka	+p	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	1	c

RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)																																					
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																														Category	Type
							14h at 41.5°C																														
				Result			PCR QS5						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																		
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**3747**	**Escalope de dinde**	**Raw turkey meat**	+	+	-	+	25.18	+	28.82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+m	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3748**	**Escalope de dinde**	**Raw turkey meat**	+	-	-	+	30.07	-	/	-	/	+m	+	+	+	4:-:-	S.Indiana	+1/2	+					+	-	-	+	-	-	PA	NA	NA	1	a
2017	**3749**	**Aiguillettes de poulet**	**Raw chicken meat**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+md/+	+	+	+	9:g,m:1,7	S.Enteritidis	-						+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	1	a
2017	**3750**	**Aiguillettes de poulet**	**Raw chicken meat**	+	-	+	+	25.15	-	/	+	24.57	+M	+	+	+	4:i:1,2	S.Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3751**	**Escalope de jambon de porc**	**Raw pork ham**	+	+	-	+	21.1	+	20.59	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	+M	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3752**	**Escalope de jambon de porc**	**Raw pork ham**	+	-	+	+	23.56	-	/	+	22.98	+M	+	+	+	4:i:1,2	S.Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3753**	**Côte de porc**	**Raw pork meat**	+	+	-	+	19.85	+	19.25	-	/	+p	+	+	+	9:g,m:-	S.Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3754**	**Côte de porc**	**Raw pork meat**	+	-	+	+	23.08	-	/	+	22.48	+M	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	3815	Noix de joue de porc	Raw pork meat	+	-	+	+	29.07	-	/	+	28.56	+m	+	+	+	4:i:1,2	4,5 i:-	+M	+					+	-	+	+	-	+	PA	NA	PA	1	a
2017	**4081**	**Côte échine de porc crue**	**Raw pork meat**	+	+	-	+	26.39	+	26.74	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	a
2017	**4082**	**Côte de porc crue**	**Raw pork meat**	+	-	-	+	20.41	-	/	-	/	+p	+	+	+	4:-:-	4,5 12-:-	+p	+					+	-	-	+	-	-	PA	NA	NA	1	a
2017	**4083**	**Escalope de dinde crue**	**Raw turkey meat**	+	-	-	+	23.32	+	28.76	-	/	+1/2	+	+	+	9:g,m:1,7	S.Enteritidis	+M	+					+	+	-	+	+	-	PA	PD	NA	1	a
2017	**4084**	**Filets de canards crus**	**Raw duck meat**	+	-	-	+	24.04	-	/	+	25.73	+M	+	+	+	4:i:1,2	S.Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PD	1	a
2017	4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6198	Escalope de dinde	Raw turkey meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6199	Côtes de porc à griller	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6200	Viande de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6201	Aiguillette de poulet blanc	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6202	Escalope de poulet	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6203	Haut de cuisse de dinde	Raw chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6204	Côte de porc échine	Raw pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	6205	Aiguillettes de canard	Raw duck meat)	-	-	-	-	/	-	/	-	/	+d (C.youngae)						-						-	-	-	-	-	-	NA	NA	NA	1	a
2017	**3773**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	+	21.26	+	20.51	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	PD	PD	NA	1	b
2017	**3774**	**Côte de porc surgelé**	**Frozen pork meat**	+	+	-	+	26.16	+	25.14	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3775**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	+	+	-	+	25.79	+	25.89	-	/	+m	+	+	+	9:g,m:-	S.Enteritidis	+M	+					+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3776**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	+	-	+	31.23	+	30.82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+M	+					+	+	-	+	+	-	PA	PA	NA	1	b

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

RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦ – Result – *Salmonella spp*	Reference method – Result – *Salmonella* Enteritidis	Reference method – Result – *Salmonella* Typhimurium	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay – 14h at 41.5°C – PCR QS5 – *Salmonella spp* – Result	PCR QS5 – *Salmonella spp* – Cq	PCR QS5 – *Salmonella* Enteritidis – Result	PCR QS5 – *Salmonella* Enteritidis – Cq	PCR QS5 – *Salmonella* Typhimurium – Result	PCR QS5 – *Salmonella* Typhimurium – Cq	Confirmatory tests – Direct streaking onto *Brilliance* Salmonella – Typical colonies	Direct – Latex	Direct – Microbact	Direct – Reference	Direct – Serological confirmation	Direct – Serotyping	RVS/ streaking onto *Brilliance* Salmonella – Typical colonies	RVS – Latex	RVS – Microbact	RVS – Reference method tests	RVS – Serological confirmation	RVS – Serotyping	All confirmatory tests – *Salmonella spp*	All confirmatory tests – *Salmonella* Enteritidis	All confirmatory tests – *Salmonella* Typhimurium	Final result – *Salmonella spp*	Final result – *Salmonella* Enteritidis	Final result – *Salmonella* Typhimurium	Agreement all confirmatory tests – *Salmonella spp*	Agreement – *Salmonella* Enteritidis	Agreement – *Salmonella* Typhimurium	Category	Type
2017	**3777**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**3778**	**Côte de porc surgelé**	**Frozen pork meat**	+	-	+	+	25.73	-	/	+	24.71	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	b
2017	**3779**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	-	-	-	+	25.33	-	/	+	24.6	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	**PD**	**NA**	**PD**	1	b
2017	**3780**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	-	+	+	24.07	-	/	+	23.24	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	b
2017	6216	Cuisses de poulet surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6217	Cuisses de poulet bio surgelées	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6218	Blanc de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6219	Filet de mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6220	Sauté de dinde surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6221	Sauté de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6222	Filets de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6223	Aiguillettes de poulet surgelé	Frozen poultry meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6224	Côte de porc échine surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6225	Magret de canard surgelé	Frozen duck meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**6269**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	20.34	-	/	+	22.7	+M	+	+	+	4:i:1,2	*S.*Typhimurium + *S.*Infantis	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	1	b
2017	**6270**	**Côte de porc échine surgelée**	**Frozen pork meat**	+	-	-	+	21.78	-	/	+	33.98	+M	+	+	+	/	*S.*Infantis	+M	+					+	-	-	+	-	-	**PD$_{FP(alt)}$**	**NA**		1	b
2017	**6271**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	21.23	-	/	+	24.01	+p	+	+	+	/	*S.*Infantis-*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	1	b
2017	6886	Cuisse de poulet surgelée	Frozen chicken meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	6887	Filet mignon de porc surgelé	Frozen pork meat	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	b
2017	**3739**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	+	-	+	19.17	+	18.71	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3740**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	-	+	+	19.68	-	/	+	19.19	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	**3741**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	+	-	+	19.34	+	19.09	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3742**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	-	+	+	18.55	-	/	+	18.29	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	**3743**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	+	+	-	+	26.38	+	29.31	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3744**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c

RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
					14h at 41.5°C																												
				Result	PCR QS5						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
					Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella															
				Salmonella spp	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**3745**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	+	29.01	+	27.9	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	1	c
2017	**3746**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	-	26.02	-	/	+	25.48	+M	+	+	+	-/4:i:1,2	OMC-*S.*Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	3813	Dinde à l'huile	Raw marinated turkey meat	+	-	30.65	-	/	-	/	+M	+	+	+	OMB	*S.*Kentucky	+M	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	28.31	-	/	+	27.87	+m	+	+	+	4:i:1,2	4,5 i:-	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	1	c
2017	4210	Araignée de porc marinée	Marinated pork meat	+	-	24.84	-	/	-	/	+M	+	+	+	/	*S.*Derby	+M	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	6206	Moelleux de poulet assaisonné paprika chorizo	Seasoned chicken meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6207	Côtes de porc grillades à la provençale	Seasoned pork meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6208	Poitrine de porc mexicaine	Seasoned pork meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6209	Cuisses de poulet au parpika	Seasoned chicken meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6210	Ailerons de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6211	Magret de canard tranché poivré	Seasoned duck meat	-	-	-	-	/	-	/	-	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6212	Moelleux de poulet cru mariné basilic et courgette	Seasoned chicken meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6213	Poitrine de porc au piment d'espelette	Seasoned pork meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6214	Poitrine de porc à l'ail et au persil	Seasoned pork meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	6215	Cuisses de poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	1	c
2017	**6359**	**Moelleux poulet crus marinés courgette basilic**	**Seasoned chicken meat**	+	-	-	+	24.98	-	/	-	/	+m	+	+	+	/	S.Mbandaka	+m	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	**6360**	**Cuisse de poulet au paprika**	**Seasoned chicken meat**	+	+	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**ND**	**ND**	**NA**	1	c
2017	**6361**	**Ailerons de poulet à la mexicaine**	**Seasoned chicken wings**	-	-	-	+	35.24	+	36.2	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis + S.Mbandaka	+p	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	1	c

RTE AND RTRH PORK AND POULTRY (7500 Fast PCR Instrument)

Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
				Final result			14h at 41.5°C – PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	ST	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4295**	**Jambon cru**	**Raw ham**	+	-	+	+	18.60	-	/	+	18.14	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4296**	**Jambon cru**	**Low moisture ham**	-	-	-	+	18.45	+	18.87	-	/	+p	+	+	+	9:g,m:-	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	2	a
2017	**4297**	**Saucisson sec**	**Low moisture sausage**	+	-	+	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**ND**	**NA**	**ND**	2	a
2017	**4298**	**Jambon speck**	**Raw ham**	+	+	-	+	18.44	+	19.18	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	a
2017	**4299**	**Pancetta**	**Raw delicatessen**	+	-	+	+	18.80	-	/	+	18.35	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4300**	**Magret de canard fumé**	**Smoked dusk meat**	+	-	+	+	20.29	-	/	+	19.66	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4301**	**Magret de canard au poivre**	**Seasoned duck meat**	+	+	-	+	20.23	+	20.97	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	a
2017	**4309**	**Jambon cru**	**Raw ham**	+	-	-	+	18.34	+	19.11	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	2	a
2017	**4310**	**Magret de canard au poivre**	**Seasoned duck meat**	+	-	+	+	19.91	-	/	+	20.50	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4311**	**Saucisson sec**	**Sausage**	+	-	-	+	20.77	-	/	+	20.07	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	2	a
2017	4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**ND**	**NA**	**NA**	2	a
2017	4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	4376	Chipolatas sans sel	Sausages	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	4377	Chipolatats orientales	Sausages	-	-	-	+	24.93	-	/	-	/	+1/2	+	+	+	/	*S.*Infantis	+M	+					+	-	-	+	-	-	**PD**	**NA**	**NA**	2	a
2017	5907	Bacon fumé	Smoked bacon	+	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**ND**	**NA**	**NA**	2	a
2017	5908	Salami	Salami	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5909	Salami	Salami	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5910	Baccon fumé	Bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5911	Baccon fumé	Bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5912	Chiffonade de jambon sec	Dry ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5913	Jambon cru	Raw ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5914	Magret de canard	Raw duck meat	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5915	Baccon de dinde	Turkey bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	**4302**	**Jambon blanc cuit**	**Cooked ham**	+	-	+	+	18.68	-	/	+	18.13	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	**4303**	**Jambon blanc cuit**	**Cooked ham**	+	+	-	+	17.80	+	18.47	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**4304**	**Blanc de dinde cuit**	**Cooked turkey**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	**4305**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	18.41	+	19.35	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**4306**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	17.97	-	/	+	17.81	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	**4307**	**Rillettes de porc**	**Pork rillettes**	+	+	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**ND**	**ND**	**NA**	2	b
2017	**4308**	**Rillettes de canard**	**Duck rillettes**	-	-	-	+	21.30	+	22.37	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	2	b
2017	**4312**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	19.31	+	24.71	-	/	+p	+	+	+	/	*S.*Newport	+p	+					+	-	-	+	-	-	**PA**	**PA FP(alt)**	**NA**	2	b

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

RTE AND RTRH PORK AND POULTRY (7500 Fast PCR Instrument)																																						
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																Category	Type
							14h at 41.5°C																															
				Final result			PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	ST	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4313**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	18.33	-	/	+	18.11	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	4375	Chorizo	Chorizo	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5899	Rillettes de poulet rôti	Chicken rillettes	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5900	Rillettes de porc	Pork rillettes	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5901	Terrine forestière	Pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5902	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5903	Terrine de campagne	Pork pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5904	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5905	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5906	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	**6362**	**Rosette de Lyon**	**Delicatessen**	+	-	-	+	20.29	-	/	-	/	+p	+	+	+	/	S.Infantis	+p	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	2	b
2017	**6364**	**Rillettes de poulet rôti**	**Chicken rillettes**	+	+	-	+	20.66	+	21.47	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**6366**	**Blanc de dinde cuit**	**Cooked turkey**	+	-	-	+	19.76	+	20.94	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	2	b
2017	**4368**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	+	-	+	+	25.78	-	/	+	25.32	+1/2	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	c
2017	**4369**	**Sandwich poulet rôti**	**RTE (sandwich chicken)**	+	+	-	+	24.40	+	24.69	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	**4370**	**Porc au caramel**	**RTRH (pork meal)**	+	-	+	+	25.23	-	/	+	24.66	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	c
2017	**4371**	**Poulet Basquaise**	**RTRH (chicken meal)**	+	+	-	+	22.42	+	22.86	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	**4372**	**Salade de poulet**	**RTE (salad chicken)**	+	+	-	+	22.08	+	22.82	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	5916	Museau de porc	RTE (pork salad)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	/	-	/	st						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5924	Canard confit	RTRH (duck)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	**6363**	**Filet mignon cuit fumé**	**RTE (smoked pork meat)**	+	-	-	+	18.29	-	/	+	20.34	+p	+	+	+	4:i:1,2	S.Infantis+ S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	2	c

RTE AND RTRH PORK AND POULTRY (7500 Fast PCR Instrument)																																			
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
							14h at 41.5°C																												
				Final result			PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	ST	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**6365**	**Canard confit et écrasé de pommes de terre**	**RTRH (duck meal)**	+	+	-	+	19.94	+	21.27	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	/	-	/	-	/	st												-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	/	-	/	-	/	st												-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	6890	Aiguillettes de poulet sauce crème et tagliattelles	RTRH (chicken and pastas)	-	-	-	-	/	-	/	-	/	st												-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c

RTE AND RTRH PORK AND POULTRY (QS5 PCR Instrument)																																					
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																													Category	Type
							14h at 41.5°C																														
				Result			PCR QS5						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																		
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4295**	**Jambon cru**	**Raw ham**	+	-	+	+	19.39	-	/	+	18.8	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4296**	**Jambon cru**	**Low moisture ham**	-	-	-	+	19.58	+	19.62	-	/	+p	+	+	+	9:g,m:-	S.Enteritidis	+p	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	2	a
2017	**4297**	**Saucisson sec**	**Low moisture sausage**	+	-	+	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**ND**	**NA**	**ND**	2	a
2017	**4298**	**Jambon speck**	**Raw ham**	+	+	-	+	20.28	+	20.33	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	a
2017	**4299**	**Pancetta**	**Raw delicatessen**	+	-	+	+	18.56	-	/	+	18.27	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4300**	**Magret de canard fumé**	**Smoked dusk meat**	+	-	+	+	20.92	-	/	+	20.18	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4301**	**Magret de canard au poivre**	**Seasoned duck meat**	+	+	-	+	21.00	+	21.14	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	a
2017	**4309**	**Jambon cru**	**Raw ham**	+	-	-	+	19.36	+	19.43	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	2	a
2017	**4310**	**Magret de canard au poivre**	**Seasoned duck meat**	+	-	+	+	20.69	-	/	+	20.96	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	a
2017	**4311**	**Saucisson sec**	**Sausage**	+	-	-	+	20.81	-	/	+	20.42	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	2	a
2017	4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**ND**	**NA**	**NA**	2	a
2017	4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	4376	Chipolatas sans sel	Sausages	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	4377	Chipolatas orientales	Sausages	-	-	-	+	27.56	-	/	-	/	+1/2	+	+	+	/	S.Infantis	+M	+					+	-	-	+	-	-	**PD**	**NA**	**NA**	2	a
2017	5907	Bacon fumé	Smoked bacon	+	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**ND**	**NA**	**NA**	2	a
2017	5908	Salami	Salami	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5909	Salami	Salami	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5910	Baccon fumé	Bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5911	Baccon fumé	Bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5912	Chiffonade de jambon sec	Dry ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5913	Jambon cru	Raw ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5914	Magret de canard	Raw duck meat	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	5915	Baccon de dinde	Turkey bacon	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	a
2017	**4302**	**Jambon blanc cuit**	**Cooked ham**	+	-	+	+	19.93	-	/	+	19.12	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	**4303**	**Jambon blanc cuit**	**Cooked ham**	+	+	-	+	18.5	+	19.02	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**4304**	**Blanc de dinde cuit**	**Cooked turkey**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	**4305**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	19.77	+	19.75	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**4306**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	19.33	-	/	+	18.92	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	**4307**	**Rillettes de porc**	**Pork rillettes**	+	+	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**ND**	**ND**	**NA**	2	b
2017	**4308**	**Rillettes de canard**	**Duck rillettes**	-	-	-	+	24.00	+	22.97	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+M	+					+	+	-	+	+	-	**PD**	**PD**	**NA**	2	b
2017	**4312**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	21.29	+	32.43	-	/	+p	+	+	+	/	S.Newport	+p	+					+	-	-	+	-	-	**PA**	**PA$_{FP(alt)}$**	**NA**	2	b

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

RTE AND RTRH PORK AND POULTRY (QS5 PCR Instrument)																																						
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																Category	Type
							14h at 41.5°C																															
				Result			PCR QS5						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4313**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	19.05	-	/	+	18.66	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	b
2017	4375	Chorizo	Chorizo	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5899	Rillettes de poulet rôti	Chicken rillettes	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5900	Rillettes de porc	Pork rillettes	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5901	Terrine forestière	Pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5902	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5903	Terrine de campagne	Pork pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5904	Mousse de canard	Duck pâté	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5905	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	5906	Jambon supérieur	Ham	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	b
2017	**6362**	**Rosette de Lyon**	**Delicatessen**	+	-	-	+	21.23	-	/	-	/	+p	+	+	+	/	S.Infantis	+p	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	2	b
2017	**6364**	**Rillettes de poulet rôti**	**Chicken rillettes**	+	+	-	+	21.11	+	20.75	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	b
2017	**6366**	**Blanc de dinde cuit**	**Cooked turkey**	+	-	-	+	19.58	+	19.6	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	2	b
2017	**4368**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	+	-	+	+	25.18	-	/	+	25.03	+1/2	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	c
2017	**4369**	**Sandwich poulet rôti**	**RTE (sandwich chicken)**	+	+	-	+	22.01	+	22.79	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	**4370**	**Porc au caramel**	**RTRH (pork meal)**	+	-	+	+	24.26	-	/	+	23.57	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	2	c
2017	**4371**	**Poulet Basquaise**	**RTRH (chicken meal)**	+	+	-	+	21.81	+	22.16	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	**4372**	**Salade de poulet**	**RTE (salad chicken)**	+	+	-	+	22.74	+	22.53	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c
2017	5916	Museau de porc	RTE (pork salad)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5917	Cervelas sauce vinaigrette	RTE (pork salad)	-	-	-	-	/	-	/	-	/	st						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5918	Sandwich rosette	RTE (sandwich with delicatessen)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5919	Pizza poulet ananas	RTRH (pizza with chicken)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5922	Poulet au curry	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5923	Poulet basquaise	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5924	Canard confit	RTRH (duck)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	5925	Poulet sauce aigre douce	RTRH (chicken meal)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	**6363**	**Filet mignon cuit fumé**	**RTE (smoked pork meat)**	+	-	-	+	19.26	-	/	+	21.36	+p	+	+	+	4:i:1,2	S.Infantis+ S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PD**	2	c
2017	**6365**	**Canard confit et écrasé de pommes de terre**	**RTRH (duck meal)**	+	+	-	+	19.77	+	20.17	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	2	c

RTE AND RTRH PORK AND POULTRY (QS5 PCR Instrument)																																			
Year of analysis	N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
				Result			14h at 41.5°C																												
							PCR QS5						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	6888	Saucisse de Toulouse et purée	RTRH (sausages and potatoes)	-	-	-	-	/	-	/	-	/	st						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	6889	Petit salé aux lentilles vertes	RTRH (sausages and lentils)	-	-	-	-	/	-	/	-	/	st						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c
2017	6890	Aiguillettes de poulet sauce crème et tagliatelles	RTRH (chicken and pastas)	-	-	-	-	/	-	/	-	/	st						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	2	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)																																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																Category	Type
			Result			16h at 37°C BPW																																	
						PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final results			Agreement all confirmatory tests							
						Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																					
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium					
4661	**Chiffonnette avant nettoyage étagère stockage épices**	**Wipe (spices)**	+	-	-	+	25.96	-	/	-	/	+p	+	+	+	/	6,14,24 g,m,s (*S*.sp)	+p	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	3	a
4662	**Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf**	**Wipe (egg powder)**	+	+	-	+	30.39	+	30.57	-	/	+p	+	+	+	9:g,m:1,7	*S*.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4663	**Chiffonnette avant nettoyage plan de travail (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	28.61	-	/	+	28.08	+p	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4664	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	26.59	-	/	+	26.54	+m	+	+	+	4:-:-	4,5,12-:-	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4665	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	+	-	-	+	29.77	+	32.68	-	/	+p	+	+	+	9:g,m:1,7	*S*.Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	3	a
4666	**Chiffonnette après nettoyage plan de travail (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	27.73	+	28.27	-	/	+M	+	+	+	9:g,m:1,7	*S*.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4960	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+	-	+	+	36.32	-	/	+	34.97	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	38.85	+	35.63	-	/	+m	+	+	+	9:g,m:1,7	*S*.Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4962	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+	+	-	+	23.32	+	23.62	-	/	+M	+	+	+	9:g,m:1,7	*S*.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27.92	+	27.48	-	/	+M	+	+	+	9:g,m:1,7	*S*.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S*.marcescens)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)

Reference method: ISO 6579 ♦

Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay — 16h at 37°C BPW

N° Sample	Product (French name)	Product	Reference method: Result – *Salmonella spp*	Reference method: Result – *Salmonella* Enteritidis	Reference method: Result – *Salmonella* Typhimurium	PCR 7500 Fast – *Salmonella spp* – Result	PCR 7500 Fast – *Salmonella spp* – Cq	PCR 7500 Fast – *Salmonella* Enteritidis – Result	PCR 7500 Fast – *Salmonella* Enteritidis – Cq	PCR 7500 Fast – *Salmonella* Typhimurium – Result	PCR 7500 Fast – *Salmonella* Typhimurium – Cq	Confirmatory tests – Direct streaking onto *Brilliance* Salmonella – Typical colonies	Direct streaking – Latex	Direct streaking – Microbact	Direct streaking – Reference method tests	Direct streaking – Serological confirmation	Direct streaking – Serotyping	RVS/ streaking onto *Brilliance* Salmonella – Typical colonies	RVS – Latex	RVS – Microbact	RVS – Reference method tests	RVS – Serological confirmation	RVS – Serotyping	All confirmatory tests – *Salmonella spp*	All confirmatory tests – *Salmonella* Enteritidis	All confirmatory tests – *Salmonella* Typhimurium	Final results – *Salmonella spp*	Final results – *Salmonella* Enteritidis	Final results – *Salmonella* Typhimurium	Agreement all confirmatory tests – *Salmonella spp*	Agreement all confirmatory tests – *Salmonella* Enteritidis	Agreement all confirmatory tests – *Salmonella* Typhimurium	Category	Type
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S.*marcescens)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S.*marcescens)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5785	Eponge bande convoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4477	**Eau de flagelleuse(abattoir porc)**	**Process water (pork industry)**	+	-	+	-/-/-	/	-/-/-	/	-/-/-	/	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+mni/+	+					+	-	+	-	-	-	**ND FN(alt)**	**NA**	**ND FN(alt)**	3	b
4478	**Eau Flop II(abattoir porc)**	**Process water (pork industry)**	+	-	+	+	34.96	-	/	+	33.89	+m	+	+	+	4:i:1,2	*S.*variant Typhimurium	+1/2	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
4479	**Eau pédiluve(abattoir porc)**	**Process water (pork industry)**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4480	**Eau rinçage cutter (fabrication saucisses végétales)**	**Rinsed water (vegetable sausage)**	+	-	+	+	23.26	-	/	+	22.93	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
4481	**Eau de lavage cutter (chair de poisson)**	**Wash water (ground fish fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4482	**Eau de rinçage ustensiles (Knack)**	**Rinsed water (sausage fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)																																										
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																							
			Result			16h at 37°C BPW																																							
						PCR 7500 Fast						Confirmatory tests												All confirmatory tests			Final results			Agreement all confirmatory tests			Category	Type
						Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto *Brilliance* Salmonella						RVS/ streaking onto *Brilliance* Salmonella																										
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
4483	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	-	+	21.36	-	/	-	/	+p	+	+	+	OMB	S.Bovis-morbificans	+p	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	3	b
4659	**Eau de rinçage Pétrin (fabrication risotto)**	**Rinsed water (risotto fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4660	**Eau de rinçage Stéfan (fabrication sauce risotto)**	**Eau de rinçage (risotto fabrication)**	+	+	-	+	28.10	+	27.82	-	/	+m	+	+	+	9:g,m:1,7	S.Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	+d	+d	E.coli	/			-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4967	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	-	-	-	*/-/-	/	*/-/-	/	*/-/-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
4968	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	-						+mni/+	+	+	+	9:g,m:1,7	S.Ente-ritidis	+	+	-	-	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	**NA**	3	b
4969	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+	+	-	+	36.87	+	35.98	-	/	+m			+	9:g,m:1,7	S.Enteritidis	+m	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	b
6367	**Eau de rinçage (industrie porc)**	**Rinsed water (Pork industry)**	+	+	-	+	19.37	+	20.95	-	/	+p	+	+	+	9:g,m:1,7	S.Enteritidis +S.Newport	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	b
6368	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	24.83	-	/	+	26.22	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
6369	**Eau de rinçage douchape avant flambeur (industrie porc)**	**Rinsed water (Pork industry)**	+	-	+	+	27.12	-	/	+	26.19	+m	+	+	+	4:i:1,2	S.Typhimurium	+m	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
6370	**Eau d'échaudage (industrie porc)**	**Rinsed water (Pork industry)**	+	-	+	+	21.80	-	/	+	21.14	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
6371	**Eau d process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	25.12	-	/	+	24.34	+p	+	+	+	4:i:1,2	S.Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	b
4484	**Déchets filets de poulet**	**Chicken waste**	+	+	-	+	24.80	+	25.10	-	/	+M	+	+	+	9:g,m:1,7	S.Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	c
4485	**Déchets knacks porc**	**Pork dusts**	+	-	-	+	23.13	-	/	-	/	+m	+	+	+	OMB	S.Bovis-morbificans	+M	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	3	c
4486	**Déchets saucisses**	**Sausage waste**	+	-	+	+	28.95	-	/	+	28.23	+m	+	+	+	4:i:1,2	S.Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
4658	**Déchets risotto**	**Risotto waste**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)

