



Validation of alternative
analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **BRD 07/11-12/05**

Extension decision dated: **15-07-2026**

Expiry date: **09-12-2029**

The Company:

BIO-RAD

3 boulevard Raymond Poincaré
92430 Marnes-la-Coquette - France

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

RAPID'Salmonella

Validated for the detection of *Salmonella* spp.

Technical sheet
reference's

Cat. 10000246966 **Ver B**

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 07-10-2025). This NF VALIDATION certificate, included 2 pages, is valid until **December 9th, 2029**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director of AFNOR Certification
Julien NIZRI

Issue dated 20-07-2026

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The alternative analysis method:

RAPID'Salmonella

Validated for the detection of *Salmonella* spp.

Manufactured by:

BIO-RAD

Route de Cassel

59114 Steenvoorde - France

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

Validation protocol	NF EN ISO 16140-2 (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	NF EN ISO 6579-1 (April 2017) and its amendment A1 (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 MSRV and SC.
Scope	All human food products (by conducting validation assays on a broad range of foods) (up to 25g), pet food and animal feed products (up to 25g and 375g), milk powders including infant formula, infant cereals (with and without probiotics), and related ingredients (up to 375g), cocoa and chocolate products (up to 375g), and industrial production environmental samples (up to 25g).
Restriction(s)	None.
Warning	None.
Other information	Several enrichment protocols are proposed and have been validated; please refer to the summary report.

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>.