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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary study Report

Validation study according to the ISO 16140-2

EZ-Check *Salmonella* method

(Certificate number: 07/27-07/25)
for detection of *Salmonella* spp.
in all human food products, pet food and animal feed, and production environmental samples

Qualitative method

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This report consists of 311 pages, including 7 appendices.
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Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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LIST OF ABBREVIATIONS

Method & protocol	
BPW	Buffered peptone Water
DW	Deep Well
ILS	Interlaboratory Study
FDRS	Free DNA Removal Solution
iQPR	iQ-Check Purification Reagent
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RSALM	RAPID'*Salmonella*
RSALM	
Interpretation	
AL	Acceptability Limit
alt	Alternative method
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
Raw data – Initial and extension studies performed by ADRIA	
-A	No typical colonies but presence of background microflora (high level)
-B	No typical colonies but presence of background microflora (medium level)
-C	No typical colonies but presence of background microflora (low level)
*	PCR result after dilution 1/10
**	PCR result after dilution 1/100
/	Retest performed
1/2:	50% level of target analyte
(x):	Number of colonies in the plate
(Ne)	New extraction
(F)	Extraction with FDRS protocol
d	Doubtful result
i	PCR inhibition
m:	Minority level of target analyte
M:	Majority level of target analyte
ni:	Non-isolated colony
p:	Pure culture level of target analyte
st	Plate without any colony

Raw data – Extension studies performed by Microsept

Bacterial burden:	
Ø	No culture
L	Low
M	Moderate
H	High
/	Not realized
Distribution of flora:	
A	Pure culture of suspect colonies
B	Mixture with a majority of suspect colonies
C	Mixture with a minority of suspect colonies
D	Mixture with rare suspect colonies
E	Absence of suspect colonies
(x)	x colonies characteristic of target if $x \leq 5$

Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

The technical protocol and the result interpretation were realised according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 13).

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 13)
Reference method♦	▪ 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. ▪ 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
Alternative method	**EZ-Check *Salmonella* method**
Scope	> **All human food products (up to 25 g)** > **All human food products (up to 375 g)** > **Pet food and animal feed (up to 25 g)** > **Production environmental samples (up to 25 g, mL or sampling devices** > **Cocoa and chocolate products (up to 375 g)** > **Infant formula and infant cereals with and without probiotics and related ingredients (up to 375 g).** > **Raw meat and poultry (up to 375 g).**
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 Ez-Check *Salmonella* method was validated in July 2025 (certificate number: 07/27-07/25) for the detection of *Salmonella* spp. in a broad range of food, pet food and animal feed, and production environmental samples.

The different validations are listed in the table below:

Date	Study	Reference method	Validation standard	Conducted by
July 2025	**Initial validation** for all human food products, pet food and animal feed, and production environmental samples	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA
October 2025	**Extension** for cocoa and chocolate products (up to 375g)	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2/A1:2024 ISO 6579-2/A1:2020	Laboratoire MICROSEPT
October 2025	**Extension** for the use of the iQ-Check® Prep System v5	/	/	Internal data from Bio-Rad
April 2026	**Extension** for new categories and protocols with 375g test portion: - Infant formula and infant cereals with and without probiotics and related ingredients (375 g). - Raw meat and poultry (up to 375 g). - Heat-treated process dairy products (375 g sample size).	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA
June 2026	Extension study for cocoa and chocolate products with a new protocol	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	Laboratoire MICROSEPT
June 2026	**Extension** to all human food products with larger test portion (up to 375 g)	ISO 6579-1:2017 & ISO 6579-1/A1:2020	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

This report contains all the results of the initial validation and extensions performed by two expert laboratories (ADRIA and Laboratoire MICROSEPT).
Internal data from Bio-Rad are available on request.

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.

2.1.1 Principle

The EZ-Check *Salmonella* method is a new PCR based method for the detection of *Salmonella* spp in food, feed and production environmental products. The method uses an extraction kit and a PCR kit available in a ready-to-use lyophilised format allowing the PCR reaction with only 2 pipetting steps from the broth to the PCR tube. The PCR reaction is carried on using CFX96 Touch Deep Well, CFX Opus, CFX Opus DW and CFX Duet thermocyclers and results are interpreted using the CFX Maestro IDE software version 4.0.

The FDRS protocol (Free DNA Removal Solution) can be applied to remove free DNA from food, feed and production environmental samples prior to PCR analysis.

The analysis can be performed manually or using the iQ-Check Prep System v5.0.

2.1.2 Protocol

The main steps of the alternative method are the following:

- Enrichment following the protocols described in Table 1.
- FDRS treatment (catalog #3594970) can be applied if needed for all foods and protocols (except for cocoa and chocolates with Specific ③), pet food and animal feed and production environmental samples
- Lysis step using EZ-Check Lysis Kit (catalog #12018075).
- PCR test using EZ-Check Salmonella spp. Kit (catalog #12018082).
- The PCR is performed using CFX Opus instruments (Standard and Deepwell), CFX96 Deep Well and the CFX Duet using the CFX Maestro IDE software version 4.0.
- Inhibited samples can be tested again pure and/or after 1/10 dilution of the extract in water or using iQ-Check Purification Reagent (catalog #12012383) for cocoa and chocolate products.

- Confirmation:
    - Following ISO 6579-1 reference method
    - or by direct streaking onto selective agar plates (RAPID'*Salmonella* chromogenic agar)
    - or by subculture in RVS broth (0.1 mL into 10mL) for 24h ± 3h before streaking onto RAPID'*Salmonella*.
    - The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet.

It is possible to store the enriched samples for 72 h at 5°C ± 3°C before performing the lysis step.

Table 1 – Enrichment protocols

Name	Categories	Sample size	Enrichment protocol	ISO 6887 rules
General①	All human food products Pet food and animal feed Production environmental samples (cat. 1 to 7)	Up to 25 g or mL or sampling device	d 1/10 in BPW for 18 to 26 h at 34 - 38°C	*Following ISO 6887*
General②	All human food products Pet food and animal feed Production environmental samples (cat. 1 to 7)	Up to 25 g or mL or sampling device	d 1/10 in BPW for 18 to 26 h at 34 - 38°C	*Without specific additives (when required)* *(Tween 80, alpha-amylase, double strength BPW, UHT milk for cocoa-based products, antibiotics, specific dilution for egg products, and specific preparation for dehydrated / powdered matrices)*
General③	All human food products (cat 11/ 14 to 17)	Up to 375 g	d 1/10 in prewarmed BPW for 18 to 26 h at 34 - 38°C	*Following ISO 6887*
Specific ①	Cocoa and chocolate products (cat. 8)	Up to 375 g	d1/10 in prewarmed BPW for 18 to 26 h at 41.5 ± 1°C followed by 1/10 dilution in Peptone Salt.	*Without specific additives (Tween 80, UHT milk for cocoa-based products, brilliant green, and specific preparation for dehydrated / powdered matrices)*
Specific ②	Infant formula and infant cereals with or without probiotics and related ingredients (cat 9)	Up to 375 g	d1/4 in prewarmed BPW + PIF supplement (1125 ml) for 18 – 26 h at 34 - 38°C	*Without some specific additives of the ISO 6887 parts (Tween 80, selective supplement and specific preparation for dehydrated / powdered matrices) but with addition of α-amylase if required due to blowing agent*
Specific ③	Raw meat and poultry products (cat 10)	Up to 375 g	d1/4 in prewarmed BPW (1125 ml) for 8 to 26 h at 41.5°C	N/A
Specific ④	Cocoa and chocolate products (cat. 13)	Up to 375 g	d1/10 in prewarmed UHT milk for 22 to 30 h at 34 - 38°C followed by 1/10 dilution in Peptone Salt.	*Following ISO 6887*
Specific ⑤	Meat and poultry products, egg and egg products	Up to 375 g	d 1/10 in prewarmed BPW for 18 to 26 h at 34 - 38°C	*Without specific additives (when required)* *(Tween 80, specific dilution for egg products, and specific preparation for dehydrated / powdered matrices)*

2.1.3 Restrictions

There is no restriction.

2.2 Reference method♦

The reference methods used for this study were the following:

- The 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.
- 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.

For categories 8 to 17, 375 g test portion were used. ISO 16140-4/A1:2024 internal validation was performed to evaluate the performance of the ISO 6579-1 method at a higher test portion.
The table below describes the results obtained with equivalent performances found between 25g and 375g test portions for all categories tested.

Table 2 – RLOD determination for the ISO 6579-1 method (375 g vs 25 g test portion sizes)

Matrix / Strain pair	RLOD 375 g vs 25g
Ground beef /*S.* Typhimurium A00C060	1.9
Infant cereals with probiotics / *S.* Virchow Ad1721	1.1
Corn flour / *S.* Agona Ad1725	0.8
Pasteurized cheese / *S.* Agona Ad2922	1.4
Bagged Spinach/*S.* Lexington 2003S16	0.9
Deli salad/*S.* Enteritidis ATCC BAA-1045	0.9
Whole liquid eggs/*S.* Havana Ad1728	1.9

The flow diagram of the reference method is given in **Appendix 2**.

2.3 Study design

The study design for the MCS depends on the category, the enrichment protocol used, and whether the analysis follows the ISO 6887 requirements as described below:

- The general ① & ③ as well as specific ④ were tested in a paired study design as similar enrichment conditions were used.
- The general ② and specific ⑤ were tested in a mixed study design depending on the application of ISO 6887 rules.
- The specific ①, ② and ③ were tested in an unpaired study design

For the ILS, **a paired study design** was used as the reference and alternative method shared a common enrichment procedure. This study was performed using the General ① protocol.

3 METHOD COMPARISON STUDY

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

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/.

3.1 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 Number and nature of samples

455 different samples were analyzed using 25 g test portion and 592 different samples using 375 g test portion by considering each unique matrix/strain combination once to prevent duplicate inclusion in the calculation.

The distribution per tested category, protocol and type is given in Table 3.

Table 3 – Distribution per tested category and type

Categories		Enrichment protocol	FDRS protocol	Thermocycler	Types		Design	Positive	Negative	Total
1	**Meat and poultry product**	General ①	Without	**CFX Opus DW**	a	Fresh meat (raw, frozen and seasoned)	Paired	9	11	20
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	10	20
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	9	20
					Total			30	30	60
		General ②			a	Fresh meat (raw, frozen and seasoned)	Paired	9	11	20
					b	Processed meat (RTE, RTRH) and delicatessen	Mixed	10	10	20
					c	Poultry products (fresh and process) including chicken neck skin	Mixed	11	9	20
					Total			30	30	60
2	**Milk and dairy products**	General ①	With	**CFX Opus DW**	a	Raw milk-based products	Paired	10	10	20
					b	Pasteurized milk and dairy products	Paired	9	11	20
					c	Milks powders and dehydrated dairy products	Paired	12	11	23
					Total			31	32	63
		General ②			a	Raw milk-based products	Mixed	12	8	20
					b	Pasteurized milk and dairy products	Mixed	9	11	20
					c	Milk powders and dehydrated dairy products	Mixed	12	11	23
					Total			33	30	63
		General ①	Without		a	Raw milk-based products	Paired	10	10	20
					b	Pasteurized milk and dairy products	Paired	9	11	20
					c	Milks powders and dehydrated dairy products	Paired	12	11	23
					Total			31	32	63
		General ②			a	Raw milk-based products	Mixed	12	8	20
					b	Pasteurized milk and dairy products	Mixed	9	11	20
					c	Milk powders and dehydrated dairy products	Mixed	12	11	23
					Total			33	30	63

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	Positive	Negative	Total
2	Milk and dairy products	General ①	With	CFX Duet	a	Raw milk-based products	Paired	10	10	20
					b	Pasteurized milk and dairy products	Paired	9	11	20
					c	Milks powders and dehydrated dairy products	Paired	12	11	23
					Total			31	32	63
		General ②			a	Raw milk-based products	Mixed	12	8	20
					b	Pasteurized milk and dairy products	Mixed	9	11	20
					c	Milk powders and dehydrated dairy products	Mixed	12	11	23
					Total			33	30	63
		General ①	Without		a	Raw milk-based products	Paired	10	10	20
					b	Pasteurized milk and dairy products	Paired	9	11	20
					c	Milks powders and dehydrated dairy products	Paired	12	11	23
					Total			31	32	63
		General ②			a	Raw milk-based products	Mixed	12	8	20
					b	Pasteurized milk and dairy products	Mixed	9	11	20
					c	Milk powders and dehydrated dairy products	Mixed	12	11	23
					Total			33	30	63
3	Multicomponent foods and meal components	General ① & ②	Without	CFX Opus DW	a	Ready-to-eat	Paired	10	10	20
					b	Composite processed food (cooked)	Paired	10	10	20
					c	Dessert and pastries (including chocolate dessert)	Paired	10	10	20
					Total			30	30	60
4	Fishery products and vegetables	General ① & ②	Without	CFX Opus DW	a	Raw fish and seafood	Paired	10	10	20
					b	Leafy green, sprouts and vegetables under controlled atmosphere	Paired	15	13	28
					c	Raw and processed vegetables and fruits	Paired	13	7	20
					Total			38	30	68
5	Eggs and egg products	General ①	Without	CFX Opus DW	a	Unprocessed eggs	Paired	11	11	22
					b	Heat processed eggs with and without additives	Paired	10	10	20
					c	Egg powder	Paired	11	10	21
					Total			32	31	63
		General ②			a	Unprocessed eggs	Paired	11	11	22
					b	Heat processed eggs with and without additives	Mixed	10	10	20
					c	Egg powder	Mixed	13	8	21
					Total			34	29	63

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	Positive	Negative	Total
6	Pet food and animal feed	General ①	Without	CFX Opus DW	a	Pet food	Paired	12	10	22
					b	Animal feed	Paired	8	19	27
					c	Raw material	Paired	11	19	30
					Total			31	48	79
		General②			a	Pet food	Paired	12	10	22
					b	Animal feed	Paired	8	19	27
					c	Raw material	Mixed	14	16	30
					Total			34	45	79
7	Production environmental sample	General ①	Without	CFX Opus DW	a	Surfaces	Paired	10	10	20
					b	Process water	Paired	10	10	20
					c	Dust and residues	Paired	11	11	22
					Total			31	31	62
		General ②			a	Surfaces	Paired	10	10	20
					b	Process water	Paired	10	10	20
					c	Dust and residues	Mixed	12	10	22
					Total			32	30	62
8	Cocoa and chocolate products[1] (up to 375g)	Specific ①	Without	CFX96 DW	a	Raw materials	Unpaired	12	10	22
					b	Cocoa powder	Unpaired	10	10	20
					c	Finished products	Unpaired	16	14	30
					Total			38	34	72
9	Infant formula and infant cereals with or without probiotics and related ingredient (up to 375g)	Specific ②	Without	CFX Duet	a	Infant formula with and without probiotics	Unpaired	11	9	20
					b	Infant cereals with or without probiotics	Unpaired	9	11	20
					c	Related ingredients	Unpaired	12	12	24
					Total			32	32	64

[1] Analysis carried out by Microsept

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	Positive	Negative	Total
10	**Raw meat and poultry product (up to 375g)**	Specific ③ 8h (10a)	Without	**CFX Opus DW**	a	Raw meat and poultry	Unpaired	12	8	20
					b	Frozen meat and poultry (uncooked)	Unpaired	9	11	20
					c	Seasoned raw meat and poultry	Unpaired	12	8	20
					Total			33	27	60
		Specific ③ 26h (10b)			a	Raw meat and poultry	Unpaired	12	8	20
					b	Frozen meat and poultry (uncooked)	Unpaired	9	11	20
					c	Seasoned raw meat and poultry	Unpaired	12	8	20
					Total			33	27	60
11	**Heat processed dairy products (up to 375g)**	General ③	Without	**CFX Opus DW**	a	Liquid products	Paired	8	13	21
					b	Solid dairy	Paired	10	12	22
					c	Dairy ingredients	Paired	12	12	24
					Total			30	37	67
13	**Cocoa and chocolate products (up to 375 g)[2]**	Specific ④	Without	**CFX96 DW**	a	Raw materials	Unpaired	10	10	20
					b	Cocoa powder	Unpaired	10	11	21
					c	Finished products	Unpaired	10	10	20
					Total			30	31	61
14	**Meat and poultry products (up to 375 g)**	General ③	Without	**CFX Opus DW**	a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Paired	10	19	29
					b	Cured and fermented meat	Paired	9	12	21
					c	Cooked meat and delicatessen	Paired	11	9	20
					Total			30	39	70
		Specific ⑤	Without		a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Mixed	12	17	29
					b	Cured and fermented meat	Mixed	12	9	21
					c	Cooked meat and delicatessen	Mixed	12	8	20
					Total			36	33	70
15	**Fruits and vegetables (up to 375 g)**	General ③	Without	**CFX Opus DW**	a	Fresh produces, herbs and sprouts	Paired	11	10	21
					b	Fermented vegetables (olives, fermented soja etc.)	Paired	11	9	20
					c	Fresh and frozen vegetables or fruit salads or preparation	Paired	9	26	35
					Total			31	46	76

[2] Analysis carried out by Microsept

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	Positive	Negative	Total
16	Multicomponent foods and meal components (up to 375 g)	General ③	Without	CFX Opus DW	a	Ready-to-eat with fresh ingredients	Paired	11	9	20
					b	RTRH food	Paired	13	9	22
					c	Frozen RTRH foods	Paired	8	12	20
					Total			32	30	62
17	Eggs and egg products (up to 375g)	General ③	Without	CFX Opus DW	a	Unprocessed eggs	Paired	9	11	20
					b	Heat processed eggs with and without additives	Paired	11	9	20
					c	Egg powder	Paired	10	10	20
					Total			30	30	60
		Specific ⑤	Without		a	Unprocessed eggs	Paired	9	11	20
					b	Heat processed eggs with and without additives	Mixed	11	9	20
					c	Egg powder	Unpaired	10	10	20
					Total			30	30	60
General protocol ①, with CFX OPUS DW for cat 2								**223**	**232**	**455**
General protocol ①, with FDRS and CFX OPUS DW for cat 2								**223**	**232**	**455**
General protocol ②, with CFX OPUS DW for cat 2								**231**	**224**	**455**
General protocol ②, with FDRS and CFX OPUS DW for cat 2								**231**	**224**	**455**
General protocol ①, with CFX DUET for cat 2								**223**	**232**	**455**
General protocol ①, with FDRS and CFX DUET for cat 2								**223**	**232**	**455**
General protocol ②, with CFX DUET for cat 2								**231**	**224**	**455**
General protocol ②, with FDRS and CFX DUET for cat 2								**231**	**224**	**455**
General protocol ③								**153**	**182**	**335**
Specific protocols ①, ②, ④, ⑤ + specific ③ Short incubation time (for cat 10)								**199**	**188**	**387**
Specific protocols ①, ②, ④, ⑤ + specific ③ Long incubation time (for cat 10)								**199**	**188**	**387**

3.1.2 Artificial contamination of samples

Considering the global study, a total of 14 samples were found naturally contaminated. They all come from meat and poultry products.

Artificial contaminations were done by seeding or spiking protocol. The artificial contaminations are presented in **Appendix 3**.

A total of 668 samples were artificially contaminated, using 159 different strains. 509 gave a positive result considering all combined protocols.

For certain categories, such as milk products, contamination levels slightly exceeded expected values due to variability in inoculum preparation. However, across the overall study, the number of affected samples remained within acceptable limits. Furthermore, the presence of some negative results confirmed that the fractional recovery criterion was still met.

For category 8, for two samples analyzed (n°2976264 and n°2976265), the stress level obtained is 0.34 log, which is lower than the rules described in ISO 16140-2; however, the results obtained were accepted and retained during the statistical study.

Overall, 56.4 % of samples were inoculated at level ≤ 3 CFU and 10.1 % were inoculated between 3 and 10 CFU with contamination done by seeding. 28.1% of samples were inoculated at level ≤ 5 CFU and 2.7% were inoculated between 5 and 10 CFU with a contamination done by spiking.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 4

Table 4 - Repartition of the positive samples per inoculation protocol and inoculation level

		Naturally contaminated	Artificial contamination				Total
			Seeding protocol		Spiking protocol		
			≤ 3 CFU	3 < x ≤ 10 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	
1	Meat and poultry product	10	13	7	0	0	30
2	Milk and dairy product	0	7	8	16	2	33
3	Multicomponent foods and meal components	0	15	2	11	2	30
4	Fishery products and vegetables	0	30	5	3	0	38
5	Eggs and egg products	0	14	2	18	0	34
6	Pet food and animal feed	0	11	0	13	10	34
7	Production environmental samples	0	25	7	0	0	32

		Naturally contaminated	Artificial contamination				Total
			Seeding protocol		Spiking protocol		
			≤ 3 CFU	3 < x ≤ 10 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	
8	Cocoa and chocolate products[3] (up to 375g)	0	0	0	38	0	38
9	Infant formula and infant cereals with or without probiotics and related ingredients (up to 375g)	0	26	4	2	0	32
10	Raw meat and poultry products (up to 375g)	2	31	0	0	0	33
11	Heat processed dairy products (up to 375g)	0	24	0	6	0	30
13	Cocoa and chocolate products (up to 375 g)[3]	0	0	3	27	0	30
14	Meat and poultry products (up to 375 g)	2	27	7	0	0	36
15	Fruits and vegetables (up to 375 g)	0	22	0	9	0	31
16	Multicomponent foods and meal components (up to 375 g)	0	27	5	0	0	32
17	Eggs and egg products (up to 375 g)	0	23	3	4	0	30
	Total	**14**	**295**	**53**	**147**	**14**	**523**
	%	**2.7%**	**56.4%**	**10.1%**	**28.1%**	**2.7%**	**100.0%**

Considering all validation studies, 2.7% of the samples were naturally contaminated. Although this is slightly below the 3% level required by AFNOR, it can be justified by the nature of the products tested during the recent extension studies (heat processed or dry products)

3.1.3 Protocols applied during the validation study

> *Incubation times*

The minimum incubation times were evaluated as described in the table below:

Protocol	Incubation time/temperature
General① / General② / General③ / Specific ② / Specific ⑤	18 to 26 h at 34 - 38°C
Specific ①	18 to 26 h at 41.5 ± 1 °C
Specific ③	8 to 26 h at 41.5 ± 1 °C
Specific ④	22 to 26 h at 34 - 38°C

[3] *Analysis carried out by Microsept*

If prewarming is required, the broth was previously incubated overnight (16 to 24h) in its container (225ml bottle or 5L bag), to reach the target temperature prior to adding the sample.

FDRS treatment

The addition of FDRS treatment was evaluated during the sensitivity on one representative category (Milk and Dairy Products) and during the RLOD on categories 1 to 17. Category 8 was not evaluated with FDRS.

Instrument and software

Four thermocyclers are in the scope of the method: CFX Opus instruments (Standard and Deepwell), CFX96 Deep Well and the CFX Duet**.**

The main differences between the thermocyclers are the thermoblock (standard versus Deepwell size) with the same thermoblock shared between the CFX Opus DW and CFX96 DW and between the CFX Opus Standard and the CFX Duet. The other differences concern mostly the number of fluorescence channel for the reading (CFX Duet has only two channels) and ramping rates. CFX96 DW and CFX Opus DW have been largely tested on the other range of products, and it was therefore accepted by the technical committee to not evaluate again the CFX96 DW.

During the initial validation study, the CFX Opus DW was evaluated for all the categories and the CFX Duet on two representative categories: Milk and Dairy Products (sensitivity), Animal Feed (RLOD).
During the extension study for category 8 Cocoa and chocolate products, the CFX96 DW was evaluated.
During the last extensions performed in 2026, the CFX Opus DW was evaluated.

PCR inhibition

In case of PCR inhibition, lysates were tested again with or without 1/10 dilution in water (except for category 13 where 1/10 dilution after lysis was not evaluated).
For categories 8 and 13 (Cocoa and chocolate products), iQ-Check Purification Reagent (iQPR) was also evaluated.

PCR interpretation

PCR results were interpreted using the CFX Maestro, IDE software version 4.0.

Confirmation protocols

During the validation study, the confirmation tests were run as described in Table 5.

Table 5 - Confirmation protocols for positive PCR samples

Selective agar plates	Direct streaking (10 µL) (Mixed)			After subculture in RVS and MKTTn (10 µL) - 24 h ± 3 h (unpaired)			
	Streaking	Tests applied on typical colonies		Streaking	Tests applied on typical colonies		
		Latex test	Biochemical galleries		Latex test (for RVS only)	Biochemical galleries	Serological test (after purification)
XLD	/	/	/	X	/	X (if negative by direct streaking and on one of the agars)	X (on one of the agars)
RAPID *Salmonella*	X	X	X	X	X (if negative by direct streaking)		

To be in agreement with ISO 16140-2, all the unpaired samples were also evaluated after a subculture in RVS and MKTTn broth and streaking onto XLD and chromogenic agar.
Both latex: the Salmonella Confirm Latex from Bio-Rad and the Oxoid Latex were evaluated.

- ***Broth storage for 72h at 5°C ± 3°C***

The enrichment broths from positive and discordant samples were tested after 72 h storage at 5°C ± 3°C (PCR and confirmatory tests

3.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 6.

Table 6 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Categories		Protocol	FDRS protocol	Thermocycler	PA	PD	TND	TNA	Total
1	Meat and poultry product	General ①	Without	CFX Opus DW	30	0	0	30	60
		General ②			30	0	0	30	60
2	Milk and dairy product	General ①	With	CFX Opus DW	29	0	2	32	63
		General ①	Without		29	0	2	32	63
		General ②			28	2	3	30	63
		General ①	With	CFX Duet	29	0	2	32	63
		General ②			27	2	4	30	63
		General ①	Without		29	0	2	32	63
		General ②			28	2	3	30	63
3	Multicomponent foods and meal components	General ① & ②	Without	CFX Opus DW	29	0	1	30	60
4	Fishery products and vegetables	General ① & ②	Without	CFX Opus DW	37	0	1	30	68
5	Eggs and egg products	General ②	Without	CFX Opus DW	29	2	3	29	63

Categories		Protocol	FDRS protocol	Thermocycler	PA	PD	TND	TNA	Total
6	Pet food and animal feed	General ①	Without	CFX Opus DW	31	0	0	48	79
		General ②			28	3	3	45	79
7	Production environmental sample	General ①	Without	CFX Opus DW	31	0	0	31	62
		General ②			31	1	0	30	62
8	Cocoa and chocolate products[4] (up to 375g)	Specific ①	Without	CFX96 DW	24	6	8	34	72
9	Infant formula and infant cereals with or without probiotics and related ingredients (up to 375g)	Specific ②	Without	CFX Duet	28	1	3	32	64
10	Raw meat and poultry products (up to 375g)	Specific ③ 8h (10a)	Without	CFX Opus DW	13	10	10	27	60
		Specific ③ 26h (10b)			13	10	10	27	60
11	Heat processed dairy products (up to 375g)	General ③	Without	CFX Opus DW	29	0	1	37	67
13	Cocoa and chocolate products[4] (up to 375g)	Specific ④	Without	CFX96 DW	29	0	1	31	61
14	Meat and poultry products (up to 375g)	General ③	Without	CFX Opus DW	29	0	1	40	70
		Specific ⑤	Without		25	6	5	34	70
15	Fruits and vegetables (up to 375g)	Genera l③	Without	CFX Opus DW	30	0	1	45	76
16	Multicomponent foods and meal components (up to 375g)	General ③	Without	CFX Opus DW	32	0	0	30	62
17	Eggs and egg products (up to 375g)	General ③	Without	CFX Opus DW	30	0	0	30	60
		Specific ⑤	Without		29	0	1	30	60
General protocol ①, with CFX OPUS DW for cat 2					**218**	**0**	**5**	**232**	**455**
General protocol ①, with FDRS and CFX OPUS DW for cat 2					**218**	**0**	**5**	**232**	**455**
General protocol ②, with CFX OPUS DW for cat 2					**212**	**8**	**11**	**224**	**455**
General protocol ②, with FDRS and CFX OPUS DW for cat 2					**211**	**8**	**12**	**224**	**455**
General protocol ①, with CFX DUET for cat 2					**218**	**0**	**5**	**232**	**455**
General protocol ①, with FDRS and CFX DUET for cat 2					**218**	**0**	**5**	**232**	**455**
General protocol ②, with CFX DUET for cat 2					**212**	**8**	**11**	**224**	**455**
General protocol ②, with FDRS and CFX DUET for cat 2					**211**	**8**	**12**	**224**	**455**
General protocol ③					**150**	**0**	**3**	**182**	**335**
Specific protocols ①, ②, ④, ⑤ + specific ③ Short incubation time (for cat 10)					**148**	**23**	**28**	**188**	**387**
Specific protocols ①, ②, ④, ⑤ + specific ③ Long incubation time (for cat 10)					**148**	**23**	**28**	**188**	**387**

Paired evaluation: $TND = ND_{FN(alt)}$ $TNA = NA + PD_{FP(alt)}$

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

3.1.5 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 Table 7.