N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦ Result – *Salmonella spp*	Reference method: Result – *Salmonella* Enteritidis	Reference method: Result – *Salmonella* Typhimurium	Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay – 16h at 37°C BPW – PCR 7500 Fast – *Salmonella spp* Result	*Salmonella spp* Cq	*Salmonella* Enteritidis Result	*Salmonella* Enteritidis Cq	*Salmonella* Typhimurium Result	*Salmonella* Typhimurium Cq	Confirmatory tests – Direct streaking onto *Brilliance* Salmonella – Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	RVS/ streaking onto *Brilliance* Salmonella – Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	All confirmatory tests – *Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Final results – *Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Agreement all confirmatory tests – *Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Category	Type
4971	**Déchets abats volaille**	**Waste (Poultry slaughter)**	+	-	+	-/-/-	/	-/-/-	/	-/-/-	/	-						+m	+	+	+	4:i:1,2	*S.*Typhi-murium	+	-	+	-	-	-	ND FN(alt)	NA	ND FN(alt)	3	c
4972	**Déchets abats volaille**	**Waste (Poultry slaughter)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
4973	**Sang (abattage volaille)**	**Blood (Poultry slaughter)**	+	-	-	+/+/+	32.95/ 33.07/ 32.31	-/-/-	/	-/-/-	/	+m	+	+	+	/	*S.*Havana	+M						+	-	-	+	-	-	PA	NA	NA	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(Ypseudo-turberculens)						-						-	-	-	-	-	-	NA	NA	NA	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(C.youngae)						-						-	-	-	-	-	-	NA	NA	NA	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
6372	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	32.13	-	/	+	31.24	+m	+		+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	3	c
6373	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	30.44	-	/	+	29.80	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c
6374	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	28.69	-	/	+	28.00	+m	+		+	4:i:1,2	*S.*Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	3	c
6375	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	31.47	-	/	+	30.77	+m	+		+	4:i:1,2	*S.*Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	3	c
6376	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	22.54	-	/	+	21.96	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c
6377	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	19.97	-	/	+	19.49	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	/	-	/	-	/	st												-	-	-	-	-	-	NA	NA	NA	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)																																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																Category	Type
			Result			16h at 37°C BPW																																	
						PCR						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests							
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																					
						Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium						
4661	**Chiffonnette avant nettoyage étagère stockage épices**	**Wipe (spices)**	+	-	-	+	27.12	-	/	-	/	+p	+	+	+	/	6,14,24 g,m,s (*S.*sp)	+p	+					+	-	-	+	-	-	**PA**	**NA**	**NA**	3	a
4662	**Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf**	**Wipe (egg powder)**	+	+	-	+	30.38	+	30.1	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4663	**Chiffonnette avant nettoyage plan de travail (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	29.67	-	/	+	28.99	+p	+	+	+	4:i:1,2	*S.*Typhimurium	+p	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4664	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	26.56	-	/	+	26.26	+m	+	+	+	4:-:-	4,5,12-:-	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4665	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	+	-	-	+	29.16	+	31.99	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PD**	**NA**	3	a
4666	**Chiffonnette après nettoyage plan de travail (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	28.17	+	28.2	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4960	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+	-	+	+	35.71	-	/	+	34.99	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	**PA**	**NA**	**PA**	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (Poultry slaughter)	+	+	-	+	34.11	+	33.48	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis	+M	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4962	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (Poultry slaughter)**	+	+	-	+	23.03	+	22.41	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27.77	+	27.14	-	/	+M	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	**PA**	**PA**	**NA**	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S.marcescens*)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5777	Chiffonnette balance poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5778	Chiffonnette après nettoyage cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5779	Chiffonnette trancheuse à jambon (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5780	Chiffonnette bac de stockage (industrie porc)	Wipe (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S.marcescens*)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (Poultry industry)	-	-	-	-	/	-	/	-	/	+d(*S.marcescens*)						-						-	-	-	-	-	-	**NA**	**NA**	**NA**	3	a

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

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)

Reference method: ISO 6579 ♦ — Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay — 16h at 37°C BPW

N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦ Result *Salmonella spp*	Reference Result *Salmonella* Enteritidis	Reference Result *Salmonella* Typhimurium	PCR *Salmonella spp* Result	PCR *Salmonella spp* Cq	PCR *Salmonella* Enteritidis Result	PCR *Salmonella* Enteritidis Cq	PCR *Salmonella* Typhimurium Result	PCR *Salmonella* Typhimurium Cq	Direct streaking onto Brilliance Salmonella: Typical colonies	Direct: Latex	Direct: Microbact	Direct: Reference	Direct: Serological confirmation	Direct: Serotyping	RVS/ streaking onto Brilliance Salmonella: Typical colonies	RVS: Latex	RVS: Microbact	RVS: Reference	RVS: Serological confirmation	RVS: Serotyping	All confirmatory tests *Salmonella spp*	All confirmatory tests *Salmonella* Enteritidis	All confirmatory tests *Salmonella* Typhimurium	Final result *Salmonella spp*	Final result *Salmonella* Enteritidis	Final result *Salmonella* Typhimurium	Agreement all confirmatory tests *Salmonella spp*	Agreement *Salmonella* Enteritidis	Agreement *Salmonella* Typhimurium	Category	Type
5785	Eponge bande convoyage (industrie porc)	Sponge (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	a
5786	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	a
5788	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	a
5789	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	a
5790	Ecouvillon Polycorde (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	a
4476	Eau d'épineuse (abattoir porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	3	b
4477	**Eau de flagelleuse (abattoir porc)**	**Process water (pork industry)**	+	-	+	-/+/-	37.41	-/-/-	/	-/+/-	36.96	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+mni/+	+					+	-	+	-	-	-	ND FN(alt)	NA	ND FN(alt)	3	b
4478	**Eau Flop II(abattoir porc)**	**Process water (pork industry)**	+	-	+	+	35.44	-	/	+	34.1	+m	+	+	+	4:i:1,2	*S.*variant Typhimurium	+1/2	+					+	-	+	+	-	+	PA	NA	PA	3	b
4479	**Eau pédiluve (abattoir porc)**	**Process water (pork industry)**	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	b
4480	**Eau rinçage cutter (fabrication saucisses végétales)**	**Rinsed water (vegetable sausage)**	+	-	+	+	23.33	-	/	+	23.26	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	3	b
4481	**Eau de lavage cutter (chair de poisson)**	**Wash water (ground fish fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
4482	**Eau de rinçage ustensiles (Knack)**	**Rinsed water (sausage fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
4483	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	-	+	20.5	-	/	-	/	+p	+	+	+	OMB	*S.*Bovis-morbificans	+p	+					+	-	-	+	-	-	PA	NA	NA	3	b
4659	**Eau de rinçage Pétrin (fabrication risotto)**	**Rinsed water (risotto fabrication)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
4660	**Eau de rinçage Stéfan (fabrication sauce risotto)**	**Eau de rinçage (risotto fabrication)**	+	+	-	+	27.52	+	27.11	-	/	+m	+	+	+	9:g,m:1,7	*S.*Enteritidis	+p	+					+	+	-	+	+	-	PA	PA	NA	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	+d	+d	E. coli	/			-						-	-	-	-	-	-	NA	NA	NA	3	b
4966	Eau de rinçage (abattage volaille)	Rinsing water (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
4967	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
4968	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	-						+mni/+	+	+	+	9:g,m:1,7	*S.*Enteritidis	+	+	-	-	-	-	ND FN(alt)	ND FN(alt)	NA	3	b
4969	**Eau de rinçage (abattage volaille)**	**Rinsing water (Poultry slaughter)**	+	+	-	+	36.54	+	34.77	-	/	+m			+	9:g,m:1,7	*S.*Enteritidis	+m	+					+	+	-	+	+	-	PA	PA	NA	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	b
5774	Eau de process (industrie porc)	Process water (pork industry)	-	-	-	-	/	-	/	-	/	st						st						-	-	-	-	-	-	NA	NA	NA	3	b
5783	Eau de lavage sciage viande de poulet n°1	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	3	b

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)																																						
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																																Category	Type
			Result			16h at 37°C BPW																																	
						PCR						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests					
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																				
						Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
5784	Eau de lavage sciage viande de poulet n°2	Wash water (Poultry industry)	-	-	-	-	/	-	/	-	/	-						st						-	-	-	-	-	-	NA	NA	NA	3	b
6367	**Eau de rinçage (industrie porc)**	**Rinsed water (Pork industry)**	+	+	-	+	21.65	+	22.1	-	/	+p	+	+	+	9:g,m:1,7	*S*.Enteritidis +*S*.Newport	+p	+					+	+	-	+	+	-	PA	PA	NA	3	b
6368	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	25.34	-	/	+	27.28	+p	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	b
6369	**Eau de rinçage douchape avant flambeur (industrie porc)**	**Rinsed water (Pork industry)**	+	-	+	+	26.93	-	/	+	26.45	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	3	b
6370	**Eau d'échaudage (industrie porc)**	**Rinsed water (Pork industry)**	+	-	+	+	22.91	-	/	+	22.63	+p	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	b
6371	**Eau d process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	26.4	-	/	+	25.85	+p	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	b
4484	**Déchets filets de poulet**	**Chicken waste**	+	+	-	+	28.05	+	26.2	-	/	+M	+	+	+	9:g,m:1,7	*S*.Enteritidis	+M	+					+	+	-	+	+	-	PA	PA	NA	3	c
4485	**Déchets knacks porc**	**Pork dusts**	+	-	-	+	21.59	-	/	-	/	+m	+	+	+	OMB	*S*.Bovis-morbificans	+M	+					+	-	-	+	-	-	PA	NA	NA	3	c
4486	**Déchets saucisses**	**Sausage waste**	+	-	+	+	28.65	-	/	+	27.85	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	3	c
4658	**Déchets risotto**	**Risotto waste**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
4970	Déchets plumes au sol	Waste (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
4971	**Déchets abats volaille**	**Waste (Poultry slaughter)**	+	-	+	+	38.42	-	/	+	37.94	-						+m	+	+	+	4:i:1,2	*S*.Typhi-murium	+	-	+	+	-	+	PA	NA	PA	3	c
4972	**Déchets abats volaille**	**Waste (Poultry slaughter)**	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
4973	**Sang (abattage volaille)**	**Blood (Poultry slaughter)**	+	-	-	+	33.08	-	/	-	/	+m	+	+	+	/	*S*.Havana	+M						+	-	-	+	-	-	PA	NA	NA	3	c
4974	Sang (abattage volaille)	Blood (Poultry slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
5769	Déchets au sol découpe porc n°1	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(Ypseudo-turberculens)						-						-	-	-	-	-	-	NA	NA	NA	3	c
5770	Déchets au sol découpe porc n°2	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
5771	Déchets au sol découpe porc n°3	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	+d(C.youngae)						-						-	-	-	-	-	-	NA	NA	NA	3	c
5772	Déchets au sol découpe porc n°4	Waste (Pork slaughter)	-	-	-	-	/	-	/	-	/	-						-						-	-	-	-	-	-	NA	NA	NA	3	c
6372	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	34.53	-	/	+	33.9	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+M	+					+	-	+	+	-	+	PA	NA	PA	3	c
6373	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	33.08	-	/	+	32.75	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c
6374	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	29.69	-	/	+	28.92	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	3	c
6375	**Déchets (industrie porc)**	**Waste (Pork slaughter)**	+	-	+	+	32.98	-	/	+	32.16	+m	+	+	+	4:i:1,2	*S*.Typhimurium	+m	+					+	-	+	+	-	+	PA	NA	PA	3	c
6376	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	24.41	-	/	+	23.99	+M	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c
6377	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	21.73	-	/	+	21.39	+M	+	+	+	4:i:1,2	*S*.Typhimurium	+p	+					+	-	+	+	-	+	PA	NA	PA	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)																																		
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
			Result			16h at 37°C BPW																												
						PCR						Confirmatory tests												All confirmatory tests			Final result			Agreement all confirmatory tests				
						Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Direct streaking onto Brilliance Salmonella						RVS/ streaking onto Brilliance Salmonella																
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	Typical colonies	Latex	Microbact	Reference	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
6891	Déchets de canard	Waste (duck fabrication)	-	-	-	-	/	-	/	-	/	st												-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument)																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type
							TT broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																									
							PCR 7500 Fast						Confirmation						All confirmatory tests			Final result			Agreement							
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella*	*Salmonella*	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium					
2018	**4786**	**Fécès de pintade**	**Turkey faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4787**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4788**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4789**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4790**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4791**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	+	-	+	30.63	+	29.90	-	/	+M	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a		
2018	**4792**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	-	-	+	22.28	-	/	-	/	+p	+	+	+(OMBx20)	/	*S*.Mbandaka	+	-	-	+	-	-	**PA**	**NA**	**NA**	4	a		
2018	**4793**	**Fécès porc post sevrage**	**Pork faeces**	+	+	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	-	-	-	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	**NA**	4	a		
2018	**4794**	**Fécès porc**	**Pork faeces**	-	-	-	+	24.40	-	/	+	27.88	+p	+	+	+(OMA)	4:-:- 4:i:1,2	*S*.Typhimurium *S*.Derby	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a		
2018	**4795**	**Fécès verraterie**	**Pork faeces**	-	-	-	-/+	39.97	-/-	/	-/-	/	+p	+	+	+(OMB)	/	*S*.Stourbridge	+	-	-	-	-	-	**$NA_{FN(alt)}$**	**NA**	**NA**	4	a		
2018	**4797**	**Fécès de porc**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**4798**	**Fécès de porc**	**Pork faeces**	-	-	-	+	37.77	-	/	+	36.42	+p	+	+	+(OMAx20)	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a		
2018	**4799**	**Pédichiffonnette porc (sol ext)**	**Pork boot socks**	+	-	+	+	37.85	-	/	+	39.90	+m	+	+	+(OMA)	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a		
2018	**4800**	**Pédichiffonnette porc (sol int)**	**Pork boot socks**	+	-	-	+	23.41	-	/	+	25.38	+p	+		+(OMBx20) OMA	4:i:1,2	*S*.Infantis *S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	a		
2018	**5746**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-/-/-	/	-/-/-	/	-/-/-	/	+M	+	+	+(OMAx20)	9:g,m:-	*S*.Enteritidis	+	+	-	-	-	-	**$NA_{FN(alt)}$**	**$NA_{FN(alt)}$**	**NA**	4	a		
2018	**5747**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**5748**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	25.12	+	25.25	-	/	+M	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a		
2018	**5749**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	21.90	+	22.38	-	/	+M	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a		
2018	**5757**	**Fécès porc sac verrecteur**	**Pork faeces**	-	-	-	+	27.16	+	26.74	-	/	+M	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PD**	**PD**	**NA**	4	a		
2018	**5758**	**Fécès sacs engraissement**	**Pork faeces**	+	-	-	+	18.46	+	19029	-	/	+p	+	+	+(OMAx20)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a		
2018	**6526**	**Fécès volaille**	**Poultry faeces**	+	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**ND**	**NA**	**NA**	4	a		
2018	**6527**	**Fécès volaille**	**Poultry faeces**	+	-	-	+	37.11	-	/	-	/	+M	+	+	+	4:i:-	*S*.Agama	+	-	-	+	-	-	**PA**	**NA**	**NA**	4	a		
2018	**6528**	**Pédichiffonnette volaille**	**Poultry boot socks**	-	-	-	-	/	-	/	-	/	+m(1 colony)						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**6532**	**Fécès de porcs**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	**6533**	**Fécès porc verraterie**	**Pork faeces**	+	-	+	+	19.43	-	/	+	18.71	+M	+	+	+	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a		
2018	**6534**	**Pédichiffonnette porc sol n°7**	**Pork boot socks**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	6610	Fécès de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	6611	Fécès sac verraterie porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	6612	Fécès sacs porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a		
2018	6748	Fécès de porcs	Pork faeces	-	-	-	+	22.30	-	/	+	29.49	+m	+	+	+	4:i:1,2	*S*. 4,5:i:-	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a		
2018	**7116**	**Fécès volaille**	**Poultry faeces**	+	+	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**ND**	**ND**	**NA**	4	a		
2018	**7117**	**Pédichiffonnette poulailler perchoir**	**Poultry boot socks**	+	-	-	+	21.59	+	21.92	-	/	+1/2	+	+	+	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a		

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

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument)																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type
							TT broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																									
				Result			PCR 7500 Fast						Confirmation						All confirmatory tests			Final result			Agreement							
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella*	*Salmonella*	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium					
2018	**7120**	**Pédichiffonnette élevage porcs**	**Pork boot socks**	+	-	+	+	20.73	-	/	+	20.24	+m	+	+	+	4:i:1,2	*S*.4,5,12,i;-	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**5750**	**Litière volaille**	**Poultry litters**	-	-	-	-/-/-	/	-/-/-	/	-/-/-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5751**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	17.49	+	18.47	-	/	+p	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	19.28	+	19.84	-	/	+m	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	+	+	-	+	19.55	+	20.14	-	/	+m	+	+	+(OMA)	9:g,m:-	*S*.Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	+	+	-	+	20.15	+	22.30	-	/	+M	+	+	+(OMA/OMB)	9:g,m:-	*S*.Enteritidis *S*.Livingstone	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	+	-	-	+	23.52	+	24.96	-	/	+M	+	+	+(OMAx19) +(OMBx2)	-:g,m:- 9:g,m:-	*S*.Derby *S*.Enteritidis *S*.Livingstone	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	+	+	30.59	-	/	+	29.64	+M	+	+	+	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	-	+	27.19	-	/	+	26.47	+M	+	+	+	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	b
2018	**6531**	**Litière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	32.84	-	/	+	35.07	+M	+	+	OMBx20		*S*.Branderup	+	-	-	+	-	-	**PA**	**NA**	**PA$_{FP(alt)}$**	4	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	20.05	-	/	+	19.45	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6537**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6538**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	+	-	+	+	33.52	-	/	+	35.22	+1/2	+	+	+	4:i:1,2	*S*.Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6540**	**Eau d'abreuvoir porc sevrage**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6616	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument)																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type
							TT broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																									
				Result			PCR 7500 Fast						Confirmation						All confirmatory tests			Final result			Agreement							
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella*	*Salmonella*	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	b
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	b
2018	**6740**	**Littière porcs**	**Pork litters**	+	-	+	+	26.55	-	/	+	25.59	+m	+	+	+	4:i:-	*S.* 4,5:i:-	+	-	+	+	-	+	PA	NA	PA	4	b
2018	**6741**	**Littière porcs**	**Pork litters**	+	-	+	+	23.11	-	/	+	22.32	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PA	NA	PA	4	b
2018	**6742**	**Littière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	NA	NA	NA	4	b
2018	**6743**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	NA	NA	NA	4	b
2018	**6744**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	NA	NA	NA	4	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	22.31	-	/	+	21.76	+m	+	+	+	4:i:-	*S.* 4,5:i:-	+	-	+	+	-	+	PA	NA	PA	4	b
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	33.51	-	/	+	34.32	+m	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PA	NA	PA	4	b
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	19.94	+	20.66	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+	+	-	+	+	-	PA	PA	NA	4	b
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	22.73	+	25.63	-	/	+1/2	+	+	+	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	PA	PD	NA	4	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	27.34	+	28.12	-	/	+M	+	+	+	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	PA	PD	NA	4	b
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	+	-	+	+	23.89	-	/	+	23.24	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PA	NA	PA	4	b

PRIMARY PRODUCTION SAMPLES (QS5 PCR Instrument)																																		
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																											Category	Type
				Result			TT Broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																												
							PCR QS5						Confirmation						All confirmatory tests			Final result QS5			Agreement							
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto *Brilliance* Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium							
2018	4786	Fécès de pintade	Turkey faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4787	Fécès de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4788	Fécès de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4789	Fécès de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4790	Fécès de poule	Hen faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4791	Pedichiffonnette pintade	Turkey boot socks	+	+	-	+	30.56	+	28.13	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PA	PA	NA	4	a				
2018	4792	Pedichiffonnette pintade	Turkey boot socks	+	-	-	+	20.75	-	/	-	/	+p	+	+	+ (OMBx20)	/	S.Mbandaka	+	-	-	+	-	-	PA	NA	NA	4	a				
2018	4793	Fécès porc post sevrage	Pork faeces	+	+	-	-/-	/	-/-	/	-/-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	4	a				
2018	4794	Fécès porc	Pork faeces	-	-	-	+	23.26	-	/	+	27.03	+p	+	+	+(OMA)	4:-:- 4:i:1,2	S.Typhimurium S.Derby	+	-	+	+	-	+	PD	NA	PD	4	a				
2018	4795	Fécès verraterie	Pork faeces	-	-	-	+	37.47	-	/	-	/	+p	+	+	+(OMB)	/	S.Stourbridge	+	-	-	+	-	-	PD	NA	NA	4	a				
2018	4797	Fécès de porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	4798	Fécès de porc	Pork faeces	-	-	-	+	35.77	-	/	+	34.75	+p	+	+	+ (OMAx20)	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PD	NA	PD	4	a				
2018	4799	Pédichiffonnette porc (sol ext)	Pork boot socks	+	-	+	+	34.33	-	/	+	34.03	+m	+	+	+(OMA)	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PA	NA	PA	4	a				
2018	4800	Pédichiffonnette porc (sol int)	Pork boot socks	+	-	-	+	21.94	-	/	+	24.17	+p	+		+ (OMBx20) OMA	4:i:1,2	S.Infantis S.Typhimurium	+	-	+	+	-	+	PA	NA	PD	4	a				
2018	5746	Fécès de volaille	Poultry faeces	-	-	-	-/-/-	/	-/-/-	/	-/-/-	/	+M	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	+	+	-	-	-	-	$NA_{FN(alt)}$	$NA_{FN(alt)}$	NA	4	a				
2018	5747	Fécès de volaille	Poultry faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	5748	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	25.96	+	24.88	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PA	PA	NA	4	a				
2018	5749	Pédichiffonnette de volaille	Poultry boot socks	+	+	-	+	22.46	+	21.89	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PA	PA	NA	4	a				
2018	5757	Fécès porc sac verrecteur	Pork faeces	-	-	-	+	26.76	+	25.19	-	/	+M	+	+	+(OMA)	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PD	PD	NA	4	a				
2018	5758	Fécès sacs engraissement	Pork faeces	+	-	-	+	18.98	+	18.40	-	/	+p	+	+	+(OMAx20)	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PA	PD	NA	4	a				
2018	6526	Fécès volaille	Poultry faeces	+	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	ND	NA	NA	4	a				
2018	6527	Fécès volaille	Poultry faeces	+	-	-	+	33.16	-	/	-	/	+M	+	+	+	4:i:-	S.Agama	+	-	-	+	-	-	PA	NA	NA	4	a				
2018	6528	Pédichiffonnette volaille	Poultry boot socks	-	-	-	-	/	-	/	-	/	+m(1 colony)						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6532	Fécès de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6533	Fécès porc verraterie	Pork faeces	+	-	+	+	19.52	-	/	+	19.12	+M	+	+	+	4:i:1,2	S.Typhimurium	+	-	+	+	-	+	PA	NA	PA	4	a				
2018	6534	Pédichiffonnette porc sol n°7	Pork boot socks	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6610	Fécès de porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6611	Fécès sac verraterie porc	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6612	Fécès sacs porcs	Pork faeces	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	NA	NA	NA	4	a				
2018	6748	Fécès de porcs	Pork faeces	-	-	-	+	21.96	-	/	+	21.60	+m	+	+	+	4:i:1,2	S. 4,5:i:-	+	-	+	+	-	+	PD	NA	PD	4	a				
2018	7116	Fécès volaille	Poultry faeces	+	+	-	-	/	-	/	-	/	-						-	-	-	-	-	-	ND	ND	NA	4	a				
2018	7117	Pédichiffonnette poulailler perchoir	Poultry boot socks	+	-	-	+	22.34	+	21.30	-	/	+1/2	+	+	+	9:g,m:-	S.Enteritidis	+	+	-	+	+	-	PA	PD	NA	4	a				
2018	7120	Pédichiffonnette élevage porcs	Pork boot socks	+	-	+	+	22.14	-	/	+	21.77	+m	+	+	+	4:i:1,2	S.4,5,12,i;-	+	-	+	+	-	+	PA	NA	PA	4	a				
2018	5750	Litière volaille	Poultry litters	-	-	-	-/-/-	/	-/-/-	/	-/-/-	/	-						-	-	-	-	-	-	NA	NA	NA	4	b				
2018	5751	Eau d'abreuvoir volaille	Poultry water from drinker	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	NA	NA	NA	4	b				

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

PRIMARY PRODUCTION SAMPLES (QS5 PCR Instrument)																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																								Category	Type
				Result			TT Broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																									
							PCR QS5						Confirmation						All confirmatory tests			Final result QS5			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto *Brilliance* Salmonella																	
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	18.14	+	17.50	-	/	+p	+	+	+(OMA)	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	18.24	+	18.48	-	/	+m	+	+	+(OMA)	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	+	+	-	+	20.17	+	19.78	-	/	+m	+	+	+(OMA)	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	+	+	-	+	20.66	+	21.43	-	/	+M	+	+	+(OMA/OM B)	9:g,m:-	*S.*Enteritidis *S.*Livingstone	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	+	-	-	+	23.51	+	23.70	-	/	+M	+	+	+(OMAx19) +(OMBx2)	-:g,m:- 9:g,m:-	*S.*Derby *S.*Enteritidis *S.*Livingstone	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	+	+	30.45	-	/	+	29.76	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	-	+	27.28	-	/	+	26.69	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	b
2018	**6531**	**Litière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	33.92	-	/	+	36.17	+M	+	+	OMBx20		*S.*Branderup	+	-	-	+	-	-	**PA**	**NA**	**PA$_{FP(alt)}$**	4	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	19.39	-	/	+	19.09	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6537**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6538**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	+	-	+	+	34.15	-	/	+	33.94	+1/2	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6540**	**Eau d'abreuvoir porc sevrage**	**Pork water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6613	Chiffonnette sol caisse perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6614	Chiffonnette mur perchoir volaille	Wipe poultry breeding	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6615	Chiffonnette de poussières porcs	Wipe dusts pork	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6616	Litière volaille	Poultry litters	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6617	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6618	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6619	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	6620	Chiffonnette couvoir volaille	Hatchery wipe	-	-	-	-	/	-	/	-	/	-						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6740**	**Littière porcs**	**Pork litters**	+	-	+	+	25.34	-	/	+	25.27	+m	+	+	+	4:i:-	*S.* 4,5:i:-	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6741**	**Littière porcs**	**Pork litters**	+	-	+	+	22.78	-	/	+	22.44	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6742**	**Littière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6743**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6744**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st						-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	22.12	-	/	+	21.97	+m	+	+	+	4:i:-	*S.* 4,5:i:-	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	32.44	-	/	+	31.95	+m	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	20.20	+	19.43	-	/	+p	+	+	+	9:g,m:1,7	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b

PRIMARY PRODUCTION SAMPLES (QS5 PCR Instrument)																																
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																									Category	Type
							TT Broth for 16 h at 37°C and subculture (1mL+9mL) in BPW 4h at 37°C±1°C																									
				Result			PCR QS5						Confirmation						All confirmatory tests			Final result QS5			Agreement							
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto *Brilliance* Salmonella																			
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	Microbact	Reference method tests	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium						
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	23.40	+	24.93	-	/	+1/2	+	+	+	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	27.34	+	26.62	-	/	+M	+	+	+	9:g,m:-	*S.*Enteritidis	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	+	-	+	+	25.54	-	/	+	25.10	+M	+	+	+	4:i:1,2	*S.*Typhimurium	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b

Results 3 - Results after storage for 72 h at 5°C ± 3°C

RAW PORK AND POUTRY MEAT (7500 Fast PCR Instrument)																								
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																Category	Type
							14h at 41.5°C and storage for 72h at 5 ± 3°C																	
				Result			PCR 7500 Fast						Confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**3747**	**Escalope de dinde**	**Raw turkey meat**	+	+	-	+	25.98	+	30.47	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3748**	**Escalope de dinde**	**Raw turkey meat**	+	-	-	+	29.59	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	a
2017	**3749**	**Aiguillettes de poulet**	**Raw chicken meat**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	1	a
2017	**3750**	**Aiguillettes de poulet**	**Raw chicken meat**	+	-	+	+	26.44	-	/	+	25.22	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3751**	**Escalope de jambon de porc**	**Raw pork ham**	+	+	-	+	20.84	+	21.22	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3752**	**Escalope de jambon de porc**	**Raw pork ham**	+	-	+	+	23.55	-	/	+	23.25	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3753**	**Côte de porc**	**Raw pork meat**	+	+	-	+	20.03	+	20.69	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3754**	**Côte de porc**	**Raw pork meat**	+	-	+	+	22.56	-	/	+	22.08	+	-	+	+	-	+	PA	NA	PA	1	a
2017	3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	a
2017	3815	Noix de joue de porc	Raw pork meat	+	-	+	+	26.86	-	/	+	26.22	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**4081**	**Côte échine de porc crue**	**Raw pork meat**	+	+	-	+	29.19	+	29.69	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**4082**	**Côte de porc crue**	**Raw pork meat**	+	-	-	+	24.17	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	a
2017	**4083**	**Escalope de dinde crue**	**Raw turkey meat**	+	-	-	+	26.16	+	33.20	-	/	+	+	-	+	+	-	PA	PD	NA	1	a
2017	**4084**	**Filets de canards crus**	**Raw duck meat**	+	-	-	+	27.33	-	/	+	28.81	+	-	+	+	-	+	PA	NA	PD	1	a
2017	4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	a
2017	**3773**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	+	21.46	+	22.05	-	/	+	+	-	+	+	-	PD	PD	NA	1	b
2017	**3774**	**Côte de porc surgelé**	**Frozen pork meat**	+	+	-	+	28.95	+	28.98	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3775**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	+	+	-	+	26.45	+	27.09	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3776**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	+	-	+	34.02	+	33.85	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3777**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	b
2017	**3778**	**Côte de porc surgelé**	**Frozen pork meat**	+	-	+	+	29.23	-	/	+	28.40	+	-	+	+	-	+	PA	NA	PA	1	b
2017	**3779**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	-	-	-	+	28.62	-	/	+	28.05	+	-	+	+	-	+	PD	NA	PD	1	b
2017	**3780**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	-	+	+	24.52	-	/	+	24.08	+	-	+	+	-	+	PA	NA	PA	1	b
2017	**6269**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	19.66	-	/	+	21.75	+	-	+	+	-	+	PA	NA	PD	1	b
2017	**6270**	**Côte de porc échine surgelée**	Frozen pork meat	+	-	-	+	20.81	-	/	+	34.23	+	-	-	+	-	-	PA	NA	$PD_{FP(alt)}$	1	b
2017	**6271**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	20.02	-	/	+	22.89	+	-	+	+	-	+	PA	NA	PD	1	b
2017	**3739**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	+	-	+	19.24	+	19.75	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3740**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	-	+	+	20.35	-	/	+	19.38	+	-	+	+	-	+	PA	NA	PA	1	c
2017	**3741**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	+	-	+	19.53	+	20.35	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3742**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	-	+	+	20.21	-	/	+	19.46	+	-	+	+	-	+	PA	NA	PA	1	c
2017	**3743**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	+	+	-	+	27.82	+	32.41	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3745**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	+	-	+	28.54	+	28.82	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3746**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	-	+	+	26.22	-	/	+	25.80	+	-	+	+	-	+	PA	NA	PA	1	c
2017	3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	29.58	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	c
2017	3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	28.27	-	/	+	27.95	+	-	+	+	-	+	PA	NA	PA	1	c
2017	4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	26.28	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	c
2017	**6359**	**Moelleux poulet crus marinés courgette basilic**	Seasoned chicken meat	+	-	-	+	25.50	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	c
2017	**6360**	**Cuisse de poulet au paprika**	Seasoned chicken meat	+	+	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	ND	NA	1	c
2017	**6361**	**Ailerons de poulet à la mexicaine**	Seasoned chicken wings	-	-	-	+	34.74	+	36.75	-	/	+	+	-	+	+	-	PD	PD	NA	1	c

