



Validation of alternative analysis methods

NF102 – Application to the food industry

# Certificate

Certificate No.: **EGS 38/08-03/25**

Extension decision dated: **01-06-2026**

Expiry date: **10-03-2029**

The Company:

## Gold Standard Diagnostics

Engesserstraße 4  
79108 Freiburg  
Germany

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

## BACGene GO *Salmonella*

Validated for the detection of *Salmonella* spp.

Technical sheet reference's

BACGene\_GO\_Salmonella\_HU0060402\_V3

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

This certificate supersedes all previous certificates (last version dated 09-10-2025). This NF VALIDATION certificate, included 2 pages, is valid until **March 10<sup>th</sup>, 2029**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director of AFNOR Certification  
Julien NIZRI



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Extension decision dated: **01-06-2026**

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The alternative analysis method:

## BACGene GO *Salmonella*

Validated for the detection of *Salmonella* spp.

Manufactured by:

**Gold Standard Diagnostics Budapest Kft.**

Fóti út 56.

Building A

HU-1047 Budapest

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

Validation protocol	<b>NF EN ISO 16140-2</b> (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	<b>NF EN ISO 6579-1</b> (April 2017) <b>and its amendment A1</b> (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 1: detection of <i>Salmonella</i> spp. - Amendment 1 Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC.
Scope	All human food products (by performing validation assays on a broad range of foods), chocolate and confectionery (test portion 375g), pet food and animal feed products (test portion 375g), and industrial production environmental samples.
Restriction(s)	None.
Warning	None.
Other information	PREraser BACGene can be optionally integrated into the workflow for removal of free DNA for the whole certified matrix scope. The following thermal cyclers are included in the validation scope: BIO-RAD CFX Opus (Deep well), ThermoFisher QuantStudio 5 or Analytik Jena qTOWERiris/GSD (GSD version and qPCR software v5.0 or later). The results and data from the thermal cyclers can be evaluated with the PURE software version 1.

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

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