[4] *Analysis carried out by Microsept*

Table 7 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	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	Meat and poultry product	General ①	Without	CFX Opus DW	a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					Total			30	0	30	0	0	0	0	0	0	30	100.0	100.0	100.0	0.0	0.0
		General ②			a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Processed meat (RTE, RTRH) and delicatessen	Mixed	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					c	Poultry products (fresh and process) including chicken neck skin	Mixed	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					Total			30	0	30	0	0	0	0	0	0	30	100.0	100.0	100.0	0.0	0.0
2	Milk and dairy product	General ①	With	CFX Opus DW	a	Raw milk-based products	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					b	Pasteurized milk and dairy products	Paired	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milks powders and dehydrated dairy products	Paired	12	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					Total			29	0	32	0	0	0	2	0	2	32	93.5	100.0	96.8	0.0	6.5
		General ②			a	Raw milk-based products	Mixed	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3
					b	Pasteurized milk and dairy products	Mixed	7	0	11	0	0	0	2	0	2	11	77.8	100.0	90.0	0.0	22.2
					c	Milk powders and dehydrated dairy products	Mixed	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0
					Total			27	0	30	0	2	1	3	0	4	30	87.9	93.9	90.5	0.0	9.1
		General ①	Without		a	Raw milk-based products	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					b	Pasteurized milk and dairy products	Paired	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milks powders and dehydrated dairy products	Paired	12	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					Total			29	0	32	0	0	0	2	0	2	32	93.5	100.0	96.8	0.0	6.5
		General ②			a	Raw milk-based products	Mixed	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3
					b	Pasteurized milk and dairy products	Mixed	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milk powders and dehydrated dairy products	Mixed	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0
					Total			28	0	30	0	2	1	2	0	3	30	90.9	93.9	92.1	0.0	6.1
		General ①	With	CFX Duet	a	Raw milk-based products	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					b	Pasteurized milk and dairy products	Paired	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milks powders and dehydrated dairy products	Paired	12	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					Total			29	0	32	0	0	0	2	0	2	32	93.5	100.0	96.8	0.0	6.5
		General ②			a	Raw milk-based products	Mixed	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3
					b	Pasteurized milk and dairy products	Mixed	7	0	11	0	0	0	2	0	2	11	77.8	100.0	90.0	0.0	22.2
					c	Milk powders and dehydrated dairy products	Mixed	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0
					Total			27	0	30	0	2	1	3	0	4	30	87.9	93.9	90.5	0.0	9.1
		General ①	Without		a	Raw milk-based products	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					b	Pasteurized milk and dairy products	Paired	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milks powders and dehydrated dairy products	Paired	12	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					Total			29	0	32	0	0	0	2	0	2	32	93.5	100.0	96.8	0.0	6.5
		General ②			a	Raw milk-based products	Mixed	9	0	8	0	2	0	1	0	1	8	91.7	83.3	85.0	0.0	8.3
					b	Pasteurized milk and dairy products	Mixed	8	0	11	0	0	0	1	0	1	11	88.9	100.0	95.0	0.0	11.1
					c	Milk powders and dehydrated dairy products	Mixed	11	0	11	0	0	1	0	0	1	11	91.7	100.0	95.7	0.0	0.0
					Total			28	0	30	0	2	1	2	0	3	30	90.9	93.9	92.1	0.0	6.1

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	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 %
3	**Multicomponent foods and meal components**	General ① & ②	Without	**CFX Opus DW**	a	Ready-to-eat	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					b	Composite processed food (cooked)	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					c	Dessert and pastries (including chocolate dessert)	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					Total			29	0	30	0	0	0	1	0	1	30	96.7	100.0	98.3	0.0	3.3
4	**Fishery products and vegetables**	General ① & ②	Without	**CFX Opus DW**	a	Raw fish and seafood	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					b	Leafy green, sprouts and vegetables under controlled atmosphere	Paired	14	0	13	0	0	0	1	0	1	13	93.3	100.0	96.4	0.0	6.7
					c	Raw and processed vegetables and fruits	Paired	13	0	7	0	0	0	0	0	0	7	100.0	100.0	100.0	0.0	0.0
					Total			37	0	30	0	0	0	1	0	1	30	97.4	100.0	98.5	0.0	2.6
5	**Eggs and egg products**	General ①	Without	**CFX Opus DW**	a	Unprocessed eggs	Paired	11	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Heat processed eggs with and without additives	Paired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					c	Egg powder	Paired	11	0	7	0	0	0	0	3	0	10	100.0	100.0	100.0	30.0	0.0
					Total			31	0	28	0	0	0	1	3	1	31	96.9	100.0	98.4	9.7	3.1
		General ②			a	Unprocessed eggs	Paired	11	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Heat processed eggs with and without additives	Mixed	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					c	Egg powder	Mixed	9	1	6	0	2	1	0	2	2	8	84.6	84.6	81.0	37.5	0.0
					Total			29	1	27	0	2	1	1	2	3	29	91.2	94.1	92.1	10.3	2.9
6	**Pet food and animal feed**	General ①	Without	**CFX Opus DW**	a	Pet food	Paired	12	0	9	0	0	0	0	1	0	10	100.0	100.0	100.0	10.0	0.0
					b	Animal feed	Paired	8	0	19	0	0	0	0	0	0	19	100.0	100.0	100.0	0.0	0.0
					c	Raw material	Paired	11	0	18	0	0	0	0	1	0	19	100.0	100.0	100.0	5.3	0.0
					Total			31	0	46	0	0	0	0	2	0	48	100.0	100.0	100.0	4.2	0.0
		General ②			a	Pet food	Paired	12	0	9	0	0	0	0	1	0	10	100.0	100.0	100.0	10.0	0.0
					b	Animal feed	Paired	8	0	19	0	0	0	0	0	0	19	100.0	100.0	100.0	0.0	0.0
					c	Raw material	Mixed	8	1	16	0	3	2	0	0	3	16	78.6	78.6	80.0	6.3	0.0
					Total			28	1	44	0	3	2	0	1	3	45	91.2	91.2	92.4	4.4	0.0
7	**Production environmental sample**	General ①	Without	**CFX Opus DW**	a	Surfaces	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					b	Process water	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					c	Dust and residues	Paired	11	0	10	0	0	0	0	1	0	11	100.0	100.0	100.0	9.1	0.0
					Total			31	0	30	0	0	0	0	1	0	31	100.0	100.0	100.0	3.2	0.0
		General ②			a	Surfaces	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					b	Process water	Paired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					c	Dust and residues	Mixed	11	0	10	0	1	0	0	0	0	10	100.0	91.7	95.5	0.0	0.0
					Total			31	0	30	0	1	0	0	0	0	30	100.0	96.9	98.4	0.0	0.000
8	**Cocoa and chocolate products [5] (up to 375 g)**	Specific ①	Without	**CFX96 DW**	a	Raw materials	Unpaired	9	0	10	0	1	2	0	0	2	10	83.3	91.7	86.4	0.0	0.0
					b	Cocoa powder	Unpaired	7	0	10	0	1	2	0	0	2	10	80.0	90.0	85.0	0.0	0.0
					c	Finished products	Unpaired	8	0	14	0	4	4	0	0	4	14	75.0	75.0	73.3	0.0	0.0
					Total			24	0	34	0	6	8	0	0	8	34	78.9	84.2	80.6	0.0	0.0
9	**Infant formula and infant cereals with or without probiotics and related ingredient (up to 375 g)**	Specific ②	Without	**CFX Duet**	a	Infant formula with and without probiotics	Unpaired	10	0	9	0	1	0	0	0	0	9	100.0	90.9	95.0	0.0	0.0
					b	Infant cereals with or without probiotics	Unpaired	8	0	11	0	0	1	0	0	1	11	88.9	100.0	95.0	0.0	0.0
					c	Related ingredients	Unpaired	10	0	12	0	0	2	0	0	2	12	83.3	100.0	91.7	0.0	0.0
					Total			28	0	32	0	1	3	0	0	3	32	90.6	96.9	93.8	0.0	0.0
10	**Raw meat and poultry product (up to 375 g)**	Specific ③ 8h (10a)	Without	**CFX Opus DW**	a	Raw meat and poultry	Unpaired	5	0	7	0	4	3	0	1	3	8	75.0	66.7	65.0	12.5	0.0
					b	Frozen meat and poultry (uncooked)	Unpaired	2	0	10	0	4	3	0	1	3	11	66.7	55.6	65.0	9.1	0.0
					c	Seasoned raw meat and poultry	Unpaired	6	0	8	0	2	3	1	0	4	8	66.7	83.3	70.0	0.0	8.3
					Total			13	0	25	0	10	9	1	2	10	27	69.7	69.7	66.7	7.4	3.0
		Specific ③ 26h (10b)			a	Raw meat and poultry	Unpaired	5	0	8	0	4	3	0	0	3	8	75.0	66.7	65.0	0.0	0.0
					b	Frozen meat and poultry (uncooked)	Unpaired	2	1	7	0	4	2	0	4	3	11	66.7	55.6	65.0	45.5	0.0
					c	Seasoned raw meat and poultry	Unpaired	6	0	8	0	2	4	0	0	4	8	66.7	83.3	70.0	0.0	0.0
					Total			13	1	23	0	10	9	0	4	10	27	69.7	69.7	66.7	18.5	0.0

[5] *Analysis carried out by Microsept*

Categories		Enrichment Protocol	FDRS protocol	Thermocycler	Types		Design	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 %
11	**Heat processed dairy products (up to 375 g)**	General ③	Without	**CFX Opus DW**	a	Liquid products	Paired	8	0	12	0	0	0	0	1	0	13	100.0	100.0	100.0	7.7	0.0
					b	Solid dairy	Paired	10	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0
					c	Dairy ingredients	Paired	11	0	12	0	0	0	1	0	1	12	91.7	100.0	95.8	0.0	8.3
					Total			29	0	36	0	0	0	1	1	1	37	96.7	100.0	98.5	2.7	3.3
13	**Cocoa and chocolate products [6] (up to 375 g)**	Specific ④	Without	**CFX96 DW**	a	Raw materials	Unpaired	9	0	10	0	0	0	1	0	1	10	90.0	100.0	95.0	0.0	10.0
					b	Cocoa powder	Unpaired	10	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					c	Finished products	Unpaired	10	0	10	0	0	0	0	0	0	10	100.0	100.0	100.0	0.0	0.0
					Total			29	0	31	0	0	0	1	0	1	31	96.7	100.0	98.4	0.0	3.3
14	**Meat and poultry products (up to 375g)**	General ③	Without	**CFX Opus DW**	a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Paired	9	0	17	0	0	0	1	1	1	19	90.0	100.0	96.6	5.3	0.100
					b	Cured and fermented meat	Paired	9	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.000
					c	Cooked meat and delicatessen	Paired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
					Total			29	0	38	0	0	0	1	1	1	40	96.7	100.0	98.6	2.5	0.03
		Specific ⑤	Without		a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Mixed	9	0	16	0	2	0	1	0	1	17	91.7	83.3	89.7	0.0	0.083
					b	Cured and fermented meat	Mixed	7	0	9	0	3	2	0	0	2	9	83.3	75.0	76.2	0.0	0.000
					c	Cooked meat and delicatessen	Mixed	9	0	7	0	1	2	0	1	2	8	83.3	91.7	85.0	12.5	0.000
					Total			25	0	32	0	6	4	1	1	5	34	86.1	83.3	84.3	2.9	0.028
15	**Fruits and vegetables (up to 375g)**	General ③	Without	**CFX Opus DW**	a	Fresh produces, herbs and sprouts	Paired	10	0	10	0	0	0	1	0	1	10	90.9	100.0	95.2	0.0	0.091
					b	Fermented vegetable (olives, fermented soja, etc.)	Paired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.000
					c	Fresh and frozen vegetables or fruit salads or preparation	Paired	9	0	26	0	0	0	0	1	0	26	100.0	100.0	100.0	3.8	0.000
					Total			30	0	45	0	0	0	1	1	1	46	45	96.8	100.0	98.7	2.2
16	**Multicomponent foods and meal components (up to 375g)**	General ③	Without	**CFX Opus DW**	a	Ready-to-eat with fresh ingredients	Paired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					b	RTRH food	Paired	13	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					c	Frozen RTRH foods	Paired	8	0	12	0	0	0	0	0	0	12	100.0	100.0	100.0	0.0	0.0
					Total			32	0	30	0	0	0	0	0	0	30	100.0	100.0	100.0	0.0	0.0
17	**Eggs and egg products (up to 375g)**	General ③	Without	**CFX Opus DW**	a	Unprocessed eggs	Paired	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Heat processed eggs with and without additives	Paired	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					c	Egg powder	Paired	10	0	6	0	0	0	0	4	0	10	100.0	100.0	100.0	40.0	0.0
					Total			30	0	26	0	0	0	0	4	0	30	100.0	100.0	100.0	13.3	0.0
		Specific ⑤	Without		a	Unprocessed eggs	Unpaired	9	0	11	0	0	0	0	0	0	11	100.0	100.0	100.0	0.0	0.0
					b	Heat processed eggs with and without additives	Mixed	11	0	9	0	0	0	0	0	0	9	100.0	100.0	100.0	0.0	0.0
					c	Egg powder	Unpaired	9	0	7	0	0	1	0	3	1	10	90.0	100.0	95.0	30.0	0.0
					Total			29	0	27	0	0	1	0	3	1	30	96.7	100.0	98.3	10.0	0.0
General protocol ①, with CFX OPUS DW for cat 2								**218**	**0**	**226**	**0**	**0**	**0**	**5**	**6**	**5**	**232**	**97.8**	**100.0**	**98.9**	**2.6**	**2.2**
General protocol ①, with FDRS and CFX OPUS DW for cat 2								**218**	**0**	**226**	**0**	**0**	**0**	**5**	**6**	**5**	**232**	**97.8**	**100.0**	**98.9**	**2.6**	**2.2**
General protocol ②, with CFX OPUS DW for cat 2								**212**	**2**	**221**	**0**	**8**	**4**	**5**	**3**	**11**	**224**	**95.2**	**96.5**	**95.8**	**2.2**	**2.2**
General protocol ②, with FDRS and CFX OPUS DW for cat 2								**211**	**2**	**221**	**0**	**8**	**4**	**6**	**3**	**12**	**224**	**94.8**	**96.5**	**95.6**	**2.2**	**2.6**
General protocol ①, with CFX DUET for cat 2								**218**	**0**	**226**	**0**	**0**	**0**	**5**	**6**	**5**	**232**	**97.8**	**100.0**	**98.9**	**2.6**	**2.2**
General protocol ①, with FDRS and CFX DUET for cat 2								**218**	**0**	**226**	**0**	**0**	**0**	**5**	**6**	**5**	**232**	**97.8**	**100.0**	**98.9**	**2.6**	**2.2**
General protocol ②, with CFX DUET for cat 2								**212**	**2**	**221**	**0**	**8**	**4**	**5**	**3**	**11**	**224**	**95.2**	**96.5**	**95.8**	**2.2**	**2.2**
General protocol ②, with FDRS and CFX DUET for cat 2								**211**	**2**	**221**	**0**	**8**	**4**	**6**	**3**	**12**	**224**	**94.8**	**96.5**	**95.6**	**2.2**	**2.6**
General protocol ③								**150**	**0**	**175**	**0**	**0**	**0**	**3**	**7**	**3**	**182**	**98.0**	**100.0**	**99.1**	**3.8**	**2.0**
Specific protocols ①, ②, ④, ⑤ + specific ③ Short incubation time (for cat 10)								**148**	**0**	**182**	**0**	**23**	**25**	**3**	**6**	**28**	**188**	**85.9**	**88.4**	**86.8**	**3.2**	**1.5**
Specific protocols ①, ②, ④, ⑤ + specific ③ Long incubation time (for cat 10)								**148**	**1**	**180**	**0**	**23**	**25**	**2**	**8**	**28**	**188**	**85.9**	**88.4**	**86.8**	**4.8**	**1.0**

[6] *Analysis carried out by Microsept*

All results without FDRS, using CFX Opus DW and CFX96 were summarized in Table 8 below.

Table 8 - Summary of results – without FDRS

		General ①	General ②	General ③	Specific ①②③④⑤
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \ x\ 100\ \%$	97.8%	95.2%	98.0%	85.9%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \ x\ 100\ \%$	100.0%	96.5%	100.0%	88.4%
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	98.9%	95.8%	99.1%	86.8%
False positive ratio for the alternative method	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \ x\ 100\ \%$	2.6%	2.2%	3.8%	3.2%
False negative ratio for the alternative method	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \ x\ 100\ \%$	2.2%	2.2%	2.0%	1.5%

The FDRS and CFX Duet were evaluated for a unique category: Milk and dairy products. Similar performances were observed. Detailed data are given in Table 7.

3.1.6 *Analysis of discordant results*

The negative deviations are given in Table 9 and the positive deviations in Table10.

> ***Negative deviations***

During the initial validation study, 5 negative deviations were observed with General ① protocol, compared to 7 with General ② protocol. No negative deviations were found for meat and poultry products or environmental samples. Most negative deviations were associated with very low Salmonella levels, confirmed only after selective enrichment (RVS or MKTTn), indicating bacterial concentrations close to the detection limit. Some isolated late PCR-positive results were not confirmed by culture and were likely related to residual DNA rather than viable cells.

During the extension for category 8 and 13 (cocoa and chocolate products), performed using specific ① and ④, respectively 8 and 1 negative deviations were obtained. The presence of *Salmonella* spp in the enrichment broth was confirmed for only one sample evaluated using specific ④ (3429601: organic cocoa).

For categories 9 and 10, tested with specific ② and ③, among the 13 deviations observed; only 1 sample was confirmed positive after enrichment.

During evaluation of the General ③ on all human food products, 3 negative deviations were observed. *Salmonella* was confirmed in all samples with one sample being positive only after regrowth in RVS.

For protocol specific ⑤, tested as a mixed design, among the 6 deviations, *Salmonella* was confirmed in one sample (139389: chicken strips).

As requested in ISO 16140-2, the samples in negative agreement (NA) were tested after subculture in RVS for all categories evaluated. No *Salmonella* spp. was found in any of the samples in NA ($NA_{FN(alt)} = 0$).

> *Positive deviations*

During the initial validation study, 8 positive deviations were recorded with General ② protocol, whereas no positive deviations were observed with General ① protocol. All positive deviations originated from categories evaluated using the unpaired study design.

During the 2026 extension studies, 23 positive deviations were observed. Seventeen were identified in category 8 (cocoa and chocolate products) and raw meat and poultry products, while 6 were associated with Specific Protocol ⑤ in the meat and poultry products category. Among the affected samples, 23 were artificially contaminated and 1 was naturally contaminated. All positive deviations were confirmed through the confirmation procedures.

The analysis of discordant results according to the ISO 16140-2/A1:2024 is given in Table 11 for the CFX Opus DW. The CFX Duet was tested with the milk and dairy category and showed identical interpretation results.

Initial validation study

Table 9 - Negative deviations

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* - General ①															Category	Type
								18h at 34-38°C															
								PCR result						PCR result with FDRS protocol						Confirmation		Agreement			
								CFX Opus DW			CFX Duet			CFX Opus DW - with FDRS protocol			CFX Duet - with FDRS protocol							
			Strain	Inoculation level/ sample (Mean)	Protocol ISO 6887	Final result	Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC (Cq)	Result	Direct streaking	Streaking after subculture in RVS	CFX Opus	CFX Duet	CFX Opus with FDRS protocol	CFX Duet with FDRS protocol		
2808	**Lait cru de vache Jersiaise (Brand B)**	**Raw cow milk**	*S.* Mbandaka Ad2296	3.2	BPW	+	P	N/A/ 40.33/ N/A	32.92/ 32.7 2/32.75	- + -	N/A/ N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	- i i -* -* -*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	- - -	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/ -/ -	-	+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	2	a
3164	**Lait frais demi-écrémé**	**Pasteurized semi-skimmed milk**	*S.* Montevideo Ad912	3.6	BPW	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	- i -	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	- - -	N/A/N/A/N/A	33.19/ 35.08/ 33.41	- - -	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/ i/ -	-	+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	2	b
2767	**Pastabox poulet et emmental râpé**	**RTRH (pasta, chicken, cheese)**	*S.* London A00P085	1.6	BPW	+	P	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-									-	+	$ND_{FN(alt)}$				3	b
115771	**Graines germées poireaux**	**Leek sprouts**	*S.* Havana Ad2728	2.8	BPW	+	P	N/A/ N/A/ N/A	33.13/ 32.48/ 32.03	-/-/-									-	+	$ND_{FN(alt)}$				4	b
113755	**Œufs durs écalés**	**Shelled hard-boiled eggs**	*S.* Typhimurium Ad3455	2.2	BPW	+	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-									-	+	$ND_{FN(alt)}$				5	b

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* - *General* ②																Category	Type
								18h at 34-38°C																	
								PCR result						PCR result with FDRS protocol						Confirmation		Agreement					
								CFX Opus DW			CFX Duet			CFX Opus DW - with FDRS protocol			CFX Duet - with FDRS protocol									
			Strain	Inoculation level/ sample (Mean)	Protocol ISO 6887	Final result	Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC (Cq)	Result	Direct streaking	Streaking after subculture in RVS	CFX Opus	CFX Duet	CFX Opus with FDRS protocol	CFX Duet with FDRS protocol		
3563	**Beurre de baratte au lait pasteurisé 80%MG**	**Pasteurized milk butter 80%**	*S.* Derby Ad3381	1.6	BPW + tween 80 (10g/L)	**+**	U	35.64	30.64	+	36.68	32.02	+	N/A N/A N/A 22.91* 21.52*	31.04 - - 32.13* 33.05*	- i i +* +*	N/A N/A N/A 22.83* 21.32*	32.03 N/A N/A 32.75* 32.79*	- i i +* +*	-	+	**PA**	**PA**	**$ND_{FN(alt)}$**	**$ND_{FN(alt)}$**	2	b
3566	**Poudre de lait écrémé**	**Skim milk powder**	*S.* Agona Ad2922	2.4	BPW (before powder)	**+**	U	N/A	31.01	-	N/A	32.11	-	N/A	31.19	-	N/A	32.14	-	-	-	**ND**	**ND**	**ND**	**ND**	2	c
115085	**Poudre d'œuf entier**	**Whole egg powder**	*S.* Mbandaka 81	1.4	BPW (before powder)	**+**	U	38.4/ 36.91/ 37.14/ N/A**(F)	32.75/ 33.24/ 32.5/ 33.02**(F)	+/+/+/- (F)										-	-	**$PA_{FP(alt)}$**				5	c
115086	**Poudre d'œuf entier**	**Whole egg powder**	*S.* Mbandaka 81	1.4	BPW (before powder)	**+**	U	N/A	33.03	-										-	-	**ND**				5	c
4304	**Poudre de tourteaux de soja**	**Soya cake powder**	*S.* Montevideo Ad1503	1.3	BPW (before powder)	**+**	U	N/A	32.84	-										-	-	**ND**				6	c
115491	**Farine petfood S24**	**Petfood flour**	*S.* Senftenberg Ad2983	0.6	BPW (before powder)	**+**	U	N/A	33.35	-										-	-	**ND**				6	c
115886	**Farine petfood S25**	**Petfood flour**	*S.* Idikan Ad2567	1.0	BPW (before powder)	**+**	U	41.02/ 40.4/ N/A	32.92/ 32.5/ 34.75	+/+/-										-	-	**ND**				6	c

Extension study performed by Microsept

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check *Salmonella* – Specific ① BPW 1:10 at 41.5°C - 18h								Category	Type
							EZ-Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement		
						Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf				
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	*Salmonella* Gatineau DHY380	1.8	2.3	P	Inhibition	-	-	Æ	/	/	A	ND	8	a
2025	2976267	Cocoa beans	*Salmonella* Gatineau DHY380	1.8	2.3	P	-	/	/	Æ	/	/	A	ND	8	a
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	P	Inhibition	-	-	Ø	⁄	/	A	ND	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	*Salmonella* Gatineau DHY380	0.8	1.19	P	Inhibition	-	-	Ø	-	/	A	ND	8	b
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	P	-	/	/	Ø	⁄	/	A	ND	8	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	P	-	/	/	- (EL)	⁄	/	A	ND	8	c
2025	3071857	Chocolate-covered candied orange peels	*Salmonella* Salamae RBH447	1.8	0.5	P	-	/	/	Ø	/	/	A	ND	8	c
2025	3071858	Chocolate-covered candied orange peels	*Salmonella* Salamae RBH447	1.8	0.5	P	-	/	/	Ø	/	/	A	ND	8	c

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check *Salmonella* – Specific ④ BPW 1:10 at 41.5°C - 18h					Result	Agreement	Category	Type
							EZ-Check PCR TEST (CFX96 DW)		RSALM						
						Result	Pure DNA extract	iQPR	RSALM	Latex test	ISO conf				
2026	3429601	Organic cocoa nibs 1 57%FAT	*PAK637 Salmonella Lexington*	1.6	0.8	P	-	-	+AL(3)	+	*Salmonella spp*	A	$ND_{FN(alt)}$	13	a

Extension study performed by ADRIA

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ②								Category	Type
							18h at 37 ± 1°C								
							PCR result			Confirmation					
		Strain	Inoculation level Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confir-matory tests	Agreement		
139214	Lactose	S. Mbandaka Ad1722	0.6	Powder after BPW	+	U	N/A	32.13	-	-	s	-	ND	9	c
139215	Whey	S. Anatum Ad298	1.2	Powder after BPW	+	U	N/A/N/A/N/A	N/A/N/A/34.64	i/i/-*	-	-	-	ND	9	c
132630	Wheat infant cereal	S. Panama Ad1733	0.5	BPW + α-amylase	+	U	N/A	32.13	-	-	-	-	ND	9	b

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ③								Category	Type
							8 h at 41.5 ±1 °C								
							PCR result			Confirmation					
		Strain	Inoculation level Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confir-matory tests	Agreement		
136328	Extra-thin turkey escalopes	S. Derby Ad1339	0.4	BPW	+	U	N/A	33.76	-	-	-	-	ND	10a	a
136330	Pork belly for roasting	S. Bredeney 912	2.0	BPW	+	U	N/A	33.09	-	-	-	-	ND	10a	a
136763	Veal blanquette for slow cooking			BPW	+	U	N/A	33.49	-	-	-	-	ND	10a	a
131034	Frozen chicken thigh	S. Derby Ad1337	0.8	BPW	+	U	N/A	32.95	-	-	-	-	ND	10a	b
135137	Frozen pork chops	S. London 326	1.6	BPW	+	U	N/A	34.59	-	-	-	-	ND	10a	b
135143	Frozen pork tenderloin	S. Panama 882	1.0	BPW	+	U	N/A	32.7	-	-	-	-	ND	10a	b
131355	Tex-mex pork strips	S. London Ad2422	1.4	BPW	+	U	N/A	33.82	-	-	-	-	ND	10a	c
131356	Caramelized pork strips	S. London Ad2422	1.4	BPW	+	U	N/A	33.99	-	-	-	-	ND	10a	c
136332	Caramelized pork strips	S. Typhimurium 702	1.6	BPW	+	U	N/A	32.89	-	-	-	-	ND	10a	c
136333	Lamb keftas	S. Bredeney 912	2.0	BPW	+	U	N/A/N/A/N/A	33.38/33.13/ 32.85	-/-/-	-	+	+	$ND_{FN(alt)}$	10a	c

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ③								Category	Type
							26 h at 41.5 ±1 °C								
							PCR result			Confirmation					
		Strain	Inoculation level Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confir-matory tests	Agreement		
136328	Extra-thin turkey cutlet	S. Derby Ad1339	0.4	BPW	+	U	N/A	32.21	-	-	-	-	ND	10b	a
136330	Pork belly for roasting	S. Bredeney 912	2.0	BPW	+	U	N/A	32.33	-	-	-	-	ND	10b	a
136763	Veal blanquette for slow cooking	/	/	BPW	+	U	N/A	33.19	-	-	-	-	ND	10b	a
131034	Frozen chicken thigh	S. Derby Ad1337	0.8	BPW	+	U	38.46/35.68/ 36.37	32.58/33.12/ 32.94	+/+/+	-	-	-	$PA_{FP(alt)}$	10b	b
135137	Frozen pork chops	S. London 326	1.6	BPW	+	U	N/A	32.47	-	-	-	-	ND	10b	b
135143	Frozen pork tenderloin	S. Panama 882	1.0	BPW	+	U	N/A	32.85	-	-	-	-	ND	10b	b
131355	Tex-mex pork strips	S. London Ad2422	1.4	BPW	+	U	N/A	33.62	-	-	-	-	ND	10b	c
131356	Caramelized pork strips	S. London Ad2422	1.4	BPW	+	U	N/A	33.15	-	-	-	-	ND	10b	c
136332	Caramelized pork strips	S. Typhimurium 702	1.6	BPW	+	U	N/A	31.92	-	-	-	-	ND	10b	c
136333	Lamb koftas	S. Bredeney 912	2.0	BPW	+	U	N/A	32.39	-	-	-	-	ND	10b	c

Year of analysis	Sample N°	Product	Artificial contaminations		Protocol ISO 6887	ISO 6579-1♦ method	EZ-Check *Salmonella* method - General ③									Category	Type
							Protocol P(BPW) = paired with BPW broth	18h at 37°C ± 1°C									
								PCR result			Confirmation			Final result	Agreement		
								CFX Opus DW									
			Strain	Inoculation level CFU/test portion Mean				*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**140121**	**Whey protein**	*S.* Heidelberg A00E005	0.6	Powder after BPW	+	**P(BPW)**	N/A N/A N/A* N/A* N/A*	N/A N/A 33.03* 32.39* 32.39*	I i -* -* -*	+	+	+	-	$ND_{FN(alt)}$	11	c
2026	139389	Chicken strips	/	/	BPW	+	**P(BPW)**	N/A/ N/A /N/A	32.77/ 33.66/ 33.21	-/-/-	-	+	+	-	$ND_{FN(alt)}$	14	a
2026	**140172**	**Beetroot sprouts**	*S.* Virchow Ad2569	2.4	BPW	+	**P(BPW)**	N/A/ 41.18/ 41.18	34.44/ 33.25/ 33.61	-/+/+	+	+	+	-	$ND_{FN(alt)}$	15	a

Year of analysis	Sample N°	Product	Artificial contaminations		Protocol ISO 6887	ISO 6579-1♦ method	EZ-Check *Salmonella* method – Specific ⑤									Category	Type
							Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	18h at 37°C ± 1°C									
								PCR result			Confirmation			Final result	Agreement		
								CFX Opus DW									
			Strain	Inoculation level CFU/test portion Mean				*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	139389	Chicken strips	/	/	BPW	+	**P(BPW)**	N/A/ N/A /N/A	32.77/ 33.66/ 33.21	-/-/-	-	+	+	-	$ND_{FN(alt)}$	14	a
2026	**139746**	**Salami 33 % fat**	*S.* Typhimurium 19	6.0	BPW + tween 80 (10g/L)	+	**U**	N/A	33.61	-	-	-	-	-	**ND**	14	b
2026	**139751**	**Andouille sausage 20 % fat**	*S.* Derby 17	5.2	BPW + tween 80 (10g/L)	+	**U**	N/A	33.58	-	-	-	-	-	**ND**	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	*S.* Schwarzengrund Ad2859	2.8	BPW + tween 80 (10g/L)	+	**U**	N/A	33.02	-	-	-	-	-	**ND**	14	c
2026	**142827**	**Spicy chorizo (45% fat)**	*S.* Ohio Ad2224	1.0	BPW + Tween	+	**U**	N/A	33.14	-	-	-	-	-	**ND**	14	b
2026	**139663**	**Organic egg white powder**	*S.* Livingstone E1	0.8	BPW	+	**U**	N/A	33.29	-	-	-	-	-	**ND**	17	c

Table 10 - Positive deviations

Initial validation study performed by ADRIA, categories 1 to 7.