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RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)																								
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																Category	Type
							14h at 41.5°C and storage for 72h at 5 ± 3°C																	
				Result			PCR QS5						Confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**3747**	**Escalope de dinde**	**Raw turkey meat**	+	+	-	+	27.6	+	30.86	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3748**	**Escalope de dinde**	**Raw turkey meat**	+	-	-	+	27.31	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	a
2017	**3749**	**Aiguillettes de poulet**	**Raw chicken meat**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	1	a
2017	**3750**	**Aiguillettes de poulet**	**Raw chicken meat**	+	-	+	+	24.74	-	/	+	24.56	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3751**	**Escalope de jambon de porc**	**Raw pork ham**	+	+	-	+	21.58	+	21.59	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3752**	**Escalope de jambon de porc**	**Raw pork ham**	+	-	+	+	24.44	-	/	+	23.88	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**3753**	**Côte de porc**	**Raw pork meat**	+	+	-	+	22.8	+	22.98	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**3754**	**Côte de porc**	**Raw pork meat**	+	-	+	+	25.72	-	/	+	25.19	+	-	+	+	-	+	PA	NA	PA	1	a
2017	3812	Ailes de poulet	Raw chicken wings	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	a
2017	3815	Noix de joue de porc	Raw pork meat	+	-	+	+	28.74	-	/	+	27.87	+	-	+	+	-	+	PA	NA	PA	1	a
2017	**4081**	**Côte échine de porc crue**	**Raw pork meat**	+	+	-	+	29.56	+	29.82	-	/	+	+	-	+	+	-	PA	PA	NA	1	a
2017	**4082**	**Côte de porc crue**	**Raw pork meat**	+	-	-	+	24.17	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	a
2017	**4083**	**Escalope de dinde crue**	**Raw turkey meat**	+	-	-	+	26.96	+	35.26	-	/	+	+	-	+	+	-	PA	PD	NA	1	a
2017	**4084**	**Filets de canards crus**	**Raw duck meat**	+	-	-	+	27.39	-	/	+	28.99	+	-	+	+	-	+	PA	NA	PD	1	a
2017	4211	Côte de porc	Raw pork meat	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	a
2017	**3773**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	+	22.67	+	22.66	-	/	+	+	-	+	+	-	PD	PD	NA	1	b
2017	**3774**	**Côte de porc surgelé**	**Frozen pork meat**	+	+	-	+	28.14	+	27.67	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3775**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	+	+	-	+	26.74	+	27.00	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3776**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	+	-	+	34.02	+	32.42	-	/	+	+	-	+	+	-	PA	PA	NA	1	b
2017	**3777**	**Filet mignon de porc surgelé**	**Frozen pork meat**	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	1	b
2017	**3778**	**Côte de porc surgelé**	**Frozen pork meat**	+	-	+	+	30.77	-	/	+	29.82	+	-	+	+	-	+	PA	NA	PA	1	b
2017	**3779**	**Filet de poulet saumuré surgelé**	**Frozen seasoned chicken meat**	-	-	-	+	28.57	-	/	+	28.00	+	-	+	+	-	+	PD	NA	PD	1	b
2017	**3780**	**Cuisse de poulet surgelé**	**Frozen chicken meat**	+	-	+	+	25.81	-	/	+	25.45	+	-	+	+	-	+	PA	NA	PA	1	b
2017	**6269**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	21.93	-	/	+	24.36	+	-	+	+	-	+	PA	NA	PD	1	b
2017	**6270**	**Côte de porc échine surgelée**	**Frozen pork meat**	+	-	-	+	22.06	-	/	+	35.94	+	-	-	+	-	-	PA	NA	NA	1	b
2017	**6271**	**Filet mignon de porc surgelé**	**Frozen pork meat**	+	-	-	+	21.12	-	/	+	24.18	+	-	+	+	-	+	PA	NA	PD	1	b
2017	**3739**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	+	-	+	19.9	+	20.25	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3740**	**Côtes de porcs à la mexicaine**	**Seasoned raw pork meat**	+	-	+	+	20.1	-	/	+	19.29	+	-	+	+	-	+	PA	NA	PA	1	c
2017	**3741**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	+	-	+	20.56	+	20.49	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3742**	**Poitrine de porc à la provençale**	**Seasoned raw pork breast**	+	-	+	+	20.17	-	/	+	19.7	+	-	+	+	-	+	PA	NA	PA	1	c
2017	**3743**	**Aiguillettes de poulet marinées au thym et citron**	**Marinated raw chicken meat**	+	+	-	+	27.55	+	30.99	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3745**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	+	-	+	28.36	+	28.1	-	/	+	+	-	+	+	-	PA	PA	NA	1	c
2017	**3746**	**Cuisse de poulet à la mexicaine**	**Seasoned raw chicken meat**	+	-	+	+	25.93	-	/	+	25.43	+	-	+	+	-	+	PA	NA	PA	1	c
2017	3813	Dinde à l'huile	Raw marinated turkey meat	+	-	-	+	30.51	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	c
2017	3814	Araignée de porc aux 2 moutardes	Raw marinated pork meat	+	-	+	+	28.97	-	/	+	28.57	+	-	+	+	-	+	PA	NA	PA	1	c
2017	4210	Araignée de porc marinée	Marinated pork meat	+	-	-	+	27.39	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	1	c

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

RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)																								
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																Category	Type
							14h at 41.5°C and storage for 72h at 5 ± 3°C																	
				Result			PCR QS5						Confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**6359**	**Moelleux poulet crus marinés courgette basilic**	**Seasoned chicken meat**	+	-	-	+	26.27	-	/	-	/	+	-	-	+	-	-	**PA**	**NA**	**NA**	1	c
2017	**6360**	**Cuisse de poulet au paprika**	**Seasoned chicken meat**	+	+	-	-	/	-	/	-	/	-	-	-	-	-	-	**ND**	**ND**	**NA**	1	c
2017	**6361**	**Ailerons de poulet à la mexicaine**	**Seasoned chicken wings**	-	-	-	+	36.43	+	37.61	-	/	+(RVS)	+	-	+	+	-	**PA**	**PD**	**NA**	1	c

RAW PORK AND POUTRY MEAT (7500 Fast PCR Instrument)																								
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																Category	Type
							14h at 41.5°C and storage 72h 5±3°C																	
				Result			PCR 7500 Fast						Confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4295**	**Jambon cru**	**Raw ham**	+	-	+	+	19.20	-	/	+	18.40	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4296**	**Jambon cru**	**Low moisture ham**	-	-	-	+	19.09	+	19.76	-	/	+	+	-	+	+	-	PD	PD	NA	2	a
2017	**4297**	**Saucisson sec**	**Low moisture sausage**	+	-	+	-	/	-	/	-	/	-	-	-	-	-	-	ND	NA	ND	2	a
2017	**4298**	**Jambon speck**	**Raw ham**	+	+	-	+	18.52	+	19.41	-	/	+	+	-	+	+	-	PA	PA	NA	2	a
2017	**4299**	**Pancetta**	**Raw delicatessen**	+	-	+	+	19.37	-	/	+	18.57	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4300**	**Magret de canard fumé**	**Smoked dusk meat**	+	-	+	+	21.03	-	/	+	20.01	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4301**	**Magret de canard au poivre**	**Seasoned duck meat**	+	+	-	+	22.24	+	22.75	-	/	+	+	-	+	+	-	PA	PA	NA	2	a
2017	**4309**	**Jambon cru**	**Raw ham**	+	-	-	+	18.66	+	19.69	-	/	+	+	-	+	+	-	PA	PD	NA	2	a
2017	**4310**	**Magret de canard au poivre**	**Seasoned duck meat**	+	-	+	+	21.27	-	/	+	21.37	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4311**	**Saucisson sec**	**Sausage**	+	-	-	+	21.02	-	/	+	20.21	+	-	+	+	-	+	PA	NA	PD	2	a
2017	4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	NA	NA	2	a
2017	4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	a
2017	4376	Chipolatas sans sel	Sausages	-	-	-																2	a
2017	4377	Chipolatas orientales	Sausages	-	-	-	+	26.79	-	/	-	/	+	-	-	+	-	-	PD	NA	NA	2	a
2017	5907	Bacon fumé	Smoked bacon	+	-	-	+?/-	20.57	?/-	/	?/-	/	-	-	-	-	-	-	ND	NA	NA	2	a
2017	**4302**	**Jambon blanc cuit**	**Cooked ham**	+	-	+	+	18.12	-	/	+	17.72	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**4303**	**Jambon blanc cuit**	**Cooked ham**	+	+	-	+	21.32	+	21.78	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**4305**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	19.97	+	20.62	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**4306**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	18.28	-	/	+	18.08	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**4307**	**Rillettes de porc**	**Pork rillettes**	+	+	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	ND	NA	2	b
2017	**4308**	**Rillettes de canard**	**Duck rillettes**	-	-	-	+	22.35	+	22.90	-	/	+	+	-	+	+	-	PD	PD	NA	2	b
2017	**4312**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	20.64	+	26.50	-	/	+	-	-	+	-	-	PA	$PA_{FP(alt)}$	NA	2	b
2017	**4313**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	19.01	-	/	+	18.61	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**6362**	**Rosette de Lyon**	**Delicatessen**	+	-	-	+	19.16	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	2	b
2017	**6364**	**Rillettes de poulet rôti**	**Chicken rillettes**	+	+	-	+	18.68	+	19.45	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**6366**	**Blanc de dinde cuit**	**Cooked turkey**	+	-	-	+	18.27	+	19.03	-	/	+	+	-	+	+	-	PA	PD	NA	2	b
2017	**4368**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	+	-	+	+	25.45	-	/	+	24.94	+	-	+	+	-	+	PA	NA	PA	2	c
2017	**4369**	**Sandwich poulet rôti**	**RTE (sandwich chicken)**	+	+	-	+	19.93	+	21.99	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	**4370**	**Porc au caramel**	**RTRH (pork meal)**	+	-	+	+	22.69	-	/	+	22.07	+	-	+	+	-	+	PA	NA	PA	2	c
2017	**4371**	**Poulet Basquaise**	**RTRH (chicken meal)**	+	+	-	+	20.26	+	21.48	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	**4372**	**Salade de poulet**	**RTE (salad chicken)**	+	+	-	+	20.60	+	21.77	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	c
2017	5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	c
2017	**6363**	**Filet mignon cuit fumé**	**RTE (smoked pork meat)**	+	-	-	+	18.65	-	/	+	20.74	+	-	+	+	-	+	PA	NA	PD	2	c
2017	**6365**	**Canard confit et écrasé de pommes de terre**	**RTRH (duck meal)**	+	+	-	+	19.11	+	20.51	-	/	+	+	-	+	+	-	PA	PA	NA	2	c

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

RAW PORK AND POUTRY MEAT (QS5 PCR Instrument)																							
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
							14h at 41.5°C and storage for 72h at 5 ± 3°C																
				Result			PCR QS5						Confirmatory tests			Final result			Agreement				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium												
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2017	**4295**	**Jambon cru**	**Raw ham**	+	-	+	+	20.78	-	/	+	20.25	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4296**	**Jambon cru**	**Low moisture ham**	-	-	-	+	22.81	+	23.2	-	/	+	+	-	+	+	-	PD	PD	NA	2	a
2017	**4297**	**Saucisson sec**	**Low moisture sausage**	+	-	+	-	/	-	/	-	/	-	-	-	-	-	-	ND	NA	ND	2	a
2017	**4298**	**Jambon speck**	**Raw ham**	+	+	-	+	19.59	+	20.35	-	/	+	+	-	+	+	-	PA	PA	NA	2	a
2017	**4299**	**Pancetta**	**Raw delicatessen**	+	-	+	+	20.6	-	/	+	20.14	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4300**	**Magret de canard fumé**	**Smoked dusk meat**	+	-	+	+	22.08	-	/	+	21.73	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4301**	**Magret de canard au poivre**	**Seasoned duck meat**	+	+	-	+	23.02	+	23.01	-	/	+	+	-	+	+	-	PA	PA	NA	2	a
2017	**4309**	**Jambon cru**	**Raw ham**	+	-	-	+	20.73	+	21.08	-	/	+	+	-	+	+	-	PA	PD	NA	2	a
2017	**4310**	**Magret de canard au poivre**	**Seasoned duck meat**	+	-	+	+	21.71	-	/	+	22.09	+	-	+	+	-	+	PA	NA	PA	2	a
2017	**4311**	**Saucisson sec**	**Sausage**	+	-	-	+	22.5	-	/	+	22.11	+	-	+	+	-	+	PA	NA	PD	2	a
2017	4373	Chipolatas aux herbes	Sausages with herbs	+	-	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	NA	NA	2	a
2017	4374	Chipolatas aux oignons	Sausages with onion	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	a
2017	4377	Chipolatas orientales	Sausages	-	-	-	+	26.88	-	/	-	/	+	-	-	+	-	-	PD	NA	NA	2	a
2017	5907	Bacon fumé	Smoked bacon	+	-	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	NA	NA	2	a
2017	**4302**	**Jambon blanc cuit**	**Cooked ham**	+	-	+	+	19.47	-	/	+	19.16	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**4303**	**Jambon blanc cuit**	**Cooked ham**	+	+	-	+	20.93	+	22.28	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**4305**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	22.47	+	21.78	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**4306**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	18.33	-	/	+	18.04	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**4307**	**Rillettes de porc**	**Pork rillettes**	+	+	-	-	/	-	/	-	/	-	-	-	-	-	-	ND	ND	NA	2	b
2017	**4308**	**Rillettes de canard**	**Duck rillettes**	-	-	-	+	22.56	+	22.62	-	/	+	+	-	+	+	-	PD	PD	NA	2	b
2017	**4312**	**Blanc de dinde cuit**	**Cooked turkey**	+	+	-	+	21.7	+	28.54	-	/	-	-	-	+	-	-	PA	$PA_{FP(alt)}$	NA	2	b
2017	**4313**	**Pâté de campagne porc**	**Pork pâté**	+	-	+	+	18.84	-	/	+	18.44	+	-	+	+	-	+	PA	NA	PA	2	b
2017	**6362**	**Rosette de Lyon**	**Delicatessen**	+	-	-	+	21.62	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	2	b
2017	**6364**	**Rillettes de poulet rôti**	**Chicken rillettes**	+	+	-	+	19.13	+	19.16	-	/	+	+	-	+	+	-	PA	PA	NA	2	b
2017	**6366**	**Blanc de dinde cuit**	**Cooked turkey**	+	-	-	+	18.48	+	18.21	-	/	+	+	-	+	+	-	PA	PD	NA	2	b
2017	**4368**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	+	-	+	+	24.44	-	/	+	24.09	+	-	+	+	-	+	PA	NA	PA	2	c
2017	**4369**	**Sandwich poulet rôti**	**RTE (sandwich chicken)**	+	+	-	+	21.06	+	21.65	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	**4370**	**Porc au caramel**	**RTRH (pork meal)**	+	-	+	+	23.22	-	/	+	22.89	+	-	+	+	-	+	PA	NA	PA	2	c
2017	**4371**	**Poulet Basquaise**	**RTRH (chicken meal)**	+	+	-	+	19.68	+	20.86	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	**4372**	**Salade de poulet**	**RTE (salad chicken)**	+	+	-	+	21.29	+	21.71	-	/	+	+	-	+	+	-	PA	PA	NA	2	c
2017	5920	Salade Caesar	RTE (Caesar salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	c
2017	5921	Salade au poulet	RTE (chicken salad)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	2	c
2017	**6363**	**Filet mignon cuit fumé**	**RTE (smoked pork meat)**	+	-	-	+	20.34	-	/	+	22.35	+	-	+	+	-	+	PA	NA	PD	2	c
2017	**6365**	**Canard confit et écrasé de pommes de terre**	**RTRH (duck meal)**	+	+	-	+	19.59	+	19.68	-	/	+	+	-	+	+	-	PA	PA	NA	2	c

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)																							
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
			Result			16h at 37.0°C BPW and storage for 72h at 5 ± 3°C																
						PCR 7500 Fast						Confirmatory tests			Final result			Agreement				
						Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium												
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
4661	**Chiffonnette avant nettoyage étagère stockage épices**	**Wipe (spices)**	+	-	-	+	25.77	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	a
4662	**Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf**	**Wipe (egg powder)**	+	+	-	+	25.15	+	25.32	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4663	**Chiffonnette avant nettoyage plan de travail (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	25.07	-	/	+	24.68	+	-	+	+	-	+	PA	NA	PA	3	a
4664	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	27.96	-	/	+	27.70	+	-	+	+	-	+	PA	NA	PA	3	a
4665	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	+	-	-	+	26.57	+	29.73	-	/	+	+	-	+	+	-	PA	PD	NA	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (poultry slaughter)	+	+	-	+	28.54	+	28.58	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4960	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (poultry slaughter)**	+	-	+	+	35.02	-	/	+	34.56	+	-	+	+	-	+	PA	NA	PA	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (poultry slaughter)	+	+	-	+	33.26	+	33.12	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4962	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (poultry slaughter)**	+	+	-	+	22.54	+	22.99	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (Poultry slaughter)	+	+	-	+	27.30	+	27.50	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (Pork industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
4477	**Eau de flagelleuse (abattoir porc)**	**Process water (pork industry)**	+	-	+	+	38.52	-	/	+	36.25	+(OMA)	-	+	+	-	+	PA	NA	PA	3	b
4478	**Eau Flop II (abattoir porc)**	**Process water (pork industry)**	+	-	+	+	33.10	-	/	+	32.13	+	-	+	+	-	+	PA	NA	PA	3	b
4480	**Eau rinçage cutter (fabrication saucisses végétales)**	**Rinsed water (vegetable sausage)**	+	-	+	+	23.78	-	/	+	23.02	+	-	+	+	-	+	PA	NA	PA	3	b
4483	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	-	+	19.72	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	b
4660	**Eau de rinçage Stéfan (fabrication sauce risotto)**	**Rinsing water (risotto fabrication)**	+	+	-	+	26.29	+	26.92	-	/	+	+	-	+	+	-	PA	PA	NA	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	b
4968	**Eau de rinçage (abattage volaille)**	**Rinsing water (poultry slaughter)**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	3	b
4969	**Eau de rinçage (abattage volaille)**	**Rinsing water (poultry slaughter)**	+	+	-	?/+	/35.10	+/+	36.01/35.12	-/-	/	+	+	-	+	+	-	PA	PA	NA	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	b
6367	**Eau de rinçage (industrie porc)**	**Rinsed water (pork industry)**	+	+	-	+	19.01	+	20.10	-	/	+	+	-	+	+	-	PA	PA	NA	3	b
6368	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	24.35	-	/	+	26.03	+	-	+	+	-	+	PA	NA	PA	3	b
6369	**Eau de rinçage douchape avant flambeur (industrie porc)**	**Rinsed water (pork industry)**	+	-	+	+	26.30	-	/	+	25.95	+	-	+	+	-	+	PA	NA	PA	3	b
6370	**Eau d'échaudage (industrie porc)**	**Rinsed water (pork industry)**	+	-	+	+	21.39	-	/	+	24.10	+	-	+	+	-	+	PA	NA	PA	3	b
6371	**Eau d process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	24.39	-	/	+	24.10	+	-	+	+	-	+	PA	NA	PA	3	b
4484	**Déchets filets de poulet**	**Chicken waste**	+	+	-	+	24.68	+	24.92	-	/	+	+	-	+	+	-	PA	PA	NA	3	c
4485	**Déchets knacks porc**	**Pork dusts**	+	-	-	+	23.42	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	c
4486	**Déchets saucisses**	**Sausage waste**	+	-	+	+	28.03	-	/	+	27.22	+	-	+	+	-	+	PA	NA	PA	3	c
4658	**Déchets risotto**	**Risotto waste**	-	-	-	-	/	-	/	-	-	-	-	-	-	-	-	NA	NA	NA	3	c
4971	**Déchets abats volaille**	**Waste (Poultry slaughter)**	+	-	+	-/-/-	/	-/-/-	/	-/-/-	/	+	-	+	-	-	-	$ND_{FN(alt)}$	NA	$ND_{FN(alt)}$	3	c
4972	**Déchets abats volaille**	**Waste (Poultry slaughter)**	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	c

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

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast PCR Instrument)																							
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay															Category	Type
			Result			16h at 37.0°C BPW and storage for 72h at 5 ± 3°C																
						PCR 7500 Fast						Confirmatory tests			Final result			Agreement				
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
						Result	Cq	Result	Cq	Result	Cq											
4973	**Sang (abattage volaille)**	**Blood (poultry slaughter)**	+	-	-	+	30.86	-	/	-	/	+	-	-	+	-	-	**PA**	**NA**	**NA**	3	c
5769	Déchets au sol découpe porc n°1	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
5770	Déchets au sol découpe porc n°2	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
5771	Déchets au sol découpe porc n°3	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
6372	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	29.94	-	/	+	29.44	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6373	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	28.55	-	/	+	28.00	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6374	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	27.39	-	/	+	26.71	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6375	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	30.62	-	/	+	30.08	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6376	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	22.84	-	/	+	22.14	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6377	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	19.79	-	/	+	19.45	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)																							
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																Category	Type
						16h at 37.0°C BPW and storage for 72h at 5 ± 3°C																	
			Result			PCR						Confirmatory tests			Final result			Agreement					
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium													
						Result	Cq	Result	Cq	Result	Cq	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
4661	**Chiffonnette avant nettoyage étagère stockage épices**	**Wipe (spices)**	+	-	-	+	24.46	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	a
4662	**Chiffonnette avant nettoyage étagère salle stockage poudre d'œuf**	**Wipe (egg powder)**	+	+	-	+	24.18	+	23.27	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4663	**Chiffonnette avant nettoyage plan de travail (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	24.37	-	/	+	23.98	+	-	+	+	-	+	PA	NA	PA	3	a
4664	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe before cleaning (risotto fabrication)**	+	-	+	+	26.77	-	/	+	26.6	+	-	+	+	-	+	PA	NA	PA	3	a
4665	**Chiffonnette après nettoyage balance (fabrication risotto)**	**Wipe after cleaning (risotto fabrication)**	+	-	-	+	25.12	+	28.7	-	/	+	+	-	+	+	-	PA	PD	NA	3	a
4959	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (poultry slaughter)	+	+	-	+	28.01	+	27.35	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4960	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (poultry slaughter)**	+	-	+	+	35.82	-	/	+	34.54	+	-	+	+	-	+	PA	NA	PA	3	a
4961	Eponge avant nettoyage (abattage volaille)	Sponge before cleaning (poultry slaughter)	+	+	-	+	34.15	+	32.98	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4962	**Eponge avant nettoyage (abattage volaille)**	**Sponge before cleaning (poultry slaughter)**	+	+	-	+	23.07	+	22.72	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
4963	Eponge après nettoyage (abattage volaille)	Sponge after cleaning (poultry slaughter)	+	+	-	+	26.52	+	25.9	-	/	+	+	-	+	+	-	PA	PA	NA	3	a
5775	Chiffonnette table préparation poulet broyé (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5776	Chiffonnette cutter (industrie poulet)	Wipe (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5781	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5782	Eponge bac stockage poulet broyé (industrie poulet)	Sponge (poultry industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
5787	Ecouvillon conv intralox (industrie porc)	Swab (pork industry)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	a
4477	**Eau de flagelleuse (abattoir porc)**	**Process water (pork industry)**	+	-	+	+	38.53	-	/	+	37.71	+(OMA)	-	+	+	-	+	PA	NA	PA	3	b
4478	**Eau Flop II (abattoir porc)**	**Process water (pork industry)**	+	-	+	+	32.67	-	/	+	31.83	+	-	+	+	-	+	PA	NA	PA	3	b
4480	**Eau rinçage cutter (fabrication saucisses végétales)**	**Rinsed water (vegetable sausage)**	+	-	+	+	23.33	-	/	+	23.14	+	-	+	+	-	+	PA	NA	PA	3	b
4483	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	-	+	20.54	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	b
4660	**Eau de rinçage Stéfan (fabrication sauce risotto)**	**Rinsing water (risotto fabrication)**	+	+	-	+	26.48	+	26.15	-	/	+	+	-	+	+	-	PA	PA	NA	3	b
4964	Eau de rinçage (abattage volaille)	Rinsing water (poultry slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	b
4968	**Eau de rinçage (abattage volaille)**	**Rinsing water (poultry slaughter)**	+	+	-	-/-/-	/	-/-/-	/	-/-/-	/	+	+	-	-	-	-	$ND_{FN(alt)}$	$ND_{FN(alt)}$	NA	3	b
4969	**Eau de rinçage (abattage volaille)**	**Rinsing water (poultry slaughter)**	+	+	-	+	35.45	+	34.49	-	/	+	+	-	+	+	-	PA	PA	NA	3	b
5773	Eau de rinçage (industrie porc)	Rinsed water (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	b
6367	**Eau de rinçage (industrie porc)**	**Rinsed water (pork industry)**	+	+	-	+	21.58	+	22.2	-	/	+	+	-	+	+	-	PA	PA	NA	3	b
6368	**Eau de process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	25.7	-	/	+	27.18	+	-	+	+	-	+	PA	NA	PA	3	b
6369	**Eau de rinçage douchape avant flambeur (industrie porc)**	**Rinsed water (pork industry)**	+	-	+	+	28.17	-	/	+	27.31	+	-	+	+	-	+	PA	NA	PA	3	b
6370	**Eau d'échaudage (industrie porc)**	**Rinsed water (pork industry)**	+	-	+	+	23.09	-	/	+	22.45	+	-	+	+	-	+	PA	NA	PA	3	b
6371	**Eau d process (industrie porc)**	**Process water (pork industry)**	+	-	+	+	25.87	-	/	+	24.99	+	-	+	+	-	+	PA	NA	PA	3	b
4484	**Déchets filets de poulet**	**Chicken waste**	+	+	-	+	25.4	+	25.06	-	/	+	+	-	+	+	-	PA	PA	NA	3	c
4485	**Déchets knacks porc**	**Pork dusts**	+	-	-	+	22.54	-	/	-	/	+	-	-	+	-	-	PA	NA	NA	3	c
4486	**Déchets saucisses**	**Sausage waste**	+	-	+	+	27.16	-	/	+	26.68	+	-	+	+	-	+	PA	NA	PA	3	c
4658	**Déchets risotto**	**Risotto waste**	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	NA	NA	NA	3	c
4971	**Déchets abats volaille**	**Waste (poultry slaughter)**	+	-	+	+	39.09	-	/	+	37.77	+	-	+	+	-	+	PA	NA	PA	3	c

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

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR Instrument)																								
N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																	Category	Type
						16h at 37.0°C BPW and storage for 72h at 5 ± 3°C																		
			Result			PCR						Confirmatory tests			Final result			Agreement						
			Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium														
						Result	Cq	Result	Cq	Result	Cq	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium				
4972	**Déchets abats volaille**	**Waste (poultry slaughter)**	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
4973	**Sang (abattage volaille)**	**Blood (poultry slaughter)**	+	-	-	+	37.74	-	/	-	/	+	-	-	+	-	-	**PA**	**NA**	**NA**	3	c
5769	Déchets au sol découpe porc n°1	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	+(C.youngae)	-	-	-	-	-	**PA**	**NA**	**NA**	3	c
5770	Déchets au sol découpe porc n°2	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
5771	Déchets au sol découpe porc n°3	Waste (pork slaughter)	-	-	-	-	/	-	/	-	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	3	c
6372	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	33.93	-	/	+	32.57	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6373	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	31.07	-	/	+	30.41	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6374	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	29.8	-	/	+	28.94	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6375	**Déchets (industrie porc)**	**Waste (pork slaughter)**	+	-	+	+	33.18	-	/	+	32.57	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6376	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	24.51	-	/	+	23.67	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c
6377	**Déchets (fabrication knacks)**	**Waste (Knacks fabrication)**	+	-	+	+	21.22	-	/	+	20.87	+	-	+	+	-	+	**PA**	**NA**	**PA**	3	c

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument)																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																		Category	Type
							TT Broth for 16h at 37°C and Subculture (1mL+9mL) in BPW 4h at 37°C±1°C and storage for 72h at 5 ± 3°C																			
				Result			PCR 7500 Fast						Confirmation		All confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium			
2018	**4786**	**Fécès de pintade**	**Turkey faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4788**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4790**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4791**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	+	-	-/-/+	32.32	+/+/+	35.08/35.62/32.15	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**4792**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	-	-	+	23.60	-	/	-	/	+p	+	+	-	-	+	-	-	**PA**	**NA**	**NA**	4	a
2018	**4793**	**Fécès porc post sevrage**	**Pork faeces**	+	+	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**ND**	**NA**	4	a
2018	**4794**	**Fécès porc**	**Pork faeces**	-	-	-	+	25.60	-	/	+	25.41	+p	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**4795**	**Fécès verraterie**	**Pork faeces**	-	-	-	-/-	/	-/-	/	-/-	/	+m	+	+	-	-	-	-	-	**NA$_{FN(alt)}$**	**NA**	**NA**	4	a
2018	**4797**	**Fécès de porc**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4798**	**Fécès de porc**	**Pork faeces**	-	-	-	+	36.72	-	/	+	35.43	+M	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**4799**	**Pédichiffonnette porc (sol ext)**	**Pork boot socks**	+	-	+	+	38.15	-	/	+	38.08	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**4800**	**Pédichiffonnette porc (sol int)**	**Pork boot socks**	+	-	-	+	29.45	-	/	+	30.71	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	a
2018	**5746**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-/-/+	38.12	-/+/+	39.05/38.03	-/-/-	/	+1/2	+	+	+	-	-	-	-	**NA$_{FN(alt)}$**	**NA$_{FN(alt)}$**	**NA**	4	a
2018	**5747**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**5748**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	24.53	+	25.16	-	/	+M	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**5749**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	22.57	+	23.07	-	/	+1/2	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**5757**	**Fécès porc sac verrecteur**	**Pork faeces**	-	-	-	+	25.11	+	25.56	-	/	+M	+	+	+	-	+	+	-	**PD**	**PD**	**NA**	4	a
2018	**5758**	**Fécès sacs engraissement**	**Pork faeces**	+	-	-	+	19.16	+	19.72	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a
2018	**6526**	**Fécès volaille**	**Poultry faeces**	+	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**NA**	**NA**	4	a
2018	**6527**	**Fécès volaille**	**Poultry faeces**	+	-	-	+	38.41	-	/	-	/	+m	+	+	-	-	+	-	-	**PA**	**NA**	**NA**	4	a
2018	**6528**	**Pédichiffonnette volaille**	**Poultry boot socks**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**6532**	**Fécès de porcs**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**6533**	**Fécès porc verraterie**	**Pork faeces**	+	-	+	+	19.61	-	/	+	19.17	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**6534**	**Pédichiffonnette porc sol n°7**	**Pork boot socks**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	6748	Fécès de porcs	Pork faeces	-	-	-	+	21.30	-	/	+	20.11	+M	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**7116**	**Fécès volaille**	**Poultry faeces**	+	+	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**ND**	**NA**	4	a
2018	**7117**	**Pédichiffonnette poulailler perchoir**	**Poultry boot socks**	+	-	-	+	22.99	+	23.05	-	/	+m	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a
2018	**7120**	**Pédichiffonnette élevage porcs**	**Pork boot socks**	+	-	+	+	22.75	-	/	+	22.12	+1/2	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**5750**	**Litière volaille**	**Poultry litters**	-	-	-	+/-/-	37.48//	+/-/-	36.48//	+/-/-	/	- (X5 MSRV)	/	-	-	-	-	-	-	**PD$_{FP(alt)}$**	**PD$_{FP(alt)}$**	**PD$_{FP(alt)}$**	4	b
2018	**5751**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	18.08	+	18.58	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	19.88	+	20.43	-	/	+M	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	+	+	-	+	20.55	+	21.13	-	/	+m	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	+	+	-	+	20.40	+	22.50	-	/	+M	+	+	-	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	+	-	-	+	23.41	+	24.53	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	+	+	30.93	-	/	+	30.46	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	-	+	27.98	-	/	+	27.19	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	b
2018	**6531**	**Litière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	33.27	-	/	+	36.68	+M (*S.*Braenderup)	+	+	-	-	+	-	-	**PA**	**NA**	**PA$_{FP(alt)}$**	4	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	18.90	-	/	+	18.24	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	+	-	+	+	24.89	-	/	+	24.27	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6740**	**Litière porcs**	**Pork litters**	+	-	+	+	28.07	-	/	+	26.88	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6741**	**Litière porcs**	**Pork litters**	+	-	+	+	26.28	-	/	+	25.00	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	23.15	-	/	+	22.12	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	25.65	-	/	+	24.79	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b

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

PRIMARY PRODUCTION SAMPLES (7500 Fast PCR Instrument)																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																		Category	Type
							TT Broth for 16h at 37°C and Subculture (1mL+9mL) in BPW 4h at 37°C±1°C and storage for 72h at 5 ± 3°C																			
				Result			PCR 7500 Fast						Confirmation		All confirmatory tests			Final result			Agreement					
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium				
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	18.42	+	19.06	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	25.22	+	27.67	-	/	+m	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	29.03	+	29.40	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	+	-	+	+	32.45	-	/	+	33.18	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b

PRIMARY PRODUCTION SAMPLES (QS5 PCR Instrument)																										
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																		Category	Type
							TT Broth for 16h at 37°C and Subculture (1mL+9mL) in BPW 4h at 37°C±1°C and storage for 72h at 5 ± 3°C																			
				Result			PCR QS5						Confirmation		All confirmatory tests			Final result QS5			Agreement				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella													
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2018	**4786**	**Fécès de pintade**	**Turkey faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4788**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4790**	**Fécès de poule**	**Hen faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4791**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	+	-	-/+/+	38.12/33.25	+/+/+	33.96/33.19/31.37	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**4792**	**Pedichiffonnette pintade**	**Turkey boot socks**	+	-	-	+	23.93	-	/	-	/	+p	+	+	-	-	+	-	-	**PA**	**NA**	**NA**	4	a
2018	**4793**	**Fécès porc post sevrage**	**Pork faeces**	+	+	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**ND**	**NA**	4	a
2018	**4794**	**Fécès porc**	**Pork faeces**	-	-	-	+	25.97	-	/	+	25.40	+p	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**4795**	**Fécès verraterie**	**Pork faeces**	-	-	-	-/-	/	-/-	/	-/-	/	+m	+	+	-	-	-	-	-	**$NA_{FN(alt)}$**	**NA**	**NA**	4	a
2018	**4797**	**Fécès de porc**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**4798**	**Fécès de porc**	**Pork faeces**	-	-	-	+	35.35	-	/	+	34.63	+M	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**4799**	**Pédichiffonnette porc (sol ext)**	**Pork boot socks**	+	-	+	+	36.13	-	/	+	36.23	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**4800**	**Pédichiffonnette porc (sol int)**	**Pork boot socks**	+	-	-	+	28.06	-	/	+	29.82	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	a
2018	**5746**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-/-/-	/	-/-/+	39.28	-/-/-	/	+1/2	+	+	+	-	-	-	-	**$NA_{FN(alt)}$**	**$NA_{FN(alt)}$**	**NA**	4	a
2018	**5747**	**Fécès de volaille**	**Poultry faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**5748**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	24.57	+	23.98	-	/	+M	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**5749**	**Pédichiffonnette de volaille**	**Poultry boot socks**	+	+	-	+	21.07	+	21.48	-	/	+1/2	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	a
2018	**5757**	**Fécès porc sac verrecteur**	**Pork faeces**	-	-	-	+	23.91	+	23.80	-	/	+M	+	+	+	-	+	+	-	**PD**	**PD**	**NA**	4	a
2018	**5758**	**Fécès sacs engraissement**	**Pork faeces**	+	-	-	+	18.01	+	17.96	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a
2018	**6526**	**Fécès volaille**	**Poultry faeces**	+	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**NA**	**NA**	4	a
2018	**6527**	**Fécès volaille**	**Poultry faeces**	+	-	-	-/-/-	/	-	/	-	/	+m	+	+	-	-	-	-	-	**$ND_{FN(alt)}$**	**NA**	**NA**	4	a
2018	**6528**	**Pédichiffonnette volaille**	**Poultry boot socks**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**6532**	**Fécès de porcs**	**Pork faeces**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	**6533**	**Fécès porc verraterie**	**Pork faeces**	+	-	+	+	20.49	-	/	+	20.05	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**6534**	**Pédichiffonnette porc sol n°7**	**Pork boot socks**	-	-	-		/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	a
2018	6748	Fécès de porcs	Pork faeces	-	-	-	+	21.86	-	/	+	20.80	+M	+	+	-	+	+	-	+	**PD**	**NA**	**PD**	4	a
2018	**7116**	**Fécès volaille**	**Poultry faeces**	+	+	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**ND**	**ND**	**NA**	4	a
2018	**7117**	**Pédichiffonnette poulailler perchoir**	**Poultry boot socks**	+	-	-	+	23.86	+	22.77	-	/	+m	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	a
2018	**7120**	**Pédichiffonnette élevage porcs**	**Pork boot socks**	+	-	+	+	23.51	-	/	+	22.99	+1/2	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	a
2018	**5750**	**Litière volaille**	**Poultry litters**	-	-	-	+/-/-	37.09//	+/-/-	36.15	+/-/-	/	- (X5 MSRV)	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5751**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5752**	**Eau d'abreuvoir volaille**	**Poultry water from drinker**	-	-	-	-	/	-	/	-	/	st	/	-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**5753**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	18.88	+	18.46	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5754**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	19.50	+	19.17	-	/	+M	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5755**	**Chiffonnette poussière volaille**	**Poultry dusts wipe**	+	+	-	+	20.42	+	19.98	-	/	+m	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5756**	**Chiffonnette cloison post-sevrage porc**	**Pork environment pork**	+	+	-	+	21.10	+	22.13	-	/	+M	+	+	-	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**5759**	**Chiffonnette porc engraissement**	**Pork environment wipe**	+	-	-	+	23.22	+	23.62	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**6529**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	+	+	31.37	-	/	+	30.52	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6530**	**Chiffonnette surface élevage volaille**	**Poultry environment wipe**	+	-	-	+	28.46	-	/	+	27.91	+p	+	+	-	+	+	-	+	**PA**	**NA**	**PD**	4	b
2018	**6531**	**Litière volaille**	**Poultry litters**	-	-	-	-	/	-	/	-	/	-		-	-	-	-	-	-	**NA**	**NA**	**NA**	4	b
2018	**6535**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	35.19	-	/	+	36.86	+M (*S.*Braenderup)	+	+	-	-	+	-	-	**PA**	**NA**	**$PA_{FP(alt)}$**	4	b
2018	**6536**	**Chiffonnette surface élevage porc**	**Pork environment wipe**	+	-	+	+	18.84	-	/	+	19.33	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6539**	**Eau d'abreuvoir porcs verraterie**	**Pork water from drinker**	+	-	+	+	26.50	-	/	+	25.61	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6740**	**Littière porcs**	**Pork litters**	+	-	+	+	28.18	-	/	+	27.15	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6741**	**Littière porcs**	**Pork litters**	+	-	+	+	25.55	-	/	+	24.65	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6745**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	23.62	-	/	+	22.80	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b

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

PRIMARY PRODUCTION SAMPLES (QS5 PCR Instrument)																									
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 6579 ♦			Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																	Category	Type
							TT Broth for 16h at 37°C and Subculture (1mL+9mL) in BPW 4h at 37°C±1°C and storage for 72h at 5 ± 3°C																		
				Result			PCR QS5						Confirmation		All confirmatory tests			Final result QS5			Agreement				
							Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		RVS/ streaking onto Brilliance Salmonella												
				Salmonella spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Result	Cq	Result	Cq	Result	Cq	Typical colonies	Latex	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella* spp	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
2018	**6746**	**Eau d'abreuvoir porcs**	**Pork water from drinker**	+	-	+	+	27.34	-	/	+	26.13	+m	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b
2018	**6747**	**Chiffonnette couvoir volaille**	**Hatchery wipe**	+	+	-	+	19.31	+	20.80	-	/	+p	+	+	+	-	+	+	-	**PA**	**PA**	**NA**	4	b
2018	**7118**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	28.56	+	28.72	-	/	+m	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7119**	**Eau d'abreuvoir poulailler**	**Poultry water from drinker**	+	-	-	+	30.49	+	29.45	-	/	+M	+	+	+	-	+	+	-	**PA**	**PD**	**NA**	4	b
2018	**7121**	**Chiffonnette élevage porcs PS1**	**Pork wipe**	+	-	+	+	33.29	-	/	+	32.94	+M	+	+	-	+	+	-	+	**PA**	**NA**	**PA**	4	b

Appendix 5 – Relative level of detection study: raw data

Raw pork meat
BPW + novobiocin 14h 41.5°C
***Salmonella* Typhimurium Ad1872**
Total viable count: 1.2 10^7 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method:ISO 6579 ♦									Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														
			RVS broth		MKTTn broth			Result				PCR 7500 FAST						PCR QS5								
												Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium				
			XLD	ASAP	XLD	ASAP	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Positive Results/ Total	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Serological confirmation	Serotyping	Final result *Salmonella* spp. *Salmonella* Typhimurium 7500 FAST and QS5	Positive Results/ Total *Salmonella* spp. *Salmonella* Typhimurium 7500 FAST and QS5
6094	0	0	+(2) (NC on TSA)	-	+md (C.youngae)	-		-	-	-	0/5	-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	0/5
6095			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6096			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6097			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6098			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6334	1	0.6	+M	+m	+M	+M		+	-	+	10/20	+	23.35	-	/	+	22.8	+	24.73	-	/	+	23.76	4:i:-	4,5,12 -:-	+	11/20
6335			+M	+M	+M	+M		+	-	+		+	25.76	-	/	+	25.14	+	26.07	-	/	+	25.49	4:i:-	/	+	
6336			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6337			+1/2	+m	+M	+M		+	-	+		+	25.32	-	/	+	24.88	+	26.52	-	/	+	25.76	4:i:-	/	+	
6338			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6339			-	-	-	-		-	-	-		+	25.07	-	/	+	24.3	+	26.75	-	/	+	25.4	4:i:-	/	+	
6340			-	-	-	-		-	-	-		+	23.32	-	/	+	22.57	+	24.00	-	/	+	23.1	4:i:-	/	+	
6341			-	-	-	-		-	-	-		+	27.04	-	/	+	26.42	+	28.04	-	/	+	27.43	4:i:-	/	+	
6342			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6343			+M	+m	+1/2	+M		+	-	+		+	24.33	-	/	+	23.89	+	25.63	-	/	+	24.8	4:i:-	/	+	
6344			+M	+1/2	+m	+m		+	-	+		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6345			+1/2	+m	+M	+M		+	-	+		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6346			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6347			+m	+m	+m	+m	4,5,12 -:-	+	-	+		+	23.49	-	/	+	23.12	+	24.76	-	/	+	24.16	4:i:-	/	+	
6348			-	-	-	-		-	-	-		+	25.03	-	/	+	24.38	+	25.31	-	/	+	24.61	4:i:-	/	+	
6349			+M	+M	+m	+m		+	-	+		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6350			+M	+m	+M	+M		+	-	+		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6351			-	-	-	-		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6352			+M	+M	+m	+m		+	-	+		+	26.29	-	/	+	25.58	+	25.73	-	/	+	25.17	4:i:-	/	+	
6353			-	-	-	-		-	-	-		+	29.12	-	/	+	28.25	+	29.82	-	/	+	29.33	4:i:-	/	+	
6354	2	1.7	+m	+M	+M	+M		+	-	+	4/5	-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	3/5
6355			+1/2	+M	+M	+m		+	-	+		+	24.18	-	/	+	23.51	+	23.46	-	/	+	22.74	4:i:-	/	+	
6356			+M	+M	+M	+M		+	-	+		+	24.15	-	/	+	23.64	+	24.78	-	/	+	24.03	4:i:-	/	+	
6357			+1/2	+1/2	+1/2	+m	4,5,12 -:-	+	-	+		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6358			-	-	-	-		-	-	-		+	24.32	-	/	+	23.57	+	25.03	-	/	+	24.63	4:i:-	4,5,12 -:-	+	

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

RTE: Turkey ham
BPW+novobiocin 14h 41.5°C
***Salmonella* Enteritidis Ad2524**
Total viable count: 30 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method:ISO 6579 ♦									Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													
			RVS broth		MKTTn broth		Serotyping	Result			Positive Results/Total	PCR 7500 FAST						PCR QS5						Serological confirmation	Serotyping	Final result *Salmonella* spp. *Salmonella* Enteritidis 7500 FAST and QS5	Positive Results/Total *Salmonella* spp. *Salmonella* Enteritidis 7500 FAST and QS5
												Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium					
			XLD	ASAP	XLD	ASAP		*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq				
5970	0	0	st	st	st	st		-	-	-	0/5	-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	0/5
5971			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
5972			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
5973			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
5974			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6039	1	0.9	st	st	st	st		-	-	-	10/20	-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	11/20
6040			+p	+p	+p	+p	*S.*Enteritidis	+	+	-		+	20.46	+	21.54	-	/	+	21.34	+	22.11	-	/	9:g,m:1,7	*S.*Enteritidis	+	
6041			+p	+p	+p	+p		+	+	-		+	27.07	+	27.47	-	/	+	26.7	+	27.47	-	/	9:g,m:1,7	/	+	
6042			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6043			st	st	st	st		-	-	-		+	19.4	+	20.52	-	/	+	20.85	+	21.11	-	/	9:g,m:1,7	/	+	
6044			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6045			st	st	st	st		-	-	-		+	24.42	+	25.32	-	/	+	25.39	+	24.51	-	/	9:g,m:1,7	/	+	
6046			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6047			st	st	-	st		-	-	-		+	20.03	+	21.24	-	/	+	20.79	+	21.23	-	/	9:g,m:1,7	/	+	
6048			st	st	st	st		-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6049			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6050			+p	+p	+p	+p		+	+	-		+	20.35	+	21.13	-	/	+	21.29	+	21.59	-	/	9:g,m:1,7	/	+	
6051			st	st	st	st		-	-	-		+	19.47	+	20.51	-	/	+	21.17	+	21.41	-	/	9:g,m:1,7	/	+	
6052			+p	+p	+p	+p		+	+	-		+	18.37	+	19.05	-	/	+	18.14	+	18.14	-	/	9:g,m:1,7	/	+	
6053			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6054			st	st	st	st		-	-	-		+	24.6	+	25.42	-	/	+	25.52	+	25.65	-	/	9:g,m:1,7	/	+	
6055			st	st	st	st		-	-	-		+	18.02	+	18.85	-	/	+	18.76	+	18.86	-	/	9:g,m:1,7	/	+	
6056			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6057			+p	+p	+p	+p		+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	-	
6058			st	st	st	st		-	-	-		+	19.79	+	20.85	-	/	+	21.38	+	21.54	-	/	9:g,m:1,7	/	+	
6059	2	2.5	st	st	st	st		-	-	-	4/5	+	17.96	+	19.03	-	/	+	17.74	+	17.76	-	/	9:g,m:1,7	*S.*Enteritidis	+	5/5
6060			+p	+p	+p	+p	*S.*Enteritidis	+	+	-		+	27.32	+	27.53	-	/	+	28.58	+	27.14	-	/	9:g,m:1,7	/	+	
6061			+p	+p	+p	+p		+	+	-		+	18.63	+	19.66	-	/	+	19.34	+	19.33	-	/	9:g,m:1,7	/	+	
6062			+p	+p	+p	+p		+	+	-		+	20.72	+	21.75	-	/	+	21.66	+	21.19	-	/	9:g,m:1,7	/	+	
6063			+p	+p	+p	+p		+	+	-		+	18.22	+	18.95	-	/	+	18.5	+	18.27	-	/	9:g,m:1,7	/	+	

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

Process water
BPW 16h 37.0°C
***Salmonella* Typhimurium Ad1070 and *Salmonella* Derby AOOE084**
Total viable count: 40 CFU/g

Sample N°	Level	Inoculation level (cfu/25g)	Reference method:ISO 6579 ♦								Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																		Positive Results/ Total *Salmonella* spp. *Salmonella* Typhimurium 7500 FAST and QS5
			RVS broth		MKTTn broth		Serotyping	Result			Positive Results / Total	PCR 7500 FAST						PCR QS5						Latex	Serological confirmation	Serotyping	Final result			
												Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium					*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	
			XLD	ASAP	XLD	ASAP		*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq							
6627	0	0	st	st	st	st	/	-	-	-	0/5	-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	0/5
6628			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	
6629			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	
6630			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	
6631			st	st	st	st	/	-	-	-		-	/	-	/	-	/		/	-	/	-	/	/	-	/	-	-	-	
6602	1	0.5 (ST) and 0.8 (*S.*Derby)	+p	+p	+p	+p	ST (5 strains tested)	+	-	+	11/20 SS 5/20 ST	+	21.11	-	/	+	20.63	+	23.81	-	/	+	23.03	+	4:i:1,2	ST	+	-	+	11/20 SS 8/20 ST
6603			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6604			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20.41	-	/	+	21.18	+	20.95	-	/	+	22.03	+	4:i:1,2	ST	+	-	+	
6605			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6606			+p	+p	+p	+p	ST	+	-	+		+	22.1	-	/	+	21.57	+	22.79	-	/	+	22.41	+	4:i:1,2	ST	+	-	+	
6607			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6608			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6609			+p	+p	+p	+p	5 colonies tested	+	-	-		+	21.2	-	/	-	/	+	21.37	-	/	-	/	+	/	/	+	-	-	
6610			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20.41	-	/	-	/	+	20.68	-	/	-	/	+	/	/	+	-	-	
6611			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6612			+p	+p	+p	+p	ST	+	-	+		+	22.56	-	/	+	23.72	+	22.13	-	/	+	23.66	+	4:i:1,2	ST	+	-	+	
6613			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6614			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/		-	/	-	-	-	
6615			+p	+p	+p	+p	ST	+	-	+		+	21.73	-	/	+	21.19	+	23.26	-	/	+	24.16	+	4:i:1,2	ST	+	-	+	
6616			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20.18	-	/	+	24.65	+	20.09	-	/	+	24.93	+	4:i:1,2	ST	+	-	+	
6617			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20.49	-	/	+	21.62	+	20.73	-	/	+	22.17	+	4:i:1,2	ST	+	-	+	
6618			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	
6619			+p	+p	+p	+p	ST	+	-	+		+	22.62	-	/	+	21.92	+	22.48	-	/	+	22.12	+	4:i:1,2	ST	+	-	+	
6620			st	st	st	st	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	/	-	/	-	-	-	
6621			+p	+p	+p	+p	5 colonies tested	+	-	-		+	21.12	-	/	-	/	+	21.28	-	/	-	/	+	/	/	+	-	-	
6622	2	1.4 (ST) and 2.2 (*S.*Derby)	+p	+p	+p	+p	5 colonies tested	+	-	-	4/5 SS 2/5 ST	+	20.64	-	/	+	25.2	+	21.04	-	/	+	25.58	+	4:i:1,2	ST	+	-	+	4/5 SS 3/5 ST
6623			st	st	st	st	/	-	-	-		-	/	-	/	-	/	+/-/-	37.43	-/-/-	/	+/-/-	38.94	/	-	/	-	-	-	
6624			+p	+p	+p	+p	ST	+	-	+		+	21.21	-	/	+	22.34	+	20.83	-	/	+	22.27	+	4:i:1,2	ST	+	-	+	
6625			+p	+p	+p	+p	5 colonies tested	+	-	-		+	20.33	-	/	-	/	+	20.65	-	/	-	/	+	/	/	+	-	-	
6626			+p	+p	+p	+p	ST	+	-	+		+	21.72	-	/	+	21.36	+	23.56	-	/	+	23.12	+	4:i:1,2	ST	+	-	+	

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

Guinea fowl faeces
***Salmonella* Enteritidis Ad2524**
TT broth 16h at 37°C and subculture in BPW 4h at 37°C
Total viable count: 1.8 10^9 CFU/g

[1]Incubate the retained sample of enriched culture for an additional 2–4 hours (to increase the level of *S.* Typhimurium or *S.* Enteritidis in the culture), then repeat the lysis and PCR.