Sample N°	Product (French name)	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* - General ②																		Category	Type
								18h at 34-38°C																		
								PCR result						PCR result with FDRS protocol						Confirmations			Agreement			
								CFX Opus DW			CFX Duet			CFX Opus DW - with FDRS protocol			CFX Duet - with FDRS protocol									
			Strain	Inoculation level/ sample Mean	Protocol ISO 6887	Final result	Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC (Cq)	Result	*Salmonella* (Cq)	IPC (Cq)	Result	Direct strea-king	Streaking after subculture in RVS	All confirmatory tests	CFX Opus	CFX Duet	CFX Opus with FDRS protocol	CFX Duet with FDRS protocol		
2793	Beurre cru demi-sel	Raw better	*S.* Montevideo 604	1.6	BPW + tween 80 (10g/L)	-	U	20.39	33.79	+	20.55	33.41	+	20.53	34.79	+	20.63	N/A	+	+	+	+	PD	PD	PD	PD	2	a
2800	Parmigiano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% fat	*S.* Mbandaka Ad2296	3.2	BPW + tween 80 (10g/L)	-	U	17.33	37.14	+	17.43	N/A	+	18.95	N/A	+	18.92	N/A	+	+	+	+	PD	PD	PD	PD	2	a
115087	Poudre de blanc d'œuf	Egg white powder	*S.* Mbandaka 81	1.4	BPW 1/40 (before powder)	-	U	38.96	33.18	+										-	+	+	PD				5	c
115088	Poudre de blanc d'œuf	Egg white powder	*S.* Mbandaka 81	1.4	BPW 1/40 (before powder)	-	U	34.96	33	+										-	+	+	PD				5	c
4303	Poudre de tourteaux de sésame BIO toaste	Sesame cake powder	*S.* Derby 630	0.3	BPW (before powder)	-	U	21.87	32.83	+										-	+	+	PD				6	c
4305	Poudre pour dinde pondeuse	Laying turkey powder	*S.* Braenderup F286	0.7	BPW (before powder)	-	U	16.58	34.76	+										+	+	+	PD				6	c
117372	Poudre poule pondeuse	Laying hen powder	*S.* Newport Ad3460	5.2	BPW (before powder)	-	U	36.31	33.46	+										+	+	+	PD				6	c
4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	*S.* Goldcast Ad3006	3.3	BPW (before powder)	-	U	23.21	N/A	+										+	+	+	PD				7	c

Extension study performed by Microsept

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579 and 6887 requirements Result	Alternative method: EZ-Check Salmonella – Specific ① BPW 1:10 at 41,5°C - 18h								Category	Type
							EZ-Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement		
							Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf				
2025	2976261	Cocoa beans brand 2	*Salmonella* NewportPXT624	1.6	0.54	**A**	+ 26.75	/	/	+ (BH)	+	*Salmonella* spp.	**P**	**PD**	8	a
2025	3054706	Alkalized chocolate powder 1 21% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	**A**	Inhibition	+ 26.29	+ 27.41	+ (BM)	+	*Salmonella* spp.	**P**	**PD**	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	*Salmonella* Mbandaka GAV875	2.2	0.9	**A**	+ 32.93	/	/	+ (AL)	+	*Salmonella* spp.	**P**	**PD**	8	c
2025	3071854	Crunchy chocolate praline 35% FAT	*Salmonella* Salamae RBH447	2.0	0.5	**A**	+ 25.65	/	/	+ (AM)	+	*Salmonella* spp.	**P**	**PD**	8	c
2025	3308326	Hazelnut chocolate praline 42,7% FAT	*Salmonella* NewportPXT624	2	0.6	**A**	+ 32.36	/	/	+ (AM)	+	*Salmonella* spp.	**P**	**PD**	8	c
2025	3308327	Crunchy chocolate praline 35% FAT	*Salmonella* NewportPXT624	2	0.6	**A**	+ 25.65	/	/	+ (AM)	+	*Salmonella* spp.	**P**	**PD**	8	c

Extension study performed by ADRIA

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ②								Category	Type
							18h at 37 ± 1°C								
							PCR result			Confirmation					
		Strain	Inoculation level: Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	Agreement		
135613	**Milk powder infant formula with probiotics (3.4x10⁵) 24.8 % FT**	*S.* Montevideo 510	2.0	BPW 2X + tween 80 (10 g/L)	**-**	U	21.22	33.15	+	+	+p	+	**PD**	9	a

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ③								Category	Type
							8h at 41.5 ± 1°C								
							PCR result			Confirmation					
		Strain	Inoculation level: Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	Agreement		
131349	**Ground beef**	*S.* Bredeney 975	1.6	BPW	**-**	U	N/A/31.57/37*	N/A/32.12/ 33.48*	i/+/+*	+	+	+	**PD**	10a	a
131349	**Ground beef**	*S.* Bredeney 975	1.6	BPW	**-**	U	28.17	32.93	+	+	+	+	**PD**	10b	a
131350	**Marinated ground beef**	*S.* Bredeney 975	1.6	BPW	**-**	U	N/A/29.02/ 33.99*	N/A/32.33/ 32.97*	i/+/+*	+	+	+	**PD**	10a	c
131350	**Marinated ground beef**	*S.* Bredeney 975	1.6	BPW	**-**	U	24.49	32.85	+	+	+	+	**PD**	10b	c
131351	**Veal blanquette**	*S.* Bredeney 975	1.6	BPW	**-**	U	37.41	33.77	+	-	+	+	**PD**	10a	a
131351	**Veal blanquette**	*S.* Bredeney 975	1.6	BPW	**-**	U	29.29	32.84	+	+	+	+	**PD**	10b	a
131353	**Roast pork**	*S.* London Ad2422	1.4	BPW	**-**	U	33.85	33.21	+	+	+	+	**PD**	10a	a
131353	**Roast pork**	*S.* London Ad2422	1.4	BPW	**-**	U	30.15	33.1	+	+	+	+	**PD**	10b	a
131359	**Chicken fillets**	*S.* Enteritidis Ad2721	2.4	BPW	**-**	U	35.74	32.74	+	-	+	+	**PD**	10a	a
131359	**Chicken fillets**	*S.* Enteritidis Ad2721	2.4	BPW	**-**	U	34.12	33.17	+	-	+	+	**PD**	10b	a
131031	**Frozen pork meat**	*S.* Indiana 538	0.4	BPW	**-**	U	33.2	32.67	+	+	+	+	**PD**	10a	b
131031	**Frozen pork meat**	*S.* Indiana 538	0.4	BPW	**-**	U	23.9	33.09	+	+	+	+	**PD**	10b	b
135139	**Frozen ground chicken**	*S.* Heidelberg F33	0.6	BPW	**-**	U	34.39	33.16	+	+	+	+	**PD**	10a	b
135139	**Frozen ground chicken**	*S.* Heidelberg F33	0.6	BPW	**-**	U	26.28	32.4	+	+	+	+	**PD**	10b	b
135140	**Frozen ground beef**	*S.* Enteritidis Ad2294	0.6	BPW	**-**	U	30.29	33.83	+	+	+	+	**PD**	10b	b
135144	**Frozen chicken strips**	*S.* Heidelberg F33	0.6	BPW	**-**	U	35.6	32.3	+	-	+	+	**PD**	10a	b
135144	**Frozen chicken strips**	*S.* Heidelberg F33	0.6	BPW	**-**	U	30.79	32.36	+	-	+	+	**PD**	10b	b
135145	**Frozen turkey cutlets**	*S.* Minnesota CIP105628	0.2	BPW	**-**	U	38.12	32.01	+	-	+	+	**PD**	10a	b
136337	**Lamb slices with garlic**	*S.* Typhimurium 702	1.6	BPW	**-**	U	34.52	33	+	+	+	+	**PD**	10a	c
136337	**Lamb slices with garlic**	*S.* Typhimurium 702	1.6	BPW	**-**	U	34.29	32.28	+	-	+	+	**PD**	10b	c

Year of analysis	Sample N°	Product	Artificial contaminations		Protocol ISO 6887	ISO 6579-1♦ method	Alternative method: EZ-Check *Salmonella* – Specific ⑤								Category	Type
							Protocol U: unpaired = BPW for the alternative	18h at 37°C ± 1°C								
								PCR result			Confirmation			Final result	Agreement	
								CFX Opus DW								
			Strain	Inoculation level CFU/test portion				*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	CFW Opus DW	CFX Opus DW	
				Mean												
2026	**139395**	**Garlic sausage 27.8 % fat**	*S.* Bovismorbificans 132	0.8	BPW + tween 80 (10g/L)	-	**U**	21.81	32.2	+	+	+	+	+	**PD**	14	c
2026	**139747**	**Dried duck breast 30 % fat**	*S.* Braenderup 915	4.8	BPW + tween 80 (10g/L)	-	**U**	22.01	33.88	+	+	+	+	+	**PD**	14	b
2026	**139754**	**Beef fat 100 % fat**	*S.* Infantis 128	2.6	BPW + tween 80 (10g/L)	-	**U**	17.37	N/A	+	+	+	+	+	**PD**	14	a
2026	140885	Pure pork sausage meat (> 20% fat)	/	/	BPW + tween 80 (10g/L)	-	**U**	35.65	32.57	+	+	+	+	+	**PD**	14	a
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	*S.* Derby Ad2985	2.0	BPW + tween 80 (10g/L)	-	**U**	30.33	32.59	+	+	+	+	+	**PD**	14	b
2026	**142825**	**Rosette (33.9% fat)**	*S.* Agona 48696	1.6	BPW + Tween	-	**U**	19.36	34.1	+	+	+	+	+	**PD**	14	b

Table 11 - Analyses of discordant results

Categories		Protocol	FDRS protocol	Thermocycler	Types		Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Meat and poultry product	General ①	Without	CFX Opus DW	a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0				0	
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	0	0	0		0				0	
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	0	0	0		0				0	
							Total	30	0	0	0	3	0	6			0	3
		General ②			a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0				0	
					b	Processed meat (RTE, RTRH) and delicatessen	Mixed	10	0	0							0	
					c	Poultry products (fresh and process) including chicken neck skin	Mixed	11	0	0							0	
							Total	30	0	0	0	3	0	6			0	3
2	Milk and dairy product	General ①	With	CFX Opus DW & CFX Duet	a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	1	0	1		1				1	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	2	0	2	3	2	6			2	3
		General ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	2	0							2	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	4	2							0	3
		General ①	Without		a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	1	0	1		1				1	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	2	0	2	3	2	6			2	3
		General ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	1	0							1	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	3	2							1	3
2	Milk and dairy product	General protocol ①	With	CFX Opus DW & CFX Duet	a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	1	0	1		1				1	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	2	0	2	3	2	6			2	3
		General ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	2	0							2	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	4	2							2	3
		General ①	Without		a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	1	0	1		1				1	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	2	0	2	3	2	6			2	3
		General ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	1	0							1	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	3	2							1	3
3	Multicomponent foods and meal components	General ① & ②	Without	CFX Opus DW	a	Ready-to-eat	Paired	10	0	0	0		0				0	
					b	Composite processed food (cooked)	Paired	10	1	0	1		1				1	
					c	Dessert and pastries (including chocolate dessert)	Paired	10	0	0	0		0				0	
							Total	30	1	0	1	3	1	6			1	3
4	Fishery products and vegetables	General ① & ②	Without	CFX Opus DW	a	Raw fish and seafood	Paired	10	0	0	0		0				0	
					b	Leafy green, sprouts and vegetables under controlled atmosphere	Paired	15	1	0	1		1				1	
					c	Raw and processed vegetables and fruits	Paired	13	0	0	0		0				0	
							Total	38	1	0	1	3	1	6			1	3

Categories		Protocol	FDRS protocol	Thermocycler	Types		Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
5	Eggs and egg products	General ①	Without	CFX Opus DW	a	Unprocessed eggs	Paired	11	0	0	0		0				0	
					b	Heat processed eggs with and without additives	Paired	10	1	0	1		1				1	
					c	Egg powder	Paired	11	0	0	0		0				0	
							Total	32	1	0	1	3	1	6			1	3
		General ②			a	Unprocessed eggs	Paired	11	0	0							0	
					b	Heat processed eggs with and without additives	Mixed	10	1	0							1	
					c	Egg powder	Mixed	13	2	2							0	
							Total	34	3	2							1	3
6	Pet food and animal feed	General ①	Without	CFX Opus DW	a	Pet food	Paired	12	0	0	0		0				0	
					b	Animal feed	Paired	8	0	0	0		0				0	
					c	Raw material	Paired	11	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
		General ②			a	Pet food	Paired	12	0	0	0		0				0	
					b	Animal feed	Paired	8	0	0	0		0				0	
					c	Raw material	Mixed	14	3	3							0	
							Total	34	3	3	0	3	0	6			0	3
7	Production environmental sample	General ①	Without	CFX Opus DW	a	Surfaces	Paired	10	0	0	0		0				0	
					b	Process water	Paired	10	0	0	0		0				0	
					c	Dust and residues	Paired	11	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
		General ②			a	Surfaces	Paired	10	0	0	0		0				0	
					b	Process water	Paired	10	0	0	0		0				0	
					c	Dust and residues	Mixed	12	0	1							-1	
							Total	32	0	1	0	3	0	6			-1	3
8	Cocoa and chocolate products [7] (up to 375g)	Specific ①	Without	CFX96 DW	a	Raw materials	Unpaired	12	2	1					1		1	
					b	Cocoa powder	Unpaired	10	2	1					1		1	
					c	Finished products	Unpaired	16	4	4					0		0	
							Total	38	8	6					2	3	2	3
9	Infant formula and infant cereals with or without probiotics and related ingredient (up to 375g)	Specific ②	Without	CFX Duet	a	Infant formula with and without probiotics	Unpaired	11	0	1					-1		-1	
					b	Infant cereals with or without probiotics	Unpaired	9	1	0					1		1	
					c	Related ingredients	Unpaired	12	2	0					2		2	
							Total	32	3	1					2	3	2	3
10	Raw meat and poultry product (up to 375g)	Specific ③ 8h (10a)	Without	CFX Opus DW	a	Raw meat and poultry	Unpaired	12	3	4					-1		-1	
					b	Frozen meat and poultry (uncooked)	Unpaired	9	3	4					-1		-1	
					c	Seasoned raw meat and poultry	Unpaired	12	4	2					2		2	
							Total	33	10	10					0	3	0	3
		Specific ③ 26h (10b)			a	Raw meat and poultry	Unpaired	12	3	4					-1		-1	
					b	Frozen meat and poultry (uncooked)	Unpaired	9	3	4					-1		-1	
					c	Seasoned raw meat and poultry	Unpaired	12	4	2					2		2	
							Total	33	10	10					0	3	0	3
11	Heat processed dairy products (up to 375g)	General ③	Without	CFX Opus DW	a	Liquid products	Paired	8	0	0	0		0				0	
					b	Solid dairy	Paired	10	0	0	0		0				0	
					c	Dairy ingredients	Paired	12	1	0	1		1				1	
							Total	30	1	0	1	3	1	6			1	3
13	Cocoa and chocolate products [7] (up to 375g)	Specific ④	Without	CFX96 DW	a	Raw materials	Unpaired	10	1	0					1		1	
					b	Cocoa powder	Unpaired	10	0	0					0		0	
					c	Finished products	Unpaired	10	0	0					0		0	
							Total	30	1	0					1	3	1	3
14	Meat and poultry products (up to 375 g)	General ③	Without	CFX Opus DW	a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Paired	10	1	0	1		1				1	
					b	Cured and fermented meat	Paired	9	0	0	0		0				0	
					c	Cooked meat and delicatessen	Paired	11	0	0	0		0				0	
							Total	30	1	0	1	3	1	6	0	3	1	3
		Specific ⑤	Without		a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Mixed	12	1	2							-1	
					b	Cured and fermented meat	Mixed	12	2	3							-1	
					c	Cooked meat and delicatessen	Mixed	12	2	1							1	
							Total	36	5	6							-1	3
15	Fruits and vegetables (up to 375 g)	General ③	Without	CFX Opus DW	a	Fresh produce, herbs and sprouts	Paired	11	1	0	1		1				1	
					b	Fermented vegetables (olives, fermented soja etc.)	Paired	11	0	0	0		0				0	
					c	Fresh and frozen vegetables or fruit salads or preparation	Paired	9	0	0	0		0				0	
							Total	31	1	0	1	3	1	6			1	3
16	Multicomponent foods and meal components (up to 375 g)	General ③	Without	CFX Opus DW	a	Ready-to-eat with fresh ingredients	Paired	11	0	0	0		0				0	
					b	RTRH food	Paired	13	0	0	0		0				0	
					c	Frozen RTRH foods	Paired	8	0	0	0		0				0	
							Total	32	0	0	0	3	0	6			0	3

[7] *Analysis carried out by Microsept*

Categories		Protocol	FDRS protocol	Thermocycler	Types		Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
17	Eggs and egg products (up to 375 g)	Genera l③	Without	CFX Opus DW	a	Unprocessed eggs	Paired	9	0	0	0		0				0	
					b	Heat processed eggs with and without additives	Paired	11	0	0	0		0				0	
					c	Egg powder	Paired	10	0	0	0		0				0	
							Total	30	0	0	0	3	0	6			0	3
		Specific ⑤	Without		a	Unprocessed eggs	Unpaired	9	0	0					0	3	0	
					b	Heat processed eggs with and without additives	Mixed	11	0	0							0	
					c	Egg powder	Unpaired	10	1	0					1	3	1	
							Total	30	1	0					1	3	1	3
General protocol ①, with CFX OPUS DW for cat 2								223	5	0	5	6	5	18				
General protocol ①, with FDRS and CFX OPUS DW for cat 2								223	5	0	5	6	5	18				
General protocol ②, with CFX OPUS DW for cat 2								231	11	8							3	7
General protocol ②, with FDRS and CFX OPUS DW for cat 2								231	12	8							4	7
General protocol ①, with CFX DUET for cat 2								223	5	0	5	6	5	18				
General protocol ①, with FDRS and CFX DUET for cat 2								223	5	0	5	6	5	18				
General protocol ②, with CFX DUET for cat 2								231	11	8							3	7
General protocol ②, with FDRS and CFX DUET for cat 2								231	12	8							4	7
General protocol ③								153	3	0	3	5	3	14				
Specific protocols ①, ②, ④, ⑤ + specific ③ Short incubation time (for cat 10)								199	28	23							5	6
Specific protocols ①, ②, ④, ⑤ + specific ③ Long incubation time (for cat 10)								199	28	23							5	6

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category, protocol and for all the combined categories (calculated values ≤ AL).

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

The following changes were observed (See Table 12).

During the initial study, a total of five samples obtained different results before and after storage, including three samples from Milk and Dairy category. For two of those samples, different results were obtained between the CFX Opus and Duet systems.
In Category 13, one result change was also observed when comparing the initial analysis with the analysis performed after cold storage of the broth.
Two modifications were noted during the last extension. Sample 139395 (garlic sausage, 27.8% fat) was classified as NAFN(alt) instead of PD, as observed before storage. Sample 140172 (beetroot sprouts) changed from NDFN(alt) to PA.

The analyses of discordant results become (See Table 13).

Table 12 - Enrichment broth storage

Sample N°	Product	Alternative method: EZ-Check *Salmonella – all protocols*										Category	Type
		Protocol P = paired with BPW broth; U: unpaired = BPW for the alternative	Agreement before storage				Agreement after storage						
			CFX Opus	CFX Duet	with FDRS protocol		CFX Opus	CFX Duet	with FDRS protocol				
					CFX Opus	CFX Duet			CFX Opus	CFX Duet			
3232	Chicken fillet	P	PA	/	/	/	$ND_{FN(alt)}$	/	/	/		1	c
2808	Raw cow milk	P	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$		2	a
3164	Pasteurized semi-skimmed milk	P	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	PA	PA	PA		2	b
3563	Pasteurized milk butter 80%	U	PA	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	PA	PA	PA	$ND_{FN(alt)}$		2	b
113755	Shelled hard boiled eggs	P	$ND_{FN(alt)}$	/	/	/	PA	/	/	/		5	b
3429601	Organic cocoa nibs 1 57% fat	U	$ND_{FN(alt)}$	/	/	/	PA	/	/	/		13	a
139395	Garlic sausage 27.8 % fat	U	PD	/	/	/	$NA_{FN(alt)}$	/	/	/		14	c
140172	Beetroot sprouts	P	$ND_{FN(alt)}$	/	/	/	PA	/	/	/		15	a

Table 13 - Analysis of discordant results after storage 72 h at 5 ± 3°C (CFX Opus Deepwell, CFX Duet and CFX96)

Categories		Protocol	FDRS protocol	Thermocycler		Types	Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
1	Meat and poultry product	General protocol ①	Without	CFX Opus DW	a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0				0	
					b	Processed meat (RTE, RTRH) and delicatessen	Paired	10	0	0	0		0				0	
					c	Poultry products (fresh and process) including chicken neck skin	Paired	11	1	0	1		1				1	
							Total	30	1	0	1	3	1	6			1	3
		General protocol ②			a	Fresh meat (raw, frozen and seasoned)	Paired	9	0	0	0		0				0	
					b	Processed meat (RTE, RTRH) and delicatessen	Mixed	10	0	0							0	
					c	Poultry products (fresh and process) including chicken neck skin	Mixed	11	1	0							1	
							Total	30	1	0	0	3	0	6			1	3
2	Milk and dairy product	General protocol ①	With	CFX Opus DW	a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0				0	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	1	0	1	3	1	6			1	3
		General protocol ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	0	0							0	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	2	2							0	3
		General protocol ①	Without	CFX Opus DW	a	Raw milk-based products	Paired	10	0	0	0		0				0	
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0				0	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
		General protocol ②			a	Raw milk-based products	Mixed	12	0	2							-2	
					b	Pasteurized milk and dairy products	Mixed	9	0	0							0	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	1	2							-1	3
		General protocol ①	With	CFX Duet	a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0				0	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	1	0	1	3	1	6			1	3
		General protocol ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	1	0							1	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	3	2							1	3
		General protocol ①	Without	CFX Duet	a	Raw milk-based products	Paired	10	1	0	1		1				1	
					b	Pasteurized milk and dairy products	Paired	9	0	0	0		0				0	
					c	Milks powders and dehydrated dairy products	Paired	12	0	0	0		0				0	
							Total	31	1	0	1	3	1	6			1	3
		General protocol ②			a	Raw milk-based products	Mixed	12	1	2							-1	
					b	Pasteurized milk and dairy products	Mixed	9	0	0							0	
					c	Milk powders and dehydrated dairy products	Mixed	12	1	0							1	
							Total	33	2	2							0	3
3	Multicomponent foods and meal components	General protocol ① & ②	Without	CFX Opus DW	a	Ready-to-eat	Paired	10	0	0	0		0				0	
					b	Composite processed food (cooked)	Paired	10	1	0	1		1				1	
					c	Dessert and pastries (including chocolate dessert)	Paired	10	0	0	0		0				0	
							Total	30	1	0	1	3	1	6			1	3
4	Fishery products and vegetables	General protocol ① & ②	Without	CFX Opus DW	a	Raw fish and seafood	Paired	10	0	0	0		0				0	
					b	Leafy green, sprouts and vegetable under controlled atmosphere	Paired	15	1	0	1		1				1	
					c	Raw and processed vegetable and fruits	Paired	13	0	0	0		0				0	
							Total	38	1	0	1	3	1	6			1	3

Categories		Protocol	FDRS protocol	Thermocycler	Types		Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
5	Eggs and egg products	General protocol ①	Without	CFX Opus DW	a	Unprocessed eggs	Paired	11	0	0	0		0				0	
					b	Heat processed eggs with and without additives	Paired	10	0	0	0		0				0	
					c	Egg powder	Paired	11	0	0	0		0				0	
							Total	32	0	0	0	3	0	6			0	3
		General protocol ②			a	Unprocessed eggs	Paired	11	0	0	0		0				0	
					b	Heat processed eggs with and without additives	Mixed	10	0	0							0	
					c	Egg powder	Mixed	13	2	2							0	
							Total	34	2	2	0	3	0	6			0	3
6	Pet food and animal feed	General protocol ①	Without	CFX Opus DW	a	Pet food	Paired	12	0	0	0		0				0	
					b	Animal feed	Paired	8	0	0	0		0				0	
					c	Raw material	Paired	11	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
		General protocol ②			a	Pet food	Paired	12	0	0	0		0				0	
					b	Animal feed	Paired	8	0	0	0		0				0	
					c	Raw material	Mixed	14	3	3							0	
							Total	34	3	3	0	3	0	6			0	3
7	Production environmental sample	General protocol ①	Without	CFX Opus DW	a	Surfaces	Paired	10	0	0	0		0				0	
					b	Process water	Paired	10	0	0	0		0				0	
					c	Dust and residues	Paired	11	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
		General protocol ②			a	Surfaces	Paired	10	0	0	0		0				0	
					b	Process water	Paired	10	0	0	0		0				0	
					c	Dust and residues	Mixed	12	0	1							-1	
							Total	32	0	1	0	3	0	6				
8	Cocoa and chocolate products [8] (up to 375g)	Specific ①	Without	CFX96 DW	a	Raw materials	Unpaired	12	2	1					1		1	
					b	Cocoa powder	Unpaired	10	2	1					1		1	
					c	Finished products	Unpaired	16	4	4					0		0	
							Total	38	8	6					2	3	2	3
9	Infant formula and infant cereals with or without probiotics and related ingredient (up to 375g)	Specific ②	Without	CFX Duet	a	Infant formula with and without probiotics	Unpaired	11	0	1					-1		-1	
					b	Infant cereals with or without probiotics	Unpaired	9	1	0					1		1	
					c	Related ingredients	Unpaired	12	2	0					2		2	
							Total	32	3	1					2	3	2	3
10	Raw meat and poultry product (up to 375g)	Specific ③ 8h (10a)	Without	CFX Opus DW	a	Raw meat and poultry	Unpaired	12	3	4					-1		-1	
					b	Frozen meat and poultry (uncooked)	Unpaired	9	3	4					-1		-1	
					c	Seasoned raw meat and poultry	Unpaired	12	4	2					2		2	
							Total	33	10	10					0	3	0	3
		Specific ③ 26h (10b)			a	Raw meat and poultry	Unpaired	12	3	4					-1		-1	
					b	Frozen meat and poultry (uncooked)	Unpaired	9	3	4					-1		-1	
					c	Seasoned raw meat and poultry	Unpaired	12	4	2					2		2	
							Total	33	10	10					0	3	0	3
11	Heat processed dairy products (up to 375g)	General protocol ③	Without	CFX Opus D	a	Liquid products	Paired	8	0	0	0		0				0	
					b	Solid dairy	Paired	10	0	0	0		0				0	
					c	Dairy ingredients	Paired	12	2	0	2		2				2	
							Total	30	2	0	2	3	2	6			2	3
13	Cocoa and chocolate products [8] (up to 375g)	Specific ④	Without	CFX Opus DW	a	Raw materials	Unpaired	10	0	0					0		0	
					b	Cocoa powder	Unpaired	10	0	0					0		0	
					c	Finished products	Unpaired	10	0	0					0		0	
							Total	31	0	0					0	3	0	3
14	Meat and poultry products (up to 375 g)	General protocol ③	Without	CFX Opus DW	a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Paired	10	1	0	1		1				1	
					b	Cured and fermented meat	Paired	9	0	0	0		0				0	
					c	Cooked meat and delicatessen	Paired	11	0	0	0		0				0	
							Total	30	1	0	1	3	1	6			1	3
		Specific ⑤	Without		a	Raw and Frozen meat and poultry meat (including RTE and seasoned meat)	Mixed	11	0	2							-2	
					b	Cured and fermented meat	Mixed	10	0	3							-3	
					c	Cooked meat and delicatessen	Mixed	9	0	0							0	
							Total	30	0	5							-5	3
15	Fruits and vegetables (up to 375 g)	General protocol ③	Without	CFX Opus DW	a	Fresh produces, herbs and sprouts	Paired	11	0	0	0		0				0	
					b	Fermented vegetable (olives, fermented soja etc…)	Paired	11	0	0	0		0				0	
					c	Fresh and frozen vegetable or fruit salads or preparation	Paired	9	0	0	0		0				0	
							Total	31	0	0	0	3	0	6			0	3
16	Multicomponent foods and meal components (up to 375 g)	General protocol ③	Without	CFX Opus DW	a	Ready-to-eat with fresh ingredients	Paired	11	0	0	0		0				0	
					b	RTRH food	Paired	13	0	0	0		0				0	
					c	Frozen RTRH foods	Paired	8	0	0	0		0				0	
							Total	32	0	0	0	3	0	6			0	3

[8] *Analysis carried out by Microsept*

Categories		Protocol	FDRS protocol	Thermocycler		Types	Design	N+	TND	PD	Paired				Unpaired		Mixed	
											TND-PD	AL	TND+PD	AL	TND-PD	AL	TND-PD	AL
17	Eggs and egg products (up to 375 g)	General protocol ③	Without	CFX Opus DW	a	Unprocessed eggs	Paired	9	0	0	0		0				0	
					b	Heat processed eggs with and without additives	Paired	11	0	0	0		0				0	
					c	Egg powder	Paired	10	0	0	0		0				0	
							Total	30	0	0	0	3	0	6			0	3
		Specific ⑤	Without		a	Unprocessed eggs	Paired	9	0	0					0		0	
					b	Heat processed eggs with and without additives	Mixed	11	0	0					0		0	
					c	Egg powder	Unpaired	9	0	0					0		0	
							Total	29	0	0					0	3	0	3
General protocol ① , cat 2 CFX OPUS DW								223	3	0	3	6	3		0		3	
General protocol ①, with FDRS and CFX OPUS DW (cat 2)								223	4	0	4	6	4		0		4	
General protocol ②, CFX OPUS DW (cat 2)								231	9	8	2		2		0		1	6
General protocol ②, with FDRS and CFX OPUS DW (cat 2)								231	10	8	2		2		0		2	6
General protocol ① , cat 2 CFX DUET								223	4	0	4	6	4		0		4	
General protocol ①, with FDRS and CFX DUET (cat 2)								223	4	0	4	6	4		0		4	
General protocol ②, CFX DUET (cat 2)								231	10	8	2		2		0		2	6
General protocol ②, with FDRS and CFX DUET (cat 2)								231	11	8	2		2		0		3	6
General protocol ③								153	3	0	3		3				3	5
Specific protocols ①, ②, ④ + specific ③ Short incubation time (for cat 10)								193	21	22	0		0		-1		-1	6
Specific protocols ①, ②, ④ + specific ③ Long incubation time (for cat 10)								193	21	22	0		0		-1		-1	6

The observed values for (TND - PD) and (TND + PD) meet the acceptability limit for each individual category, protocol and for all combined categories (calculated values ≤ AL).