Sample N°	Level	Inoculation level (cfu/25g)	Reference method:ISO 6579 ♦									Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																							
			RVS broth		MKTTn broth			Result				PCR-7500 Fast						PCR-QS5						Confirmation				7500 FAST			QS5				
												Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium						Final result			Final result			Positive Results/ Total *Salmonella* spp. *Salmonella* Enteritidis 7500 FAST	Positive Results/ Total *Salmonella* spp. *Salmonella* Enteritidis QS5
			XLD	ASAP	XLD	ASAP	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	Positive Results/Total	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Brilliance *Salmonella*	Latex	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
7595	0	0	/	/	-	-	/	-	-	-	0/5	-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-	0/5	0/5
7596			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7597			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7598			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7599			/	/	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7600			-	-	-	-	/	-	-	-		-/+[1]	38.581	+/+[1]	36.80/ 36.80[1]	-/-[1]	/	+	37.38	+	35.15	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7601			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7602			-	-	-	-	/	-	-	-		+	36.56	+	34.59	-	/	-/+[1]	39.291	+/+[1]	36.76/ 36.90[1]	-/-[1]	/	- (MKTTn: +M)	+	9:g,m: -	SE	+	+	-	+	+	-		
7603			-	-	-	-	/	-	-	-		-/-/-	/	-/-/-	/	-/-/-	/	-/-[1]	/	+/-[1]	37.08	-/-[1]	/	- (MKTTn: +M)	+	9:g,m: -	SE	-	-	-	+	+	-		
7604			+m (P.mirabilis)	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7605			+m	+1/2	+md	+m	SE	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7606			-	+1/2	+md	+m	SE	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7607			-	-	+md	+m	SE	+	+	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7608			-	-	+md	+m	SE	+	+	-		+	37.29	+	36.39	-	/	-/-[1]	/	+/+[1]	39.00/ 38.111	-/-[1]	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7609			-	-	-	-	/	-	-	-		-/-/+	36.90	-/-/+	38.13	-/-/-	/	-/-[1]	/	+/-[1]	38.96	-/-[1]	/	+m	+	9:g,m: -	SE	-	-	-	+	+	-		
7610	1	5.6	/	/	-	-	/	-	-	-	8/20	-/+/-/-[1]	37.75	+/+/-/-[1]	37.18/ 39.00	-/-/-/-[1]	/	- /+/+	37.24 / 37.59	- /+/+	35.85/ 34.99	-	/	- (MKTTn: +)	+	9:g,m: -	SE	+	+	-	-	-	-	10/20	12/20
7611			/	/	-	-	/	-	-	-		+	38.02	+	36.13	-	/	+	38.02	+	36.13	-	/	- (MKTTn: +M)	+	9:g,m: -	SE	+	+	-	+	+	-		
7612			/	/	-	-	/	-	-	-		+	37.70	+	36.79	-	/	+	37.70	+	36.79	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7613			/	/	-	-	/	-	-	-		+	37.94	+	38.37	-	/	+	37.94	+	38.37	-	/	- (MKTTn: +M)	+	9:g,m: -	SE	+	+	-	+	+	-		
7614			-	-	+m	+M	SE	+	+	-		+	38.68	+	36.94	-	/	+	38.68	+	36.94	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7615			-	-	+m	+m	SE	+	+	-		+	36.95	+	39.39	-	/	+	36.95	+	39.39	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7616			-	-	+m (P.mirabilis)	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7617			-	-	+m (P.mirabilis)	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	/	-	-	-	-	-	-		
7618			-	-	+md	+m	SE	+	+	-		+	35.57	+	35.26	-	/	+	38.21	+	35.56	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7619			-	-	-	+m	SE	+	+	-		-/+/-	38.93	-/+/+	38.41/ 39.68	-/-/-	/	+	38.95	+	37.85	-	/	+m	+	9:g,m: -	SE	-	-	-	+	+	-		

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

Sample N°	Level	Inoculation level (cfu/25g)	Reference method:ISO 6579 ♦									Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay																						
			RVS broth		MKTTn broth		Serotyping	Result			Positive Results/Total	PCR-7500 Fast						PCR-QS5						Confirmation				7500 FAST			QS5			Positive Results/ Total *Salmonella* spp. *Salmonella* Enteritidis 7500 FAST	Positive Results/ Total *Salmonella* spp. *Salmonella* Enteritidis QS5
												Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Salmonella spp*		*Salmonella* Enteritidis		*Salmonella* Typhimurium					Final result			Final result				
			XLD	ASAP	XLD	ASAP		*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Result	Cq	Brilliance *Salmonella*	Latex	Serological confirmation	Serotyping	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium	*Salmonella spp*	*Salmonella* Enteritidis	*Salmonella* Typhimurium		
7620	2	11.4	+m (P.mirabilis)	-	-	-	/	-	-	-	1/5	-/+[1]	38.76[1]	+/+[1]	39.64/ 38.31[1]	-/-[1]	/	-/-[1]	/	+/+[1]	39.31/ 38.59[1]	-/-[1]	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-	4/5	4/5
7621			-	-	-	-	/	-	-	-		-	/	-	/	-	/	-	/	-	/	-	/	-	/	/	SE	-	-	-	-	-	-		
7622			-	-	-	-	/	-	-	-		-/+[1]	37.07[1]	+/+[1]	38.50/ 38.82[1]	-/-[1]	/	-/-[1]	/	+/+[1]	39.00/ 36.73[1]	-/-[1]	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7623			-	-	-	-	/	-	-	-		+	39.66	+	37.09	-	/	-/-[1]	/	+/+[1]	39.11/ 37.52[1]	-/-[1]	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		
7624			-	-	+md	+M	SE	+	+	-		+	38.53	+	36.54	-	/	+	38.22	+	36.34	-	/	+m	+	9:g,m: -	SE	+	+	-	+	+	-		

Appendix 6 – Inclusivity and exclusivity study: raw data

Salmonella **spp. others than groups B, D1 and D2**

BPW + Novobiocin for 14 h at 41.5°C

INCLUSIVITY (*Salmonella* spp. strains) - 7500 FAST PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
1	*Salmonella*	Abaetetuba	O:11 (F)	11:k:1,5	Ad2318	/	12	+	20.66	-	/	-	/	+	+
2	*Salmonella*	Aberdeen	O:11 (F)	11:i:1,2	CIP 105618	/	5	+	21.6	-	/	-	/	+	+
3	*Salmonella*	Adelaïde	O:35 (O)	35:f,g:-	Ad2319	Turkey breeding environment	23	+	22.17	-	/	-	/	+	+
4	*Salmonella*	Anatum	O:3,10 (E1)	3,{10}{15}{15,34}:e,h:1,6	A00E007	Dusts	13	+	20.68	-	/	-	/	+	+
5	*Salmonella*	*arizonae*	O:51	51:z_4,z_{23}:-	CIP 5523	Turkey meat	16	+	27.55	-	/	-	/	+	+
6	*Salmonella*	*arizonae*	O:48 (Y)	48:z_4,z_{23}:-	Ad1850	Poultry environmental sample	20	+	23.21	-	/	-	/	+	+
7	*Salmonella*	Bardo	O:8 (C2-C3)	8:e,h:1,2	Adria 569	Meat for sausage	27	+	21.05	-	/	-	/	+	+
8	*Salmonella*	Bareilly	O:7 (C1)	6,7,14:y:1,5	Ad 1687	Chocolate industry	12	+	21.03	-	/	-	/	+	+
9	*Salmonella*	Blockley	O:8 (C2-C3)	6,8:k:1,5	Ad 923	Poultry environment	18	+	20.92	-	/	-	/	+	+
10	*Salmonella*	*bongori*	O:66	66:z_{35}:-	Ad 599	Environmental sample	34	+	22.7	-	/	-	/	+	+
11	*Salmonella*	Bovismorbificans	O:8 (C2-C3)	6,8,20:r,[i]:1,5	Adria 6629	Sausage	11	+	22.06	-	/	-	/	+	+
12	*Salmonella*	Braenderup	O:7 (C1)	6,7,14:e,h:e,n,z_{15}	Adria 111	Pork meat	19	+	22.38	-	/	-	/	+	+
13	*Salmonella*	Caracas	O:6,14 (H)	[1],6;14,[25]:g,m,s:-	Ad2322	Spice	25	+	21.5	-	/	-	/	+	+
14	*Salmonella*	Cerro	O:18 (K)	6,14,18:z_4,z_{23}:[1,5]	Ad 689	Dehydrated poultry proteins	13	+	24.2	-	/	-	/	+	+
15	*Salmonella*	Cubana	O:13 (G)	1,13,23:z_{29}:-	Ad2323	Dust feed environment	22	+	21.49	-	/	-	/	+	+
16	*Salmonella*	*diarizonae*	O:38 (P)	38:lv:z_{53}	Ad 451	Ewe milk cheese	25	+	25.1	-	/	-	/	+	+
17	*Salmonella*	*diarizonae*	O:61	61:k:1,5,(7)	Ad 1300	Raw ewe milk	20	+	21.58	-	/	-	/	+	+
18	*Salmonella*	Emek	O:8 (C2-C3)	8,20:g,m,s:-	Ad 333	/	14	+	21.56	-	/	-	/	+	+
19	*Salmonella*	Gaminara	O:16 (I)	16:d:1,7	Ad2324	Boar meat	12	+	29	-	/	-	/	+	+
20	*Salmonella*	Give	O:3,10 (E1)	3,{10}{15}{15,34}:l,v:1,7	436	Ground beef	10	+	20.69	-	/	-	/	+	+
21	*Salmonella*	Guinea	O:44 (V)	1,44:z_{10}:1,7	29	/	16	+	20.84	-	/	-	/	+	+
22	*Salmonella*	Hadar	O:8 (C2-C3)	6,8:z_{10}:e,n,x	24871	Chicken meat	19	+	24.46	-	/	-	/	+	+
23	*Salmonella*	Havana	O:13 (G)	1,13,23:f,g[s]:-	Ad 930	Poultry environment	23	+	25.64	-	/	-	/	+	+
24	*Salmonella*	*houtenae*	O:50 (Z)	50:g,z_{51}-	Ad 596	Dairy product	16	+	28.77	-	/	-	/	+	+
25	*Salmonella*	Hvittingfoss	O:16 (I)	16:b:e,n,x	Ad2325	Raw stuff	16	+	23.81	-	/	-	/	+	+
26	*Salmonella*	*indica*	O:6,14 (H)	[1],6,14,[25]:a:e,n,x	Ad 600	Environmental sample	22	+	28.08	-	/	-	/	+	+
27	*Salmonella*	*indica*	O:6,14 (H)		Ad2337	Chicken breeding environment	17	+	21.58	-	/	-	/	+	+
28	*Salmonella*	Infantis	O:7 (C1)	6,7,14:r:1,5	F401B	Cheese	12	+	20.46	-	/	-	/	+	+
29	*Salmonella*	Kedougou	O:13 (G)	1,13,23:i:l,w	Ad 929	Bovine environmental sample	16	+	24.9	-	/	-	/	+	+
30	*Salmonella*	Kentucky	O:8 (C2-C3)	8,20:i:z_6	Ad1756	Poultry environmental sample	13	+	21.08	-	/	-	/	+	+
31	*Salmonella*	Kottbus	O:8 (C2-C3)	6,8:e,h:1,5	Adria 1	Poultry environmental sample	37	+	20.37	-	/	-	/	+	+
32	*Salmonella*	Landau	O:30 (N)	30:i:1,2	Ad 499	/	13	+	31.97	-	/	-	/	+	+

INCLUSIVITY (*Salmonella* spp. strains) - 7500 FAST PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
33	*Salmonella*	Lille	O:7 (C1)	6,7,14:z_{38}:-	Adria 37	Food product	31	+	20.29	-	/	-	/	+	+
34	*Salmonella*	Livingstone	O:7 (C1)	6,7,14:d:l,w	Ad 1107	Dusts	21	+	21.31	-	/	-	/	+	+
35	*Salmonella*	London	O:3,10 (E1)	3,{10}{15}:l,v:1,6	Adria 326	Cooked meat sample	24	+	20.61	-	/	-	/	+	+
36	*Salmonella*	Luciana	O:11 (F)	11:a:e,n,z_{15}	CIP 105626	/	21	+	21.44	-	/	-	/	+	+
37	*Salmonella*	Manhattan	O:8 (C2-C3)	6,8:d:1,5	Adria 900	Dusts from dairy industry	20	+	20.13	-	/	-	/	+	+
38	*Salmonella*	Maracaibo	O:11 (F)	11:l,v:1,5	CIP 54143	/	16	+	21.18	-	/	-	/	+	+
39	*Salmonella*	Marseille	O:11 (F)	11:a:1,5	CIP105627	/	17	+	20.58	-	/	-	/	+	+
40	*Salmonella*	Mbandaka	O:7 (C1)	6,7,14:z_{10}:e,n,z_{15}	Ad 914	Mayonnaise	27	+	21.52	-	/	-	/	+	+
41	*Salmonella*	Falkensee	O:3,10 (E1)	3:i:e,n,z_{15}	693	Ground pork	7	+	19.02	-	/	-	/	+	+
42	*Salmonella*	Michigan	O:17 (J)	17:l,v:1,2	Ad2327	Low moisture sausage	17	+	20.13	-	/	-	/	+	+
43	*Salmonella*	Mikawasima	O:7 (C1)	6,7,14:y:e,n,z_{15}	Ad1811	Raw ewe milk	35	+	20.18	-	/	-	/	+	+
44	*Salmonella*	Minnesota	O:21 (L)	21:b:e,n,x	Ad2328	Feed	25	+	20.34	-	/	-	/	+	+
45	*Salmonella*	Missisipi	O:13 (G)	1,13,23:b:1,5	Ad2329	Parakeet	26	+	20.46	-	/	-	/	+	+
46	*Salmonella*	Montevideo	O:7 (C1)	6,7,14:g,m,[p],s:[1,2,7]	Ad912	Raw milk	12	+	20.43	-	/	-	/	+	+
47	*Salmonella*	Muenchen	O:8 (C2-C3)	6,8:d:1,2	CIP106178	/	17	+	20.2	-	/	-	/	+	+
48	*Salmonella*	Newport	O:8 (C2-C3)	6,8,20:e,h:1,2	Adria 586	Sausage	6	+	21.58	-	/	-	/	+	+
49	*Salmonella*	Norwich	O:7 (C1)	6,7:e,h:1,6	Ad1172	/	11	+	20.82	-	/	-	/	+	+
49 bis	*Salmonella*	Mkamba	O:7 (C1)	6,7:1,v:1,6	Ad1544	Compost	24	+	20.03	-	/	-	/	+	+
50	*Salmonella*	Ohio	O:7 (C1)	6,7,14:b:l,w	Ad1482	Raw cow milk	7	+	21.48	-	/	-	/	+	+
51	*Salmonella*	Oranienburg	O:7 (C1)	6,7,14:m,t:[z_{57}]	Ad1724	Cereals	10	+	20.87	-	/	-	/	+	+
52	*Salmonella*	Orion	O:3,10 (E1)	3,{10}{15}{15,34}:y:1,5	27	/	5	+	24.5	-	/	-	/	+	+
53	*Salmonella*	Paratyphi A	O:2 (A)	1,2,12:a:[1,5]	ATCC9281	/	15	+	21.73	-	/	-	/	+	+
54	*Salmonella*	Paratyphi C	O:7 (C1)	6,7,[Vi]:c:1,5	ATCC 13428	/	14	+	20.65	-	/	-	/	+	+
55	*Salmonella*	Pomona	O:28 (M)	28:y:1,7	CIP105630	/	9	+	20.37	-	/	-	/	+	+
56	*Salmonella*	Poona	O:13 (G)	1,13,22:z:1,6	Ad2330	Feed	13	+	21.12	-	/	-	/	+	+
57	*Salmonella*	Putten	O:13 (G)	13,23:d:l,w	Ad2331	Feed for chicken	10	+	20.3	-	/	-	/	+	+
58	*Salmonella*	Regent	O:3,10 (E1)	3,10:f,g[s]:[1,6]	Adria 328	Duck	7	+	21.57	-	/	-	/	+	+
59	*Salmonella*	Rissen	O:7 (C1)	6,7,14:f,g:-	Ad2510	Environment	7	+	19.99	-	/	-	/	+	+
60	*Salmonella*	Rubislaw	O:11 (F)	11:r:e,n,x	Ad2332	Seafood	8	+	19.49	-	/	-	/	+	+
61	*Salmonella*	*salamae*	O:42 (T)	42 b:e,n,x,z_{15}	Ad 593	Cereals	6	+	25.54	-	/	-	/	+	+
62	*Salmonella*	Senftenberg	O:1,3,19 (E4)	1,3,19:g,[s],t:-	Ad 355	Seafood cocktail	23	+	20.22	-	/	-	/	+	+
63	*Salmonella*	Stourbridge	O:8 (C2-C3)	6,8:b:1,6	Ad2297	Raw milk cheese	4	+	25.73	-	/	-	/	+	+
64	*Salmonella*	Tananarive	O:8 (C2-C3)	6,8:y:1,5	CIP54142	/	10	+	21.55	-	/	-	/	+	+
65	*Salmonella*	Tennessee	O:7 (C1)	6,7,14:z_{29}:[1,2,7]	A00E006	Dusts from dairy industry	9	+	19.75	-	/	-	/	+	+

INCLUSIVITY (*Salmonella* spp. strains) - 7500 FAST PCR Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
66	*Salmonella*	Thompson	O:7 (C1)	6,7,14:k:1,5	AER301	Poultry	4	+	20.03	-	/	-	/	+	+
67	*Salmonella*	Urbana	O:30 (N)	30:b:e,n,x	Ad2334	Shrimps	21	+	19.8	-	/	-	/	+	+
68	*Salmonella*	Veneziana	O:11 (F)	11:i:e,n,x	Adria 233	Food product	19	+	21.16	-	/	-	/	+	+
69	*Salmonella*	Virchow	O:7 (C1)	6,7,14:r:1,2	Adria F276	Curry	41	+	20.32	-	/	-	/	+	+
70	*Salmonella*	Wandsworth	O:39 (Q)	39:b:1,2	Ad2335	Fillet of mullet	5	+	20,12	-	/	-	/	+	+
71	*Salmonella*	Waycross	O:41 (S)	41:z_4,z_{23}:[e,n,z_{15}]	CIP105634	/	11	+	20,83	-	/	-	/	+	+
72	*Salmonella*	Wayne	O:30 (N)	30:g:z_{51}:-	Ad502	/	+ (+milk)	+	33,00	-	/	-	/	+ (small colonies)	-
73	*Salmonella*	Weltevreden (3,{10}{15}:r:z6)	O:3,10 (E1)	3,{10}{15}:r:z_6	Ad2336	Water	23	+	20,58	-	/	-	/	+	+
74	*Salmonella*	Worthington	O:13 (G)	1,13,23:z:l,w	Adria 3506	Pâté	32	+	22,6	-	/	-	/	+	+

INCLUSIVITY (*Salmonella* Typhimurium strains) - 7500 FAST PCR Instrument																
No	Strain		Group	Antigenic formula	Strain reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	variant Typhimurium	O:4 (B)	4,5:i:-	Ad2509	Environmental sample (meat)	30	+	21.12	-	/	+	20.69	+	+	4:i:-
2	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1070	Environmental sample (pork industry)	4	+	21.27	-	/	+	20.62	+	+	4:i:1,2
3	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1410	Ground pork meat	12	+	26.63	-	/	+	25.43	+	+	4:i:1,2
4	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1484	Liquid egg product	7	+	27.88	-	/	+	26.88	+	+	4:i:1,2
5	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1876	Low moisture sausage	2	+	26.57	-	/	+	25.44	+	+	4:i:1,2
6	*Salmonella*	Typhimurium	B	4:i:1,2	Ad2226	Merguez	8	+	24.57	-	/	+	23.51	+	+	4:i:1,2
7	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04593	Eggs	2	+	22.82	-	/	+	22.12	+	+	4:i:1,2
8	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04863	Environment (Poultry)	14	+	23.24	-	/	+	22.62	+	+	4:i:1,2
9	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL05112	Emissaries	6	+	26.96	-	/	+	25.97	+	+	4:i:1,2
10	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2013LSAL00808	Cattle	6	+	25.04	-	/	+	23.98	+	+	4:i:1,2
11	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2011LSAL06976	Pork meat	10	+	30.22	-	/	+	29.19	+	+	4:i:1,2
12	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2017LSAL01523	Soybean meal	8	+	29.1	-	/	+	28.4	+	+	4:i:1,2
13	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL01170	Chicken carcass	6	+	27.85	-	/	+	27.02	+	+	4:i:1,2
14	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04138	Emissaries	8	+	37.36	-	/	+	37.41	+	+	4:i:1,2
15	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL02324	Chicken meat	7	+	26.25	-	/	+	25.2	+	+	4:i:1,2
16	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL03800	Pork meat	2	+	31.09	-	/	+	30.18	+	+	4:i:1,2
17	*Salmonella*	S.I (VITI)	B	1,4,[5],12 : - : -	2014LSAL05371	Duck meat	3	+	31.21	-	/	+	30.58	+	+	4:-:1,2
18	*Salmonella*	S.I (VMTI)	B	1,4,[5],12 : - : 1,2	2014LSAL03826	Nandou	37	+	21.27	-	/	+	20.59	+	+	4:-:1,2
19	*Salmonella*	S.I (VMTI)	B	1,4,[5],12 : i : -	2014LSAL04529	Environment (Poultry)	6	+	36.49	-	/	+	35.6	+	+	4:i:-
20	*Salmonella*	S.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL03854	Pork meat	4	+	20.89	-	/	+	20.45	+	+	4:i:-
21	*Salmonella*	S.I (VMTC)	B	1,4,[5],12 : i : -	2013LSAL04650	Beef meat	9	+	21.71	-	/	+	21.19	+	+	4:i:-
22	*Salmonella*	S.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL04070	Turkey meat	16	+	21.08	-	/	+	20.58	+	+	4:i:-
23	*Salmonella*	S.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL03802	Chicken meat	4	+	22.38	-	/	+	21.93	+	+	4:i:-
24	*Salmonella*	S.I (VMTC)	B	1,4,[5],12 : i : -	2013LSAL01351	Cattle	15	+	24.37	-	/	+	24.01	+	+	4:i:-
25	*Salmonella*	S.I (VITC)	B	1,4,[5],12 : - : -	2014LSAL00024	Boar meat	13	+	21.3	-	/	+	20.67	+	+	4:-:-
26	*Salmonella*	S.I (VITC)	B	1,4,[5],12 : - : -	2014LSAL00070	Fillet of doe	9	+	21.22	-	/	+	20.62	+	+	4:-:-

INCLUSIVITY (*Salmonella* Enteritidis strains) - 7500 FAST PCR Instrument																
	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Enteritidis	D1	9:g,m:1,7	657	Egg product	7	+	20.28	+	21.24	-	/	+	+	9:g,m:1,7
2	*Salmonella*	Enteritidis	D1	9:g,m:1,7	2532	Ham	18	+	20.23	+	20.98	-	/	+	+	9:g,m:1,7
3	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad477	Poultry meat	29	+	20.07	+	21.20	-	/	+	+	9:g,m:1,7
4	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad2294	Beef meat	35	+	20.14	+	21.10	-	/	+	+	9:g,m:1,7
5	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad2721	Poultry meat	26	+	19.97	+	20.80	-	/	+	+	9:g,m:1,7
6	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2002LSAL13251	Chicken meat	9	+	27.08	+	28.37	-	/	+	+	9:g,m:1,7
7	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2003LSAL06400	Cooked carrots	8	+	21.82	+	22.95	-	/	+	+	9:g,m:-
8	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2005LSAL13846	Environment (Poultry)	7	+	21.01	+	21.9	-	/	+	+	9:g,m:-
9	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL00788	Duck meat	9	+	20.09	+	21.16	-	/	+	+	9:g,m:-
10	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2011LSAL02686	Environment (Poultry)	3	+	23.75	+	24.49	-	/	+	+	9:g,m:-
11	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2015LSAL00802	Animal feed	3	+	22.11	+	22.8	-	/	+	+	9:g,m:-
12	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL01431	Ground beef meat	10	+	27.4	+	27.72	-	/	+	+w	9:g,m:-
13	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06251	Cooked beef	5	+	21.3	+	22.19	-	/	+	+	9:g,m:-
14	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06252	Environment (Poultry)	11	+	21.82	+	23.01	-	/	+	+	9:g,m:-
15	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2004LSAL04511	Egg shell	9	+	20.58	+	21.67	-	/	+	+	9:g,m:-

INCLUSIVITY (Group B) - 7500 FAST PCR Instrument																	
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Essen	O:4 (B)	4,12:g,m:-	38	/	24	+	20.4	-	/	-	/	+	+	/
2	*Salmonella*	Lagos	O:4 (B)	1,4,[5],12:i:1,5	173	Sausages	33	+	20.83	-	/	-	/	+	+	/
3	*Salmonella*	Indiana	O:4 (B)	1,4,12::z:1,7	Ad174	Dairy product	28	+	20.27	-	/	-	/	+	+	/
4	*Salmonella*	Saintpaul	O:4 (B)	1,4,[5],12:e,h:1,2	Ad203	/	43	+	20.15	-	/	-	/	+	+	/
5	*Salmonella*	Heidelberg	O:4 (B)	1,4,[5],12:r:1,2	Ad335	/	27	+	20.37	-	/	-	/	+	+	/
6	*Salmonella*	Chester	O:4 (B)	1,4,[5],12:e,h:e,n,x	CIP103543	/	39	+	21.31	-	/	-	/	+	+	/
7	*Salmonella*	Wien	O:4 (B)	1,4,12,27:b:l,w	CIP8122	/	32	+	27.43	-	/	-	/	+	+	/
8	*Salmonella*	Paratyphi B var java	O:4 (B)	1,4,[5],12:b:1,2	CIP56.26	/	13	+	20.51	-	/	-	/	+	+	/
9	*Salmonella*	Paratyphi B	O:4 (B)	1,4,[5],12:b:1,2	Ad1439	Poultry meat	30	+	20.65	-	/	-	/	+	+	/
10	*Salmonella*	Stanley	O:4 (B)	1,4,[5],12,27:d:1,2	Ad1688	Environmental sample (chocolate)	16	-	/	-	/	-	/	st	/	/
							43 (+milk)	+	21.18	-	/	-	/	+	+	/
11	*Salmonella*	Kingston	O:4 (B)	1,4,[5],12,27:g,s,t:[1,2]	Ad1726	Primary production samples	27	+	20.3	-	/	-	/	+	+	/
12	*Salmonella*	Duisburg	O:4 (B)	1,4,12,27:d:e,n,z_{15}	Ad1812	Raw ewe milk	24	+	20.23	-	/	-	/	+	+	/
13	*Salmonella*	Hessarek	O:4 (B)	4,12,27:a:1,5	Ad1871	/	26	+	23.96	-	/	-	/	+	+	/
14	*Salmonella*	Bredeney	O:4 (B)	1,4,12,27:l,v:1,7	Ad2042	Turkey meat	27	+	20.42	-	/	-	/	+	+	/
15	*Salmonella*	Agona	O:4 (B)	1,4,[5],12,:f,g,s:[1,2]	Ad2281	Pork meat	21	+	21.05	-	/	-	/	+	+	/
16	*Salmonella*	Abortusovis	O:4 (B)	4,12:c:1,6	Ad2320	Primary production samples	15	-	/	-	/	-	/	st	/	/
							54 (+milk)	+	35.85	-	/	-	/	+d (µcolonies)	+w	/
17	*Salmonella*	Abortusequi	O:4 (B)	4,12:-:e,n,x	Ad2321	/	7	+	34.59	-	/	-	/	+	+	/
18	*Salmonella*	Brandenburg	O:4 (B)	4,[5],12:l,v:e,n,z_{15}	Ad2420	Sausages	21	+	20.77	-	/	-	/	+	+	/
19	*Salmonella*	Schwarzengrund	O:4 (B)	1,4,12,27:d:1,7	Ad2704	Turkey meat	20	+	20.43	-	/	-	/	+	+	/
20	*Salmonella*	Derby	O:4 (B)	1,4,[5],12:f,g:[1,2]	Ad2713	Environmental sample (Feed)	27	+	20.45	-	/	-	/	+	+	/
21	*Salmonella*	Agama	O:4 (B)	4,12 : i : 1,6	2016LSAL04181	Horse	10	+	25.86	-	/	-	/	+	+	/
22	*Salmonella*	Gloucester	O:4 (B)	1,4,12,27 : i : l,w	2014LSAL06001	Environment (poultry)	20	+	22.14	-	/	-	/	+	+	/
23	*Salmonella*	Farsta	O:4 (B)	4,12 : i : e,n,x	2009LSAL07133	Environment (poultry)	61	+	18.62	-	/	-	/	+ (beige colonies)	+	/
24	*Salmonella*	Lagos	O:4 (B)	1,4,[5],12 : i : 1,5	2009LSAL09082	/	27	+	21.15	-	/	-	/	+	+	/
25	*Salmonella*	Saintpaul	O:4 (B)	1,4,[5],12 : - : -	2013LSAL03035	Turkey meat	8	+	21.16	-	/	-	/	+	+	4:-:-
26	*Salmonella*	Agona	O:4 (B)	1,4,[5],12 : - : -	2014LSAL05711	Chicken meat	16	+	20.39	-	/	-	/	+	+	4:-:-
27	*Salmonella*	Agama	O:4 (B)	1,4,[5],12 : i : -	2015LSAL00306	Beef carcass	4	+	21.04	-	/	-	/	+	+	4:-:-

INCLUSIVITY (Groups D1 and D2) - 7500 FAST PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		Brilliance Salmo	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Berta	D1	1,9,12:g:-	CIP105682	/	27	+	20.09	-	/	-	/	+	+	/
2	*Salmonella*	Dublin	D1	1,9,12:g,p:-	Ad1336	Raw milk cheese	25	+	26.4	-	/	-	/	-(white colonies)	+	/
3	*Salmonella*	Dublin	D1	1,9,12:g,p:-	Ad531	Raw milk cheese	39	+	26.38	-	/	-	/	-(white colonies)	+	/
4	*Salmonella*	Gallinarum	D1	1,9,12:-:-	1	Environment (poultry)	40	+	33.2	-	/	-	/	+	+	/
5	*Salmonella*	Gallinarum	D1	1,9,12:-:-	Ad1840	Primary production samples	45	-	/	-	/	-	/	st	/	/
							19 (+milk)	+	37.46	-	/	-	/	+d (µcolonies)	-	/
6	*Salmonella*	Gallinarum biovar pullorum	D1	1,9,12:-:-	Ad300	Environment (poultry)	8	-	/	-	/	-	/	st	/	/
							13 (+milk)	+	32.33	-	/	-	/	+d (µcolonies)	-	/
7	*Salmonella*	Javiana	D1	1,9,12:l,z_{28}:1,5	Ad2326	Turkey meat	29	+	20.07	-	/	-	/	+	+	/
8	*Salmonella*	Napoli	D1	1,9,12:l,z_{13}:e,n,x	Ad928	Bovine	38	+	21.68	-	/	-	/	+	+	/
9	*Salmonella*	Panama	D1	1,9,12:l,v:1,5	882	Sausages	57	+	20.14	-	/	-	/	+	+	/
10	*Salmonella*	Panama	D1	1,9,12:l,v:1,5	Ad1733	Infant cereals	15	+	22.04	-	/	-	/	+	+	/
11	*Salmonella*	Typhi	D1	9,12:d:-	Ad302	Clinic	19	-	/	-	/	-	/	st	/	/
							31 (+milk)	+	21.48	-	/	-	/	+	+	/
12	*Salmonella*	Blegdam	D1	1,9,12 : g,m,q : -	2011LSAL04969	Environment (poultry)	12	+	21.33	+	22.14	-	/	+	-	9:g,m:-
13	*Salmonella*	Moscow	D1	1,9,12 : g,q : -	1995LSAL05721	/	11	+	25.91	+	26.41	-	/	+	+vw	9:g,m:-
14	*Salmonella*	Strasbourg	D2	9,46:d:1,7	CIP105632	/	9	+	36.53	-	/	-	/	-(blue colonies)	+	/
15	*Salmonella*	Ouakam	D2	9,46:z_{29}:-	Ad1647	Compost	48	+	20.93	-	/	-	/	+	+	/
16	*Salmonella*	Linguere	D2	9,46 : b : z_6	2016LSAL02414	Feeding stuff	28	+	21.37	-	/	-	/	+	+w	/
17	*Salmonella*	Fresno	D2	9,46 : z_{38} : -	2017LSAL02158	Cheese (Reblochon)	40	+	22.83	-	/	-	/	+ (beige colonies)	+	/
18	*Salmonella*	Hillingdon	D2	9,46 : g,m : -	2012LSAL04152	/	39	+	19.47	-	/	-	/	+	+	9:g,m:-
19	*Salmonella*	Berta	D1	1,9,12 : [f],g,[t] : -	2011LSAL00786	Composite	21	+	23.25	-	/	-	/	+	+	/