3.1.8 Confirmation

During the studies, several confirmation protocols were evaluated. A summary of the differences observed between direct streaking onto RAPID'*Salmonella*, RVS subculture and the reference confirmation protocol is given in Table 14.

For the overall study after direct streaking, at least 84.4% of the results were confirmed, regardless of the method used. Following confirmation after subculture, the percentage of confirmed results increased to at least 97.0%.

Table 14 - Differences observed between the confirmation protocols

Categories		Thermocycler	Protocol for alternative method	Confirmed sample	Direct streaking			After RVS subculture		After MKTTn subculture		Confirmations subculture		ISO 6579-1
					RAPID' *Salmonella*	Latex test	Biochemical gallery	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Latex test (If necessary)	Biochemical gallery	
1	Meat and poultry product	CFX Opus DW	General protocol ①	30	27	23	23	29	30	30	30	11/11	30	30
			General protocol ②	30	26	25	25	28	30	29	30	10/10	30	30
2	Milk and dairy product	CFX Opus DW & CFX Duet	General protocol ①	31	26	25	25	26	30	26	29	4/4	30	31
			General protocol ②	32	28	28	28	27	31	28	31	5/5	32	32
3	Multicomponent foods and meal components	CFX Opus DW	General protocol ① & ②	30	25	25	25	30	30	30	30	5/5	30	30
4	Fishery products and vegetables	CFX Opus DW	General protocol ① & ②	38	31	26	26	37	37	37	37	13/13	38	38
5	Eggs and egg products	CFX Opus DW	General protocol ①	32	32	31	31	32	32	32	32	1/1	32	32
			General protocol ②	32	29	29	29	32	32	32	32	4/4	32	32
6	Pet food and animal feed	CFX Opus DW	General protocol ①	31	28	26	26	31	31	31	31	5/5	31	31
			General protocol ②	31	28	25	25	31	31	31	31	6/6	31	31

Categories		Thermocycler	Protocol for alternative method	Confirmed sample	Direct streaking			After RVS subculture		After MKTTn subculture		Confirmations subculture		ISO 6579-1
					RAPID' *Salmonella*	Latex test	Biochemical gallery	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Latex test (If necessary)	Biochemical gallery	
7	**Production environmental sample**	**CFX Opus DW**	General protocol ①	31	31	31	31	31	31	31	31	1/1	31	31
			General protocol ②	32	32	32	32	32	32	32	32	1/1	32	32
8	**Cocoa and chocolate products** [10] (up to 375g)	**CFX96 DW**	Specific ①	30	/	/	/	30	30	/	/	/	30	30
9	**Infant formula and infant cereals with or without probiotics and related ingredient** (up to 375g)	**CFX Duet**	Specific ②	29	29	29	29	26	29	26	29	/	29	29
10	**Raw meat and poultry product** (up to 375g)	**CFX Opus DW**	Specific ③ 8h (10a)	24	10	10	10	25	23	22	21	17/17	17/17	24
		CFX Opus DW	Specific ③ 26h (10b)	23	16	16	16	22	22	22	22	14/14	9/9	23
11	**Heat processed dairy products** (up to 375g)	**CFX Opus DW**	General protocol ③	30	29	29	29	30	30	30	30	1/1	30	30
13	**Cocoa and chocolate products** [9] (up to 375g)	**CFX96 DW**	Specific ④	30	/	/	/	30	30	/	/	/	30	30

[9] *Analysis carried out by Microsept*

Categories		Thermocycler	Protocol for alternative method	Confirmed sample	Direct streaking			After RVS subculture		After MKTTn subculture		Confirmations subculture		ISO 6579-1
					RAPID' *Salmonella*	Latex test	Biochemical gallery	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Latex test (If necessary)	Biochemical gallery	
14	Meat and poultry products (up to 375 g)	CFX Opus DW	General protocol ③	30	25	25	/	29	30	30	30	5/5	30	30
			Specific ⑤	32	25	25	/	32	32	32	32	7/7	32	32
15	Fruits and vegetables (up to 375 g)	CFX Opus DW	General protocol ③	31	24	25	/	31	31	30	30	7/7	31	31
16	Multicomponent foods and meal components (up to 375 g)	CFX Opus DW	General protocol ③	32	30	30	/	32	32	30	29	2/2	32	32
17	Eggs and egg products (up to 375 g)	CFX Opus DW	General protocol ③	30	29	29	/	30	30	30	30	/	30	30
			Specific ⑤	29	29	29	/	29	29	29	29	/	29	29
Total samples				**730**	**670**	**670**	**486**	**730**	**730**	**670**	**670**	**119**	**723**	**730**
Total positive samples				**730**	**589**	**573**	**410**	**712**	**725**	**650**	**658**	**119**	**682**	**730**
% confirmed results				**100.0%**	**87.9%**	**85.5%**	**84.4%**	**97.5%**	**99.3%**	**97.0%**	**98.2%**	**100.0%**	**94.3%**	**100.0%**

During the initial study, it was impossible to confirm the presence of *Salmonella* spp. in the enrichment broth after incubation time for 6 samples ($PD_{FP(alt)}$) with the General protocol ① For the General protocol ② , a total of 5 samples were concerned ($PD_{FP(alt)}$ = 3 and $PA_{FP(alt)}$ = 2).

During the different extensions, it was impossible to confirm the presence of *Salmonella* spp. in the enrichment broth after incubation time for 18 samples (17 $PD_{FP(alt)}$ 1 $PA_{FP(alt)}$). Each time, late positive results were obtained. Repetition of the PCR were performed and yielded in most cases to similar results.

The application of FDRS was evaluated on samples from the category 5 and 17 (eggs and egg products). For 12 of the 14 samples, the results were found negative after application of the treatment suggesting that the samples naturally contain *Salmonella* spp DNA.

The samples concerned, as well as the PCR results observed are given in Table 15.
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Table 15 – Positive PCR results not confirmed by cultural methods

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* - General protocol ①									
							18h at 34-38°C								
							PCR result			Confirmation			Agreement		
							CFX Opus (Deepwell)								
								IPC							
		Strain	Inoculation sample: Mean	Protocol BPW with ISO 6887 specific rules (if required)	**Final result**	Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	Cq	**Result**	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	**CFX Opus**	Category	Type
115087	**Egg white powder**	*S.* Mbandaka 81	1.4	BPW 1/40 (before powder)	**-**	P(ISO)	41.01/40.31/ 38.33/ N/A**(F)	32.25/33/32.39/ 32.99**(F)	+/+/+/-(F)	st	st	-	**$PD_{FP(alt)}$**	5	c
115088	**Egg white powder**	*S.* Mbandaka 81	1.4	BPW 1/40 (before powder)	**-**	P(ISO)	38.09/38.63/ 37.42/ N/A**(F)	32.66/33.01/32.69/ 32.84**(F)	+/+/+/-(F)	st	st	-	**$PD_{FP(alt)}$**	5	c
118108	Whole egg powder	/		BPW (before powder)	**-**	P(ISO)	39.39/N/A(F) /N/A/N/A	32.77/32.99(F)/ 32.77/33.04	+/-(F)/-/-	st	st	-	**$PD_{FP(alt)}$**	5	c
115488	**Kibble for kitten (chicken, duck, turkey)**	*S.* Worthington F283	0.8	BPW	**-**	P(ISO)	40.61/N/A/ 39.22	33.09/32.26/32.44	+/-/+	st	st	-	**$PD_{FP(alt)}$**	6	a
115889	**Egg-laying compound feed powder**	*S.* Idikan Ad2567	1.0	BPW (before powder)	**-**	P(ISO)	N/A/33.34*/ N/A*/N/A*	N/A/32.65*/33.2*/ 33.45*	i/+*/-*/-*	-B	-A	-	**$PD_{FP(alt)}$**	6	c
4068	**Vacuum dust (dairy industry)**	*S.* Cerro Ad2707	2	BPW (before powder)	**-**	P(ISO)	40.42/34.65/ 32.07	31.92/32.32/31.61	+/+/+	- (1)	st	-	**$PD_{FP(alt)}$**	7	c

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* - General protocol ②									
							18h at 34-38°C								
							PCR result			Confirmation			Agreement		
							CFX Opus (Deepwell)								
								IPC							
		Strain	Inoculation sample: Mean	Protocol BPW with ISO 6887 specific rules (if required)	**Final result**	Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	Cq	**Result**	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	**CFX Opus**	Category	Type
115085	**Whole egg powder**	*S.* Mbandaka 81	1.4	BPW (before powder)	**+**	U	38.4/36.91/ 37.14/ N/A(F)	32.75/33.24/32.5/ 33.02(F)	+/+/+/-(F)	st	st	-	**$PA_{FP(alt)}$**	5	c
118108	Whole egg powder	/		BPW (before powder)	**-**	U	38.66/ 41.35(F)/ 37.97/39.1	32.5/ 33.01(F)/ 32.74/33.12	+/ +(F)/ +/+	st	st	-	**$PD_{FP(alt)}$**	5	c
118109	Whole egg powder	/		BPW (before powder)	**-**	U	39.63/N/A(F) /40.91/42.71	32.86/32.65(F)/ 33.05/33.15	+/-(F)/ +/ +	-A	-A	-	**$PD_{FP(alt)}$**	5	c
115886	**Petfood flour**	*S.* Idikan Ad2567	1.0	BPW (before powder)	**+**	U	41.02/40.4/ N/A	32.92/32.5/34.75	+/+/-	st	st	-	**$PA_{FP(alt)}$**	6	c

Sample N°	Product	Artificial contamination		Reference method: ISO 6579-1 ♦		Alternative method: EZ-Check *Salmonella* - Specific ③							Category	Type
							26h at 41.5 ± 1°C							
							PCR result			Confirmation				
		Strain	Inoculation level Mean	Protocol ISO 6887	Final results	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	Agreement	
136326	Turkey thighs	*S.* Derby Ad1339	0.4	BPW	-	U	39.62/40.53/40.03	33.17/33.14/33.36	+t/+t/+t	-	-	-	$PD_{FP(alt)}$	10a	a
131028	Frozen ground beef	*S.* Dublin Ad530	1.4	BPW	-	U	42.58/38.95/40.27	33.9/32.44/32.68	+t/+t/+t	-	-	-	$PD_{FP(alt)}$	10b	b
131029	Frozen beef meatballs	*S.* Dublin Ad530	1.4	BPW	-	U	36.09/N/A/40.53	33.11/N/A/N/A	+/i/+	-x5	-x5	-	$PD_{FP(alt)}$	10a	b
131029	Frozen beef meatballs	*S.* Dublin Ad530	1.4	BPW	-	U	34.05/34.58/34.02	33.35/32.95/33.23	+/+/+	-x5	-x5	-	$PD_{FP(alt)}$	10b	b
131030	Frozen roast beef	*S.* Dublin Ad530	1.4	BPW	-	U	35.4/35.08/34.72	33.26/33.37/32.96	+/+/+	-	-	-	$PD_{FP(alt)}$	10b	b
135145	Frozen turkey cutlets	*S.* Minnesota CIP105628	0.2	BPW	-	U	34.66/39.88/.39.17	32.25/33.41/33.71	+/+/+	-x5	-x5	-	$PD_{FP(alt)}$	10b	b
131034	Frozen chicken thigh	*S.* Derby Ad1337	0.8	BWP	+	U	38.46/35.68/36.37	32.58/33.12/32.94	+/+/+	/	/	-	$PA_{FP(alt)}$	10b	b

Year of analysis	Sample N°	Product	Artificial contaminations		Protocol ISO 6887	ISO 6579-1♦ method	EZ-Check *Salmonella* method - General protocol ③									Category	Type
							18h at 37°C ± 1°C										
							PCR result			Confirmation			Final result	Agreement			
							CFX Opus DW										
			Strain	Inoculation level CFU/test portion Mean			Protocol (P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**139753**	**Duck fat 100 % fat**	*S.* Braenderup 915	4.8	BPW + tween 80 (10g/L)	-	**P(ISO)**	35.48/ 35.26/3 6.55	33.2/ 33.41/ 33.11	+/+/+	-	-	-	-	**$PD_{FP(alt)}$**	14	a
2026	**139343**	**Frozen orchard fruit cocktail**	*S.* Havana Ad2728	3.0	BPW 2X	-	**P(BPW)**	40.32/ N/A/ N/A	33.39/ 33.09/ 32.88	+/-/-	-	-	-	-	**$PD_{FP(alt)}$**	15	c
2026	142062	Egg yolk powder	/	/	BPW	-	**P(ISO)**	42.49/ N/A**	36.72/ 40.28	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142063	Whole egg powder	/	/	BPW	-	**P(ISO)**	39.62/ N/A**	33.56/ 33.1	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142066	Whole egg powder	/	/	BPW	-	**P(ISO)**	44.99/ N/A**	33.07/ 32.92	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142067	Egg white powder	/	/	BPW	-	**P(ISO)**	36.74/ 39.29**	32.89/ 32.76	+/+(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142068	Egg white powder	/	/	BPW	-	**P(ISO)**	37.84/ N/A**	32.55/ 32.53	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c

Year of analysis	Sample N°	Product	Artificial contaminations		Protocol ISO 6887	ISO 6579-1♦ method	EZ-Check *Salmonella* method - Specific ⑤									Category	Type
							18h at 37°C ± 1°C										
							PCR result			Confirmation			Final result	Agreement			
							CFX Opus DW										
			Strain	Inoculation level CFU/test portion Mean			Protocol (P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	*Salmonella* (Cq)	IPC Cq	Result	Direct streaking	Streaking after subculture in RVS	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**139394**	**Pork rillettes 23 % fat**	*S.* Schwarzengrund Ad2859	0.4	BPW + tween 80 (10g/L)	-	**U**	38.45/ N/A/ N/A	32.56/ 33.04/ 33.04	+/-/-/- /+/+/+	-	-	-	-	**$PD_{FP(alt)}$**	14	c
2026	142066	Whole egg powder	/	/	BPW	-	**U**	39.88/ N/A**	32.81/ 32.98	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142067	Egg white powder	/	/	BPW	-	**U**	37.81// N/A**	33/ 32.96	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c
2026	142068	Egg white powder	/	/	BPW	-	**U**	38.03/ N/A**	32.98/ 33.06	+/-(F)	-	-	-	-	**$PD_{FP(alt)}$**	17	c

3.1.9 PCR inhibition

> *Initial validation study*

A total of 1489 PCR results were performed during the sensitivity study with the different protocol and conditions (thermocyclers, with and without FDRS treatment, before and after storage). Inhibited results were obtained for 30 samples (2.0%). Most of the inhibitions were observed with the meat and poultry category and the Pet food and animal feed. The retest of the sample after 1/10 dilution allows to recover a result and had no impact on the final outcome except for two samples that were found false negative after dilution (3232: chicken filet; 3563: pasteurized milk butter).

Additionally, during the RLOD, inhibitions were observed during the analysis performed on poultry and raw milk. The dilution of the samples allows to recover a result. For both categories, without the application of the FDRS treatment, the results after dilution were consistent with the confirmation. However, after FDRS treatment and application of the 1/10 dilution, some false negative results were found. A new analysis without dilution was performed and allows to recover all the positive results. This suggests that adding a 1/10 dilution to a sample treated with FDRS might impact the limit of detection of the method. It is recommended to retest first the sample without dilution.

> *Extension study for category 8, cocoa and chocolate products in 375 g:*

During the extension study, 20 samples gave an inhibited result out of the 72 samples tested, representing an inhibition percentage of 27.8%, and mainly concerned cocoa powders.

Two inhibition-removal protocols are proposed:

- Additional 1:10 dilution of the enrichment broth before extraction (equivalent to a total 1/100 dilution) or,
- Application of IQPR to the extract.

These two protocols were systematically tested, and, in all cases, they successfully removed the inhibitions. The observed results are consistent with the cultural confirmations performed.

> *Extension for Categories 9, 10 and 11*

During this extension, a total of 342 PCR results were performed during the sensitivity study with the different protocols and conditions (short and long incubation times, before and after storage).

An inhibited results were obtained for 36 results (10.5%), coming from 16 samples. A majority of those inhibitions come from dairy ingredients (categories 9 and 11).
The retest of the samples after 1/10 dilution allows a result in most cases (72.2 %). However, upper dilution (1/50 or 1/100) was required for 10 results, all originated from 7 whey isolate and Lactoferrin samples. For 6 of them, the 1/100 dilution was not capable of removing the inhibition; those samples were therefore considered as negative by PCR for the analysis.

The dilutions applied to remove the inhibition had no impact on the final outcome except for two samples that were found false negative after dilution (**139215**: whey; **140121**: whey protein).

A possible explanation for the inhibition observed in milk-powder or protein-powder matrices is the high protein concentration per sample (In previous studies, protein-rich matrices have already exhibited inhibition during testing).
The second point is the low initial water content. During rehydration, certain physicochemical reactions may occur and interfere with the proper performance of the method, potentially leading to partial or complete inhibition.

- ***Extension study for category 13, cocoa and chocolate products in 375 g:***

During this extension study, 21 samples gave an inhibited result out of the 61 samples tested, representing an inhibition percentage of 34.4%, and mainly concerned with cocoa powders.
One inhibition-removal protocol is proposed: application of IQPR to the extract.

The protocol for inhibitions using the IQPR was applied to all samples, including those that did not give an inhibited result and in most cases, it successfully removed the inhibitions.
For two samples (N° 3429598 and N° 3429600), the initial analysis yielded a positive result; however, the application of the IQ PR reagent gave a negative result.
For sample N° 3429598, retests confirmed this result, while for sample N°3429600, retests yielded a positive result.
The observed results are consistent with the cultural confirmations performed.

- ***Extension study for categories 14 to 17:***

During this extension, a total of 487 PCR results were performed during the sensitivity study with the different protocols and condition. An inhibited results were obtained for 2 samples. The retest of the samples pure after 1/10 dilution allows a result for both samples.

All inhibited samples observed during the sensitivity are described in Table 16.

In addition, the summary of inhibition rates by protocol and category is presented in Table 17.

Table 16 – Inhibited samples obtained during sensitivity testing

Initial validation study performed by ADRIA

Sample N°	Product	Time of analysis	Alternative method: EZ-Check *Salmonella* – General ①						Category	Type
			Protocol (P = paired with BPW broth; P(ISO): paired with ISO 6887; U: unpaired = BPW for the alternative)	18h at 34-38°C (18h +72h)						
				PCR result				Agreement		
				CFX Opus (Deepwell)			Confirmation			
				Salmonella (Cq)	IPC Cq	Result		CFX Opus		
3235	Raw pork meat	**18h+72h**	P	N/A/34.91*	N/A/32.35*	i/+*	+	**PA**	1	a
3236	Raw pork meat	**18h+72h**	P	N/A/N/A*	N/A/32.7*	i/-*	-	**NA**	1	a
3237	Raw pork meat	**72h**	P	N/A/28.12*	N/A/32.87*	i/+*	+	**PA**	1	a
3238	Raw pork meat	**72h**	P	N/A/34.01*	N/A/32.87*	i/+*	+	**PA**	1	a
3514	Raw pork meat	**18h**	P	N/A/32.83*	N/A/32.83*	i/+*	+	**PA**	1	a
3227	Turkey stir-fry	**72h**	P	N/A/N/A*	N/A/33.02*	i/-*	-	**NA**	1	c
3231	Chicken leg	**72h**	P	N/A/33.29*	N/A/32.65*	i/+*	+	**PA**	1	c
3232	Chicken fillet	**72h**	P	N/A/N/A*/N/A*/N/A*	N/A/32.99*/33.19*/33.49*	i/-*/-*/-*	+	**$ND_{FN(alt)}$**	1	c
3512	Chicken leg with skin	**18h**	P	N/A/N/A*	N/A/33.78*	i/-*	-	**NA**	1	c
3513	Chicken	**18h**	P	N/A/34.07*	N/A/32.5*	i/+*	+	**PA**	1	c
2765	**RTE product (ham, cheese)**	**18h**	P(ISO)	N/A/36.19*	N/A/33/64*	i/+*	+	**PA**	3	a
3540	**Frozen chocolate cake**	**18h+72h**	P(ISO)	N/A/37.01*	N/A/32.08*	i/+*	+	**PA**	3	c
3536	**Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)**	**18h**	P(ISO)	N/A/N/A*	N/A/32.17*	i/-*	-	**NA**	4	c
115477	**Ruminant mineral feed**	**18h**	P(ISO)	N/A/N/A*/ N/A**	N/A/N/A*/32.32**	i/i*/-**	-	**NA**	6	b
117921	**Mixture for calves**	**18h**	P(ISO)	N/A/32.01*	N/A/33.78*	i/+*	+	**PA**	6	b
117922	**Mineral feed for cows/goats**	**18h**	P(ISO)	N/A/N/A*	N/A/32.91*	i/-*	-	**NA**	6	b
4296	**Faba bean hulls**	**18h**	P	N/A/N/A*	N/A/32.17*	i/-*	-	**NA**	6	c
4297	**Pea hulls**	**18h**	P	N/A/N/A*	N/A/31.98*	i/-*	-	**NA**	6	c
115889	**Egg-laying compound feed powder**	**18h**	P	N/A/33.34*/ N/A*/N/A*	N/A/32.65*/33.2*/33.45*	i/+*/-*/-*	-	**$PD_{FP(alt)}$**	6	c

Extension study performed by Microsept, category 8 (2025) - Specific ①

N°	Sample	Strain	Inoculation level CFU/sample	Stress	ISO 6579-1	BPW 1:10 at 41.5°C – 18h - Specific ①										
						EZ-Check PCR TEST			RSA LM			Result	Agree-ment	ISO 16140 test: RVS		
					Result	Pure DNA extract	1/10 DNA extract	IQPR	RSA LM	Latex test	ISO conf			RVS RSALM	Identi-fication	Result
2976266	Raw cocoa powder alkalinized 23 % FAT	*Salmonella* Gatineau DHY380	1.8	2.3	P	Inh	-	-	Æ	/	/	A	ND	Æ	/	A
3054703	Organic alkalized chocolate powder 21% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	P	Inh	+ 26,66	+ 27,19	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3054704	Organic alkalized chocolate powder 1 11% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	P	Inh	+ 26,38	+ 27,06	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3054705	Organic alkalized chocolate powder 2 11% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	P	Inh	-	-	Ø	/	/	A	ND	Ø	/	A
3054706	Alkalized chocolate powder 1 21% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	A	Inh	+ 26,29	+ 27,41	+ (BM)	+	*Salmonella* spp.	P	PD	+ (AM)	*Salmonella* spp.	P
3054707	Alkalized chocolate powder 2 21% FAT	*Salmonella* Lexington PAK637	3.0	0.5	P	Inh	+ 26,19	+ 27,11	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3054709	Organic chocolate powder 11,5% FAT	*Salmonella* Lexington PAK637	3.0	0.5	P	Inh	+ 36,90	+ 39,45	+ (AL)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3054710	Organic chocolate powder 1 11% FAT	*Salmonella* Lexington PAK637	3.0	0.5	P	Inh	+ 26,86	+ 27,33	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3054711	Organic chocolate powder 2 11% FAT	*Salmonella* Stanley RBH447	2.0	0.5	P	Inh	+ 24,70	+ 25,5	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	*Salmonella* spp.	P
3276239	Organic alkalized chocolate powder 23% FAT	*Salmonella* Gatineau DHY380	0.8	1.19	P	Inh	-	-	Ø	-	/	A	ND	Ø	/	A

N°	Sample	Strain	Inoculation level CFU/sample	Stress	ISO 6579-1	BPW 1:10 at 41.5°C – 18h - Specific ①										
						EZ-Check PCR TEST			RSA LM			Result	Agree-ment	ISO 16140 test: RVS		
					Result	Pure DNA extract	1/10 DNA extract	IQPR	RSA LM	Latex test	ISO conf			RVS RSALM	Identi-fication	Result
3042684	Organic alkalized chocolate powder 21% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	- (EL)	/	A
3042685	Organic alkalized chocolate powder 1 11% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042686	Organic alkalized chocolate powder 2 11% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042687	Alkalized chocolate powder 1 21% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042688	Alkalized chocolate powder 2 21% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042689	Alkalized chocolate powder 20% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042690	Organic chocolate powder 11,5% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042691	Organic chocolate powder 1 11% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042692	Organic chocolate powder 2 11% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A
3042693	Organic alkalized chocolate powder 23% FAT	/	/	/	A	Inh	-	-	Ø	/	/	A	NA	Ø	/	A

Note: It is important to note that during the RLOD study, these inhibition protocols were applied without affecting the detection limit.

Extension study performed by ADRIA (2026)

Sample N°	Product	Time of analysis	Alternative method: EZ-Check *Salmonella* - Specific ②						Category	Type
			Protocol U = unpaired	18h at 37 ± 1°C (18h +72h)						
				PCR result			Confirmation	Final result		
				Salmonella (Cq)	IPC Cq	Result				
135620	**Milk powder infant formula 26 % FT**	**18h**	U	N/A/20.06*	N/A/35.61*	i/+*	+	+	9	a
135620	**Milk powder infant formula 26 % FT**	**18h**	U	N/A/20.06*	N/A/35.61*	i/+*	+	+	9	a
135621	**Milk powder infant formula 24.9 % FT**	**18h**	U	N/A/40.56*	N/A/33.33*	i/+t*	+	+	9	a
135621	**Milk powder infant formula 24.9 % FT**	**18h**	U	N/A/40.56*	N/A/33.33*	i/+t*	+	+	9	a
135618	**Infan cereal**	**18h**	U	N/A/21.30*	N/A/38.19*	i/+*	+	+	9	b
135619	**Infan cereal**	**18h**	U	N/A/22.05	N/A/35.74*	i/+*	+	+	9	b
139210	**Whey isolate**	**18h**	U	N/A/34.11*	N/A/N/A*	i/+*	+	+	9	c
139211	**Lactoferrin**	**18h**	U	N/A/N/A*/N/A**/N/A***	N/A/N/A*/N/A**/N/A***	i/i*/i**/i***	-	-	9	c
		18h+72h	U	N/A/N/A*/N/A**/N/A***	N/A/N/A*/N/A**/44.31***	i/i/i*/i**-***	-	-	9	c
139213	**Whey protein**	**18h**	U	N/A/26.49*	N/A/N/A*	i/+*	+	+	9	c
		18h+72h	U	N/A/N/A/21.85*	N/A/N/A/N/A*	i/i/+*	+	+	9	c
139215	**Whey**	**18h**	U	N/A/NA/N/A*	N/A/NA/34.64*	i/i/-*	-	-	9	c
		18h+72h	U	N/A/N/A/N/A*	N/A/N/A/35.72*	i/i/-*	-	-	9	c
140111	Whey isolate	**18h**	U	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/33.18**	i/i/i*/-**	-	-	9	c
		18h+72h	U	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/33.93**	i/i/i*/-**	-	-	9	c
140112	Whey isolate	**18h**	U	N/A/N/A/N/A*	N/A/N/A/33.96*	i/i/-*	-	-	9	c
		18h+72h	U	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/32.42**	i/i/i*/-**	-	-	9	c
140113	Whey isolate	**18h**	U	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/34.26**	i/i/i*/-**	-	-	9	c
		18h+72h	U	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/33.04**	i/i/i*/-**	-	-	9	c
140114	Casein hydrolysate	**18h**	U	N/A/N/A/N/A*	N/A/N/A/32.93*	i/i/-*	-	-	9	c
		18h+72h	U	N/A/N/A/N/A*	N/A/N/A/32.79*	i/i/-*	-	-	9	c
140119	**Lactoferrin**	**18h**	U	N/A/N/A/N/A*/N/A**N/A***	N/A/N/A/N/A*/N/A**N/A***	i/i/i*/i**i***	-	-	9	c
		18h+72h	U	N/A/N/A*/N/A**/N/A***	N/A/N/A*/N/A**/N/A***	i/i*/i**/i***	-	-	9	c
140121	**Whey protein**	**18h**	U	N/A/N/A/42.48*	N/A/N/A/N/A*	i/i/+t*	+	+	9	c
		18h+72h	U	N/A/N/A/43.06*	N/A/N/A/N/A*	i/i/+t*	+	+	9	c

Sample N°	Product	Time of analysis	Alternative method: EZ-Check *Salmonella* - Specific ③						Category	Type
			Protocol U = unpaired	8h at 41.5 ± 1°C						
				PCR result			Confirmation	Final result		
				Salmonella (Cq)	IPC Cq	Result				
131349	**Ground beef**	**8h**	U	N/A/31.57/37.00*	N/A/32.12/33.48*	i/+/+*	+	+	10a	a
131350	**Marinated ground beef**	**8h**	U	N/A/29.02/33.99*	N/A/32.33/32.97*	i/+/+*	+	+	10a	c

Sample N°	Product	Time of analysis	Alternative method: EZ-Check *Salmonella* - General③						Category	Type
			Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	18h at 34-38°C (or 18h +72h)						
				PCR result			Confirmation	Final result		
				Salmonella (Cq)	IPC Cq	Result				
131028	**Frozen ground beef**	**18h+72h**	P(BPW)	N/A/N/A/N/A*	N/A/32.54/34.69*	i/-/-*	-	-	10b	b
139210	**Whey isolate**	**18h**	P(ISO)	N/A/24.35/29.32*	N/A/N/A/33.21*	i/+/+*	+	+	11	c
139210	**Whey isolate**	**18h+72h**	P(ISO)	N/A/N/A/30.91*	N/A/N/A/33.2*	i/i/+*	+	+	11	c
139211	**Lactoferrin**	**18h**	P(ISO)	N/A/N/A*/N/A**/N/A***	N/A/N/A*/N/A**/43.93***	i/i*/i**/-***	-	-	11	c
139211	**Lactoferrin**	**18h+72h**	P(ISO)	N/A/N/A/N/A*/ N/A**/N/A***	N/A/N/A/N/A*/N/A**/N/A***	i/i/i*/i**/i***	-	-	11	c
139213	**Whey protein**	**18h**	P(ISO)	N/A/N/A/36.53*	N/A/N/A/32.91*	i/i/+*	+	+	11	c
139213	**Whey protein**	**18h+72h**	P(ISO)	N/A/N/A/36.51*	N/A/N/A/32.46*	i/i/+*	+	+	11	c
139215	**Whey**	**18h**	P(ISO)	N/A/N/A/40.01*	N/A/N/A/32.99*	i/i/+*/+*	+	+	11	c
139215	**Whey**	**18h+72h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/32.68*	i/i/-*	+	-	11	c
140111	Whey isolate	**18h**	P(ISO)	N/A/N/A/N/A*/N/A**	N/A/N/A/N/A*/32.63**	i/i/i*/-**	-	-	11	c
140111	Whey isolate	**18h+72h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/34.01*	i/i/-*	-	-	11	c
140112	Whey isolate	**18h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/37.15*	i/i/-*	-	-	11	c
140112	Whey isolate	**18h+72h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/34.37*	i/i/-*	-	-	11	c
140113	Whey isolate	**18h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/32.89*	i/i/-*	-	-	11	c
140113	Whey isolate	**18h+72h**	P(ISO)	N/A/N/A/N/A*	N/A/N/A/34.08*	i/i/-*	-	-	11	c
140119	**Lactoferrin**	**18h**	P(ISO)	N/A/N/A/N/A*/ N/A**/N/A***	N/A/N/A/N/A*/N/A**/N/A***	i/i/i*/i**/i**	-	-	11	c
140119	**Lactoferrin**	**18h+72h**	P(ISO)	N/A/N/A*/N/A**/N/A***	N/A/N/A*/N/A**/N/A***	i/i*/i**/i***	-	-	11	c

Sample N°	Product	Time of analysis	Alternative method: EZ-Check *Salmonella* - General③						Category	Type
			Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	18h at 34-38°C (or 18h +72h)						
				PCR result			Confirmation	Final result		
				Salmonella (Cq)	IPC Cq	Result				
140121	**Whey protein**	**18h**	P(ISO)	N/A/N/A/N/A*/N/A*/N/A*	N/A/N/A/33.03*/32.39*/32.39*	i/i/-*/-*/-*	+	-	11	c
140121	**Whey protein**	**18h+72h**	P(ISO)	N/A/N/A/N/A*/ 40.11*/N/A*	N/A/N/A/36.19*/32.56*/32.4*	i/i/-*/+*/-*	+	-	11	c
143318	**Fermented vegetables (carrot and chives)**	**18h**	P(BPW)	N/A/ N/A/ N/A*	N/A/ 32.91/ 33.1*	i/-/-*	-	-	15	b
143319	**Pickle mix (onions, cauliflower, gherkins, carrots, bell peppers, corn on the cob)**	**18h**	P(BPW)	N/A/ N/A/ N/A*	N/A/ 32.91/ 32.93*	i/-/-*	-	-	15	b

Extension study performed by Microsept (2026) – Category 13 - Specific ④

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	RM	UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h - Specific ④									
							EZ-Check PCR TEST							ISO 16140 test: RVS		
						Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS RSALM	Identification	Result
a+	3429602	Organic cocoa nibs 2 57%FAT	PXT624 Salmonella Newport	3.6	Spiking 8' à 56°C	**P**	Inh	+40,46	+AL	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**
a+	3429603	Organic cocoa nibs 3 57%FAT	RBH447 Salmonella Stanley	4.6	Spiking 10' à 50°C	**P**	Inh	+39,92	+AL	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**
b-	3429828	Organic cocoa powder 17,8 %FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429831	Organic cocoa powder 17,8 %FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429832	Organic Cocoa powder 1 Alkalinized 11%FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429833	Organic Cocoa powder 2 Alkalinized 11%FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429834	Cocoa powder Alkalinized 11%FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429835	Cocoa powder Alkalinized 21%FAT	/	/	/	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429836	Cocoa powder Alkalinized 22%FAT	/	/	/	**A**	Inh	-	EL-	/	/	**A**	**NA**	Ø	/	**A**
b-	3429604	Organic cocoa powder 13,1 %FAT	ZHL075 Salmonella Salamae	5.0	Spiking 8' à 50°C	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**

Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	RM	UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h - Specific ④									
							EZ-Check PCR TEST							ISO 16140 test: RVS		
						Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS RSALM	Identification	Result
b-	3429608	Organic cocoa powder 17,8 %FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	**A**	Inh	-	-EL	/	/	**A**	**NA**	-EL	/	**A**
b-	3429827	Organic cocoa powder 13,1 %FAT	DHY380 Salmonella Gatineau	3.6	Spiking 8' à 50°C	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b-	3429611	Cocoa powder Alkalinized 11%FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	**A**	Inh	-	Ø	/	/	**A**	**NA**	Ø	/	**A**
b+	3429605	Organic cocoa powder 17,8 %FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	**P**	Inh	+33,60	+AM	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**
b+	3429607	Organic cocoa powder 17,1 %FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	**P**	Inh	+39,17	+AL	+	*Salmonella spp*	**P**	**PA**	+ BH	*Salmonella spp*	**P**
b+	3429610	Organic Cocoa powder 2 Alkalinized 11%FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	**P**	Inh	+22,81	+BH	+	*Salmonella spp*	**P**	**PA**	+ BH	*Salmonella spp*	**P**
b+	3429612	Cocoa powder Alkalinized 21%FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	**P**	Inh	+22,11	+BH	+	*Salmonella spp*	**P**	**PA**	+ BH	*Salmonella spp*	**P**
b+	3429613	Cocoa powder Alkalinized 22%FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	**P**	Inh	+24,51	+BM	+	*Salmonella spp*	**P**	**PA**	+ BH	*Salmonella spp*	**P**
b+	3429830	Organic cocoa powder 17,1 %FAT	DHY380 Salmonella Gatineau	3.6	Spiking 8' à 50°C	**P**	Inh	+40,61	+ AL (9)	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**
b+	3429960	Organic cocoa powder 11,5 %FAT	LKR915 Salmonella Kentucky	5.0	Seeding	**P**	Inh	+39,81	+ AL (1)	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**
b+	3429962	Organic cocoa powder 13,1 %FAT	LKR915 Salmonella Kentucky	5.0	Seeding	**P**	Inh	+30,41	+AM	+	*Salmonella spp*	**P**	**PA**	+ AH	*Salmonella spp*	**P**

Note: It is important to note that during the RLOD study, these inhibition protocols were applied without affecting the detection limit.

Table 17 - Percentage of Inhibition Before and After Storage for the different category and protocols

Categories		Thermocycler	Protocol for alternative method	Percentage of inhibition		Global % of inhibition
				before storage	after storage	
1	Meat and poultry product	CFX Opus DW	General protocol ①	8.3	19.4	12.5
			General protocol ②	8.3	19.4	12.5
2	Milk and dairy product	CFX Opus DW	General protocol ①	0.0	2.8	1.0
			General protocol ②	1.6	2.8	2.0
			General protocol ①	1.6	0.0	1.0
			General protocol ②	3.2	2.8	3.0
		CFX Duet	General protocol ①	1.6	13.9	6.1
			General protocol ②	4.8	13.9	8.1
			General protocol ①	1.6	0.0	1.0
			General protocol ②	1.6	2.8	2.0
3	Multicomponent foods and meal components	CFX Opus DW	General protocol ① & ②	3.3	3.1	3.3
4	Fishery products and vegetables	CFX Opus DW	General protocol ① & ②	1.5	0.0	0.9
5	Eggs and egg products	CFX Opus DW	General protocol ①	0.0	0.0	0.0
			General protocol ②	0.0	0.0	0.0
6	Pet food and animal feed	CFX Opus DW	General protocol ①	5.8	0.0	3.7
			General protocol ②	3.8	0.0	2.5
7	Production environmental sample	CFX Opus DW	General protocol ①	0.0	0.0	0.0
			General protocol ②	0.0	0.0	0.0
8	Cocoa and chocolate products [10] - (up to 375g)	CFX96 DW	Specific ①	27.8	31.6	29.1
9	Infant formula and infant cereals with or without probiotics and related ingredient (up to 375g)	CFX Duet	Specific ②	20.3	25.6	22.3
10	Raw meat and poultry product (up to 375g)	CFX Opus DW	Specific ③ 8h (10a)	5.0	0.0	3.2
		CFX Opus DW	Specific ③ 26h (10b)	0.0	2.6	1.0

[10] *Analysis carried out by Microsept*

Categories		Thermocycler	Protocol for alternative method	Percentage of inhibition		Global % of inhibition
				before storage	after storage	
11	**Heat processed dairy products** (up to 375g)	**CFX Opus DW**	General protocol ③	13.4	21.4	16.5
13	**Cocoa and chocolate products** [11] (up to 375g)	**CFX 96 DW**	Specific ④	34.4	22.6	30.4
14	**Meat and poultry products** (up to 375 g)	**CFX Opus DW**	General protocol ③	0.0	0.0	0.0
			Specific ⑤	0.0	0.0	0.0
15	**Fruits and vegetables** (up to 375 g)	**CFX Opus DW**	General protocol ③	2.6	0.0	1.9
16	**Multicomponent foods and meal components** (up to 375 g)	**CFX Opus DW**	General protocol ③	0.0	0.0	0.0
17	**Eggs and egg products** (up to 375 g)	**CFX Opus DW**	General protocol ③	0.0	0.0	0.0
			Specific ⑤	0.0	0.0	0.0
Total				**4.9**	**6.0%**	**5.3**

[11] *Analysis carried out by Microsept*

3.2 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 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.

3.2.1 Experimental design

18 (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 18). All were tested with and without the use of the FDRS except for ground beef (category 1) and raw cocoa powder (category 8). Therefore, one additional RLOD was added (poultry) in order to evaluate the use of the FDRS on meat and poultry products for Category 1. The CFX Opus was tested for all the categories and the CFX Duet on Pet food and animal feed.

The following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

Table 18 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Strain	Origin	Inoculation and storage condition	Enrichment protocol	FDRS
1	**Meat and poultry products**	Ground beef	*S.* Typhimurium A00C060	Ground beef	Liquid suspension 48-72 h at 3 ± 2°C	18 h BPW 37°C±1°C	Without
		Poultry	*S.* Kentucky 2000S06	Poultry			With and without
2	**Milk and dairy products**	Raw milk	*S.* Ohio Ad1482	Raw cow milk			With and without
3	**Multi-component foods or meal components**	Deli salad	*S.* Enteritidis ATCC BAA-1045	Raw almonds			With and without
4	**Fishery products and vegetables**	Bagged spinach	*S.* Lexington 2003S16	Soy			With and without
5	**Eggs and egg products**	Pasteurized whole liquid eggs	*S.* Havana Ad1728	Liquid eggs products			With and without
6	**Pet food and animal feed**	Dry kibbles for dogs	*S.* Kedougou Ad2419	Dry kibbles for dogs	Seeding protocol Lyophilized strain 2 weeks at room temperature		With and without
7	**Production environmental samples**	Process water	*S.* Livingstone A00E058	Environmental sample	Liquid suspension 48-72 h at 3 ± 2°C		With and without
8	**Cocoa and chocolate products[1] (375 g)**	Raw cocoa powder	*Salmonella enterica* Give	Vanilla powder	Spiking with thermal stress	18 h pre-warmed BPW 41.5°C±1°C	Without
9	**Infant formula and infant cereals with or without probiotics and related ingredient** (up to 375g)	Infant formula with probiotics	*S.* Livingstone Ad2705	Milk powder	Seeding protocol Lyophilized strain 2 weeks at room temperature	18h d1/4 prewarmed BPW + PIF 37 ± 1°C	With and without
10	**Raw meat and poultry products (up to 375 g)**	Ground beef	*S.* Typhimurium A00C060	Ground beef	Liquid suspension 48-72 h at 3 ± 2°C	8 and 26 h d1/4 prewarmed BPW 41.5 ± 1°C	With and without
11	**Heat processed dairy products** (up to 375g)	Pasteurized cheese	*S.* Dublin Ad1336	Raw milk cheese	Spiking after heat-treatment	18h d1/10 prewarmed BPW 37± 1°C	With and without

Category		Matrix	Strain	Origin	Inoculation and storage condition	Enrichment protocol	FDRS
13	**Cocoa and chocolate products** [12] (up to 375g)	Raw cocoa powder	*Salmonella enterica* Kentucky LKR915	Cocoa powder	Seeding with lyophilized strain	22 h d1/10 in prewarmed UHT milk at 37 ± 1°C followed by 1/10 dilution in Peptone Salt.	With and without
14	**Meat and poultry products (up to 375 g)**	Ground beef	*S.* Typhimurium A00C060	Ground beef	Liquid suspension 48-72 h at 5 ± 3°C	18 h d1/10 BPW 37°C±1°C	With and without
15	**Fruits and vegetables (up to 375 g)**	Bagged spinach	*S.* Lexington 2003S16	Soy	Liquid suspension 48-72 h at 5 ± 3°C		With and without
16	**Multicomponent foods and meal components (up to 375 g)**	Deli salad	*S.* Enteritidis ATCC BAA-1045	Raw almonds	Liquid suspension 48-72 h at 5 ± 3°C		With and without
17	**Egg and egg products (up to 375 g)**	Whole liquid eggs	*S.* Havana Ad1728	Pasteurized whole liquid eggs	Liquid suspension HT 10 min at 56°C		With and without

[1] *Analysis carried out by Microsept*

[12] *Analysis carried out by Microsept*

3.2.2 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 in Table 19.

Table 19 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Matrix / strain	AL	RLOD [95% confidence limit]	RLOD [95% confidence limit]
			Without FDRS protocol	With FDRS protocol
1	Ground beef / *S.* Typhimurium A00C060	1.5	1.0 [0.5 ; 2.0]	/
1	Poultry / *S.* Kentucky 2000S06	1.5	1.0 [0.4 ; 2.6]	1.2 [0.5 ; 3.4]
2	Raw milk / *S.* Ohio Ad1482	1.5	1.2 [0.6 ; 2.6]	1.3 [0.6 ; 2.8]
3	Deli salad / *S.* Enteritidis ATCC BAA-1045	1.5	1.2 [0.4 ; 3.1]	1.2 [0.4 ; 3.1]
4	Bagged spinach / *S.* Lexington 2003S16	1.5	1.0 [0.5 ; 2.2]	1.0 [0.5 ; 2.2]
5	Pasteurized whole liquid eggs / *S.* Havana Ad1728	1.5	1.0 [0.5 ; 2.2]	1.0 [0.5 ; 2.2]
6	Dry kibbles for dogs (opus) / *S.* Derby Ad1878	1.5	1.0 [0.4 ; 2.3]	1.0 [0.4 ; 2.3]
6	Dry kibbles for dogs (duet) / *S.* Derby Ad1878	1.5	1.2 [0.4 ; 3.1]	1.0 [0.4 ; 2.3]
7	Process water / *S.* Livingstone A00E058	1.5	1.0 [0.5 ; 2.1]	1.0 [0.5 ; 2.1]
8[13]	Raw cocoa powder / *S. enterica Give* JAW805	2.5	0.9 [0.4 ; 2.0]	/
9	Infant formula with probiotics / *S.* Livingstone Ad2705	2.5	0.7 [0.3 ; 1.6]	0.7 [0.3 ; 1.6]
10	Ground beef (8 hours) / *S.* Typhimurium A00C060	2.5	1.1 [0.5 ; 2.7]	1.1 [0.5 ; 2.7]
10	Ground beef (26 hours) / *S.* Typhimurium A00C060	2.5	1.0 [0.4 ; 2.3]	1.0 [0.4 ; 2.3]
11	Pasteurized cheese / S. Dublin Ad1336 (paired method)	1.5	1.0 [0.5 ; 2.1]	1.0 [0.5 ; 2.1]
13[15]	Raw cocoa powder/S. Kentucky LKR915	2.5	1.0 [0.4 ; 2.3]	1.0 [0.4 ; 2.3]
14	Ground beef /S. Typhimurium A00C060	1.5	1.0 [0.5 ; 2.1]	1.0 [0.5 ; 2.1]
15	Bagged Spinach/S. Lexington 2003S16	1.5	1.0 [0.5 ; 2.2]	1.0 [0.5 ; 2.2]
16	Deli salad/S. Enteritidis ATCC BAA-1045	1.5	1.0 [0.5 ; 2.1]	1.0 [0.5 ; 2.1]
17	Whole liquid eggs/S. Havana Ad1728	1.5	1.1 [0.5 ; 2.7]	1.1 [0.5 ; 2.7]
Combined – all categories and protocols		/	1.0 [0.8 ; 1.2]	1.0 [0.8 ; 1.3]

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 20.

[13] *Analysis carried out by Microsept*

Table 20 - LOD_{50} Results

Category	Matrix / Strain	Level of detection at 50 % (CFU / sample size) [1]			Level of detection at 95 % (CFU / sample size) [14]		
		Reference method	Alternative method		Reference method	Alternative method	
			without FDRS	with FDRS		without FDRS	With FDRS
1	Ground beef /S. Typhimurium A00C060	0.7 [0.4; 1.1]	0.7 [0.4; 1.1]	/	2.8 [1.6; 4.9]	2.8 [1.6; 4.9]	/
1	Poultry / S. Kentucky 2000S06	1.8 [0.9; 3.5]	1.8 [0.9; 3.5]	2.2 [1.1; 4.6]	7.7 [3.9; 15.2]	7.7 [3.9; 15.2]	9.5 [4.6; 9.7]
2	Raw milk / S. Ohio Ad1482	0.6 [0.3; 1.1]	0.8 [0.4; 1.4]	1.0 [0.5; 1.8]	2.6 [1.5; 4.5]	3.4 [1.9; 6.1]	4.3 [2.3; 7.7]
3	Deli salad / S. Enteritidis ATCC BAA-1045	1.6 [0.9; 2.9]	1.9 [1.0; 3.4]	1.9 [1.0; 3.4]	7.1 [4.0; 12.7]	8.0 [4.4; 14.5]	8.0[4.4;14.5]
4	Bagged spinach / S. Lexington 2003S16	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	2.7 [1.5; 4.8]	2.7 [1.5; 4.8]	2.7 [1.5; 4.8]
5	Pasteurized whole liquid eggs / S. Havana Ad1728	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	0.9 [0.5; 1.5]	3.7 [2.1; 6.6]	3.7 [2.1; 6.6]	3.7 [2.1; 6.6]
6	Dry kibbles for dogs (opus) / S. Derby Ad1878	1.2 [0.6; 2.1]	1.2 [0.6; 2.1]	1.2 [0.6; 2.1]	5.0 [2.8; 8.9]	5.0 [2.8; 8.9]	5.0 [2.8; 8.9]
6	Dry kibbles for dogs (duet) / S. Derby Ad1878	1.2 [0.6; 2.1]	1.3 [0.7; 2.3]	1.2 [0.6; 2.1]	5.0 [2.8; 8.9]	5.6 [3.1; 10.1]	5.0 [2.8; 8.9]
7	Process water / S. Livingstone A00E058	0.8 [0.5; 1.4]	0.8 [0.5; 1.4]	0.8 [0.5; 1.4]	3.4 [2.0; 5.9]	3.4 [2.0; 5.9]	3.4 [2.0; 5.9]
8	Raw cocoa powder / S. enterica Give JAW805	0.6 [0.3; 1.0]	0.5 [0.3; 0.9]	/	2.5 [1.4; 4.4]	2.2 [1.3; 3.9]	/
9	Infant formula with probiotics / S. Livingstone Ad2705	0.3 [0.2; 0.6]	0.3 [0.1; 0.4]	0.3 [0.1; 0.4]	1.5 [0.9; 2.6]	1.1 [0.6; 1.9]	1.1 [0.6; 1.9]
10	Ground beef (8 hours)/ S. Typhimurium A00C060	1.3 [0.7; 2.5]	1.4 [0.8; 2.7]	1.4 [0.8; 2.7]	5.7 [3.1; 10.6]	6.2 [3.3; 11.7]	6.2 [3.3; 11.7]
10	Ground beef (26 hours)/ S. Typhimurium A00C060	1.3 [0.7; 2.5]	1.3 [0.7; 2.3]	1.3 [0.7; 2.3]	5.7 [3.1; 10.6]	5.5 [3.0; 10.0]	5.5 [3.0; 10.0]
11	Pasteurized cheese / S. Dublin Ad1336 (paired method)	0.4 [0.2; 0.7]	0.7 [0.4; 1.2]	0.7 [0.4; 1.2]	1.9 [1.1; 3.2]	2.9 [1.6; 5.1]	2.9 [1.6; 5.1]
13	Raw cocoa powder/S. Kentucky LKR915	0.8 [0.5; 1.4]	0.8 [0.5; 1.4]	0.8 [0.5; 1.4]	3.5 [2.0; 6.2]	3.5 [2.0; 6.2]	3.5 [2.0; 6.2]
14	Ground beef / S. Typhimurium A00C060	0.8 [0.4; 1.4]	0.8 [0.4; 1.4]	0.8 [0.4; 1.4]	3.4 [1.9; 5.9]	3.4 [1.9; 5.9]	3.4 [1.9; 5.9]
15	Bagged Spinach/S. Lexington 2003S16	0.9 [0.5; 1.7]	0.9 [0.5; 1.7]	0.9 [0.5; 1.7]	4.0 [2.2; 7.2]	4.0 [2.2; 7.2]	4.0 [2.2; 7.2]
16	Deli salad/S. Enteritidis ATCC BAA-1045	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]	2.8 [1.6; 4.9]	2.8 [1.6; 4.9]	2.8 [1.6; 4.9]
17	Whole liquid eggs/S. Havana Ad1728	0.6 [0.3; 1.2]	0.8 [0.4; 1.6]	0.8 [0.4; 1.6]	2.7 [1.5; 5.1]	3.5 [1.8; 6.8]	3.5 [1.8; 6.8]
Combined – all categories and protocols		**0.8 [0.7; 1.0]**	**0.9 [0.8; 1.0]**	**0.9 [0.8; 1.1]**	**3.6 [3.1; 4.1]**	**3.8 [3.3; 4.3]**	**4.0 [3.5; 4.7]**

[14] 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.

3.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies or 2.5 for unpaired studies, for all matrix/strain pairs tested.
The LOD_{50} varies from 0.3 to 1.8 CFU/test portion for the reference method and from 0.3 to 1.8 CFU/test portion for the alternative method without FDRS and from 0.3 to 2.2 CFU/test portion for the protocol with FDRS.

3.3 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.

3.3.1 Test protocols

> Inclusivity

During the initial validation study, *Salmonella* strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml BPW, incubated for 18 h at 34-38°C, and to apply the protocol of the alternative method (PCR and confirmation).

A second study was performed in 2025: 100 *Salmonella* isolates inoculated between 10 and 100 CFU into 225 mL BPW and grown at 41.5 ± 1°C for 8 h for an AOAC study. This protocol is more challenging than the ones evaluated for the other extension and therefore, it was not required to perform it again.

Both evaluations were carried out by ADRIA.

> Exclusivity

During initial validation study, negative strains cultures were performed in BHI at 37°C. Dilutions were realized in order to inoculate 10^5 cells/ml BPW. The BPW was incubated for 20 to 24 h at 37°C. The alternative method was then performed.

3.3.2 Results

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

Inclusivity

All target strains were found positive by PCR for both protocols evaluated.

Four strains showed difficulties growing on RAPID'*Salmonella* but were found positive on XLD. (*S. enterica indica* DSM14848; *S.* Abortusovi Ad2320; *S.* Gallinarum biovar pullorum Ad300; *S.* Kentucky CIP105623) and one strain was not characteristic on RAPID'*Salmonella* (*S. enterica diarizonae*: white colonies).
Regarding colony confirmation, a total of 24 strains were found negative by Bio-Rad latex test with a majority (16) outside the *Salmonella enterica enterica* subsp (*S. bongori*, *S. enterica arizonae*, *S. enterica diarizonae*, *S. enterica houtanae, S. enterica indica)*. All the negative strains tested by Bio-Rad latex were confirmed by Oxoid latex.

Exclusivity

All non-target strains were found to be negative by PCR.
One strain (*Escherichia hermanii*) gave purple colonies on RAPID'*Salmonella* but was found negative by latex test.

3.4 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	Enrichment broth: after incubation before the lysis step or confirmation, 2 - 8°C for 3 days. PCR and lysis reagent: before use at 2 - 25 °C in the kit until expiration date of the kit		
Time to result	**Steps**	**Reference method**	**Alternative method**
	Negative samples		
	Sampling / enrichment	Day 0	Day 0
	Subculture RVS, MKTTn	Day 1	/
	Lysis and PCR	/	Day 1
	Streaking RVS, MKTTn	Day 2 or Day 3	/
	Reading plates	Day 3-Day 4	/
	Presumptive positive or positive results		
	Direct streaking from primary enrichment broth	/	Day 1
	Subculture RVS, MKTTn	Day 1	Day 1
	Streaking RVS	Day 2 or Day 3	Day 2
	Reading plates	Day 3-Day 4	Day 2 or 3
	Confirmatory tests	Day 4 - Day 6	Day 2 or Day 3
Common step with the reference method	Enrichment		

The negative results are available in 1 day and the positive results in 2 to 3 days for the alternative method.

4 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.

4.1 Study organisation

> *Collaborators number*

Samples were sent to 14 laboratories from seven different countries with a total 15 independent collaborators involved without considering the expert laboratory. Laboratory K has participated with two collaborators (K1 and K2).

Matrix and strain used

Ground beef meat (25 g) was inoculated with *Salmonella* Typhimurium A00C060, isolated from ground beef.

Samples

Samples were prepared and inoculated on Monday 19th May 2025 as described below:

- 24 blind coded samples (25 g) for *Salmonella* spp. detection by:
  - the ISO 6579-1 reference method with colony confirmation using OXOID latex
  - the EZ-Check *Salmonella* alternative method
- 1 sample (labelled “Aerobic mesophilic flora”) for the total viable count microflora enumeration by the ISO 4833-2.
- 1 Water flask labelled “Temperature Control”.
- 1 probe which follows the temperature during shipping and sample storage.

Inoculation

The targeted inoculation levels were the following:

Strain	Level L0	Level L1	Level L2
	CFU/25 g	CFU/25 g	CFU/25 g
Salmonella Typhimurium A00C060	0	0.7	2.8

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 to register the temperature profiles during the transport, the package delivery and storage until analyses.

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

> *Analyses*

The collaborative laboratories and the expert laboratory carried out the analyses on Tuesday 20th May or Wednesday 21st of May 2025 with the alternative and reference methods. **The analysis by the reference method and the alternative method were performed on the same day.**

> *Protocol*

The alternative method protocol carried out by the collaborators was the following:

Matrix	Enrichment step	Lysis step	PCR step
Ground beef (25 g)	- Dilution 1/10 with Buffered Peptone Water Plus (225 mL) - Incubation 18-26 h at 34 - 38°C	EZ-Check Lysis kit without FDRS protocol	EZ-Check Salmonella kit with CFX Maestro IDE software version 4.0. With one of the instruments below: - CFX Opus instruments (standard or DW) - CFX96 Touch Deep Well - CFX Duet

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 0.7 CFU/g for detection analyses and 1 x 10^3 CFU/g for enumeration analyses. Enumeration and detection analyses were performed after 24 h, 48 h and 72 h storage at 5 ± 3°C. *Triplicate* samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 21.

Table 21 - Sample stability

Day	Detection analyses						Enumeration analyses (onto IRIS) CFU/g			Aerobic mesophilic flora – ISO 4833-2 (CFU/g)
	Reference method (ISO 6579-1)			Alternative method (EZ-Check Salmonella)						
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	-	+	+	-	+	+	1.10 x 10^3	1.60 x 10^3	5.00 x 10^2	3.50 x 10^3
Day 1	-	-	-	-	-	-	8.00 x 10^2	1.30 x 10^3	1.30 x 10^3	1.30 x 10^4
Day 2	+	+	+	+	+	+	1.40 x 10^3	1.70 x 10^3	1.50 x 10^3	5.30 x 10^4
Day 3	+	+	+	+	+	+	9.10 x 10^2	1.20 x 10^3	1.10 x 10^3	3.30 x 10^5

No evolution was observed during storage at 5°C ± 3°C for the strain stability. Fractional results were obtained for the detection analyses at the low level on Day 0. The three samples gave negative results on Day 1 and positive results on Day 2 and 3. An increase ointhe aerobic mesophilic flora was observed each day between Day 0 to Day 3 with a range of 3.50 x 10^3 to 3.30 x 10^5 CFU/g.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 22).

Table 22 - 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)
Level 0	2-3-6-11-14-18-20-23 25-26-27-32-34-38-40-45-48	0.0	/	/	/
Level 1	1-5-8-12-13-16-17-21 27-30-33-35-36-41-42-44	0.7	1.86	1.51	2.31
Level 2	4-7-9-10-15-19-22-24 28-29-31-37-39-43-46-47	2.8	7.50	5.99	9.38

4.2.3 Logistic conditions

Temperature conditions are given in Table 23.