INCLUSIVITY (*Salmonella* spp. strains) - QS5 PCR Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
1	*Salmonella*	Abaetetuba	O:11 (F)	11:k:1,5	Ad2318	/	12	+	21.15	-	/	-	/	+	+
2	*Salmonella*	Aberdeen	O:11 (F)	11:i:1,2	CIP 105618	/	5	+	22.28	-	/	-	/	+	+
3	*Salmonella*	Adelaïde	O:35 (O)	35:f,g:-	Ad2319	Turkey breeding environment	23	+	23.32	-	/	-	/	+	+
4	*Salmonella*	Anatum	O:3,10 (E1)	3,{10}{15}{15,34}:e,h:1,6	A00E007	Dusts	13	+	21.86	-	/	-	/	+	+
5	*Salmonella*	*arizonae*	O:51	51:z_4,z_{23}:-	CIP 5523	Turkey meat	16	+	30.04	-	/	-	/	+	+
6	*Salmonella*	*arizonae*	O:48 (Y)	48:z_4,z_{23}:-	Ad1850	Poultry environmental sample	20	+	27.00	-	/	-	/	+	+
7	*Salmonella*	Bardo	O:8 (C2-C3)	8:e,h:1,2	Adria 569	Meat for sausage	27	+	22.86	-	/	-	/	+	+
8	*Salmonella*	Bareilly	O:7 (C1)	6,7,14:y:1,5	Ad 1687	Chocolate industry	12	+	21.35	-	/	-	/	+	+
9	*Salmonella*	Blockley	O:8 (C2-C3)	6,8:k:1,5	Ad 923	Poultry environment	18	+	23.05	-	/	-	/	+	+
10	*Salmonella*	*bongori*	O:66	66:z_{35}:-	Ad 599	Environmental sample	34	+	26.71	-	/	-	/	+	+
11	*Salmonella*	Bovismorbificans	O:8 (C2-C3)	6,8,20:r,[i]:1,5	Adria 6629	Sausage	11	+	23.35	-	/	-	/	+	+
12	*Salmonella*	Braenderup	O:7 (C1)	6,7,14:e,h:e,n,z_{15}	Adria 111	Pork meat	19	+	23.08	-	/	-	/	+	+
13	*Salmonella*	Caracas	O:6,14 (H)	[1],6;14,[25]:g,m,s:-	Ad2322	Spice	25	+	21.59	-	/	-	/	+	+
14	*Salmonella*	Cerro	O:18 (K)	6,14,18:z_4,z_{23}:[1,5]	Ad 689	Dehydrated poultry proteins	13	+	27.65	-	/	-	/	+	+
15	*Salmonella*	Cubana	O:13 (G)	1,13,23:z_{29}:-	Ad2323	Dust feed environment	22	+	23.58	-	/	-	/	+	+
16	*Salmonella*	*diarizonae*	O:38 (P)	38:lv:z_{53}	Ad 451	Ewe milk cheese	25	+	29.11	-	/	-	/	+	+
17	*Salmonella*	*diarizonae*	O:61	61:k:1,5,(7)	Ad 1300	Raw ewe milk	20	+	25.17	-	/	-	/	+	+
18	*Salmonella*	Emek	O:8 (C2-C3)	8,20:g,m,s:-	Ad 333	/	14	+	25.02	-	/	-	/	+	+
19	*Salmonella*	Gaminara	O:16 (I)	16:d:1,7	Ad2324	Boar meat	12	+	31.12	-	/	-	/	+	+
20	*Salmonella*	Give	O:3,10 (E1)	3,{10}{15}{15,34}:l,v:1,7	436	Ground beef	10	+	22.32	-	/	-	/	+	+
21	*Salmonella*	Guinea	O:44 (V)	1,44:z_{10}:1,7	29	/	16	+	21.70	-	/	-	/	+	+
22	*Salmonella*	Hadar	O:8 (C2-C3)	6,8:z_{10}:e,n,x	24871	Chicken meat	19	+	25.92	-	/	-	/	+	+
23	*Salmonella*	Havana	O:13 (G)	1,13,23:f,g[s]:-	Ad 930	Poultry environment	23	+	26.07	-	/	-	/	+	+
24	*Salmonella*	*houtenae*	O:50 (Z)	50:g,z_{51}-	Ad 596	Dairy product	16	+	30.76	-	/	-	/	+	+
25	*Salmonella*	Hvittingfoss	O:16 (I)	16:b:e,n,x	Ad2325	Raw stuff	16	+	25.81	-	/	-	/	+	+
26	*Salmonella*	*indica*	O:6,14 (H)	[1],6,14,[25]:a:e,n,x	Ad 600	Environmental sample	22	+	29.38	-	/	-	/	+	+
27	*Salmonella*	*indica*	O:6,14 (H)		Ad2337	Chicken breeding environment	17	+	22.88	-	/	-	/	+	+
28	*Salmonella*	Infantis	O:7 (C1)	6,7,14:r:1,5	F401B	Cheese	12	+	21.60	-	/	-	/	+	+
29	*Salmonella*	Kedougou	O:13 (G)	1,13,23:i:l,w	Ad 929	Bovine environmental sample	16	+	25.58	-	/	-	/	+	+
30	*Salmonella*	Kentucky	O:8 (C2-C3)	8,20:i:z_6	Ad1756	Poultry environmental sample	13	+	23.00	-	/	-	/	+	+
31	*Salmonella*	Kottbus	O:8 (C2-C3)	6,8:e,h:1,5	Adria 1	Poultry environmental sample	37	+	21.11	-	/	-	/	+	+
32	*Salmonella*	Landau	O:30 (N)	30:i:1,2	Ad 499	/	13	+	35.43	-	/	-	/	+	+
33	*Salmonella*	Lille	O:7 (C1)	6,7,14:z_{38}:-	Adria 37	Food product	31	+	21.55	-	/	-	/	+	+
34	*Salmonella*	Livingstone	O:7 (C1)	6,7,14:d:l,w	Ad 1107	Dusts	21	+	23.99	-	/	-	/	+	+
35	*Salmonella*	London	O:3,10 (E1)	3,{10}{15}:l,v:1,6	Adria 326	Cooked meat sample	24	+	21.08	-	/	-	/	+	+
36	*Salmonella*	Luciana	O:11 (F)	11:a:e,n,z_{15}	CIP 105626	/	21	+	23.30	-	/	-	/	+	+
37	*Salmonella*	Manhattan	O:8 (C2-C3)	6,8:d:1,5	Adria 900	Dusts from dairy industry	20	+	21.38	-	/	-	/	+	+
38	*Salmonella*	Maracaibo	O:11 (F)	11:l,v:1,5	CIP 54143	/	16	+	23.42	-	/	-	/	+	+
39	*Salmonella*	Marseille	O:11 (F)	11:a:1,5	CIP105627	/	17	+	22.64	-	/	-	/	+	+
40	*Salmonella*	Mbandaka	O:7 (C1)	6,7,14:z_{10}:e,n,z_{15}	Ad 914	Mayonnaise	27	+	23.02	-	/	-	/	+	+
41	*Salmonella*	Falkensee	O:3,10 (E1)	3:i:e,n,z_{15}	693	Ground pork	7	+	31.06	-	/	-	/	+	+
42	*Salmonella*	Michigan	O:17 (J)	17:l,v:1,2	Ad2327	Low moisture sausage	17	+	22.52	-	/	-	/	+	+
43	*Salmonella*	Mikawasima	O:7 (C1)	6,7,14:y:e,n,z_{15}	Ad1811	Raw ewe milk	35	+	21.50	-	/	-	/	+	+
44	*Salmonella*	Minnesota	O:21 (L)	21:b:e,n,x	Ad2328	Feed	25	+	21.84	-	/	-	/	+	+
45	*Salmonella*	Missisipi	O:13 (G)	1,13,23:b:1,5	Ad2329	Parakeet	26	+	21.72	-	/	-	/	+	+
46	*Salmonella*	Montevideo	O:7 (C1)	6,7,14:g,m,[p],s:[1,2,7]	Ad912	Raw milk	12	+	21.92	-	/	-	/	+	+
47	*Salmonella*	Muenchen	O:8 (C2-C3)	6,8:d:1,2	CIP106178	/	17	+	23.20	-	/	-	/	+	+
48	*Salmonella*	Newport	O:8 (C2-C3)	6,8,20:e,h:1,2	Adria 586	Sausage	6	+	22.71	-	/	-	/	+	+

INCLUSIVITY (*Salmonella* spp. strains) - QS5 PCR Instrument															
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation	
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex
								Result	Cp	Result	Cp	Result	Cp		
49	*Salmonella*	Norwich	O:7 (C1)	6,7:e,h:1,6	Ad1172	/	11	+	27.06	-	/	-	/	+	+
50	*Salmonella*	Mkamba	O:7 (C1)	6,7:1,v:1,6	Ad1544	Compost	24	+	19.99	-	/	-	/	+	+
51	*Salmonella*	Ohio	O:7 (C1)	6,7,14:b:l,w	Ad1482	Raw cow milk	7	+	22.61	-	/	-	/	+	+
52	*Salmonella*	Oranienburg	O:7 (C1)	6,7,14:m,t:[z_{57}]	Ad1724	Cereals	10	+	21.91	-	/	-	/	+	+
53	*Salmonella*	Orion	O:3,10 (E1)	3,{10}{15}{15,34}:y:1,5	27	/	5	+	26.22	-	/	-	/	+	+
54	Salmonella	Paratyphi A	O:2 (A)	1,2,12:a:[1,5]	ATCC9281	/	15	+	24.16	-	/	-	/	+	+
55	*Salmonella*	Paratyphi C	O:7 (C1)	6,7,[Vi]:c:1,5	ATCC 13428	/	14	+	21.88	-	/	-	/	+	+
56	*Salmonella*	Pomona	O:28 (M)	28:y:1,7	CIP105630	/	9	+	20.78	-	/	-	/	+	+
57	Salmonella	Poona	O:13 (G)	1,13,22:z:1,6	Ad2330	Feed	13	+	22.07	-	/	-	/	+	+
58	Salmonella	Putten	O:13 (G)	13,23:d:l,w	Ad2331	Feed for chicken	10	+	21.82	-	/	-	/	+	+
59	*Salmonella*	Regent	O:3,10 (E1)	3,10:f,g[s]:[1,6]	Adria 328	Duck	7	+	23.04	-	/	-	/	+	+
60	*Salmonella*	Rissen	O:7 (C1)	6,7,14:f,g:-	Ad2510	Environment	7	+	20.52	-	/	-	/	+	+
61	*Salmonella*	Rubislaw	O:11 (F)	11:r:e,n,x	Ad2332	Seafood	8	+	20.17	-	/	-	/	+	+
62	*Salmonella*	*salamae*	O:42 (T)	42 b:e,n,x,z_{15}	Ad 593	Cereals	6	+	25.39	-	/	-	/	+	+
63	*Salmonella*	Senftenberg	O:1,3,19 (E4)	1,3,19:g,[s],t:-	Ad 355	Seafood cocktail	23	+	22.08	-	/	-	/	+	+
64	*Salmonella*	Stourbridge	O:8 (C2-C3)	6,8:b:1,6	Ad2297	Raw milk cheese	4	+	27.08	-	/	-	/	+	+
65	*Salmonella*	Tananarive	O:8 (C2-C3)	6,8:y:1,5	CIP54142	/	10	+	22.48	-	/	-	/	+	+
66	*Salmonella*	Tennessee	O:7 (C1)	6,7,14:z_{29}:[1,2,7]	A00E006	Dusts from dairy industry	9	+	22.35	-	/	-	/	+	+
67	*Salmonella*	Thompson	O:7 (C1)	6,7,14:k:1,5	AER301	Poultry	4	+	20.90	-	/	-	/	+	+
68	Salmonella	Urbana	O:30 (N)	30:b:e,n,x	Ad2334	Shrimps	21	+	21.69	-	/	-	/	+	+
69	Salmonella	Veneziana	O:11 (F)	11:i:e,n,x	Adria 233	Food product	19	+	22.23	-	/	-	/	+	+
70	Salmonella	Virchow	O:7 (C1)	6,7,14:r:1,2	Adria F276	Curry	41	+	21.07	-	/	-	/	+	+
71	Salmonella	Wandsworth	O:39 (Q)	39:b:1,2	Ad2335	Fillet of mullet	5	+	22.03	-	/	-	/	+	+
72	Salmonella	Waycross	O:41 (S)	41:z_4,z_{23}:[e,n,z_{15}]	CIP105634	/	11	+	23.27	-	/	-	/	+	+
73	Salmonella	Wayne	O:30 (N)	30:g:z_{51}:-	Ad502	/	+ (+milk)	+	35.23	-	/	-	/	+ (small colonies)	-
74	Salmonella	Weltevreden (3,{10}{15}:r:z6)	O:3,10 (E1)	3,{10}{15}:r:z_6	Ad2336	Water	23	+	22.41	-	/	-	/	+	+
75	Salmonella	Worthington	O:13 (G)	1,13,23:z:l,w	Adria 3506	Pâté	32	+	28.60	-	/	-	/	+	+

INCLUSIVITY (*Salmonella* Typhimurium strains) - QS5 PCR Instrument																
No	Strain		Group	Antigenic formula	Strain reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	/	O:4 (B)	4,5:i:-	Ad2509	Environmental sample (meat)	30	+	22.12	-	/	+	21.56	+	+	/
2	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1070	Environmental sample (pork industry)	4	+	22.48	-	/	+	21.91	+	+	4:i:1,2
3	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1410	Ground pork meat	12	+	26.25	-	/	+	25.27	+	+	4:i:1,2
4	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1484	Liquid egg product	7	+	27.26	-	/	+	26.54	+	+	4:i:1,2
5	*Salmonella*	Typhimurium	B	4:i:1,2	Ad1876	Low moisture sausage	2	+	26.92	-	/	+	25.86	+	+	4:i:1,2
6	*Salmonella*	Typhimurium	B	4:i:1,2	Ad2226	Merguez	8	+	24.62	-	/	+	23.58	+	+	4:i:1,2
7	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04593	Eggs	2	+	22.64	-	/	+	21.99	+	+	4:i:1,2
8	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04863	Environment (Poultry)	14	+	23.34	-	/	+	22.60	+	+	4:i:1,2
9	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL05112	Emissaries	6	+	27.67	-	/	+	26.72	+	+	4:i:1,2
10	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2013LSAL00808	Cattle	6	+	24.63	-	/	+	23.84	+	+	4:i:1,2
11	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2011LSAL06976	Pork meat	10	+	31.15	-	/	+	30.11	+	+	4:i:1,2
12	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2017LSAL01523	Soybean meal	8	+	28.36	-	/	+	27.74	+	+	4:i:1,2
13	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL01170	Chicken carcass	6	+	28.79	-	/	+	27.83	+	+	4:i:1,2
14	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL04138	Emissaries	8	-/-/+	38.21	-/-/-	/	-/-/+	36.59	+	+	4:i:1,2
15	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL02324	Chicken meat	7	+	27.00	-	/	+	26.00	+	+	4:i:1,2
16	*Salmonella*	Typhimurium	B	1,4,[5],12 : i : 1,2	2014LSAL03800	Pork meat	2	+	31.78	-	/	+	30.63	+	+	4:i:1,2
17	*Salmonella*	*S*.I (VITI)	B	1,4,[5],12 : - : -	2014LSAL05371	Duck meat	3	+	32.52	-	/	+	31.33	+	+	4:-:1,2
18	*Salmonella*	*S*.I (VMTI)	B	1,4,[5],12 : - : 1,2	2014LSAL03826	Nandou	37	+	21.03	-	/	+	20.45	+	+	4:-:1,2
19	*Salmonella*	*S*.I (VMTI)	B	1,4,[5],12 : i : -	2014LSAL04529	Environment (Poultry)	6	+	36.27	-	/	+	35.17	+	+	4:i:-
20	*Salmonella*	*S*.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL03854	Pork meat	4	+	21.28	-	/	+	20.92	+	+	4:i:-
21	*Salmonella*	*S*.I (VMTC)	B	1,4,[5],12 : i : -	2013LSAL04650	Beef meat	9	+	22.02	-	/	+	21.45	+	+	4:i:-
22	*Salmonella*	*S*.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL04070	Turkey meat	16	+	21.20	-	/	+	20.88	+	+	4:i:-
23	*Salmonella*	*S*.I (VMTC)	B	1,4,[5],12 : i : -	2014LSAL03802	Chicken meat	4	+	22.18	-	/	+	22.02	+	+	4:i:-
24	*Salmonella*	*S*.I (VMTC)	B	1,4,[5],12 : i : -	2013LSAL01351	Cattle	15	+	24.32	-	/	+	23.76	+	+	4:i:-
25	*Salmonella*	*S*.I (VITC)	B	1,4,[5],12 : - : -	2014LSAL00024	Boar meat	13	+	20.39	-	/	+	19.97	+	+	4:-:-
26	*Salmonella*	*S*.I (VITC)	B	1,4,[5],12 : - : -	2014LSAL00070	Fillet of doe	9	+	20.94	-	/	+	20.59	+	+	4:-:-

INCLUSIVITY (*Salmonella* Enteritidis strains) - QS5 PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Enteritidis	D1	9:g,m:1,7	657	Egg product	7	+	21.01	+	21.30	-	/	+	+	9:g,m:1,7
2	*Salmonella*	Enteritidis	D1	9:g,m:1,7	2532	Ham	18	+	21.70	+	21.93	-	/	+	+	9:g,m:1,7
3	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad477	Poultry meat	29	+	21.48	+	22.72	-	/	+	+	9:g,m:1,7
4	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad2294	Beef meat	35	+	21.47	+	21.30	-	/	+	+	9:g,m:1,7
5	*Salmonella*	Enteritidis	D1	9:g,m:1,7	Ad2721	Poultry meat	26	+	21.81	+	21.37	-	/	+	+	9:g,m:1,7
6	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2002LSAL13251	Chicken meat	9	+	29.12	+	28.00	-	/	+	+	9:g,m:1,7
7	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2003LSAL06400	Cooked carrots	8	+	22.91	+	22.76	-	/	+	+	9:g,m:-
8	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2005LSAL13846	Environment (Poultry)	7	+	21.63	+	21.83	-	/	+	+	9:g,m:-
9	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL00788	Duck meat	9	+	20.94	+	21.34	-	/	+	+	9:g,m:-
10	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2011LSAL02686	Environment (Poultry)	3	+	22.92	+	22.52	-	/	+	+	9:g,m:-
11	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2015LSAL00802	Animal feed	3	+	21.41	+	21.59	-	/	+	+	9:g,m:-
12	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2010LSAL01431	Ground beef meat	10	+	28.00	+	27.02	-	/	+	+w	9:g,m:-
13	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06251	Cooked beef	5	+	21.29	+	21.27	-	/	+	+	9:g,m:-
14	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2009LSAL06252	Environment (Poultry)	11	+	20.36	+	20.26	-	/	+	+	9:g,m:-
15	*Salmonella*	Enteritidis	D1	1,9,12 : g,m : -	2004LSAL04511	Egg shell	9	+	21.56	+	21.57.	-	/	+	+	9:g,m:-

INCLUSIVITY (Group B) - QS5 PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		*Brilliance* Salmonella	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Essen	O:4 (B)	4,12:g,m:-	38	/	24	+	21.23	-	/	-	/	+	+	/
2	*Salmonella*	Lagos	O:4 (B)	1,4,[5],12:i:1,5	173	Sausages	33	+	22.25	-	/	-	/	+	+	/
3	*Salmonella*	Indiana	O:4 (B)	1,4,12::z:1,7	Ad174	Dairy product	28	+	20.99	-	/	-	/	+	+	/
4	*Salmonella*	Saintpaul	O:4 (B)	1,4,[5],12:e,h:1,2	Ad203	/	43	+	21.21	-	/	-	/	+	+	/
5	*Salmonella*	Heidelberg	O:4 (B)	1,4,[5],12:r:1,2	Ad335	/	27	+	21.41	-	/	-	/	+	+	/
6	*Salmonella*	Chester	O:4 (B)	1,4,[5],12:e,h:e,n,x	CIP103543	/	39	+	23.57	-	/	-	/	+	+	/
7	*Salmonella*	Wien	O:4 (B)	1,4,12,27:b:l,w	CIP8122	/	32	+	27.86	-	/	-	/	+	+	/
8	*Salmonella*	Paratyphi B var java	O:4 (B)	1,4,[5],12:b:1,2	CIP56.26	/	13	+	21.94	-	/	-	/	+	+	/
9	*Salmonella*	Paratyphi B	O:4 (B)	1,4,[5],12:b:1,2	Ad1439	Poultry meat	30	+	21.75	-	/	-	/	+	+	/
10	*Salmonella*	Stanley	O:4 (B)	1,4,[5],12,27:d:1,2	Ad1688	Environmental sample (chocolate)	16	-	/	-	/	-	/	st	/	/
							43 (+milk)	+	23.43	-	/	-	/	+	+	/
11	*Salmonella*	Kingston	O:4 (B)	1,4,[5],12,27:g,s,t:[1,2]	Ad1726	Primary production samples	27	+	21.59	-	/	-	/	+	+	/
12	*Salmonella*	Duisburg	O:4 (B)	1,4,12,27:d:e,n,z_{15}	Ad1812	Raw ewe milk	24	+	23.54	-	/	-	/	+	+	/
13	*Salmonella*	Hessarek	O:4 (B)	4,12,27:a:1,5	Ad1871	/	26	+	27.28	-	/	-	/	+	+	/
14	*Salmonella*	Bredeney	O:4 (B)	1,4,12,27:l,v:1,7	Ad2042	Turkey meat	27	+	22.88	-	/	-	/	+	+	/
15	*Salmonella*	Agona	O:4 (B)	1,4,[5],12,:f,g,s:[1,2]	Ad2281	Pork meat	21	+	22.78	-	/	-	/	+	+	/
16	*Salmonella*	Abortusovis	O:4 (B)	4,12:c:1,6	Ad2320	Primary production samples	15	-	/	-	/	-	/	st	/	/
							54 (+milk)	-	/	-	/	-	/	+d (µcolonies)	+w	/
							321 (+milk)	+	35.37	-	/	-	/	+d (µcolonies)	+w	/
17	*Salmonella*	Abortusequi	O:4 (B)	4,12:-:e,n,x	Ad2321	/	7	+	23.52	-	/	-	/	+	+	/
18	*Salmonella*	Brandenburg	O:4 (B)	4,[5],12:l,v:e,n,z_{15}	Ad2420	Sausages	21	+	24.71	-	/	-	/	+	+	/
19	*Salmonella*	Schwarzengrund	O:4 (B)	1,4,12,27:d:1,7	Ad2704	Turkey meat	20	+	22.63	-	/	-	/	+	+	/
20	*Salmonella*	Derby	O:4 (B)	1,4,[5],12:f,g:[1,2]	Ad2713	Environmental sample (Feed)	27	+	21.25	-	/	-	/	+	+	/
21	*Salmonella*	Agama	O:4 (B)	4,12 : i : 1,6	2016LSAL04181	Horse	10	+	27.97	-	/	-	/	+	+	/
22	*Salmonella*	Gloucester	O:4 (B)	1,4,12,27 : i : l,w	2014LSAL06001	Environment (poultry)	20	+	22.13	-	/	-	/	+	+	/
23	*Salmonella*	Farsta	O:4 (B)	4,12 : i : e,n,x	2009LSAL07133	Environment (poultry)	61	+	20.33	-	/	-	/	+ (beige colonies)	+	/
24	*Salmonella*	Lagos	O:4 (B)	1,4,[5],12 : i : 1,5	2009LSAL09082	/	27	+	20.97	-	/	-	/	+	+	/
25	*Salmonella*	Saintpaul	O:4 (B)	1,4,[5],12 : - : -	2013LSAL03035	Turkey meat	8	+	21.77	-	/	-	/	+	+	4:-:-
26	*Salmonella*	Agona	O:4 (B)	1,4,[5],12 : - : -	2014LSAL05711	Chicken meat	16	+	21.76	-	/	-	/	+	+	4:-:-
27	*Salmonella*	Agama	O:4 (B)	1,4,[5],12 : i : -	2015LSAL00306	Beef carcass	4	+	22.97	-	/	-	/	+	+	4:-:-

INCLUSIVITY (Groups D1 and D2) - QS5 PCR Instrument																
No	Strain		Group	Antigenic formula	Reference	Origin	Inoculation level cfu/225ml	PCR						Confirmation		
								Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		***Brilliance* Salmonella**	Latex	Serological confirmation
								Result	Cp	Result	Cp	Result	Cp			
1	*Salmonella*	Berta	D1	1,9,12:g:-	CIP105682	/	27	+	21.11	-	/	-	/	+	+	/
2	*Salmonella*	Dublin	D1	1,9,12:g,p:-	Ad1336	Raw milk cheese	25	+	26.69	-	/	-	/	-(white colonies)	+	/
3	*Salmonella*	Dublin	D1	1,9,12:g,p:-	Ad531	Raw milk cheese	39	+	27.62	-	/	-	/	-(white colonies)	+	/
4	*Salmonella*	Gallinarum	D1	1,9,12:-:-	1	Environment (poultry)	40	+	35.74	-	/	-	/	+	+	/
5	*Salmonella*	Gallinarum	D1	1,9,12:-:-	Ad1840	PPS	45	-	/	-	/	-	/	st	/	/
							19 (+milk)	+	35.77	-	/	-	/	+d (µcolonies)	-	/
6	*Salmonella*	Gallinarum biovar pullorum	D1	1,9,12:-:-	Ad300	Environment (poultry)	8	-	/	-	/	-	/	st	/	/
							13 (+milk)	+	33.04	-	/	-	/	+d (µcolonies)	-	/
7	*Salmonella*	Javiana	D1	1,9,12:l,z_{28}:1,5	Ad2326	Turkey meat	29	+	21.13	-	/	-	/	+	+	/
8	*Salmonella*	Napoli	D1	1,9,12:l,z_{13}:e,n,x	Ad928	Bovine	38	+	23.63	-	/	-	/	+	+	/
9	*Salmonella*	Panama	D1	1,9,12:l,v:1,5	882	Sausages	57	+	20.88	-	/	-	/	+	+	/
10	*Salmonella*	Panama	D1	1,9,12:l,v:1,5	Ad1733	Infant cereals	15	+	22.90	-	/	-	/	+	+	/
11	*Salmonella*	Typhi	D1	9,12:d:-	Ad302	Clinic	19	-	/	-	/	-	/	st	/	/
							31 (+milk)	+	20.68	-	/	-	/	+	+	/
12	*Salmonella*	Blegdam	D1	1,9,12 : g,m,q : -	2011LSAL04969	Environment (poultry)	12	+	20.49	+	20.58	-	/	+	-	9:g,m:-
13	*Salmonella*	Moscow	D1	1,9,12 : g,q : -	1995LSAL05721	/	11	+	26.17	+	24.97	-	/	+	+vw	9:g,m:-
14	*Salmonella*	Strasbourg	D2	9,46:d:1,7	CIP105632	/	9	+	37.29	-	/	-	/	-(blue colonies)	+	/
15	*Salmonella*	Ouakam	D2	9,46:z_{29}:-	Ad1647	Compost	48	+	21.43	-	/	-	/	+	+	/
16	*Salmonella*	Linguere	D2	9,46 : b : z_6	2016LSAL02414	Feeding stuff	28	+	20.91	-	/	-	/	+	+w	/
17	*Salmonella*	Fresno	D2	9,46 : z_{38} : -	2017LSAL02158	Cheese (Reblochon)	40	+	22.34	-	/	-	/	+ (beige colonies)	+	/
18	*Salmonella*	Hillingdon	D2	9,46 : g,m : -	2012LSAL04152	/	39	+	19.20	-	/	-	/	+	+	9:g,m:-
19	*Salmonella*	Berta	D1	1,9,12 : [f],g,[t] : -	2011LSAL00786	Composite	21	+	20.76	-	/	-	/	+	+	/