Table 23 - Sample temperatures at receipt

Collaborator	Temperature measured by the probe (°C)			Temperature measured by the collaborator	Receipt date and time		Analysis date		
	At receipt	Average	[min; max]	At receipt			Day (after contamination)	Date	Hour
A	5.8	4.14	[2.2; 6]	4.8	20/05/2025	11:15 AM	D+1	20/05/2025	1:30 PM
C	4.3	3.5	[2.4; 7.5]	8.2	20/05/2025	2:45 PM	D+1	20/05/2025	3:15 PM
D	10.8	5.5	[2.9; 10.8]	14.8	21/05/2025	1:56 PM	D+2	21/05/2025	2:30 PM
E	20.5	11.2	[3.2; 21]	20.5	22/05/2025	1:00 PM	D+3	22/05/2025	2:30 PM
F	5.4	4.9	[3.5; 6.5]	5.8	20/05/2025	12:25 PM	D+1	20/05/2025	1:44 PM
G	3.6	4.7	[2.7; 7.6]	4.8	20/05/2025	9:00 AM	D+1	20/05/025	4:00 PM
H	5	7.7	[2.0; 7.2]	5.7	20/05/2025	10:00 AM	D+2	21/05/2025	3:30 PM
I	5.0	3.9	[2.8; 6.4]	4	20/05/2025	10:45 AM	D+1	20/05/2025	3:00 PM
J	5.1	3.8	[2.6; 6.9]	4.1	20/05/2025	10:50 AM	D+2	21/05/2025	11:00 AM
K1	2.5	4.2	[2.3; 8]	4.8	20/05/2025	9:30 AM	D+2	21/05/2025	12:00 PM
K2	1.2	3.1	[1.1; 8]	3.7	20/05/2025	9:30 AM	D+2	21/05/2025	1:30 PM
L	4.3	4.2	[2.9;8. 7.9]	5.4	20/05/2025	12:30 PM	D+1	20/05/2025	1:45 PM
M	5.5	4.3	[3.1; 7.5]	5.6	20/05/2025	11:30 AM	D+1	20/05/2025	3:30 PM
N	4.7	5.2	[2.1; 8]	7.8	20/05/2025	4:00 PM	D+2	21/05/2025	8:15 AM
O	10.3	5.4	[2.0; 10.3]	7.6	21/05/2025	8:35 AM	D+2	21/05/2025	12:00 PM
P (ADRIA)	4.5	4.4	[2.9; 6.9]	6.4	20/05/2025	12:00 PM	D+2	21/05/2025	2:00 PM

No problems were encountered during the transport or receipt of samples for the 12 collaborators. All the samples were delivered on time and in appropriate conditions. All temperatures maintained during shipment and receipt were correct.

Two collaborators (D and O) received the samples on time (Day 2) but temperatures at receipt were above the acceptability limit fixed at 8°C (10.8°C and 10.3°C measured by the probe). The average temperature measured by the probe during transport and storage are equal to 5.5°C for collaborator D and 5.4°C for O. Moreover, the aerobic mesophilic flora of collaborator D has not evolved (4.5x 10^2 CFU/g) compared with those of collaborator O which is equal to 1.30 x 10^6 CFU/g. Both collaborators had no problems during analyses and have obtained fractional results in Level L1 (7 positive samples onto 8), consistent with the results obtained from the other operators. It was decided to keep these collaborators due to the analysis carried out on time, the small increase in the temperature and the low impact of the temperature increased on the recovery of the strain. This decision was accepted during the AFNOR technical committee.

Collaborator E has received the samples with one day late (at Day 3 – the 22nd of May) and the temperature at reception was high (20.5°C). The average temperature measured by the probe during transport and storage are equal to 11.2°C. The probe measured a temperature above 8.0°C during 47h. It was therefore decided not to consider the results of this collaborator.

4.2.4 *Thermocyclers used by collaborators*

Thermocyclers used by the collaborators are given in Table 24.

Table 24 - Thermocyclers tested during the inter-laboratory study.

Collaborators	Thermocycler
A	CFX96 DW
C	CFX Opus DW
D	CFX96 DW
E	CFX96 DW
F	CFX96 DW
G	CFX Opus DW
H	CFX96 DW
I	CFX Opus Standard
J	CFX Opus DW
K1	CFX Opus DW
K2	CFX Opus DW
L	CFX96 DW
M	CFX Opus DW
N	CFX96 DW
O	CFX96 DW
P (ADRIA)	CFX Opus DW and CFX Duet

4.3 Results analysis

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

4.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 25.

Table 25 – Results obtained by the expert Lab.

Level	Positive samples	
	Reference method	Alternative method
L0	0/8	0/8
L1	8/8	8/8
L2	8/8	8/8

No fractional result was obtained probably due to the obtained inoculation level at Level L1 which was higher than expected (1.86 CFU/25g instead of 0.7 CFU/25g). Fractional results were obtained for 8 collaborators onto 11 interpreted sets of data (minimum 1 negative among the 8 samples tested at level 1).

4.3.2 Results observed by the collaborative laboratories

> *Aerobic mesophilic flora enumeration*

The aerobic mesophilic flora was performed according to ISO 4833-2.
Depending on the Lab results, the enumeration levels varied from 4.5×10^2 CFU/g to 1.3×10^6 CFU/g for collaborators who received the samples on Day 1 or Day 2. As already mentioned, the collaborator E, who received the samples at Day 3, obtained a high aerobic mesophilic flora enumeration (7.8×10^8 CFU/g). See Table 26.

Table 26 - Mesophilic flora enumeration

Collaborators	Mesophilic flora enumeration (CFU/g)
A	3.0E+03
C	3.4E+03
D	4.5E+02
E	7.8E+08
F	1.1E+03
G	1.6E+04
H	2.2E+05
I	2.8E+04
J	6.4E+03
K1	4.80E+05
K2	8.40E+05
L	6.70E+04
M	7.50E+04
N	5.70E+05
O	1.30E+06
P (ADRIA)	2.10E+05

> *Salmonella spp. detection*

15 collaborators participated in the study without considering the expert laboratory. The results obtained are provided in Table 27 (reference method) and Table 28 (alternative method).

Table 27 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	L1	L2
A	4	8	8
C	2	7	8
D	0	7	8
E	0	7	8
F	0	8	8
G	0	7	8
H	0	6	8
I	0	5	8
J	5	7	8
K1	1	5	8
K2	0	7	7
L	0	8	8
M	0	7	8
N	0	8	8
O	0	7	8
P (ADRIA)	0	8	8
TOTAL	$P_0 = 12$	$P_1 = 112$	$P_2 = 127$

Table 28 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Colla-borators	Contamination level								
	L0			L1			L2		
	PCR result	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*	*PCR result*	*Confirmation result*	*Final result*
A	5	4	3	8	8	8	8	8	8
C	2	0	0	7	7	7	8	8	8
D	0	0	0	7	7	7	8	8	8
E	1	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	7	7	7	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	5	5	8	8	8
J	2	3	2	6	6	6	8	8	8
K1	0	1	1	5	5	5	8	8	8
K2	1	0	0	7	7	7	7	7	7
L	0	0	0	8	8	8	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
P (ADRIA)	0	0	0	8	8	8	8	8	8
Total	$P_0 = 10$	$C_0 = 8$	$CP_0 = 6$	$P_1 = 111$	$C_1 = 111$	$CP_1 = 111$	$P_2 = 127$	$C_2 = 127$	$CP_2 = 127$

Three collaborators (A, C and J) obtained more than one positive sample at level L0 with the reference method (4, 2 and 5 positive samples respectively onto 8 no contaminated samples). For the alternative method, these collaborators obtained also positive results at level L0:

- Collaborator A: 3 positive PCR results with positive confirmations (n°11, 14 and 20), 2 positive PCR results with negative confirmations (n°18 and n°23), 1 negative PCR result with positive confirmations (n°2).
- Collaborator C: 2 positive PCR results with negative confirmations (n°18 and n°20).
- Collaborator J: 2 positive PCR results with positive confirmations (n°6 and 11), 1 negative PCR result with positive confirmations (n°18).

These results were probably due to cross-contaminations during analyses as no contamination of the food matrix has been observed by the expert laboratory nor the other participants. 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; it was therefore decided to not consider the results from collaborators A, C and J.

Collaborators E, K1 and K2 also obtained positive results at level L0:

- Collaborators E and K2: 1 positive PCR result with negative confirmations (n°11 and n° 38) was obtained with late Cq value (Cq = 40.66 for E and 36.61 for K2). PCR replicates were requested, both collaborators obtained negative results.
- Collaborator K1: for one sample (n°18), positive confirmations were obtained for reference and alternative methods. A new subculture and a new streaking allow to obtain negative results. It was probably due to a cross contamination during the first tests.

As mentioned in paragraph 4.3.2, collaborator E was not retained for interpretation due to the high temperature during late transport. Collaborators K1 and K2 were kept for interpretation as permitted in AFNOR technical rules.

In the eleven datasets kept for interpretation, two collaborators incubated the samples for more than 20h, the maximum incubation time for reference method: 23h for collaborator L and 24h for collaborator N. Both collaborators obtained 8 positive samples onto 8 contaminated samples at Level L1 and L2 for both methods (reference and alternative), showing that this increase incubation time had no impact on the recovery of the reference method. As these incubation times are in the incubation time range of the alternative method (18-26h), it was proposed to keep these collaborators for interpretation. This decision was accepted during the AFNOR technical committee.

The interpretation was carried out with 11 datasets without the results of the expert laboratory.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 11 collaborators kept for interpretation are presented in Table 29 (reference method) and Table 30 (alternative method).

Table 29 - Positive results by the reference method
(Without collaborators A, C, E and J)

Collaborators	Contamination level		
	L0	L1	L2
D	0	7	8
F	0	8	8
G	0	7	8
H	0	6	8
I	0	5	8
K1	1	5	8
K2	0	7	7
L	0	8	8
M	0	7	8
N	0	8	8
O	0	7	8
TOTAL	$P_0 = 1$	$P_1 = 75$	$P_2 = 87$

Table 30 - Positive results (before and after confirmation) by the alternative method (Without collaborators A, C, E and J)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR results	*Confirmation*	*Final result after confirmation*	*PCR results*	*Confirmation*	*Final result after confirmation*	*PCR results*	*Confirmation*	*Final result after confirmation*
D	0	0	0	7	7	7	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	7	7	7	8	8	8
H	0	0	0	6	6	6	8	8	8
I	0	0	0	5	5	5	8	8	8
K1	0	1	0	5	5	5	8	8	8
K2	1	0	0	7	7	7	7	7	7
L	0	0	0	8	8	8	8	8	8
M	0	0	0	7	7	7	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	7	7	7	8	8	8
TOTAL	$P_0 = 1$	$C_0 = 1$	$CP_0 = 0$	$P_1 = 75$	$C_1 = 75$	$CP_1 = 75$	$P_2 = 87$	$C_2 = 87$	$CP_2 = 87$

4.4 Calculation and interpretation

4.4.1 Calculation of the specificity percentage (SP)

The Specificity percentage (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are presented in Table 31.

Table 31 - Specificity percentage

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 *before confirmation*	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N\_}\right)\right) x\ 100\ \% =$	100.0 %
Specificity for the alternative method *after confirmation*	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N\_}\right)\right) x\ 100\ \% =$	98.9 %

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

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

85.2% (L1) and 98.9% (L2) of positive samples were obtained. Only the inoculation level L1 was retained for calculation. The percentage of positive samples (85.2%) is higher than expected but probably due to the obtained inoculation at Level L1 which was higher than expected (1.86 CFU/25g instead of 0.7 CFU/25g).

Despite the absence of fractional recovery, the distribution of results across collaborators indicates that the alternative method was still appropriately challenged: 2 collaborators obtained 5 positives, 1 obtained 6, and 5 obtained 7 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, obtained with reference and alternative methods for Level 1 is provided in Table 32.

Table 32 - Summary of results for all collaborators obtained with reference and alternative methods for Level 1

Level	Response	Reference method positive (R+)	Reference method negative (R-)
L1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 75**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Total Negative deviation (A-/R+) **TND = 0 (0 $ND_{FN(alt)}$)**	Total Negative agreement (A-/R-) **TNA = 13 (0 $NA_{FN(alt)}$)**

Based on the data summarized in Table 32, the values of sensitivity of the alternative and reference methods, as well as the relative trueness, false positive ratio and false negative ratio for the alternative method (taking account the confirmations) are presented in Table 33.

Table 33 - Sensitivity, relative trueness, false positive and false negative ratio percentages

		Level L1
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \; x \; 100\ \%$	100.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \; x \; 100\ \%$	100.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	100.0 %
False positive ratio for the alternative method (paired evaluation)	$FPR = \frac{PD_{FP(alt)}}{TNA} \; x \; 100\ \%$	0.0 %
False negative ratio for the alternative method (paired evaluation)	$FNR = \frac{ND_{FN(alt)}}{PA + TND + PD}$	0.0 %

4.4.3 Interpretation of trueness data

No negative deviation and no positive deviation were observed for Level L1.

For a **paired study design**, the difference between (TND – PD) and the addition (TND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (TND – PD) and (TND + PD) shall not be higher than the AL.

For 11 collaborators, the limits are the following:

	Calculated values	AL	Conclusion
	L1		L1
TND - PD	0	4	Pass
TND + PD	0	4	Pass

The ISO 16140-2 (2016) & ISO 16140-2/A1(2024) requirements are fulfilled as (TND - PD) and (TND + PD) meet the AL for Level L1.

4.4.4 *Evaluation of the LOD_{50} and RLOD between laboratories*

The LOD $_{50\%}$ was calculated using the EN 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 given in Table 34.

Table 34 - LOD $_{50\%}$ and RLOD

Method	LOD 50%	RLOD
Reference	0.715 [0.526;0.972]	1.057
Alternative	0.756 [0.569;1.006]	

The LOD_{50} results are consistent with the one obtained during the RLOD study on ground beef.

5 CONCLUSION

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 17 categories were tested: All human food products (up to 25g and up to 375 g), pet food and animal feed, production environmental samples. Different protocols were evaluated: 3 generals (all human food) and 5 specifics.
- ☒ The calculated values for TND – PD and/or TND + PD meet the acceptability limits (AL) whatever the categories and protocols used.
- ☒ The Relative Levels of Detection (RLOD) meet the AL fixed at 1.5 for paired data study and 2.5 for unpaired data study whatever the matrix/strain pairs and protocols tested.
- ☒ The inclusivity and exclusivity testing gave the expected results for the 100 target strains (at 37°C ± 1°C and 41.5°C ± 1°C) and the 30 non-target strains with the PCR assay. Some difficulties confirming the strains using the Bio-Rad latex test were noticed.
- ☒ It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C.
- ☒ The alternative method allows a one-day screening of the negative samples.
- ☒ The alternative method fulfils all the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) requirements and AFNOR technical rules (Revision 13).

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

- ☒ 15 collaborators participated in the study and 11 were retained for interpretation without considering the expert laboratory results.
- ☒ Despite the absence of fractional recovery (85% positives at L1), it was agreed with the technical committee that the method where sufficiently challenged.
- ☒ No positive and no negative deviations were obtained and the (TND - PD) and (TND + PD) meet the AL for Level L1.
- ☒ These data and interpretations comply with the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) requirements and AFNOR technical rules (Revision 13).

The EZ-Check *Salmonella* method is considered equivalent to the ISO 6579-1:2017 and ISO 6579-1/A1:2020 standard method.

Quimper, 13 October 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: EZ-Check *Salmonella*

All human food, pet food and animal feed, environmental production samples
General ① & ②

25 g of sample + 225 ml BPW
For environmental samples:
1 swab + 10 ml BPW[15]
1 sponge + 100 ml BPW
1 wipe + 225 ml BPW
With or without following Specific ISO 6887 guidelines

↓

Incubation for 18 to 26 h at 34 - 38°C

↓

Possibility to store for 72 h at 5°C ± 3°C ⇢ FDRS treatment as an option*

↓

25 µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit***

↓

25 µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit***
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again after 1/10 dilution

↓

Confirmation either by:
- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

[15] 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)

Cocoa and chocolate products (up to 375g) – Specific ①

375 g of sample + 3 375 ml BPW
without following Specific ISO 6887 guidelines
↓
Incubation
18 h – 26 h at 41.5 ± 1°C
Possibility to store the enrichment broth for
72 h at 5°C ± 3°C
↓
1/10 dilution in Peptone Salt
↓
25µl of the enriched sample
are extracted using **EZ-Check Lysis Kit**
↓
25µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit**
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again
after an additional 1/10 dilution or using the iQPR
↓
Confirmation either by:
- - Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

Infant formula, infant cereals and related ingredients (up to 375 g) – Specific ②

375 g of sample + 1125 ml pre-warmed BPW (1/4) + PIF supplement
With addition of α-amylase in the presence of blowing agent
and with addition of dehydrated products before and after the broth

↓

Incubation for 18 to 26 h at 34 - 38°C

↓

Possibility to store for 72 h at 5°C ± 3°C ⇢ FDRS treatment as an option*

↓

25 µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit***

↓

25 µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit***
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again after 1/10 dilution

↓

Confirmation either by:
- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

Raw meat and poultry products (up to 375 g) – Specific ③

375 g of sample + 1125 ml pre-warmed BPW (1/4)

↓

Incubation for 8 to 26h at 41.5 ± 1°C

↓

Possibility to store for 72 h at 5°C ± 3°C ⇢ FDRS treatment as an option*

↓

25 µl of the enriched sample or FDRS treated enriched sample are extracted using **EZ-Check Lysis Kit***

↓

25 µl of the extracted samples are added to each well of the **EZ-Check *Salmonella* Kit***

PCR are performed using CFX Opus (Standard, DW) or CFX Duet or CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF

In case of inhibition, the extract can be tested again after 1/10 dilution

↓

Confirmation either by:

- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

Cocoa and chocolate products (up to 375g) – Specific ④

375 g of sample + 3 375 ml prewarmed UHT milk
following Specific ISO 6887 guidelines
↓
Incubation
22 h –30 h at 34 - 38°C
Possibility to store the enrichment broth for 72 h at 5°C ± 3°C
↓
1/10 dilution in Peptone Salt
↓
FDRS treatment as an option*
↓
25µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit***
↓
25µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit***
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again using the iQPR
↓
Confirmation either by:
- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

All human food products (up to 375g) – General ③

375 g + 3 375 ml pre-warmed (37°C) BPW
with specific protocol according to ISO 6887 parts

↓

Incubation for 18 to 26 h at 34 - 38°C

↓

Possibility to store for 72 h at 5°C ± 3°C ⇢ FDRS treatment as an option*

↓

25 µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit***

↓

25 µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit***
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again after 1/10 dilution

↓

Confirmation either by:
- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

Meat and poultry products, Egg and egg products (up to 375g) – Specific ⑤

375 g + 3 375 ml pre-warmed (37°C) BPW
without specific protocol according to ISO 6887 parts

↓

Incubation for 18 to 26 h at 34 - 38°C

↓

Possibility to store for 72 h at 5°C ± 3°C ⇢ FDRS treatment as an option*

↓

25 µl of the enriched sample or FDRS treated enriched sample
are extracted using **EZ-Check Lysis Kit***

↓

25 µl of the extracted samples are added
to each well of the **EZ-Check *Salmonella* Kit***
PCR are performed using CFX Opus (Standard, DW) or CFX Duet or
CFX96 Touch Deep Well and CFX IDE v4.0 with EZ Salmo APF
In case of inhibition, the extract can be tested again after 1/10 dilution

↓

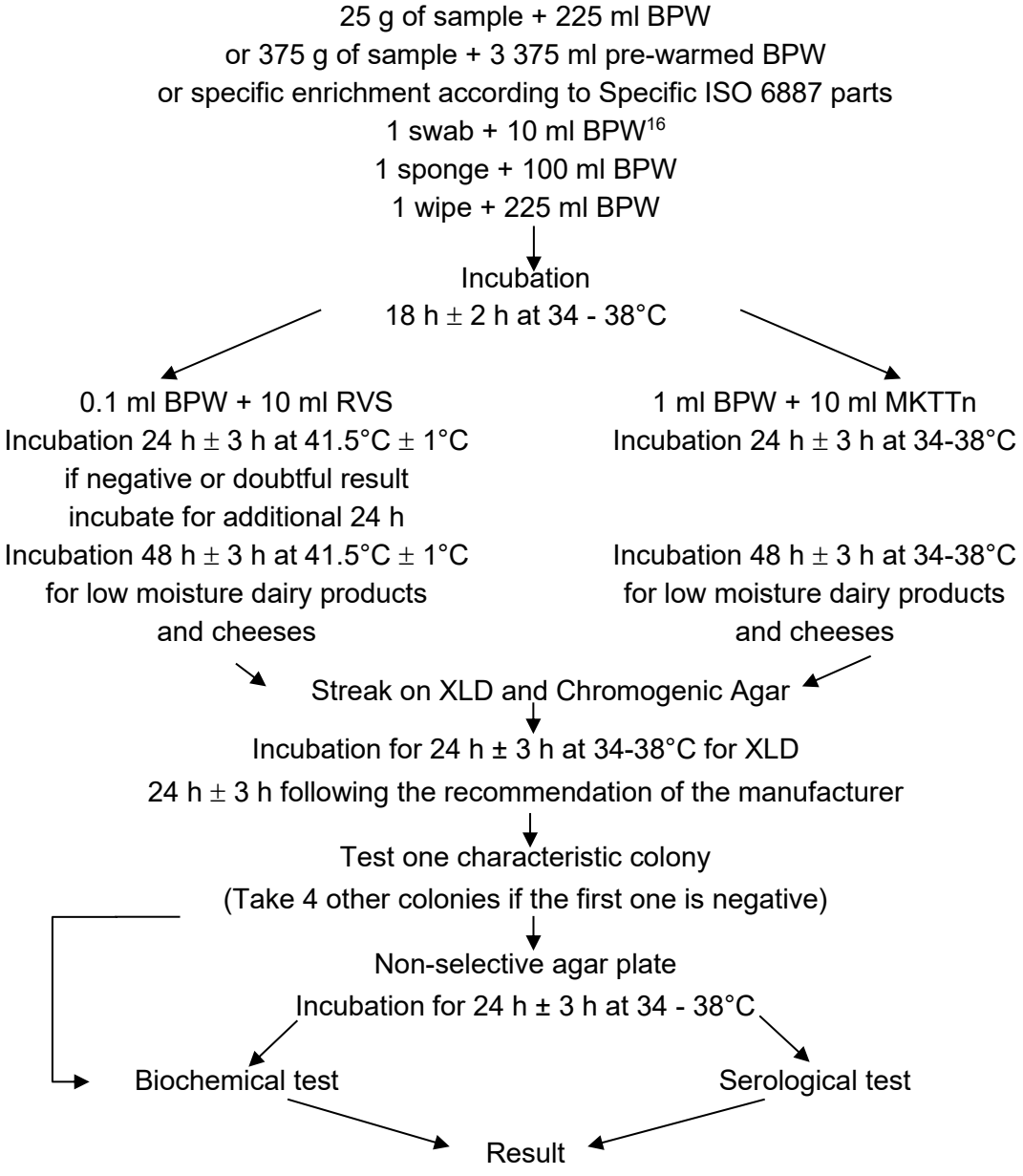
Confirmation either by:
- Following ISO 6579-1 reference method
- Direct streak onto RAPID'*Salmonella*
- Subculture into RVS and streaking on RAPID'*Salmonella*

The typical colonies are confirmed as described in the RAPID'*Salmonella* technical sheet

** Possibility to perform these steps manually or using the iQ-Check Prep System v5.0.*

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



[16] 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)

Appendix 3 – Artificial contamination of samples

Initial validation study

Year of analysis	Sample N°	Product	Artificial contamination						Global result *Salmonella* spp.	Alternative method: EZ-Check *Salmonella*	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus DW	Protocol P: paired with BPW only P(ISO): paired with ISO 6887 U: unpaired w/o ISO 6887 (BPW only)		
							Enumeration	Mean				
2024	**3547**	**Frozen raw ground beef steak 5%FT**	*S.* Panama Adria8	Minced beef	Seeding 20°C 2weeks	/	4-6-1-3-2	3.2	-	P	1	a
2024	**3548**	**Frozen raw beef meatballs**	*S.* Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	-	P	1	a
2024	**4215**	**Grilled raw beef steak**	*S.* Bredeney Ad3309	Minced beef	Seeding 48h 5±3°C	/	3-0-3-2-1	1.8	+	P	1	a
2024	**4216**	**Raw veal meat (escalope)**	*S.* Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	1	a
2024	**4217**	**Raw Lamb meat (neck to simmer)**	*S.* Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	1	a
2024	**3067**	**Sausage 20%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	**3067**	**Sausage 20%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	**3068**	**Merguez 28%FT**	*S.* Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P(ISO)	1	b
2024	**3068**	**Merguez 28%FT**	*S.* Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	U	1	b
2024	**3069**	**Smoked cured ham**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P	1	b
2024	**3070**	**Bacon 27%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	**3070**	**Bacon 27%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	**3071**	**Thin slices of smoked bacon 27%FT**	*S.* Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P(ISO)	1	b
2024	**3071**	**Thin slices of smoked bacon 27%FT**	*S.* Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	U	1	b
2024	**3072**	**Ham**	*S.* Braenderup 178	Sausage	Seeding 48h 5±3°C	/	1-4-3-2-2	2.4	+	P	1	b
2024	**3073**	**Pâté 22%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	P(ISO)	1	b
2024	**3073**	**Pâté 22%FT**	*S.* Derby 17	Merguez	Seeding 48h 5±3°C	/	1-2-3-4-4	2.8	+	U	1	b
2024	**3074**	**Thin slices of chicken fillet roasted with paprika**	*S.* Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	P	1	b
2024	**3075**	**Roast chicken nibbles**	*S.* Newport Ad3465	Chicken	Seeding 48h 5±3°C	/	1-0-2-2-1	1.2	+	P	1	b
2024	**3076**	**Roast chicken rillette 29%FT**	*S.* Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	P(ISO)	1	b
2024	**3076**	**Roast chicken rillette 29%FT**	*S.* Virchow 2020S15	Chicken	Seeding 48h 5±3°C	/	5-4-5-2-5	4.2	+	U	1	b
2024	**3549**	**Frozen chicken strips**	*S.* Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	-	P	1	c
2024	**3550**	**Frozen 20% brined chicken fillet**	*S.* Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	+	P	1	c
2024	**4212**	**Duck strips**	*S.* Regent Adria328	Duck	Seeding 48h 5±3°C	/	2-0-1-0-1	0.8	+	P	1	c
2024	**4213**	**Mexican marinated chicken strips**	*S.* Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	+	P	1	c
2024	**4214**	**Indian marinated chicken strips**	*S.* Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	P	1	c
2024	**4227**	**Free-range chicken neck skin**	*S.* Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	-	P(ISO)	1	c
2024	**4227**	**Free-range chicken neck skin**	*S.* Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	-	U	1	c
2024	**4228**	**Free-range chicken neck skin**	*S.* Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	P(ISO)	1	c
2024	**4228**	**Free-range chicken neck skin**	*S.* Istanbul Ad3285	Roast chicken	Seeding 48h 5±3°C	/	6-2-3-3-2	3.2	+	U	1	c
2024	**4338**	**Chicken neck skin**	*S.* Newport 3465	Chicken	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	P(ISO)	1	c
2024	**4338**	**Chicken neck skin**	*S.* Newport 3465	Chicken meat	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	U	1	c
2024	**4339**	**Chicken neck skin**	*S.* Newport 3465	Chicken	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	P(ISO)	1	c
2024	**4339**	**Chicken neck skin**	*S.* Newport 3465	Chicken meat	Seeding 48h 5±3°C	/	3-4-3-3-4	3.4	+	U	1	c