EXCLUSIVITY - 7500 Fast PCR Instrument											
	Strain	Reference	Origin	Inoculation level	PCR					
					Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium	
					Result	Cp	Result	Cp	Result	Cp
1	*Citrobacter braakii*	Ad833	Raw beef meat	4.4 x 10^5	-	/	-	/	-	/
2	*Citrobacter Diversus*	adria 140	Raw milk	3.4 x 10^5	-	/	-	/	-	/
3	*Citrobacter freundii*	adria 23	Raw pork sausage	4.4 x 10^5	-	/	-	/	-	/
4	*Citrobacter freundii*	adria 175	Raw duck meat	7.1 x 10^5	-	/	-	/	-	/
5	*Citrobacter koseri*	adria 71	Frozen vegetables	4.4 x 10^5	-	/	-	/	-	/
6	*Enterobacter agglomerans*	adria 11	Cheese	3.4 x 10^5	-	/	-	/	-	/
7	*Enterobacter amnigenus*	A00C068	Raw poultry meat	2.9 x 10^5	-	/	-	/	-	/
8	*Enterobacter cloacae*	adria 10	Raw milk	3.0 x 10^5	-	/	-	/	-	/
9	*Enterobacter intermedius*	adria 60	Bean	3.1 x 10^5	-	/	-	/	-	/
10	*Enterobacter kobei*	Ad 342	Ham	3.7 x 10^5	-	/	-	/	-	/
11	*Enterobacter sakazakii*	adria 95	Fermented milk	2.8 x 10^5	-	/	-	/	-	/
12	*Erwinia carotovora*	CIP 8283	Potatoes	4.0 x 10^4	-	/	-	/	-	/
13	*Escherichia coli*	adria 19	Grated carrots	2.0 x 10^5	-	/	-	/	-	/
14	*Escherichia hermanii*	Ad 461	Dessert	7.4 x 10^4	-	/	-	/	-	/
15	*Escherichia vulneris*	adria 132	Veal liver	2.6 x 10^5	-	/	-	/	-	/
16	*Hafnia alvei*	adria 167	Raw pork sausage	6.4 x 10^5	-	/	-	/	-	/
17	*Klebsiella oxytoca*	57	Food product	2.1 x 10^5	-	/	-	/	-	/
18	*Klebsiella pneumoniae*	47	Raw turkey meat	3.6 x 10^5	-	/	-	/	-	/
19	*Kluyvera spp*	adria 41	Raw milk	4.8 x 10^5	-	/	-	/	-	/
20	*Morganella morganii*	CIP A236	/	5.7 x 10^5	-	/	-	/	-	/
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	1.0 x 10^5	-	/	-	/	-	/
22	*Proteus mirabilis*	Ad639	Mayonnaise	7.5 x 10^5	-	/	-	/	-	/
23	*Proteus vulgaris*	adria 43	Sliced ham	1.6 x 10^5	-	/	-	/	-	/
24	*Providencia rettgeri*	adria 112	White liquid egg	3.9 x 10^5	-	/	-	/	-	/
25	*Rhanella aquatilis*	adria 69	Molluscs	2.0 x 10^5	-	/	-	/	-	/
26	*Serratia liquefaciens*	26	Egg product	4.2 x 10^5	-	/	-	/	-	/
27	*Serratia proteomaculans*	A00C056	Ham	3.3 x 10^5	-	/	-	/	-	/
28	*Shigella flexneri*	CIP 8248	/	3.1 x 10^5	-	/	-	/	-	/
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	1.9 x 10^5	-	/	-	/	-	/
30	*Yersinia enterocolotica*	adria 32	Bacon	3.3 x 10^5	-	/	-	/	-	/

EXCLUSIVITY - QS5 PCR Instrument										
No	Strain	Reference	Origin	Inoculation level	PCR					
					Salmonella spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium	
					Result	Cp	Result	Cp	Result	Cp
1	*Citrobacter braakii*	Ad833	Raw beef meat	4.4 x 10^5	-	/	-	/	-	/
2	*Citrobacter Diversus*	adria 140	Raw milk	3.4 x 10^5	-	/	-	/	-	/
3	*Citrobacter freundii*	adria 23	Raw pork sausage	4.4 x 10^5	-	/	-	/	-	/
4	*Citrobacter freundii*	adria 175	Raw duck meat	7.1 x 10^5	-	/	-	/	-	/
5	*Citrobacter koseri*	adria 71	Frozen vegetables	4.4 x 10^5	-	/	-	/	-	/
6	*Enterobacter agglomerans*	adria 11	Cheese	3.4 x 10^5	-	/	-	/	-	/
7	*Enterobacter amnigenus*	A00C068	Raw poultry meat	2.9 x 10^5	-	/	-	/	-	/
8	*Enterobacter cloacae*	adria 10	Raw milk	3.0 x 10^5	-	/	-	/	-	/
9	*Enterobacter intermedius*	adria 60	Bean	3.1 x 10^5	-	/	-	/	-	/
10	*Enterobacter kobei*	Ad 342	Ham	3.7 x 10^5	-	/	-	/	-	/
11	*Enterobacter sakazakii*	adria 95	Fermented milk	2.8 x 10^5	-	/	-	/	-	/
12	*Erwinia carotovora*	CIP 8283	Potatoes	4.0 x 10^4	-	/	-	/	-	/
13	*Escherichia coli*	adria 19	Grated carrots	2.0 x 10^5	-	/	-	/	-	/
14	*Escherichia hermanii*	Ad 461	Dessert	7.4 x 10^4	-	/	-	/	-	/
15	*Escherichia vulneris*	adria 132	Veal liver	2.6 x 10^5	-	/	-	/	-	/
16	*Hafnia alvei*	adria 167	Raw pork sausage	6.4 x 10^5	-	/	-	/	-	/
17	*Klebsiella oxytoca*	57	Food product	2.1 x 10^5	-	/	-	/	-	/
18	*Klebsiella pneumoniae*	47	Raw turkey meat	3.6 x 10^5	-	/	-	/	-	/
19	*Kluyvera spp*	adria 41	Raw milk	4.8 x 10^5	-	/	-	/	-	/
20	*Morganella morganii*	CIP A236	/	5.7 x 10^5	-	/	-	/	-	/
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	1.0 x 10^5	-	/	-	/	-	/
22	*Proteus mirabilis*	Ad639	Mayonnaise	7.5 x 10^5	-	/	-	/	-	/
23	*Proteus vulgaris*	adria 43	Sliced ham	1.6 x 10^5	-	/	-	/	-	/
24	*Providencia rettgeri*	adria 112	White liquid egg	3.9 x 10^5	-	/	-	/	-	/
25	*Rhanella aquatilis*	adria 69	Molluscs	2.0 x 10^5	-	/	-	/	-	/
26	*Serratia liquefaciens*	26	Egg product	4.2 x 10^5	-	/	-	/	-	/
27	*Serratia proteomaculans*	A00C056	Ham	3.3 x 10^5	-	/	-	/	-	/
28	*Shigella flexneri*	CIP 8248	/	3.1 x 10^5	-	/	-	/	-	/
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	1.9 x 10^5	-	/	-	/	-	/
30	*Yersinia enterocolotica*	adria 32	Bacon	3.3 x 10^5	-	/	-	/	-	/

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

BS : *Brilliance*™ Salmonella

Laboratory **A1**
Aerobic mesophilic flora: 1.1 10^4 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
A4	-	-	-	-	/	-	-	/	-	/	+	37.84	+	32.08	-	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A6	-	-	-	-	/	-	-	/	-	/	+	33.01	+	31.68	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A10	-	-	-	-	/	-	-	/	-	/	-	/	+	31.89	-	-	-	/	-	-	**NA**
A13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.62	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A15	-	-	-	-	/	-	-	/	-	/	-	/	+	31.84	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.01	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A20	-	-	-	-	/	-	-	/	-	/	-	/	+	31.83	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A24	-	-	-	-	/	-	-	/	-	/	-	/	+	31.65	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A1	+	+	+	+	+	+	+	20.55	-	/	+	19.75	+	30.81	+	+	+	4:i:1,2	+	+	**PA**
A5	+	+	+	+	+	+	+	21.97	-	/	+	20.83	+	20.44	+	+	+	4:i:1,2	+	+	**PA**
A9	+	-	+	+	+	+	+	19.72	-	/	+	18.77	+	30.07	+	+	+	4:i:1,2	+	+	**PA**
A11	-	-	-	-	/	-	+	19.88	-	/	+	19.15	+	29.85	+	+	+	4:i:1,2	+	+	**PD**
A14	+	+	+	+	+	+	+	20.02	-	/	+	19.23	+	29.25	+	+	+	4:i:1,2	+	+	**PA**
A17	+	+	+	+	+	+	+	21.28	-	/	+	20.26	+	30.31	-	+	+	4:i:1,2	+	+	**PA**
A21	+	+	+	+	+	+	+	20.50	-	/	+	19.33	+	28.59	+	+	+	4:i:1,2	+	+	**PA**
A23	-	-	-	-	/	-	+	19.99	-	/	+	19.04	+	28.91	+	+	+	4:i:1,2	+	+	**PD**
A2	+	+	+	+	+	+	+	21.97	-	/	+	21.15	+	30.49	+	+	+	4:i:1,2	+	+	**PA**
A3	+	+	+	+	+	+	+	21.74	-	/	+	21.00	+	30.14	+	+	+	4:i:1,2	+	+	**PA**
A7	+	+	+	+	+	+	+	21.47	-	/	+	20.76	+	29.90	+	+	+	4:i:1,2	+	+	**PA**
A8	+	+	+	+	+	+															/
A12	+	+	+	+	+	+	+	21.49	-	/	+	20.55	+	20.01	+	+	+	4:i:1,2	+	+	**PA**
A16	+	+	+	+	+	+	+	20.02	-	/	+	20.17	+	29.92	+	+	+	4:i:1,2	+	+	**PA**
A19	+	+	+	+	+	+	+	21.37	-	/	+	20.48	+	29.16	+	+	+	4:i:1,2	+	+	**PA**
A22	+	+	+	+	+	+	+	20.95	-	/	+	20.36	+	28.44	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **A2**

Aerobic mesophilic flora: 1.1 10^7FU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
A28	-	-	-	-	/	-	-	/	-	/	-	/	+	32.01	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A30	-	-	-	-	/	-	-	/	-	/	-	/	+	32.19	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A34	-	-	-	-	/	-	-	/	-	/	-	/	+	32.05	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A36	-	-	-	-	/	-	-	/	-	/	-	/	+	32.16	+	+	+	4:i:-	+	-	**NA$_{FN(alt)}$**
A40	-	-	-	-	/	-	-	/	-	/	-	/	+	31.91	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A43	-	-	-	-	/	-	-	/	-	/	-	/	+	31.91	-	-	/	/	-	-	**NA**
A45	-	-	-	-	/	-	-	/	-	/	-	/	+	31.97	+	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A47	+	+	-	-	+	+	-	/	-	/	-	/	+	32.10	+	+	+	4:i:-	+	-	**ND$_{FN(alt)}$**
A26	-	-	-	-	-	-	+	20.26	-	*	+	19.25	+	26.85	+	+	+	4:i:1,2	+	+	**PD**
A29	-	-	-	-	-	-	-	/	-	/	-	/	+	31.93	-	+	+	4:i:1,2	+	-	**NA$_{FN(alt)}$**
A31	+	+	+	+	+	+	+	19.71	-	/	+	19.03	+	28.04	+	+	+	4:i:1,2	+	+	**PA**
A35	+	+	+	+	+	+	+	22.05	-	/	+	20.89	+	29.93	+	+	+	4:i:1,2	+	+	**PA**
A37	-	-	-	-	-	-	+	20.89	-	/	+	20.05	+	30.64	+	+	+	4:i:-	+	+	**PD**
A42	+	+	+	+	+	+	-	/	-	/	-	/	+	32.29	-	-	-	-	-	-	**ND**
A44	+	+	+	+	+	+	+	20.62	-	/	+	19.63	+	27.48	+	+	+	4:i:-	+	+	**PA**
A48	+	+	+	+	+	+	-	/	-	/	-	/	+	31.80	-	-	-	-	-	-	**ND**
A25	+	+	+	+	+	+	+	19.94	-	/	+	19.07	+	27.58	+	+	+	4:i:1,2	+	+	**PA**
A27	+	+	+	+	+	+	+	19.64	-	/	+	18.93	+	26.19	+	+	+	4:i:1,2	+	+	**PA**
A32	+	+	+	+	+	+	+	19.81	-	/	+	19.11	+	29.68	+	+	+	4:i:1,2	+	+	**PA**
A33	+	+	+	+	+	+	+	21.29	-	/	+	20.23	+	26.92	+	+	+	4:i:1,2	+	+	**PA**
A38	+	+	+	+	+	+	+	20.24	-	/	+	19.36	+	27.03	+	+	+	4:i:1,2	+	+	**PA**
A39	+	+	+	+	+	+	+	20.96	-	/	+	19.89	+	29.99	+	+	+	4:i:1,2	+	+	**PA**
A41	-	-	+	+	+	+	+	20.23	-	/	+	19.12	+	27.05	+	+	+	4:i:1,2	+	+	**PA**
A46	+	+	+	+	+	+	+	20.92	-	/	+	20.03	+	27.76	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **B**

Aerobic mesophilic flora: 8.8 10^4CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
B4	-	-	-	-	/	-	-	/	-	/	-	/	+	32.11	-	-	/	/	-	-	**NA**
B6	-	-	-	-	/	-	-	/	-	/	-	/	+	32.07	-	-	/	/	-	-	**NA**
B10	-	-	-	-	/	-	-	/	-	/	-	/	+	31.92	-	-	/	/	-	-	**NA**
B13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.71	-	-	/	/	-	-	**NA**
B15	-	-	-	-	/	-	-	/	-	/	-	/	+	32.00	+	+	+	4:i:1,2	+	-	**$NA_{FN(alt)}$**
B18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.04	-	-	/	/	-	-	**NA**
B20	-	-	-	-	/	-	-	/	-	/	-	/	+	32.04	-	-	/	/	-	-	**NA**
B24	-	-	-	-	/	-	-	/	-	/	-	/	+	31.90	-	-	/	/	-	-	**NA**
B1	+	+	+	+	+	+	-	/	-	/	-	/	+	32.11	-	-	/	/	-	-	**ND**
B5	+	+	+	+	+	+	-	/	-	/	-	/	+	32.15	-	-	/	/	-	-	**ND**
B9	+	+	+	+	+	+	+	19.63	-	/	+	19.11	+	28.65	+	+	+	4:i:1,2	+	+	**PA**
B11	+	+	+	+	+	+	-	/	-	/	-	/	+	32.13	-	-	/	/	-	-	**ND**
B14	+	+	+	+	+	+	+	19.35	-	/	+	19.00	+	25.44	+	+	+	4:i:1,2	+	+	**PA**
B17	+	+	+	+	+	+	-	/	-	/	-	/	+	31.93	-	-	/	/	-	-	**ND**
B21	+	+	+	+	+	+	+	19.52	-	/	+	19.09	+	25.16	+	+	+	4:i:1,2	+	+	**PA**
B23	+	+	+	+	+	+	+	20.57	-	/	+	19.85	+	26.21	+	+	+	4:i:1,2	+	+	**PA**
B2	+	+	+	+	+	+	+	21.63	-	/	+	20.86	+	29.15	+	+	+	4:i:1,2	+	+	**PA**
B3	+	+	+	+	+	+	+	21.80	-	/	+	21.05	+	28.14	+	+	+	4:i:1,2	+	+	**PA**
B7	+	+	+	+	+	+	+	22.33	-	/	+	21.59	+	29.18	+	+	+	4:i:1,2	+	+	**PA**
B8	+	+	+	+	+	+	+	21.38	-	/	+	20.72	+	29.26	+	+	+	4:i:1,2	+	+	**PA**
B12	+	+	+	+	+	+	+	21.55	-	/	+	21.21	+	27.41	+	+	+	4:i:1,2	+	+	**PA**
B16	+	+	+	+	+	+	+	22.28	-	/	+	21.65	+	28.24	+	+	+	4:i:1,2	+	+	**PA**
B19	+	+	+	+	+	+	+	21.53	-	/	+	21.12	+	27.51	+	+	+	4:i:1,2	+	+	**PA**
B22	+	+	+	+	+	+	+	21.40	-	/	+	21.02	+	27.06	+	+	+	4:i:1,2	+	+	**PA**

Laboratory C

Aerobic mesophilic flora: 4.8 10^4CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
C4	-	-	-	-	/	-	-	/	-	/	-	/	+	32.08	-	-	/	/	-	-	**NA**
C6	-	-	-	-	/	-	-	/	-	/	-	/	+	32.35	-	-	/	/	-	-	**NA**
C10	-	-	-	-	/	-	-	/	-	/	-	/	+	32.08	-	-	/	/	-	-	**NA**
C13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.92	-	-	/	/	-	-	**NA**
C15	-	-	-	-	/	-	-	/	-	/	-	/	+	32.12	-	-	/	/	-	-	**NA**
C18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.24	-	-	/	/	-	-	**NA**
C20	-	-	-	-	/	-	-	/	-	/	-	/	+	32.14	-	-	/	/	-	-	**NA**
C24	-	-	-	-	/	-	-	/	-	/	-	/	+	32.10	-	-	/	/	-	-	**NA**
C1	-	-	-	-	/	-	+	21.66	-	/	+	20.48	+	29.79	+	+	+	4:i:1,2	+	+	**PD**
C5	+	+	+	+	+	+	+	20.43	-	/	+	19.56	+	28.72	+	+	+	4:i:1,2	+	+	**PA**
C9	+	+	+	+	+	+	+	22.43	-	/	+	21.33	+	27.74	+	+	+	4:i:1,2	+	+	**PA**
C11	+	+	+	+	+	+	-	/	-	/	-	/	+	31.85	-	-	/	/	-	-	**ND**
C14	+	+	+	+	+	+	-	/	-	/	-	/	+	32.02	-	-	/	/	-	-	**ND**
C17	+	+	+	+	+	+	+	23.53	-	/	+	22.78	+	28.44	+	+	+	4:i:1,2	+	+	**PA**
C21	-	-	-	-	/	-	+	20.58	-	/	+	19.74	+	26.26	+	+	+	4:i:1,2	+	+	**PD**
C23	+	+	+	+	+	+	+	20.82	-	/	+	19.95	+	27.04	+	+	+	4:i:1,2	+	+	**PA**
C2	+	+	+	+	+	+	+	23.24	-	/	+	22.04	+	29.99	+	+	+	4:i:1,2	+	+	**PA**
C3	+	+	+	+	+	+	+	25.06	-	/	+	24.05	+	30.01	+	+	+	4:i:1,2	+	+	**PA**
C7	+	+	+	+	+	+	+	24.55	-	/	+	23.67	+	29.72	+	+	+	4:i:1,2	+	+	**PA**
C8	+	+	+	+	+	+	+	19.66	-	/	+	19.11	+	30.82	+	+	+	4:i:1,2	+	+	**PA**
C12	+	+	+	+	+	+	+	19.88	-	/	+	19.13	+	25.78	+	+	+	4:i:1,2	+	+	**PA**
C16	+	+	+	+	+	+	+	20.67	-	/	+	20.02	+	26.64	+	+	+	4:i:1,2	+	+	**PA**
C19	+	+	+	+	+	+	+	20.58	-	/	+	19.58	+	26.01	+	+	+	4:i:1,2	+	+	**PA**
C22	+	+	+	+	+	+	+	20.20	-	/	+	19.34	+	25.99	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **D**

Aerobic mesophilic flora: 2.9 10^6 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
D4	-	-	-	-	/	-	-	/	-	/	-	/	+	31.94	-	-	/	/	-	-	**NA**
D6	-	-	-	-	/	-	-	/	-	/	-	/	+	31.63	-	-	/	/	-	-	**NA**
D10	-	-	-	-	/	-	-	/	-	/	-	/	+	31.54	-	-	/	/	-	-	**NA**
D13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.76	-	-	/	/	-	-	**NA**
D15	-	-	-	-	/	-	-	/	-	/	-	/	+	31.38	-	-	/	/	-	-	**NA**
D18	-	-	-	-	/	-	-	/	-	/	-	/	+	31.51	-	-	/	/	-	-	**NA**
D20	-	-	-	-	/	-	-	/	-	/	-	/	+	31.49	-	-	/	/	-	-	**NA**
D24	-	-	-	-	/	-	-	/	-	/	-	/	+	31.45	-	-	/	/	-	-	**NA**
D1	+	+	+	+	+	+	-	/	-	/	-	/	+	31.62	-	-	-	/	-	-	**ND**
D5	+	+	+	+	+	+	+	20.42	-	/	+	19.92	+	29.99	+	+	+	4:i:1,2	+	+	**PA**
D9	+	+	+	+	+	+	-	/	-	/	-	/	+	31.78	-	-	/	/	-	-	**ND**
D11	-	-	-	-	-	-	-	/	-	/	-	/	+	31.78	-	-	/	/	-	-	**NA**
D14	+	+	+	+	+	+	-	/	-	/	-	/	+	31.40	-	-	/	/	-	-	**ND**
D17	+	+	+	+	+	+	+	19.14	-	/	+	18.84	+	27.18	+	+	+	4:i:1,2	+	+	**PA**
D21	+	+	+	+	+	+	+	19.22	-	/	+	18.79	+	28.30	+	+	+	4:i:1,2	+	+	**PA**
D23	+	+	+	+	+	+	+	21.17	-	/	+	20.66	+	28.08	+	+	+	4:i:1,2	+	+	**PA**
D2	+	+	+	+	+	+	+	16.97	-	/	+	19.12	+	29.44	+	+	+	4:i:1,2	+	+	**PA**
D3	+	+	+	+	+	+	+	19.83	-	/	+	19.29	+	27.85	+	+	+	4:i:1,2	+	+	**PA**
D7	+	+	+	+	+	+	+	28.81	-	/	+	20.14	+	28.74	+	+	+	4:i:1,2	+	+	**PA**
D8	+	+	+	+	+	+	+	19.97	-	/	+	19.44	+	28.04	+	+	+	4:i:1,2	+	+	**PA**
D12	+	+	+	+	+	+	+	19.53	-	/	+	19.15	+	26.51	+	+	+	4:i:1,2	+	+	**PA**
D16	+	+	+	+	+	+	+	19.12	-	/	+	18.65	+	29.10	+	+	+	4:i:1,2	+	+	**PA**
D19	+	+	+	+	+	+	+	18.70	-	/	+	18.37	+	28.57	+	+	+	4:i:1,2	+	+	**PA**
D22	+	+	+	+	+	+	+	19.71	-	/	+	19.22	+	28.87	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **E1**
Aerobic mesophilic flora: 3.7 10^6CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
E4	-	-	-	-	-	-	-	/	-	/	-	/	+	32.20	-	-	-	-	-	-	**NA**
E6	-	-	-	-	-	-	-	/	-	/	-	/	+	32.07	-	-	-	-	-	-	**NA**
E10	-	-	-	-	-	-	-	/	-	/	-	/	+	32.07	-	-	-	-	-	-	**NA**
E13	-	-	-	-	-	-	-	/	-	/	-	/	+	32.32	-	-	-	-	-	-	**NA**
E15	-	-	-	-	-	-	-	/	-	/	-	/	+	32.35	-	-	-	-	-	-	**NA**
E18	-	-	-	-	-	-	-	/	-	/	-	/	+	32.29	-	-	-	-	-	-	**NA**
E20	-	-	-	-	-	-	-	/	-	/	-	/	+	32.08	-	-	-	-	-	-	**NA**
E24	-	-	-	-	-	-	-	/	-	/	-	/	+	32.00	-	-	-	-	-	-	**NA**
E1	-	-	-	-	/	-	+	20.44	-	/	+	19.81	+	30.27	+	+	+	4:i:1,2	+	+	**PD**
E5	+	+	+	+	+	+	+	24.81	-	/	+	23.91	+	30.33	+	+	+	4:i:1,2	+	+	**PA**
E9	+	+	+	+	+	+	+	24.03	-	/	+	23.36	+	30.48	+	+	+	4:i:1,2	+	+	**PA**
E11	+	+	+	+	+	+	+	24.34	-	/	+	23.48	+	30.03	+	+	+	4:i:1,2	+	+	**PA**
E14	+	+	+	+	+	+	+	24.54	-	/	+	23.60	+	29.86	+	+	+	4:i:1,2	+	+	**PA**
E17	+	+	+	+	+	+	+	22.67	-	/	+	21.81	+	29.74	+	+	+	4:i:1,2	+	+	**PA**
E21	+	+	+	+	+	+	+	24.29	-	/	+	23.36	+	29.67	+	+	+	4:i:1,2	+	+	**PA**
E23	+	+	+	+	+	+	+	21.39	-	/	+	20.74	+	30.15	+	+	+	4:i:1,2	+	+	**PA**
E2	+	+	+	+	+	+	+	23.07	-	/	+	22.15	+	32.08	+	+	+	4:i:1,2	+	+	**PA**
E3	+	+	+	+	+	+	+	21.47	-	/	+	20.83	+	30.14	+	+	+	4:i:1,2	+	+	**PA**
E7	+	+	+	+	+	+	+	25.80	-	/	+	25.14	+	30.40	+	+	+	4:i:1,2	+	+	**PA**
E8	+	+	+	+	+	+	+	26.66	-	/	+	25.91	+	30.67	+	+	+	4:i:1,2	+	+	**PA**
E12	+	+	+	+	+	+	+	25.90	-	/	+	24.83	+	30.06	+	+	+	4:i:1,2	+	+	**PA**
E16	+	+	+	+	+	+	+	24.02	-	/	+	23.27	+	29.93	+	+	+	4:i:1,2	+	+	**PA**
E19	+	+	+	+	+	+	+	23.02	-	/	+	22.17	+	29.39	+	+	+	4:i:1,2	+	+	**PA**
E22	+	+	+	+	+	+	+	22.39	-	/	+	21.80	+	29.87	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **E2**

Aerobic mesophilic flora: 4.6 10^6 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
E28	-	-	-	-	/	-	-	/	-	/	-	/	+	32.03	-	-	-	/	-	-	**NA**
E30	-	-	-	-	/	-	-	/	-	/	-	/	+	32.04	-	-	-	/	-	-	**NA**
E34	-	-	-	-	/	-	-	/	-	/	-	/	+	31.84	-	-	-	/	-	-	**NA**
E36	-	-	-	-	/	-	-	/	-	/	-	/	+	32.13	-	-	-	/	-	-	**NA**
E40	-	-	-	-	/	-	-	/	-	/	-	/	+	31.73	-	-	-	/	-	-	**NA**
E43	-	-	-	-	/	-	-	/	-	/	-	/	+	32.07	-	-	-	/	-	-	**NA**
E45	-	-	-	-	/	-	-	/	-	/	-	/	+	32.08	-	-	-	/	-	-	**NA**
E47	-	-	-	-	/	-	-	/	-	/	-	/	+	32.06	-	-	-	/	-	-	**NA**
E26	+	+	+	+	+	+	-	/	-	/	-	/	+	32.11	-	-	-	/	-	-	**ND**
E29	+	+	+	+	+	+	-	/	-	/	-	/	+	32.13	-	-	-	/	-	-	**ND**
E31	+	+	+	+	+	+	+	24.66	-	/	+	24.02	+	30.13	+	+	+	4:i:1,2	+	+	**PA**
E35	-	-	-	-	/	-	+	30.09	-	/	+	29.05	+	31.25	+	+	+	4:i:1,2	+	+	**PD**
E37	+	+	+	+	+	+	+	24.55	-	/	+	23.77	+	29.86	+	+	+	4:i:1,2	+	+	**PA**
E42	+	+	+	+	+	+	+	24.17	-	/	+	23.23	+	29.12	+	+	+	4:i:1,2	+	+	**PA**
E44	+	+	+	+	+	+	+	22.63	-	/	+	21.82	+	29.24	+	+	+	4:i:1,2	+	+	**PA**
E48	+	+	+	+	+	+	+	21.49	-	/	+	20.93	+	29.08	+	+	+	4:i:1,2	+	+	**PA**
E25	+	+	+	+	+	+	+	21.04	-	/	+	20.37	+	30.23	+	+	+	4:i:1,2	+	+	**PA**
E27	+	+	+	+	+	+	+	21.00	-	/	+	20.45	+	29.48	+	+	+	4:i:1,2	+	+	**PA**
E32	+	+	+	+	+	+	+	23.92	-	/	+	23.14	+	30.27	+	+	+	4:i:1,2	+	+	**PA**
E33	+	+	+	+	+	+	+	24.79	-	/	+	23.90	+	30.34	+	+	+	4:i:1,2	+	+	**PA**
E38	+	+	+	+	+	+	+	24.60	-	/	+	24.11	+	29.90	+	+	+	4:i:1,2	+	+	**PA**
E39	+	+	+	+	+	+	+	23.64	-	/	+	22.91	+	29.60	+	+	+	4:i:1,2	+	+	**PA**
E41	+	+	+	+	+	+	+	22.13	-	/	+	21.39	+	28.52	+	+	+	4:i:1,2	+	+	**PA**
E46	+	+	+	+	+	+	+	21.34	-	/	+	20.57	+	27.33	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **F**