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	Protocol P: paired with BPW broth; P(ISO): paired with Specific ISO 6887; U: unpaired = BPW for the alternative)		
							Enumeration	Mean							
2024	**2793**	**Raw butter**	*S.* Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	P(ISO)	2	a
2024	**2793**	**Raw butter**	*S.* Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	+	+	+	+	U	2	a
2024	**2794**	**Raw butter**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P(ISO)	2	a
2024	**2794**	**Raw butter**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	**2796**	**Raw cow's milk cheese 30% FT**	*S.* Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	P(ISO)	2	a
2024	**2796**	**Raw cow's milk cheese 30% FT**	*S.* Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	-	-	-	-	U	2	a
2024	**2797**	**Raw cow's milk cheese 35% FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	P(ISO)	2	a
2024	**2797**	**Raw cow's milk cheese 35% FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	U	2	a
2024	**2798**	**Raw ewe's milk cheese 32% FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P(ISO)	2	a
2024	**2798**	**Raw ewe's milk cheese 32% FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	**2799**	**Raw goat's milk cheese 29% FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	P(ISO)	2	a
2024	**2799**	**Raw goat's milk cheese 29% FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	+	+	+	+	U	2	a
2024	**2800**	**Raw cow's milk cheese 30% FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	-	-	-	-	P(ISO)	2	a
2024	**2800**	**Raw cow's milk cheese 30% FT**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	U	2	a
2024	**2801**	**Raw cream 44%FT**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	-	-	-	-	P(ISO)	2	a
2024	**2801**	**Raw cream 44%MG**	*S.* Stourbridge Ad2297	Raw milk cheese	Seeding 48h 5±3°C	/	0-3-3-1-1	1.6	-	-	-	-	U	2	a
2024	**2807**	**Raw cow milk**	*S.* Montevideo 604	Raw milk	Seeding 48h 5±3°C	/	1-4-0-2-1	1.6	+	+	+	+	P	2	a
2024	**2808**	**Raw cow milk**	*S.* Mbandaka Ad2296	Raw milk	Seeding 48h 5±3°C	/	2-3-2-4-5	3.2	+	+	+	+	P	2	a
2024	**3647**	**Raw cow milk**	*S.* Enteritidis Ad3380	Sheep milk	Seeding 48h 5±3°C	/	1-3-6-4-2	3.2	+	+	+	+	P	2	a
2024	**3648**	**Raw cow milk**	*S.* Enteritidis Ad3380	Sheep milk	Seeding 48h 5±3°C	/	1-3-6-4-2	3.2	+	+	+	+	P	2	a
2024	**3649**	**Raw cow milk**	*S.* Agona Ad2922	Milk powder	Seeding 48h 5±3°C	/	1-1-1-3-1	1.4	+	+	+	+	P	2	a
2024	**3650**	**Raw ewe milk**	*S.* Agona Ad2922	Milk powder	Seeding 48h 5±3°C	/	1-1-1-3-1	1.4	+	+	+	+	P	2	a
2024	**3161**	**Pasteurized cream 15% FT**	*S.* Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	-	-	-	-	P	2	b
2024	**3162**	**Pasteurized cream 30% FT**	*S.* Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	-	-	-	-	P(ISO)	2	b
2024	**3162**	**Pasteurized cream 30% FT**	*S.* Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	-	-	-	-	U	2	b
2024	**3163**	**Pasteurized semi-skimmed milk**	*S.* Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	P	2	b
2024	**3164**	**Pasteurized semi-skimmed milk**	*S.* Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P	2	b
2024	**3165**	**Dairy dessert (Panna cotta)**	*S.* Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P	2	b
2024	**3166**	**Pasteurized cow's milk yoghurt**	*S.* Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	-	-	-	-	P	2	b
2024	**3167**	**Pasteurized goat's milk yoghurt**	*S.* Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	P	2	b
2024	**3168**	**Pasteurized cow's milk cheese**	*S.* Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	P(ISO)	2	b
2024	**3168**	**Pasteurized cow's milk cheese 33% FT**	*S.* Indiana Ad174	White cheese	Spiking 10min at 56°C	1.45	4-3-3-7-1	3.6	+	+	+	+	U	2	b
2024	**3169**	**Pasteurized cow's milk cheese 20% FT**	*S.* Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	P(ISO)	2	b
2024	**3169**	**Pasteurized cow's milk cheese 20% FT**	*S.* Meleagridis Adria505	Raw milk	Spiking 10min at 56°C	1.96	4-6-7-8-4	5.8	+	+	+	+	U	2	b
2024	**3170**	**Pasteurized ewe's milk cheese 26% FT**	*S.* Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	P(ISO)	2	b
2024	**3170**	**Pasteurized ewe's milk cheese 26% FT**	*S.* Montevideo Ad912	Raw milk	Spiking 10min at 56°C	1.63	4-3-1-4-6	3.6	+	+	+	+	U	2	b
2024	**3555**	**Fresh semi-skimmed milk**	*S.* Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	P	2	b
2024	**3556**	**Stirred yogurt with pasteurized milk**	*S.* Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	-	-	-	-	P	2	b
2024	**3562**	**Pasteurized milk butter 80% FT**	*S.* Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	+	+	+	+	P(ISO)	2	b
2024	**3562**	**Pasteurized milk butter 80% FT**	*S.* Enteritidis Ad3380	Sheep milk	Spiking 10min at 56°C	0.78	1-5-2-3-1	2.4	+	+	+	+	U	2	b
2024	**3563**	**Pasteurized milk butter 80% FT**	*S.* Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	+	+	+	+	P(ISO)	2	b
2024	**3563**	**Pasteurized milk butter 80% FT**	*S.* Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	+	+	+	+	U	2	b
2024	**3564**	**Pasteurized cow's milk cheese 20% FT**	*S.* Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	P(ISO)	2	b

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							Enumeration	Mean							
2024	**3564**	**Pasteurized cow's milk cheese 20% FT**	*S.* Derby Ad3381	Sheep milk	Spiking 10min at 56°C	1.04	0-2-1-2-3	1.6	-	-	-	-	U	2	b
2024	**3565**	**Whole milk powder 26% FT**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	**3565**	**Whole milk powder 26% FT**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	**3566**	**Skim milk powder**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	**3566**	**Skim milk powder**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	**3567**	**Skin milk powder with calcium and vitamin D**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	P(ISO)	2	c
2024	**3567**	**Skin milk powder with calcium and vitamin D**	*S.* Agona Ad2922	Milk powder	Spiking 10min at 56°C	1.08	3-4-1-1-3	2.4	+	+	+	+	U	2	c
2024	**3568**	**Skim milk powder**	*S.* Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	P(ISO)	2	c
2024	**3568**	**Skim milk powder**	*S.* Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	U	2	c
2024	**3569**	**Skim milk powder**	*S.* Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	P(ISO)	2	c
2024	**3569**	**Skim milk powder**	*S.* Anatum Ad2718	Dairy product	Spiking 10min at 56°C	1.08	3-0-0-3-3	1.8	+	+	+	+	U	2	c
2024	**4057**	**Skimmed milk powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	P(ISO)	2	c
2024	**4057**	**Skimmed milk powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	U	2	c
2024	**4058**	**Semi-skimmed milk powder**	*S.* Derby Ad3381	Sheep milk	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	P(ISO)	2	c
2024	**4058**	**Semi-skimmed milk powder**	*S.* Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	+	+	+	U	2	c
2024	**4059**	**Cream powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	P(ISO)	2	c
2024	**4059**	**Cream powder**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	+	+	+	U	2	c
2025	**117383**	**Semi-skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	P(ISO)	2	c
2025	**117383**	**Semi-skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	U	2	c
2025	**117384**	**Semi-skimmed milk powder**	*S.* Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	P(ISO)	2	c
2025	**117384**	**Semi-skimmed milk powder**	*S.* Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	U	2	c
2025	**117385**	**Skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	P(ISO)	2	c
2025	**117385**	**Skimmed milk powder**	*S.* Livingstone Ad2705	Milk powder	Spiking 12min at 56°C	0.8	5-3-5-1-5	3.8	+	+	+	+	U	2	c
2025	**117386**	**Organic skimmed milk powder**	*S.* Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	P(ISO)	2	c
2025	**117386**	**Organic skimmed milk powder**	*S.* Duisburg Ad1812	Raw sheep's milk	Spiking 12min at 56°C	0.7	4-4-0-2-1	2.2	+	+	+	+	U	2	c

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							Enumeration	Mean				
2024	**2757**	**Sandwich (ham, cheese)**	*S.* Brandenberg Ad2420	Sausage	Seeding 48h 5±3°C	/	3-2-4-4-0	2.6	+	P	3	a
2024	**2758**	**Sandwich (chicken, cheese)**	*S.* London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	+	P	3	a
2024	**2759**	**RTE product (macedoine)**	*S.* Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	+	P	3	a
2024	**2760**	**RTE product (piemontaise)**	*S.* Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	+	P	3	a
2024	**2761**	**RTE product (tabbouleh)**	*S.* London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	-	P	3	a
2024	**2762**	**RTE product (pasta, ham)**	*S.* Bredeney 4873	RTE products	Seeding 48h 5±3°C	/	3-4-2-1-1	2.2	-	P	3	a
2024	**2763**	**RTE product (rice, chicken, pepper)**	*S.* London A00P085	RTE products	Seeding 48h 5±3°C	/	3-5-2-3-2	3.0	+	P	3	a
2024	**2764**	**RTE product (rice, egg, tuna)**	*S.* Anatum 6140	RTRH	Seeding 48h 5±3°C	/	1-0-0-0-0	0.2	-	P	3	a
2024	**2765**	**RTE product (ham, cheese)**	*S.* Brandenberg Ad2420	Sausage	Seeding 48h 5±3°C	/	3-2-4-4-0	2.6	+	P	3	a
2024	**2766**	**Sandwich (tuna, egg)**	*S.* Derby Ad1093	Fish	Seeding 48h 5±3°C	/	1-2-2-2-3	2.0	+	P	3	a
2024	**4218**	**RTE products (pasta, cucumber, salmon)**	*S.* Anatum Ad2727	Crabs	Seeding 48h 5±3°C	/	3-3-3-2-2	2.6	+	P	3	a
2024	**4219**	**RTE products (pork snout salad)**	*S.* Enteritidis Ad926	Veal paupiette	Seeding 48h 5±3°C	/	3-3-1-4-3	2.8	+	P	3	a
2024	**4220**	**RTE products (chicken, vegetables, Caesar sauce)**	*S.* Enteritidis Ad 2524	Chicken	Seeding 48h 5±3°C	/	2-2-1-1-0	1.2	+	P	3	a
2024	**2767**	**RTRH (pasta, chicken, cheese)**	*S.* London A00P085	RTE products	Spiking 10min at 56°C	1.3	2-4-1-0-1	1.6	+	P	3	b
2024	**2768**	**RTRH (pizza chorizo, cheese)**	*S.* Brandenberg Ad2420	Sausage	Spiking 10min at 56°C	1.3	2-2-2-0-5	2.2	+	P	3	b
2024	**2769**	**RTRH (couscous)**	*S.* Anatum 6140	RTRH	Spiking 10min at 56°C	1.6	1-3-0-1-0	1.0	+	P	3	b
2024	**2770**	**RTRH (lasagne)**	*S.* Anatum 6140	RTRH	Spiking 10min at 56°C	1.6	1-3-0-1-0	1.0	+	P	3	b
2024	**2771**	**RTRH (fish, rice, vegetables)**	*S.* Anatum 6140	RTRH	Spiking 10min at 56°C	1.7	2-3-2-3-4	2.8	+	P	3	b
2024	**3543**	**Frozen RTRH (ham and cheese pizza)**	*S.* Panama Adria8	Minced beef	Seeding -20°C 2weeks	/	4-6-1-3-2	3.2	+	P	3	b
2024	**3544**	**Frozen RTRH (paella chicken and seafood)**	*S.* Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2024	**3545**	**Frozen RTRH (Cantonese rice omelet and superior ham)**	*S.* Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2024	**3546**	**Frozen RTRH (pasta, chicken, mushrooms)**	*S.* Brandenburg Ad3286	Chicken	Seeding -20°C 2weeks	/	1-1-4-0-3	1.8	+	P	3	b
2025	**115802**	**Cassoulet**	*S.* Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	-	P(ISO)	3	b
2025	**115803**	**Sausages with lentils**	*S.* Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	+	P(ISO)	3	b
2025	**115804**	**Cantonese rice**	*S.* Infantis 12	Terrine	Spiking 9min à 56°C	0.59	1-2-0-2-1	1.2	-	P(ISO)	3	b
2024	**2772**	**Pastry (strawberry pie)**	*S.* Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	-	P	3	c
2024	**2773**	**Pastry (lemon meringue pie)**	*S.* Derby Ad1633	Strawberry pie	Spiking 10min at 56°C	1.5	4-7-2-2-3	3.6	-	P	3	c
2024	**2774**	**Pastry (vanilla puff)**	*S.* Derby Ad1633	Strawberry pie	Spiking 10min at 56°C	1.5	4-7-2-2-3	3.6	+	P	3	c
2024	**2775**	**Pastry (millefeuille)**	*S.* Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	+	P	3	c
2024	**2776**	**Pastry (chocolate puff)**	*S.* Typhimurium 633	Raw dough	Spiking 10min at 56°C	0.8	2-0-2-1-6	2.2	+	P	3	c
2024	**3171**	**Dark chocolate mousse**	*S.* Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	+	P	3	c
2024	**3172**	**Milk chocolate mousse**	*S.* Livingstone Ad2150	Dairy product	Spiking 10min at 56°C	1	7-2-5-8-6	5.6	+	P	3	c
2024	**3173**	**Apple pie**	*S.* Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	-	P	3	c
2024	**3174**	**Pastry (tropezienne)**	*S.* Infantis 401B	Raw milk	Spiking 10min at 56°C	1	4-2-1-4-3	2.8	+	P	3	c
2024	**3175**	**Pastry (pudding)**	*S.* Livingstone Ad2150	Dairy product	Spiking 10min at 56°C	1	7-2-5-8-6	5.6	+	P	3	c
2024	**3540**	**Frozen chocolate cake**	*S.* Braenderup Ad1661	Chocolate	Seeding -20°C 2weeks	/	5-2-3-7-4	4.2	+	P	3	c
2024	**3541**	**Frozen Basque cake**	*S.* Montevideo 606	Raw milk	Seeding -20°C 2weeks	/	2-3-5-1-1	2.4	+	P	3	c

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2024	**3542**	**Frozen coffee pastry**	*S.* Montevideo 606	Raw milk	Seeding -20°C 2weeks	/	2-3-5-1-1	2.4	+	P	3	c
2024	**2889**	**Raw salmon filet**	*S.* Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	**2890**	**Raw Back of cod**	*S.* Anatum Ad2727	Fish fillet	Seeding 48h 5±3°C	/	3-5-2-1-1	2.4	+	P	4	a
2024	**2891**	**Raw scallops**	*S.* Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	**2892**	**Raw shrimp**	*S.* Anatum Ad2727	Fish fillet	Seeding 48h 5±3°C	/	3-5-2-1-1	2.4	-	P	4	a
2024	**2893**	**Raw whiting fillet**	*S.* Hadar F106	Mussel	Seeding 48h 5±3°C	/	4-2-4-2-5	3.4	+	P	4	a
2024	**3241**	**Raw mackerel fillet**	*S.* Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	**3242**	**Raw pollack steak**	*S.* Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	**3243**	**Raw salmon steak**	*S.* Wandsworth Ad2335	Red mullet fillet	Seeding 48h 5±3°C	/	1-4-3-1-2	2.2	+	P	4	a
2024	**3244**	**Raw haddock fillet**	*S.* Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	**3245**	**Raw julienne fillet**	*S.* Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	**3246**	**Raw saithe fillet**	*S.* Urbana Ad2334	Shrimp	Seeding 48h 5±3°C	/	1-2-6-3-3	3.0	+	P	4	a
2024	**2894**	**Bagged vegetables (carrot, white cabbage, peppers, corn, lamb lettuce)**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	-	P	4	b
2024	**2895**	**Bagged lettuce**	*S.* Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	2-2-2-1-1	1.6	+	P	4	b
2024	**2896**	**Bagged spinach**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	+	P	4	b
2024	**2897**	**Fresh chives**	*S.* Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	2-2-2-1-1	1.6	+	P	4	b
2024	**2898**	**Baby greens, green and red lettuce**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	3-2-3-3-3	2.8	+	P	4	b
2024	**3249**	**Lamb's lettuce**	*S.* Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	-	P	4	b
2024	**3250**	**Lettuce**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	-	P	4	b
2024	**3251**	**Holm oak leaf**	*S.* Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	4-6-5-7-2	4.8	+	P	4	b
2025	**113757**	**Cabbage**	*S.* Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	P(ISO)	4	b
2025	**113758**	**Celery sticks**	*S.* Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	+	P(ISO)	4	b
2025	**113759**	**Broccoli**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	5-1-1-0-4	2.2	+	P(ISO)	4	b
2025	**113760**	**Sucrine**	*S.* Livingstone Ad2566	Potatoes	Seeding 48h 5±3°C	/	5-1-1-0-4	2.2	+	P(ISO)	4	b
2025	**114902**	**Sprouts (alfalfa,radish,fennel)**	*S.* Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	1-0-0-1-0	0.4	-	P(ISO)	4	b
2025	**114903**	**Sprouts (alfalfa)**	*S.* Lexington 2003S16	Soya	Seeding 48h 5±3°C	/	1-0-0-1-0	0.4	-	P(ISO)	4	b
2025	**114904**	**Sprouts (alfalfa,leek,lentil)**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	-	P(ISO)	4	b
2025	**114905**	**Sprouts (pink radish)**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	-	P(ISO)	4	b
2025	**114906**	**Sprouts (red beetroot)**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	0-3-0-1-2	1.2	+	P(ISO)	4	b
2025	**115770**	**Green peas sprouts**	*S.* Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	**115771**	**Leek sprouts**	*S.* Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	**115772**	**Beetroot spouts**	*S.* Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	3-3-3-5-0	2.8	+	P(ISO)	4	b
2025	**115773**	**Leek sprouts**	*S.* Lexington 2003S03	Oleaginous	Seeding 48h 5±3°C	/	3-1-2-2-2	2	+	P(ISO)	4	b
2025	**115775**	**Alfalfa sprouts**	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-6-3-4-1	3.2	+	P(ISO)	4	b
2024	**2899**	**Canned fruit (peach, pineapple, papaya)**	*S.* Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c
2024	**2900**	**Canned fruit (peach, pear, apple, grape)**	*S.* Typhimurium Ad2034	Vegetables	Seeding 48h 5±3°C	/	3-1-1-3-7	3.0	-	P	4	c
2024	**2901**	**Canned cocktail (natural juice, peach, pear, pineapple, grape)**	*S.* Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c
2024	**2902**	**Apple and peach compote**	*S.* Virchow F276	Vegetables	Seeding 48h 5±3°C	/	1-0-4-3-4	2.4	+	P	4	c

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2024	**2903**	**Apple and pear compote**	*S.* Typhimurium Ad2034	Vegetables	Seeding 48h 5±3°C	/	3-1-1-3-7	3.0	+	P	4	c
2024	**3247**	**Courgette**	*S.* Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	+	P	4	c
2024	**3248**	**Leek**	*S.* Virchow Ad2569	Courgette	Seeding 48h 5±3°C	/	2-3-3-2-2	2.4	+	P	4	c
2024	**3252**	**Green bean**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	+	P	4	c
2024	**3253**	**Gazpacho**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48h 5±3°C	/	4-2-1-2-3	2.4	+	P	4	c
2024	**3536**	**Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)**	*S.* Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	-	P	4	c
2024	**3537**	**Frozen very fine white beans**	*S.* Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	+	P	4	c
2024	**3538**	**Frozen peas**	*S.* Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	+	P	4	c
2024	**3539**	**Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)**	*S.* Lexington 2003S03	Oilseeds	Seeding -20°C 2weeks	/	1-2-4-6-2	3.0	-	P	4	c
2025	**113749**	**Apple compote**	*S.* Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2025	**113750**	**Apple / rhubarb compote**	*S.* Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2025	**113751**	**Mix of exotic fruits (pineapple, red papaya, mango)**	*S.* Enteritidis ATCC BAA-1045	Raw almonds	Spiking 10min at 56°C	0.5	0-3-3-1-1	1.6	+	P(ISO)	4	c
2024	**2994**	**Organic egg**	*S.* Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	**2995**	**Eggs from free-range hens**	*S.* Livingstone E1	Egg white powder	Seeding 48h 5±3°C	/	4-3-2-4-2	3.0	+	P	5	a
2024	**2996**	**Eggs from hens reared on the ground**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P	5	a
2024	**3000**	**Quail eggs**	*S.* Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	**3001**	**Organic egg**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P	5	a
2024	**3003**	**Eggs from hens reared on the ground**	*S.* Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	a
2024	**4315**	**Fresh eggs**	*S.* Typhimurium 476	Mayonnaise	Seeding 48h 5±3°C	/	2-10-8-6-3	5.8	+	P	5	a
2024	**4316**	**Fresh organic eggs**	*S.* Typhimurium 476	Mayonnaise	Seeding 48h 5±3°C	/	2-10-8-6-3	5.8	+	P	5	a
2024	**4317**	**Large free-range eggs**	*S.* Typhimurium 13	Pasteurized liquid egg	Seeding 48h 5±3°C	/	1-7-3-2-2	3.0	-	P	5	a
2024	**4318**	**Eggs from hens reared on the ground**	*S.* Typhimurium 13	Pasteurized liquid egg	Seeding 48h 5±3°C	/	1-7-3-2-2	3.0	+	P	5	a
2025	**113761**	**Fresh organic eggs**	*S.* Infantis 14	Pasteurized liquid egg	Seeding 48h 5±3°C	/	3-0-1-2-5	2.2	+	P	5	a
2025	**113762**	**Eggs from hens reared on the ground**	*S.* Infantis 14	Pasteurized liquid egg	Seeding 48h 5±3°C	/	3-0-1-2-5	2.2	+	P	5	a
2024	**2997**	**Pasteurized liquid egg yolk**	*S.* Typhimurium Ad1484	Whole egg drop	Seeding 48h 5±3°C	/	3-3-2-2-5	3.0	+	P	5	b
2024	**2998**	**Pasteurized liquid egg white**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	P(ISO)	5	b
2024	**2998**	**Pasteurized liquid egg white**	*S.* Enteritidis 10	Egg white powder	Seeding 48h 5±3°C	/	0-6-2-4-3	3.0	+	U	5	b
2024	**2999**	**Pasteurized whole egg**	*S.* Livingstone E1	Egg white powder	Seeding 48h 5±3°C	/	4-3-2-4-2	3.0	+	P	5	b
2024	**4221**	**Shelled hard-boiled eggs**	*S.* Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	+	P	5	b
2024	**4222**	**Vacuum-packed poached eggs**	*S.* Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P	5	b
2024	**4223**	**Poached eggs**	*S.* Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	-	P	5	b
2024	**4224**	**Pasteurized liquid yolk egg**	*S.* Mbandaka Ad914	Mayonnaise	Spiking 10min at 56°C	1.0	0-1-0-0-0	0.2	+	P	5	b
2024	**4225**	**Pasteurized whole egg liquid**	*S.* Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P	5	b
2024	**4226**	**Pasteurized liquid white egg**	*S.* Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.9	2-0-0-0-2	0.8	-	P(ISO)	5	b

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2024	**4226**	**Pasteurized liquid white egg**	*S.* Infantis 14	Pasteurized liquid egg	Spiking 10min at 56°C	0.85	2-0-0-0-2	0.8	-	U	5	b
2025	**113752**	**Pasteurized whole egg liquid**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	**113753**	**Pasteurized liquid yolk egg**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	**113754**	**Poached eggs**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	**113755**	**Shelled hard-boiled eggs**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P	5	b
2025	**113756**	**Pasteurized liquid white egg**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	P(ISO)	5	b
2025	**113756**	**Pasteurized liquid white egg**	*S.* Typhimurium Ad3455	Yolk egg powder	Spiking 10min at 56°C	0.5	2-4-2-3-0	2.2	+	U	5	b
2024	**4306**	**Egg white powder**	*S.* Typhimurium Ad3455	Egg yolk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	P(ISO)	5	c
2024	**4306**	**Egg white powder**	*S.* Typhimurium Ad3455	Egg yolk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	-	U	5	c
2024	**4307**	**Egg white powder**	*S.* Mbandaka Ad914	Mayonnaise	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P(ISO)	5	c
2024	**4307**	**Egg white powder**	*S.* Mbandaka Ad914	Mayonnaise	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	U	5	c
2024	**4308**	**Egg white powder**	*S.* Enteritidis 465	Egg product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	P(ISO)	5	c
2024	**4308**	**Egg white powder**	*S.* Enteritidis 465	Egg product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	U	5	c
2025	**115083**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	**115083**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	**115084**	**Yolk egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	**115084**	**Yolk egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	U	5	c
2025	**115085**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	**115085**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	**115086**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	P(ISO)	5	c
2025	**115086**	**Whole egg powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	**115087**	**Egg white powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	**115087**	**Egg white powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	**115088**	**Egg white powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	-	P(ISO)	5	c
2025	**115088**	**Egg white powder**	*S.* Mbandaka 81	Egg roll	Spiking 10min at 56°C	0.6	1-2-0-1-3	1.4	+	U	5	c
2025	**117377**	**Whole egg powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	**117377**	**Whole egg powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	**117378**	**Whole egg powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	**117378**	**Whole egg powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2025	**117379**	**Egg yolk powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	**117379**	**Egg yolk powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	**117380**	**Egg yolk powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	**117380**	**Egg yolk powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2025	**117381**	**Egg yolk powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	P(ISO)	5	c
2025	**117381**	**Egg yolk powder**	*S.* Typhimurium 13	Pasteurized liquid egg	Spiking 12min at 56°C	0.9	0-2-0-4-2	1.6	+	U	5	c
2025	**117382**	**Whole egg powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	P(ISO)	5	c
2025	**117382**	**Whole egg powder**	*S.* Enteritidis 23	Raw egg	Spiking 12min at 56°C	0.6	6-6-2-4-4	4.4	+	U	5	c
2024	**3557**	**Guinea pig feed**	*S.* Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	**3558**	**Rabbit feed**	*S.* Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	**3559**	**Kibbles for sterilized dog**	*S.* Cubana Ad3475	Rapeseed meal	Spiking 10min at 56°C	0.6	4-2-1-3-3	2.6	-	P	6	a
2024	**3560**	**Kibbles for cat**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 10min at 56°C	0.6	1-7-3-1-3	3.0	+	P	6	a
2024	**3561**	**Dog feed**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 10min at 56°C	0.6	1-7-3-1-3	3.0	+	P	6	a

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2024	**4309**	**Variety sticks fish**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a
2024	**4310**	**Turtle and herbivorous reptile sticks**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a
2024	**4311**	**Kibble for dog 25 kg (beef and vegetables)**	*S.* Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P	6	a
2024	**4312**	**Chicken kibble for Chihuahua**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	a
2024	**4313**	**Complete menu for budgies**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P	6	a
2024	**4314**	**Mixed food for dwarf rabbits with carrots**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	P	6	a
2025	**115483**	**Adult dog food sticks**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	**115484**	**Terrine for cats (trout, spinach)**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	+	P	6	a
2025	**115485**	**Terrine for dogs (beef)**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	**115486**	**Compound hamster food (cereals, seeds, oil)**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	**115487**	**Guinea pig food (cereals, seeds, vegetables)**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	+	P	6	a
2025	**115488**	**Kibble for cats (chicken, duck, turkey)**	*S.* Worthington F283	Animal feed	Spiking 8min at 56°C	0.5	1-1-1-0-1	0.8	-	P(ISO)	6	a
2025	**117356**	**Kibbles for dog**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	**117357**	**Complete meal for guinea pigs (cereals, seeds, vegetables)**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	**117358**	**Composite food for hamsters**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2025	**117359**	**Kibbles for cat**	*S.* Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.09	2-0-2-1-2	1.4	+	P	6	a
2025	**117360**	**Compound carrot food for rabbits**	*S.* Kedougou Ad3472	Feed for laying hens	Spiking 14min at 56°C	0.56	8-9-5-4-3	5.8	+	P	6	a
2024	**4291**	**Animal feed product**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	b
2024	**4292**	**Animal feed product**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P	6	b
2024	**4293**	**Animal feed product**	*S.* Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	b
2024	**4294**	**Sunflower meal**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P	6	b
2024	**4295**	**Rape seed cake**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	P	6	b
2025	**115477**	**Ruminant mineral feed**	*S.* Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	**115478**	**Calf pellet mixes**	*S.* Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	**115480**	**Mineral feed for cattle, sheep and goats**	*S.* Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	**115481**	**Compound cow feed**	*S.* Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	-	P(ISO)	6	b
2025	**115482**	**Pork feed**	*S.* Kentucky Ad3468	Chicken feed	Spiking 8min at 56°C	0.5	2-2-1-1-1	1.4	+	P	6	b
2025	**117363**	**Calf pellet mixes**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117364**	**Mineral cow/goat food**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117365**	**Mineral cow/goat food**	*S.* Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	-	P	6	b
2025	**117366**	**Wheat**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117367**	**Wheat dregs**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117368**	**Sticks for pigs**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117369**	**Rape seed cake**	*S.* Senftenberg Ad3461	Animal feed	Spiking 12min at 56°C	0.5	1-0-0-0-0	0.2	-	P	6	b
2025	**117370**	**Barley flakes**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P	6	b
2025	**117917**	**Mixture for laying hens**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	-	P	6	b

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2025	**117918**	**Complete feed for laying hens**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	-	P	6	b
2025	**117919**	**Wheat**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.8	+	P	6	b
2025	**117920**	**Rapeseed meal**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P	6	b
2025	**117921**	**Mixture for calves**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	+	P	6	b
2025	**117922**	**Mineral feed for cows/goats**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1	-	P	6	b
2024	**4296**	**Faba bean hulls**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	**4297**	**Pea hulls**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	**4298**	**Enriched wheat**	*S.* Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P	6	c
2024	**4299**	**Animal protein powder**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	6	c
2024	**4299**	**Animal protein powder**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	U	6	c
2024	**4300**	**Petfood palatability powder**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	P(ISO)	6	c
2024	**4300**	**Petfood palatability powder**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	U	6	c
2024	**4301**	**Pea starch powder**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P(ISO)	6	c
2024	**4301**	**Pea starch powder**	*S.* Livingstone F104	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	U	6	c
2024	**4302**	**Rape seed cake powder**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	P(ISO)	6	c
2024	**4302**	**Rape seed cake powder**	*S.* Infantis 179	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	U	6	c
2024	**4303**	**Sesame cake powder**	*S.* Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	-	P(ISO)	6	c
2024	**4303**	**Sesame cake powder**	*S.* Derby 630	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.3	+	U	6	c
2024	**4304**	**Soya cake powder**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	6	c
2024	**4304**	**Soya cake powder**	*S.* Montevideo Ad1503	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	+	U	6	c
2024	**4305**	**Laying turkey powder**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	-	P(ISO)	6	c
2024	**4305**	**Laying turkey powder**	*S.* Braenderup F286	Petfood product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	0.7	+	U	6	c
2025	**115489**	**Oats**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	P	6	c
2025	**115490**	**Wheat meal powder**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	**115490**	**Wheat meal powder**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	**115491**	**Petfood flour**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	P(ISO)	6	c
2025	**115491**	**Petfood flour**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	+	U	6	c
2025	**115492**	**Maize meal powder**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	**115492**	**Maize meal powder**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	**115493**	**Powdered compound egg-laying food**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	**115493**	**Powdered compound egg-laying food**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	**115494**	**Maize/barley flour**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	P(ISO)	6	c
2025	**115494**	**Maize/barley flour**	*S.* Senftenberg Ad2983	Raw material	Spiking 8min at 56°C	0.9	1-1-0-0-1	0.6	-	U	6	c
2025	**115886**	**Petfood flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	+	P(ISO)	6	c
2025	**115886**	**Petfood flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	+	U	6	c
2025	**115887**	**Corn meal powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	**115887**	**Corn meal powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	**115888**	**Egg-laying poultry powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	**115888**	**Egg-laying poultry powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	**115889**	**Egg-laying compound feed powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c