Aerobic mesophilic flora: 3.6 10^6CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
F4	-	-	-	-	/	-	-	/	-	/	-	/	+	31.70	-	-	/	/	-	-	**NA**
F6	-	-	+	+	+	+	-	/	-	/	-	/	+	31.47	-	-	/	/	-	-	**ND**
F10	-	-	-	-	/	-	-	/	-	/	-	/	+	31.57	-	-	/	/	-	-	**NA**
F13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.88	-	-	/	/	-	-	**NA**
F15	-	-	-	-	/	-	-	/	-	/	-	/	+	31.50	-	-	/	/	-	-	**NA**
F18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.01	-	-	/	/	-	-	**NA**
F20	-	-	-	-	/	-	-	/	-	/	-	/	+	31.38	-	-	/	/	-	-	**NA**
F24	-	-	-	-	/	-	-	/	-	/	-	/	+	31.55	-	-	/	/	-	-	**NA**
F1	+	+	+	+	+	+	+	19.29	-	/	+	18.73	+	29.77	+	+	+	4:i:1,2	+	+	**PA**
F5	-	-	-	-	/	-	-	/	-	/	-	/	+	31.38	-	-	/	/	-	-	**NA**
F9	+	+	+	+	+	+	+	18.50	-	/	+	18.12	+	29.29	+	+	+	4:i:1,2	+	+	**PA**
F11	+	+	+	+	+	+	+	18.10	-	/	+	17.70	+	25.92	+	+	+	4:i:1,2	+	+	**PA**
F14	+	+	+	+	+	+	+	18.31	-	/	+	18.06	+	26.61	+	+	+	4:i:1,2	+	+	**PA**
F17	+	+	+	+	+	+	+	17.88	-	/	+	17.32	+	28.92	+	+	+	4:i:1,2	+	+	**PA**
F21	+	+	+	+	+	+	+	18.02	-	/	+	17.48	+	30.02	+	+	+	4:i:1,2	+	+	**PA**
F23	+	+	+	+	+	+	+	18.42	-	/	+	18.02	+	25.39	+	+	+	4:i:1,2	+	+	**PA**
F2	+	+	+	+	+	+	+	19.66	-	/	+	19.01	+	30.15	+	+	+	4:i:1,2	+	+	**PA**
F3	+	+	+	+	+	+	+	19.45	-	/	+	18.79	+	29.25	+	+	+	4:i:1,2	+	+	**PA**
F7	+	+	+	+	+	+	+	19.05	-	/	+	18.34	+	30.10	+	+	+	4:i:1,2	+	+	**PA**
F8	+	+	+	+	+	+	+	19.75	-	/	+	19.13	+	32.22	+	+	+	4:i:1,2	+	+	**PA**
F12	+	+	+	+	+	+	+	18.43	-	/	+	18.06	+	25.60	+	+	+	4:i:1,2	+	+	**PA**
F16	+	+	+	+	+	+	+	18.35	-	/	+	18.02	+	28.20	+	+	+	4:i:1,2	+	+	**PA**
F19	+	+	+	+	+	+	+	18.54	-	/	+	18.03	+	25.37	+	+	+	4:i:1,2	+	+	**PA**
F22	+	+	+	+	+	+	+	18.42	-	/	+	17.94	+	24.98	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **H1**

Aerobic mesophilic flora: 2.5 10^4 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
H4	-	-	-	-	/	-	-	/	-	/	-	/	+	32.12	-	-	/	/	-	-	**NA**
H6	-	-	-	-	/	-	+	38.79	-	/	+	39.02	+	32.05	+	+	+	4:i:1,2	+	+	**PD**
H10	-	-	-	-	/	-	-	/	-	/	-	/	+	32.06	-	-	/	/	-	-	**NA**
H13	-	-	-	-	/	-	+	32.73	-	/	+	32.01	+	31.45	+	-	+	4:i:1,2	+	+	**PD**
H15	-	-	-	-	/	-	-	/	-	/	-	/	+	31.46	-	-	/	/	-	-	**NA**
H18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.33	-	-	/	/	-	-	**NA**
H20	-	-	-	-	/	-	-	/	-	/	-	/	+	32.17	-	+	/	/	-	-	**NA**
H24	-	-	-	-	/	-	-	/	-	/	-	/	+	32.17	-	-	/	/	-	-	**NA**
H1	+	+	+	+	+	+	+	19.74	-	/	+	19.14	+	29.83	+	+	+	4:i:1,2	+	+	**PA**
H5	-	-	-	-	/	-	+	19.61	-	/	+	19.08	+	29.04	+	-	+	4:i:1,2	+	+	**PD**
H9	+	+	+	+	+	+	+	19.38	-	/	+	18.89	+	29.06	+	+	+	4:i:1,2	+	+	**PA**
H11	-	-	+	+	+	+	+	18.98	-	/	+	18.53	+	25.73	+	-	+	4:i:1,2	+	+	**PA**
H14	-	-	-	-	/	-	+	19.65	-	/	+	19.20	+	29.39	+	-	+	4:i:1,2	+	+	**PD**
H17	-	-	-	-	/	-	+	19.36	-	/	+	19.02	+	30.65	+	+	+	4:i:1,2	+	+	**PD**
H21	+	+	+	+	+	+	+	19.58	-	/	+	19.03	+	25.87	+	+	+	4:i:1,2	+	+	**PA**
H23	-	-	-	-	/	-	+	20.17	-	/	+	19.32	+	27.67	+	-	+	4:i:1,2	+	+	**PD**
H2	+	+	+	+	+	+	+	19.52	-	/	+	18.97	+	26.62	+	+	+	4:i:1,2	+	+	**PA**
H3	+	+	+	+	+	+	+	19.30	-	/	+	18.72	+	29.81	+	+	+	4:i:1,2	+	+	**PA**
H7	+	+	+	+	+	+	+	19.52	-	/	+	19.02	+	31.82	+	+	+	4:i:1,2	+	+	**PA**
H8	+	+	+	+	+	+	+	19.38	-	/	+	18.76	+	30.35	+	+	+	4:i:1,2	+	+	**PA**
H12	+	+	+	+	+	+	+	20.31	-	/	+	19.71	+	29.47	+	+	+	4:i:1,2	+	+	**PA**
H16	+	+	+	+	+	+	+	19.62	-	/	+	19.09	+	30.09	+	+	+	4:i:1,2	+	+	**PA**
H19	+	+	+	+	+	+	+	20.19	-	/	+	19.52	+	27.69	+	+	+	4:i:1,2	+	+	**PA**
H22	+	+	+	+	+	+	+	20.71	-	/	+	20.12	+	30.14	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **H2**

Aerobic mesophilic flora: 1.4 10^7CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
H28	-	-	-	-	/	-	-	/	-	/	-	/	+	32.18	-	-	/	/	-	-	**NA**
H30	-	-	-	-	/	-	-	/	-	/	-	/	+	32.28	-	-	/	/	-	-	**NA**
H34	-	-	-	-	/	-	-	/	-	/	-	/	+	32.37	-	-	/	/	-	-	**NA**
H36	-	-	-	-	/	-	-	/	-	/	-	/	+	32.14	-	-	/	/	-	-	**NA**
H40	-	-	-	-	/	-	-	/	-	/	-	/	+	32.13	-	-	/	/	-	-	**NA**
H43	-	-	-	-	/	-	-	/	-	/	-	/	+	32.08	-	-	/	/	-	-	**NA**
H45	-	-	-	-	/	-	-	/	-	/	-	/	+	31.78	-	+	/	/	-	-	**NA**
H47	-	-	-	-	/	-	-	/	-	/	-	/	+	31.92	-	-	/	/	-	-	**NA**
H26	-	-	-	-	/	-	-	/	-	/	-	/	+	32.24	-	-	/	/	-	-	**NA**
H29	+	+	+	+	+	+	+	20.31	-	/	+	19.90	+	31.03	+	+	+	4:i:1,2	+	+	**PA**
H31	+	+	+	+	+	+	+	21.09	-	/	+	20.36	+	30.21	+	+	+	4:i:1,2	+	+	**PA**
H35	+	+	+	+	+	+	-	/	-	/	-	/	+	32.47	-	-	/	/	-	-	**ND**
H37	+	+	+	+	+	+	+	20.34	-	/	+	19.81	+	26.88	+	+	+	4:i:1,2	+	+	**PA**
H42	+	+	+	+	+	+	+	20.30	-	/	+	19.84	+	26.37	+	+	+	4:i:1,2	+	+	**PA**
H44	+	+	+	+	+	+	+	20.34	-	/	+	19.79	+	26.05	+	+	+	4:i:1,2	+	+	**PA**
H48	+	+	+	+	+	+	+	20.20	-	/	+	19.57	+	29.31	+	+	+	4:i:1,2	+	+	**PA**
H25	+	+	+	+	+	+	+	20.45	-	/	+	19.87	+	30.25	+	+	+	4:i:1,2	+	+	**PA**
H27	+	+	+	+	+	+	+	21.04	-	/	+	20.35	+	30.03	+	+	+	4:i:1,2	+	+	**PA**
H32	+	+	+	+	+	+	+	21.24	-	/	+	20.51	+	30.89	+	+	+	4:i:1,2	+	+	**PA**
H33	+	+	+	+	+	+	+	20.40	-	/	+	19.74	+	27.84	+	+	+	4:i:1,2	+	+	**PA**
H38	+	+	+	+	+	+	+	20.29	-	/	+	19.77	+	26.78	+	+	+	4:i:1,2	+	+	**PA**
H39	+	+	+	+	+	+	+	20.37	-	/	+	19.69	+	28.37	+	+	+	4:i:1,2	+	+	**PA**
H41	+	+	+	+	+	+	+	20.03	-	/	+	19.41	+	26.71	+	+	+	4:i:1,2	+	+	**PA**
H46	+	+	+	+	+	+	+	21.22	-	/	+	20.62	+	29.48	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **I1**

Aerobic mesophilic flora: 6.2 10^4CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
I4	-	-	-	-	/	-	-	/	-	/	-	/	+	31.93	-	-	/	/	-	-	**NA**
I6	-	-	-	-	/	-	-	/	-	/	-	/	+	31.28	-	-	/	/	-	-	**NA**
I10	-	-	-	-	/	-	-	/	-	/	-	/	+	31.46	-	-	/	/	-	-	**NA**
I13	-	-	-	-	/	-	-	/	-	/	-	/	+	31.86	-	-	/	/	-	-	**NA**
I15	-	-	-	-	/	-	-	/	-	/	-	/	+	31.70	-	-	/	/	-	-	**NA**
I18	-	-	-	-	/	-	-	/	-	/	-	/	+	31.46	-	-	/	/	-	-	**NA**
I20	-	-	-	-	/	-	-	/	-	/	-	/	+	31.52	-	+	/	/	-	-	**NA**
I24	-	-	-	-	/	-	-	/	-	/	-	/	+	31.74	-	-	/	/	-	-	**NA**
I1	+	+	+	+	+	+	+	18.40	-	/	+	17.77	+	28.14	+	+	+	4:i:1,2	+	+	**PA**
I5	+	+	+	+	+	+	+	19.43	-	/	+	18.96	+	26.43	+	+	+	4:i:1,2	+	+	**PA**
I9	+	+	+	+	+	+	-	/	-	/	-	/	+	31.35	-	-	/	/	-	-	**ND**
I11	+	+	+	+	+	+	+	18.76	-	/	+	18.13	+	23.72	+	+	+	4:i:1,2	+	+	**PA**
I14	-	-	-	-	/	-	+	18.79	-	/	+	18.24	+	24.80	+	+	+	4:i:1,2	+	+	**PD**
I17	+	+	+	+	+	+	+	18.97	-	/	+	18.28	+	23.45	+	+	+	4:i:1,2	+	+	**PA**
I21	+	+	+	+	+	+	+	19.02	-	/	+	18.46	+	25.08	+	+	+	4:i:1,2	+	+	**PA**
I23	+	+	+	+	+	+	+	19.48	-	/	+	18.76	+	25.46	+	+	+	4:i:1,2	+	+	**PA**
I2	+	+	+	+	+	+	+	19.29	-	/	+	18.75	+	30.44	+	+	+	4:i:1,2	+	+	**PA**
I3	+	+	+	+	+	+	+	18.94	-	/	+	18.41	+	31.24	+	+	+	4:i:1,2	+	+	**PA**
I7	+	+	+	+	+	+	+	19.59	-	/	+	18.91	+	28.16	+	+	+	4:i:1,2	+	+	**PA**
I8	+	+	+	+	+	+	+	18.47	-	/	+	18.12	+	31.06	+	+	+	4:i:1,2	+	+	**PA**
I12	+	+	+	+	+	+	+	19.95	-	/	+	19.32	+	26.13	+	+	+	4:i:1,2	+	+	**PA**
I16	+	+	+	+	+	+	+	18.71	-	/	+	18.20	+	25.26	+	+	+	4:i:1,2	+	+	**PA**
I19	+	+	+	+	+	+	+	18.70	-	/	+	18.23	+	29.05	+	+	+	4:i:1,2	+	+	**PA**
I22	+	+	+	+	+	+	+	20.09	-	/	+	19.48	+	27.02	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **I2**

Aerobic mesophilic flora: 5.8 10^4 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
I28	-	-	-	-	/	-	-	/	-	/	-	/	+	31.59	-	-	/	/	-	-	**NA**
I30	-	-	-	-	/	-	-	/	-	/	-	/	+	31.90	-	-	/	/	-	-	**NA**
I34	-	-	-	-	/	-	-	/	-	/	-	/	+	31.74	-	-	/	/	-	-	**NA**
I36	-	-	-	-	/	-	-	/	-	/	-	/	+	32.02	-	-	/	/	-	-	**NA**
I40	-	-	-	-	/	-	-	/	-	/	-	/	+	31.38	-	-	/	/	-	-	**NA**
I43	-	-	-	-	/	-	-	/	-	/	-	/	+	31.98	-	-	/	/	-	-	**NA**
I45	-	-	-	-	/	-	-	/	-	/	-	/	+	31.67	-	-	/	/	-	-	**NA**
I47	-	-	-	-	/	-	-	/	-	/	-	/	+	31.53	-	-	/	/	-	-	**NA**
I26	+	+	+	+	+	+	+	19.99	-	/	+	19.27	+	27.99	+	+	+	4:i:1,2	+	+	**PA**
I29	-	-	+	+	+	+	-	/	-	/	-	/	+	31.84	-	-	/	/	-	-	**ND**
I31	+	+	-	+	+	+	+	34.06	-	/	+	32.97	+	31.61	+	+	+	4:i:1,2	+	+	**PA**
I35	+	+	-	-	+	+	+	21.59	-	/	+	21.11	+	28.33	+	+	+	4:i:1,2	+	+	**PA**
I37	-	-	-	-	/	-	+	19.14	-	/	+	18.61	+	26.83	+	+	+	4:i:1,2	+	+	**PD**
I42	+	+	+	+	+	+	+	19.48	-	/	+	19.02	+	21.78	+	+	+	4:i:1,2	+	+	**PA**
I44	+	+	+	+	+	+	+	20.06	-	/	+	19.50	+	28.42	+	+	+	4:i:1,2	+	+	**PA**
I48	+	+	+	+	+	+	+	18.96	-	/	+	18.36	+	28.38	+	+	+	4:i:1,2	+	+	**PA**
I25	+	+	+	+	+	+	+	19.72	-	/	+	19.12	+	29.06	+	+	+	4:i:1,2	+	+	**PA**
I27	+	+	+	+	+	+	+	19.75	-	/	+	19.10	+	27.33	+	+	+	4:i:1,2	+	+	**PA**
I32	+	+	+	+	+	+	+	19.19	-	/	+	18.63	+	30.17	+	+	+	4:i:1,2	+	+	**PA**
I33	+	+	+	+	+	+	+	18.81	-	/	+	18.28	+	28.54	+	+	+	4:i:1,2	+	+	**PA**
I38	+	+	+	+	+	+	+	19.17	-	/	+	18.58	+	24.64	+	+	+	4:i:1,2	+	+	**PA**
I39	+	+	+	+	+	+	+	19.70	-	/	+	18.95	+	29.25	+	+	+	4:i:1,2	+	+	**PA**
I41	+	+	+	+	+	+	+	19.55	-	/	+	19.05	+	24.92	+	+	+	4:i:1,2	+	+	**PA**
I46	+	+	+	+	+	+	+	19.97	-	/	+	19.36	+	25.50	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **J1**
Aerobic mesophilic flora: 7.2 10^5 CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
J4	-	-	-	-	/	-	-	/	-	/	-	/	+	32.00	-	-	/	/	-	-	**NA**
J6	-	-	-	-	/	-	-	/	-	/	-	/	+	32.40	-	-	/	/	-	-	**NA**
J10	-	-	-	-	/	-	-	/	-	/	-	/	+	32.20	-	-	/	/	-	-	**NA**
J13	-	-	-	-	/	-	-	/	-	/	-	/	+	32.20	-	-	/	/	-	-	**NA**
J15	-	-	-	-	/	-	-	/	-	/	-	/	+	32.20	-	-	/	/	-	-	**NA**
J18	-	-	-	-	/	-	-	/	-	/	-	/	+	32.20	-	-	/	/	-	-	**NA**
J20	-	-	-	-	/	-	-	/	-	/	-	/	+	32.10	-	-	/	/	-	-	**NA**
J24	-	-	-	-	/	-	-	/	-	/	-	/	+	33.20	-	-	/	/	-	-	**NA**
J1	+	+	+	+	+	+	+	19.80	-	/	+	19.20	+	31.40	+	+	+	4:i:1,2	+	+	**PA**
J5	+	+	+	+	+	+	+	20.20	-	/	+	19.70	+	27.70	+	+	+	4:i:1,2	+	+	**PA**
J9	+	+	+	+	+	+	-	/	-	/	-	/	+	32.10	-	-	-	/	-	-	**ND**
J11	+	+	+	+	+	+	+	20.20	-	/	+	19.60	+	26.00	+	+	+	4:i:1,2	+	+	**PA**
J14	+	+	+	+	+	+	+	20.50	-	/	+	20.00	+	27.50	+	+	+	4:i:1,2	+	+	**PA**
J17	-	-	-	-	-	-	+	19.40	-	/	+	18.80	+	27.10	+	+	+	4:i:1,2	+	+	**PD**
J21	+	+	+	+	+	+	+	19.60	-	/	+	19.20	+	27.20	+	+	+	4:i:1,2	+	+	**PA**
J23	+	+	+	+	+	+	+	21.10	-	/	+	20.70	+	30.20	+	+	+	4:i:1,2	+	+	**PA**
J2	+	+	+	+	+	+	+	19.10	-	/	+	18.70	+	30.30	+	+	+	4:i:1,2	+	+	**PA**
J3	+	+	+	+	+	+	+	19.90	-	/	+	19.20	+	30.80	+	+	+	4:i:1,2	+	+	**PA**
J7	+	+	+	+	+	+	+	19.60	-	/	+	19.10	+	30.70	+	+	+	4:i:1,2	+	+	**PA**
J8	+	+	+	+	+	+	+	20.60	-	/	+	20.10	+	30.10	+	+	+	4:i:1,2	+	+	**PA**
J12	+	+	+	+	+	+	+	20.00	-	/	+	19.70	+	25.30	+	+	+	4:i:1,2	+	+	**PA**
J16	+	+	+	+	+	+	+	20.20	-	/	+	19.60	+	27.00	+	+	+	4:i:1,2	+	+	**PA**
J19	+	+	+	+	+	+	+	20.70	-	/	+	20.30	+	28.60	+	+	+	4:i:1,2	+	+	**PA**
J22	+	+	+	+	+	+	+	20.30	-	/	+	19.90	+	27.00	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **J2**

Aerobic mesophilic flora: 1.1 10^7CFU/g

N°Sample	Reference method: ISO 6579						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay													Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
J28	-	-	-	-	-	-	-	/	-	/	-	/	+	32.00	-	-	/	/	-	-	**NA**
J30	-	-	-	-	-	-	-	/	-	/	-	/	+	32.20	-	-	/	/	-	-	**NA**
J34	-	-	-	-	-	-	-	/	-	/	-	/	+	32.30	-	-	/	/	-	-	**NA**
J36	-	-	-	-	-	-	-	/	-	/	-	/	+	32.00	-	-	/	/	-	-	**NA**
J40	-	-	-	-	-	-	-	/	-	/	-	/	+	32.10	-	-	/	/	-	-	**NA**
J43	-	-	-	-	-	-	-	/	-	/	-	/	+	32.60	-	-	/	/	-	-	**NA**
J45	-	-	-	-	-	-	-	/	-	/	-	/	+	32.00	-	-	/	/	-	-	**NA**
J47	-	-	-	-	-	-	-	/	-	/	-	/	+	32.10	-	-	/	/	-	-	**NA**
J26	+	+	+	+	+	+	-	/	-	/	-	/	+	32.10	-	-	-	/	-	-	**ND**
J29	+	+	+	+	+	+	+	19.50	-	/	+	19.00	+	26.30	+	+	+	4:i:1,2	+	+	**PA**
J31	-	-	-	-	-	-	+	20.10	-	/	+	19.60	+	26.70	+	+	+	4:i:1,2	+	+	**PD**
J35	-	-	-	-	-	-	+	19.40	-	/	+	19.00	+	25.90	+	+	+	4:i:1,2	+	+	**PD**
J37	-	-	-	-	-	-	-	/	-	/	-	/	+	32.10	-	-	-	/	-	-	**NA**
J42	+	+	+	+	+	+	+	20.30	-	/	+	20.40	+	29.60	+	+	+	4:i:1,2	+	+	**PA**
J44	-	-	-	-	-	-	-	/	-	/	-	/	+	32.20	-	-	-	/	-	-	**NA**
J48	+	+	+	+	+	+	+	19.30	-	/	+	19.00	+	25.90	+	+	+	4:i:1,2	+	+	**PA**
J25	+	+	+	+	+	+	+	20.00	-	/	+	18.40	+	27.30	+	+	+	4:i:1,2	+	+	**PA**
J27	+	+	+	+	+	+	+	20.10	-	/	+	19.70	+	27.40	+	+	+	4:i:1,2	+	+	**PA**
J32	+	+	+	+	+	+	+	19.80	-	/	+	19.40	+	26.50	+	+	+	4:i:1,2	+	+	**PA**
J33	+	+	+	+	+	+	+	20.20	-	/	+	19.80	+	28.20	+	+	+	4:i:1,2	+	+	**PA**
J38	+	+	+	+	+	+	+	20.10	-	/	+	19.60	+	26.80	+	+	+	4:i:1,2	+	+	**PA**
J39	+	+	+	+	+	+	+	20.10	-	/	+	19.60	+	26.10	+	+	+	4:i:1,2	+	+	**PA**
J41	+	+	+	+	+	+	+	19.50	-	/	+	19.10	+	26.70	+	+	+	4:i:1,2	+	+	**PA**
J46	+	+	+	+	+	+	+	20.30	-	/	+	20.00	+	28.10	+	+	+	4:i:1,2	+	+	**PA**

Laboratory **ADRIA**
Aerobic mesophilic flora: 2.7 10^6 CFU/g

N°Sample	Reference method: ISO 6579♦						Alternative method: Thermo Scientific™ SureTect™ Salmonella species, Typhimurium and Enteritidis Multiplex PCR Assay														Agreement
	RVS		MKTTn		Latex	Final result	PCR								Confirmation				Confirmation result	Final result	
	XLD	ASAP	XLD	ASAP			*Salmonella* spp		*Salmonella* Enteritidis		*Salmonella* Typhimurium		IPC		Direct streaking BS	RVS/BS	Latex	Serological confirmation			
							Result	CT	Result	CT	Result	CT	Result	CT							
K4	-	-	-	-	-	-	-	/	-	/	-	/	+	32.17	-	-	/	/	-	-	**NA**
K6	-	-	-	-	-	-	-	/	-	/	-	/	+	31.78	-	-	/	/	-	-	**NA**
K10	-	-	-	-	-	-	-	/	-	/	-	/	+	32.11	-	-	/	/	-	-	**NA**
K13	-	-	-	-	-	-	-	/	-	/	-	/	+	31.99	-	-	/	/	-	-	**NA**
K15	-	-	-	-	-	-	-	/	-	/	-	/	+	32.06	-	-	/	/	-	-	**NA**
K18	-	-	-	-	-	-	-	/	-	/	-	/	+	31.70	-	-	/	/	-	-	**NA**
K20	-	-	-	-	-	-	-	/	-	/	-	/	+	32.10	-	-	/	/	-	-	**NA**
K24	-	-	-	-	-	-	-	/	-	/	-	/	+	32.11	-	-	/	/	-	-	**NA**
K1	+	+	+	+	+	+	+	17.43	-	/	+	17.11	+	31.81	+	+	+	4:i:1,2	+	+	**PA**
K5	+	+	+	+	+	+	+	18.71	-	/	+	18.17	+	28.95	+	+	+	4:i:1,2	+	+	**PA**
K9	+	+	+	+	+	+	+	18.89	-	/	+	18.25	+	26.08	+	+	+	4:i:1,2	+	+	**PA**
K11	+	+	+	+	+	+	+	19.09	-	/	+	18.57	+	26.08	+	+	+	4:i:1,2	+	+	**PA**
K14	-	-	-	-	-	-	+	18.97	-	/	+	18.46	+	26.37	+	+	+	4:i:1,2	+	+	**PD**
K17	+	+	+	+	+	+	+	19.16	-	/	+	18.50	+	26.92	+	+	+	4:i:1,2	+	+	**PA**
K21	-	-	-	-	-	-	+	19.25	-	/	+	18.99	+	30.10	+	+	+	4:i:1,2	+	+	**PD**
K23	+	+	+	+	+	+	+	19.64	-	/	+	19.09	+	29.11	+	+	+	4:i:1,2	+	+	**PA**
K2	+	+	+	+	+	+	+	19.25	-	/	+	18.60	+	29.82	+	+	+	4:i:1,2	+	+	**PA**
K3	+	+	+	+	+	+	+	19.27	-	/	+	18.62	+	30.10	+	+	+	4:i:1,2	+	+	**PA**
K7	+	+	+	+	+	+	+	19.09	-	/	+	18.64	+	30.57	+	+	+	4:i:1,2	+	+	**PA**
K8	+	+	+	+	+	+	+	18.90	-	/	+	18.28	+	30.81	+	+	+	4:i:1,2	+	+	**PA**
K12	+	+	+	+	+	+	+	19.59	-	/	+	19.15	+	29.57	+	+	+	4:i:1,2	+	+	**PA**
K16	+	+	+	+	+	+	+	18.66	-	/	+	18.24	+	25.02	+	+	+	4:i:1,2	+	+	**PA**
K19	+	+	+	+	+	+	+	18.82	-	/	+	18.30	+	29.71	+	+	+	4:i:1,2	+	+	**PA**
K22	+	+	+	+	+	+	+	18.70	-	/	+	18.22	+	30.17	+	+	+	4:i:1,2	+	+	**PA**

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