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2025	**115889**	**Egg-laying compound feed powder**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	**115890**	**Corn/barley flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	**115890**	**Corn/barley flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	**115891**	**Treated egg-laying flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	P(ISO)	6	c
2025	**115891**	**Treated egg-laying flour**	*S.* Idikan Ad2567	Chicken product	Spiking 9min à 56°C	0.54	1-1-2-0-1	1.0	-	U	6	c
2025	**117371**	**Rape cake powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	**117371**	**Rape cake powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	**117372**	**Laying hen powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	-	P(ISO)	6	c
2025	**117372**	**Laying hen powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	**117373**	**Animal protein powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	**117373**	**Animal protein powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	**117374**	**Soya cake powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	**117374**	**Soya cake powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	**117375**	**Rapeseed meal powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	P(ISO)	6	c
2025	**117375**	**Rapeseed meal powder**	*S.* Newport Ad3460	Animal feed	Spiking 14min at 56°C	0.5	2-9-8-3-4	5.2	+	U	6	c
2025	**117376**	**Rapeseed meal powder**	*S.* Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	+	P(ISO)	6	c
2025	**117376**	**Rapeseed meal powder**	*S.* Heidelberg 2012S11	Animal meal	Spiking 10min at 58°C	1.1	2-0-2-1-2	1.4	+	U	6	c
2024	**3004**	**Sponge before cleaning (dairy product industry)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	-	P	7	a
2024	**3005**	**Wipe before cleaning (dairy product industry)**	*S.* Anatum Ad2706	Milk powder	Seeding 48h 5±3°C	/	2-2-6-3-1	2.8	+	P	7	a
2024	**3006**	**Wipe after cleaning (dairy product industry)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	+	P	7	a
2024	**3007**	**Wipe before cleaning (dairy product industry)**	*S.* Anatum Ad2706	Milk powder	Seeding 48h 5±3°C	/	2-2-6-3-1	2.8	+	P	7	a
2024	**3008**	**Sponge after cleaning (cheese dairy)**	*S.* Cerro Ad2707	Milk powder	Seeding 48h 5±3°C	/	1-6-2-2-4	3.0	+	P	7	a
2024	**4330**	**Swab before cleaning (fish industry)**	*S.* Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	-	P	7	a
2024	**4331**	**Wipe before cleaning (pork industry)**	*S.* Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	a
2024	**4332**	**Wipe before cleaning (fish industry)**	*S.* Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	a
2024	**4333**	**Wipe before cleaning (vegetable industry)**	*S.* Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	2-5-1-0-1	1.8	-	P	7	a
2024	**4334**	**Wipe after disinfection (vegetable industry)**	*S.* Havana Ad2728	Sunflower	Seeding 48h 5±3°C	/	2-5-1-0-1	1.8	+	P	7	a
2024	**4335**	**Wipe before cleaning (meat industry)**	*S.* Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	a
2025	**113763**	**Wipe after cleaning (vegetables)**	*S.* Derby Ad3057	Spinach	Seeding 48h 5±3°C	/	3-2-0-1-1	1.4	-	P(ISO)	7	a
2025	**113764**	**Wipe before cleaning (meat industry)**	*S.* Typhimurium Ad2508	Pork environment	Seeding 48h 5±3°C	/	3-3-0-2-3	2.2	+	P	7	a
2025	**113765**	**Wipe before cleaning (dairy product industry)**	*S.* Goldcast Ad3006	Milk powder	Seeding 48h 5±3°C	/	0-1-1-0-2	0.8	+	P	7	a
2025	**113766**	**Wipe before cleaning (cheese dairy industry)**	*S.* Goldcast Ad3006	Milk powder	Seeding 48h 5±3°C	/	0-1-1-0-2	0.8	-	P(ISO)	7	a

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2024	**3077**	**Process water after cleaning (dairy industry)**	*S.* Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	**3078**	**Process water after cleaning (dairy industry)**	*S.* Livingstone Ad2705	Milk powder	Seeding 48h 5±3°C	/	2-3-4-2-2	2.6	+	P	7	b
2024	**3079**	**Process water after cleaning (dairy industry)**	*S.* Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	**3080**	**Process water after cleaning (pastry product)**	*S.* Livingstone Ad2705	Milk powder	Seeding 48h 5±3°C	/	2-3-4-2-2	2.6	+	P	7	b
2024	**3081**	**Process water before cleaning (pastry product)**	*S.* Enteritidis Ad3380	Ewe's milk	Seeding 48h 5±3°C	/	2-0-3-2-3	2.0	+	P	7	b
2024	**4324**	**Process water before cleaning (pet food industry)**	*S.* Kentucky Ad3468	Chicken feed	Seeding 48h 5±3°C	/	2-1-2-2-4	2.2	-	P	7	b
2024	**4325**	**Process water before cleaning (fish)**	*S.* Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	b
2024	**4326**	**Rinse water before cleaning (salmon)**	*S.* Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	+	P	7	b
2024	**4327**	**Rinse water before cleaning (cured pork ham)**	*S.* Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	b
2024	**4328**	**Rinse water before cleaning (liver mousse)**	*S.* Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	b
2024	**4329**	**Process water before cleaning (pea protein liver mousse)**	*S.* Agona Ad2281	Pork meat	Seeding 48h 5±3°C	/	7-3-5-1-3	3.8	+	P	7	b
2024	**4064**	**Vacuum dust (dairy industry)**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	-	P(ISO)	7	c
2024	**4064**	**Vacuum dust (dairy industry)**	*S.* Goldcast Ad3006	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3.3	+	U	7	c
2024	**4065**	**Vacuum dust (dairy industry)**	*S.* Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	P(ISO)	7	c
2024	**4065**	**Vacuum dust (dairy industry)**	*S.* Derby Ad3381	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.5	+	U	7	c
2024	**4066**	**Vacuum dust (dairy industry)**	*S.* Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	P(ISO)	7	c
2024	**4066**	**Vacuum dust (dairy industry)**	*S.* Anatum Ad2718	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	3	+	U	7	c
2024	**4067**	**Vacuum dust (dairy industry)**	*S.* Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.3	+	P(ISO)	7	c
2024	**4067**	**Vacuum dust (dairy industry)**	*S.* Duisberg Ad1812	Dairy product	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2.3	+	U	7	c
2024	**4068**	**Vacuum dust (dairy industry)**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2	-	P(ISO)	7	c
2024	**4068**	**Vacuum dust (dairy industry)**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	2	-	U	7	c
2024	**4069**	**Vacuum dust (dairy industry)**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	-	P(ISO)	7	c
2024	**4069**	**Vacuum dust (dairy industry)**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilized strain – 2 weeks at ambient temperature	/	/	1.3	-	U	7	c
2024	**4319**	**Residues of pork cutting**	*S.* Derby 17	Merguez meat	Seeding 48h 5±3°C	/	4-3-1-1-3	2.4	+	P	7	c
2024	**4320**	**Residues of pamentier**	*S.* Bredeney Ad3309	Ground beef	Seeding 48h 5±3°C	/	4-3-1-4-1	2.6	+	P	7	c
2024	**4321**	**Residues of shredded beef**	*S.* Bredeney Ad3309	Ground beef	Seeding 48h 5±3°C	/	4-3-1-4-1	2.6	+	P	7	c
2024	**4322**	**Residues of sardine**	*S.* Indiana 2	Fishmeal	Seeding 48h 5±3°C	/	5-4-3-2-3	3.4	+	P	7	c
2024	**4323**	**Residues of salmon**	*S.* Derby F81	Mussel	Seeding 48h 5±3°C	/	0-2-3-3-4	2.4	+	P	7	c
2025	**115774**	**Mushroom sauce waste**	*S.* Lexington 2003S03	Oleaginous	Seeding 48h 5±3°C	/	3-1-2-2-2 (/1.25)	1.6	+	P	7	c
2025	**115776**	**Carrot waste**	*S.* Virchow Ad2569	Zucchini	Seeding 48h 5±3°C	/	2-6-3-4-1 (/1.25)	2.6	+	P	7	c
2025	**115777**	**Beef shredded waste**	*S.* Infantis 128	Ground beef	Seeding 48h 5±3°C	/	1-1-1-2-0	1	+	P	7	c
2025	**115778**	**Minced beef waste**	*S.* Infantis 128	Ground beef	Seeding 48h 5±3°C	/	1-1-1-2-0	1	-	P	7	c

Extension study performed by Microsept (2025)

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Global result CFX96 DW	Category	Type
2025	2976260	Cocoa beans brand 1	*Salmonella* NewportPXT624	1.6	0.54	+	8	a
2025	2976261	Cocoa beans brand 2	*Salmonella* NewportPXT624	1.6	0.54	+	8	a
2025	2976262	Cocoa nibs	*Salmonella* Mbandaka GAV875	3.4	0.85	+	8	a
2025	2976263	Cocoa mass brand 1	*Salmonella* Mbandaka GAV875	3.4	0.85	+	8	a
2025	2976264	Cocoa mass brand 2	*Salmonella* Lexington PAK637	4.2	0.34	+	8	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	*Salmonella* Lexington PAK637	4.2	0.34	+	8	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	*Salmonella* Gatineau DHY380	1.8	2.3	+	8	a
2025	2976267	Cocoa beans Ecoidées	*Salmonella* Gatineau DHY380	1.8	2.3	+	8	a
2025	3054712	Organic cocoa butter	*Salmonella* Stanley RBH447	2.4	1.16	+	8	a
2025	3054713	Organic cocoa nibs brand 1	*Salmonella* Stanley RBH447	2.4	1.16	+	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	*Salmonella* NewportPXT624	2.6	1.05	+	8	a
2025	3054715	Organic cocoa nibs brand 2	*Salmonella* NewportPXT624	2.6	1.05	+	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	+	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	+	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	+	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	*Salmonella* Gatineau DHY380	0.8	1.3	+	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	*Salmonella* Lexington PAK637	3.0	0.5	+	8	b
2025	3054708	Alkalized chocolate powder 20% FAT	*Salmonella* Lexington PAK637	3.0	0.5	+	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	*Salmonella* Lexington PAK637	3.0	0.5	+	8	b
2025	3054710	Organic chocolate powder 1 11% FAT	*Salmonella* Lexington PAK637	3.0	0.5	+	8	b
2025	3054711	Organic chocolate powder 2 11% FAT	*Salmonella* Stanley RBH447	2.0	0.5	+	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	*Salmonella* Gatineau DHY380	0.8	1.19	+	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	*Salmonella* Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	*Salmonella* Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	*Salmonella* Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	*Salmonella* Mbandaka GAV875	2.2	0.9	+	8	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c

Year	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Global result CFX96 DW	Category	Type
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	*Salmonella* Salamae ZHL075	1.0	1.4	+	8	c
2025	3071853	Hazelnut chocolate praline 42,7% FAT	*Salmonella* Salamae RBH447	2.0	0.5	+	8	c
2025	3071854	Crunchy chocolate praline 35% FAT	*Salmonella* Salamae RBH447	2.0	0.5	+	8	c
2025	3308326	Hazelnut chocolate praline 42,7% FAT	*Salmonella* Newport PXT624	2	0.6	+	8	c
2025	3308327	Crunchy chocolate praline 35% FAT	*Salmonella* Newport PXT624	2	0.6	+	8	c
2025	3071857	Candied orange chocolate	*Salmonella* Salamae RBH447	1.8	0.5	+	8	c
2025	3071858	Candied orange chocolate	*Salmonella* Salamae RBH447	1.8	0.5	+	8	c

Year of analysis	Sample N°	Product	Artificial contamination						Global result *Salmonella* spp.	Alternative method: EZ-Check *Salmonella*	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus DW	Protocol P(BPW) = paired with BPW broth P(ISO) = paired with ISO 6887 U = unpaired		
							Enumeration	Mean				
2025	**132627**	**Milk powder infant formula**	*S.* Montevideo Ad912	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.5	+	U	9	a
2025	**133165**	**Milk powder infant formula with probiotics (*L. reuteri* 1.3x10^6 CFU/g) 27.6 % fat**	*S.* Montevideo Ad912	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.5	+	U	9	a
2025	**133167**	**Milk powder infant formula with probiotics (*L. reuteri* 2.2x10^5 CFU/g) 24.3 % fat**	*S.* Panama Ad1733	Infant cereal	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	U	9	a
2025	**135610**	**Milk powder infant formula with probiotics (5.2x10^5 CFU/g) 27.6 % fat**	*S.* Anatum Ad1166	Dairy product	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	6.0	+	U	9	a
2025	**135611**	**Milk powder infant formula with probiotics (1.0x10^2 CFU/g) 24 % fat**	*S.* Ohio Ad1482	Raw cow's milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	U	9	a
2025	**135612**	**Milk powder infant formula with probiotics (3.0x10^2 CFU/g) 25.5 % fat**	*S.* Mbandaka Ad1722	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	U	9	a
2025	**135613**	**Milk powder infant formula with probiotics (3.4x10^5 CFU/g) 24.8 % fat**	*S.* Montevideo 510	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.0	+	U	9	a
2025	**135620**	**Milk powder infant formula 26 % fat**	*S.* Mbandaka Ad1722	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	U	9	a
2025	**135621**	**Milk powder infant formula 24.9 % fat**	*S.* Montevideo 510	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.0	+	U	9	a
2025	**135622**	**Milk powder infant formula 22 % fat**	*S.* Anatum Ad1166	Dairy product	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	6.0	+	U	9	a
2025	**135623**	**Milk powder infant formula 24 % fat**	*S.* Ohio Ad1482	Raw cow's milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	U	9	a
2025	**132628**	**Vanilla infant cereal**	*S.* Panama Ad1733	Infant cereal	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	U	9	b
2025	**132629**	**Infant cereal**	*S.* Montevideo Ad912	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.5	+	U	9	b
2025	**132630**	**Wheat infant cereal**	*S.* Panama Ad1733	Infant cereal	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.5	+	U	9	b
2025	**135614**	**Infant cereal with probiotics (4.3x10^5 CFU/g)**	*S.* Anatum Ad1166	Dairy product	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	6.0	+	U	9	b
2025	**135615**	**Infant cereal with probiotics (1.0x10^4 CFU/g)**	*S.* Ohio Ad1482	Raw cow's milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	U	9	b
2025	**135616**	**Infant cereal**	*S.* Mbandaka Ad1722	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.5	+	U	9	b
2025	**135617**	**Infant cereal**	*S.* Montevideo 510	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.0	+	U	9	b
2025	**135618**	**Infant cereal**	*S.* Anatum Ad1166	Dairy product	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	6.0	+	U	9	b
2025	**135619**	**Infant cereal**	*S.* Ohio Ad1482	Raw cow's milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	2.3	+	U	9	b
2026	**139206**	**Sodium caseinate**	*S.* Anatum Ad298	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	U	9	c
2026	**139207**	**Whole milk powder**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.4	+	U	9	c
2026	**139208**	**Whole milk powder**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	U	9	c
2026	**139209**	**Lactose**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	U	9	c
2026	**139210**	**Whey isolate**	*S.* Ohio Ad1482	Cow's raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.9	+	U	9	c

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							Enumeration	Mean				
2026	**139211**	**Lactoferrin**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	-	U	9	c
2026	**139212**	**Skim milk powder**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.4	+	U	9	c
2026	**139213**	**Whey protein**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	U	9	c
2026	**139214**	**Lactose**	*S.* Mbandaka Ad1722	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.6	+	U	9	c
2026	**139215**	**Whey**	*S.* Anatum Ad298	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	U	9	c
2026	**139216**	**Caseinate**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	U	9	c
2026	**140119**	**Lactoferrin**	*S.* Derby A00E084	Dairy environment	Spiking heat treatment 56°C 8 min	0.5	1-0-0-0-0	0.2	-	U	9	c
2026	**140120**	**Sodium caseinate**	*S.* Tennessee A00E006	Dairy environment	Spiking heat treatment 56°C 8 min	0.6	2-1-4-1-4	2.4	+	U	9	c
2026	**140121**	**Whey protein**	*S.* Heidelberg A00E005	Dairy environment	Spiking heat treatment 56°C 10 min	0.6	1-1-0-1-0	0.6	+	U	9	c
2025	**131349**	**Ground beef**	*S.* Bredeney 975	Ground beef	Seeding 48 h 5 ± 3°C	/	1-0-3-1-3	1.6	+	U	10	a
2025	**131351**	**Veal blanquette**	*S.* Bredeney 975	Ground beef	Seeding 48 h 5 ± 3°C	/	1-0-3-1-3	1.6	+	U	10	a
2025	**131352**	**Roast beef**	*S.* Bredeney 975	Ground beef	Seeding 48 h 5 ± 3°C	/	1-0-3-1-3	1.6	+	U	10	a
2025	**131353**	**Roast pork**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	a
2025	**131354**	**Pork tenderloin**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	a
2025	**131359**	**Chicken fillets**	*S.* Enteritidis Ad2721	Frozen chicken	Seeding 48 h 5 ± 3°C	/	2-3-3-2-2	2.4	+	U	10	a
2026	**136325**	**White chicken strips**	*S.* Kottbus 2012S10	Chicken	Seeding 48 h 5 ± 3°C	/	3-0-0-1-2	1.2	-	U	10	a
2026	**136326**	**Turkey thighs**	*S.* Derby Ad1339	Chicken neck skin	Seeding 48 h 5 ± 3°C	/	0-1-0-1-0	0.4	-	U	10	a
2026	**136327**	**Duck fillets**	*S.* Kottbus 2012S10	Chicken	Seeding 48 h 5 ± 3°C	/	3-0-0-1-2	1.2	+	U	10	a
2026	**136328**	**Extra-thin turkey cutlet**	*S.* Derby Ad1339	Chicken neck skin	Seeding 48 h 5 ± 3°C	/	0-1-0-1-0	0.4	+	U	10	a
2026	**136329**	**Whole boneless pork loin for roasting**	*S.* Typhimurium 702	Dry sausage	Seeding 48 h 5 ± 3°C	/	2-0-3-0-3	1.6	+	U	10	a
2026	**136330**	**Pork belly for roasting**	*S.* Bredeney 912	Chipolatas	Seeding 48 h 5 ± 3°C	/	2-0-3-1-4	2.0	+	U	10	a
2025	**131028**	**Frozen ground beef**	*S.* Dublin Ad530	Ground beef	Seeding 2 weeks at -20°C	/	0-2-2-3-0	1.4	-	U	10	b
2025	**131029**	**Frozen beef meatballs**	*S.* Dublin Ad530	Ground beef	Seeding 2 weeks at -20°C	/	0-2-2-3-0	1.4	-	U	10	b
2025	**131030**	**Frozen roast beef**	*S.* Dublin Ad530	Ground beef	Seeding 2 weeks at -20°C	/	0-2-2-3-0	1.4	-	U	10	b
2025	**131031**	**Frozen pork meat**	*S.* Indiana 538	Sausage meat	Seeding 2 weeks at -20°C	/	1-0-1-0-0	0.4	+	U	10	b
2025	**131032**	**Frozen chicken tender**	*S.* Derby Ad1337	Chicken thigh	Seeding 2 weeks at -20°C	/	1-0-0-2-1	0.8	+	U	10	b
2025	**131033**	**Frozen turkey stir-fry**	*S.* Derby Ad1337	Chicken thigh	Seeding 2 weeks at -20°C	/	1-0-0-2-1	0.8	+	U	10	b
2025	**131034**	**Frozen chicken thigh**	*S.* Derby Ad1337	Chicken thigh	Seeding 2 weeks at -20°C	/	1-0-0-2-1	0.8	+	U	10	b
2025	**135137**	**Frozen pork chops**	*S.* London 326	Cooked pork shoulder	Seeding 2 weeks at -20°C	/	2-1-1-1-3	1.6	+	U	10	b
2025	**135138**	**Frozen chicken fillets**	*S.* Schwarzengrund Ad2704	Turkey	Seeding 2 weeks at -20°C	/	2-0-1-1-1	1.0	-	U	10	b
2025	**135139**	**Frozen ground chicken**	*S.* Heidelberg F33	Chicken gizzards	Seeding 2 weeks at -20°C	/	1-0-0-1-1	0.6	+	U	10	b
2025	**135140**	**Frozen ground beef**	*S.* Enteritidis Ad2294	Beef	Seeding 2 weeks at -20°C	/	1-0-0-1-1	0.6	+	U	10	b
2025	**135141**	**Frozen whole rabbit**	*S.* Minnesota CIP105628	Turkey	Seeding 2 weeks at -20°C	/	1-0-0-0-0	0.2	-	U	10	b
2025	**135142**	**Frozen leg of lamb**	*S.* Ohio Ad224	Ground beef	Seeding 2 weeks at -20°C	/	0-1-0-0-0	0.2	-	U	10	b
2025	**135143**	**Frozen pork tenderloin**	*S.* Panama 882	Herb sausages	Seeding 2 weeks at -20°C	/	0-1-0-2-2	1.0	+	U	10	b
2025	**135144**	**Frozen chicken strips**	*S.* Heidelberg F33	Chicken gizzards	Seeding 2 weeks at -20°C	/	1-0-0-1-1	0.6	+	U	10	b
2025	**135145**	**Frozen turkey cutlets**	*S.* Minnesota CIP105628	Turkey	Seeding 2 weeks at -20°C	/	1-0-0-0-0	0.2	-	U	10	b
2025	**135146**	**Frozen chicken thighs**	*S.* Schwarzengrund Ad2704	Turkey	Seeding 2 weeks at -20°C	/	2-0-1-1-1	1.0	-	U	10	b
2025	**135147**	**Frozen turkey blanquettes**	*S.* Schwarzengrund Ad2704	Turkey	Seeding 2 weeks at -20°C	/	2-0-1-1-1	1.0	-	U	10	b
2025	**131350**	**Marinated ground beef**	*S.* Bredeney 975	Ground beef	Seeding 48 h 5 ± 3°C	/	1-0-3-1-3	1.6	+	U	10	c
2025	**131355**	**Tex-mex pork strips**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	c
2025	**131356**	**Caramelized pork strips**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	c
2025	**131357**	**Curried pork strips**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	c

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							Enumeration	Mean				
2025	**131358**	**Marinated pork chops**	*S.* London Ad2422	Roast pork	Seeding 48 h 5 ± 3°C	/	0-2-2-2-1	1.4	+	U	10	c
2025	**131360**	**Marinated Tex-mex chicken strips**	*S.* Enteritidis Ad2721	Frozen chicken	Seeding 48 h 5 ± 3°C	/	2-3-3-2-2	2.4	-	U	10	c
2025	**131361**	**Marinated curried chicken strips**	*S.* Enteritidis Ad2721	Frozen chicken	Seeding 48 h 5 ± 3°C	/	2-3-3-2-2	2.4	-	U	10	c
2026	**136331**	**Marinated pork spaghetti**	*S.* Bredeney 912	Chipolatas	Seeding 48 h 5 ± 3°C	/	2-0-3-1-4	2.0	+	U	10	c
2026	**136332**	**Caramelized pork strips**	*S.* Typhimurium 702	Dry sausage	Seeding 48 h 5 ± 3°C	/	2-0-3-0-3	1.6	+	U	10	c
2026	**136333**	**Lamb koftas**	*S.* Bredeney 912	Chipolatas	Seeding 48 h 5 ± 3°C	/	2-0-3-1-4	2.0	+	U	10	c
2026	**136334**	**Beef steaks with shallots**	*S.* Panama 195	Ground beef	Seeding 48 h 5 ± 3°C	/	4-4-3-2-2	3.0	+	U	10	c
2026	**136335**	**Rump steaks with three peppers**	*S.* Enteritidis Ad2294	Beef	Seeding 48 h 5 ± 3°C	/	0-1-0-5-2	1.6	+	U	10	c
2026	**136336**	**Veal steaks with shallots**	*S.* Panama 195	Ground beef	Seeding 48 h 5 ± 3°C	/	4-4-3-2-2	3.0	+	U	10	c
2026	**136337**	**Lamb slices with garlic**	*S.* Typhimurium 702	Dry sausage	Seeding 48 h 5 ± 3°C	/	2-0-3-0-3	1.6	+	U	10	c
2026	**137064**	**Pasteurized whole milk from the mountains**	*S.* Typhimurium 4	Milk powder	Seeding 48 h 5 ± 3°C	/	0-6-1-0-3	2.0	-	P(BPW)	11	a
2026	**137065**	**Pasteurized semi-skimmed milk**	*S.* Montevideo 606	Raw milk	Seeding 48 h 5 ± 3°C	/	3-4-4-2-1	2.8	+	P(BPW)	11	a
2026	**137066**	**UHT skimmed milk**	*S.* Dublin Ad531	Raw milk cheese	Seeding 48 h 5 ± 3°C	/	2-1-4-2-0	1.8	+	P(BPW)	11	a
2026	**137067**	**UHT goat's milk**	*S.* Anatum Ad1168	Dairy product	Seeding 48 h 5 ± 3°C	/	3-1-1-1-0	1.2	+	P(BPW)	11	a
2026	**137068**	**Pasteurized light cream**	*S.* Mikawasima Ad1811	Raw sheep's milk	Seeding 48 h 5 ± 3°C	/	1-2-2-3-1	1.8	-	P(BPW)	11	a
2026	**137069**	**Pasteurized chocolate milk**	*S.* Agona Ad1483	Raspberry tiramisu	Seeding 48 h 5 ± 3°C	/	0-1-0-2-2	1.0	+	P(BPW)	11	a
2026	**137070**	**Pasteurized strawberry drinking yogurt**	*S.* Typhimurium 4	Milk powder	Seeding 48 h 5 ± 3°C	/	0-6-1-0-3	2.0	-	P(BPW)	11	a
2026	**137071**	**Pasteurized coconut drinking yogurt**	*S.* Montevideo 606	Raw milk	Seeding 48 h 5 ± 3°C	/	3-4-4-2-1	2.8	-	P(BPW)	11	a
2026	**137072**	**Pasteurized raspberry drinking yogurt**	*S.* Dublin Ad531	Raw milk cheese	Seeding 48 h 5 ± 3°C	/	2-1-4-2-0	1.8	-	P(BPW)	11	a
2026	**137073**	**Pasteurized chocolate-hazelnut milk**	*S.* Anatum Ad1168	Dairy product	Seeding 48 h 5 ± 3°C	/	3-1-1-1-0	1.2	+	P(BPW)	11	a
2026	**137074**	**Pasteurized vanilla milk**	*S.* Mikawasima Ad1811	Raw sheep's milk	Seeding 48 h 5 ± 3°C	/	1-2-2-3-1	1.8	-	P(BPW)	11	a
2026	**137783**	**Pasteurized semi-skimmed milk**	*S.* Anatum Ad298	Milk powder	Spiking heat treatment 56°C 10 min	0.8	1-0-0-0-1	0.4	-	P(BPW)	11	a
2026	**137784**	**Pasteurized fresh semi-skimmed milk**	*S.* Livingstone Ad1169	Dairy product	Spiking heat treatment 56°C 10 min	0.6	2-1-0-1-1	1.0	+	P(BPW)	11	a
2026	**137785**	**Pasteurized whole milk**	*S.* Mbandaka Ad1810	Sheep's milk	Spiking heat treatment 56°C 10 min	0.7	2-2-1-0-1	1.2	-	P(BPW)	11	a
2026	**137786**	**Pasteurized chocolate milk**	*S.* Anatum Ad298	Milk powder	Spiking heat treatment 56°C 10 min	0.8	1-0-0-0-1	0.4	+	P(BPW)	11	a
2026	**137787**	**Chocolate drinking yogurt**	*S.* Mbandaka Ad1810	Sheep's milk	Spiking heat treatment 56°C 10 min	0.7	2-2-1-0-1	1.2	-	P(BPW)	11	a
2026	**137788**	**Vanilla drinking yogurt**	*S.* Livingstone Ad1169	Dairy product	Spiking heat treatment 56°C 10 min	0.6	2-1-0-1-1	1.0	-	P(BPW)	11	a
2026	**137789**	**Whipping cream 30 % fat**	*S.* Mbandaka Ad1810	Sheep's milk	Spiking heat treatment 56°C 10 min	0.7	2-2-1-0-1	1.2	+	P(ISO)	11	a
2026	**140123**	**Semi-skimmed UHT milk**	*S.* Derby A00E084	Dairy environment	Spiking heat treatment 56°C 8 min	0.5	1-0-0-0-0	0.2	-	P(BPW)	11	a
2026	**137075**	**Cream cheese**	*S.* Agona Ad1483	Raspberry tiramisu	Seeding 48 h 5 ± 3°C	/	0-1-0-2-2	1.0	-	P(BPW)	11	b
2026	**137076**	**Vanilla yogurt**	*S.* Typhimurium 4	Milk powder	Seeding 48 h 5 ± 3°C	/	0-6-1-0-3	2.0	+	P(BPW)	11	b
2026	**137077**	**Pasteurized whole cream 30 % fat**	*S.* Montevideo 606	Raw milk	Seeding 48 h 5 ± 3°C	/	3-4-4-2-1	2.8	-	P(ISO)	11	b
2026	**137078**	**Pasteurized milk Brie 33 % fat**	*S.* Dublin Ad531	Raw milk cheese	Seeding 48 h 5 ± 3°C	/	2-1-4-2-0	1.8	-	P(ISO)	11	b
2026	**137079**	**Pasteurized milk Camembert 21 % fat**	*S.* Anatum Ad1168	Dairy product	Seeding 48 h 5 ± 3°C	/	3-1-1-1-0	1.2	+	P(ISO)	11	b
2026	**137080**	**Uncooked pressed cheese made from pasteurized milk 27.5 % fat**	*S.* Mikawasima Ad1811	Raw sheep's milk	Seeding 48 h 5 ± 3°C	/	1-2-2-3-1	1.8	+	P(ISO)	11	b
2026	**137081**	**Pasteurized milk mountain tomme cheese 30 % fat**	*S.* Agona Ad1483	Raspberry tiramisu	Seeding 48 h 5 ± 3°C	/	0-1-0-2-2	1.0	+	P(ISO)	11	b
2026	**137082**	**Pasteurized milk cheese 28 % fat**	*S.* Typhimurium 4	Milk powder	Seeding 48 h 5 ± 3°C	/	0-6-1-0-3	2.0	+	P(ISO)	11	b
2026	**137083**	**Pasteurized milk Emmental cheese 29 % fat**	*S.* Montevideo 606	Raw milk	Seeding 48 h 5 ± 3°C	/	3-4-4-2-1	2.8	+	P(ISO)	11	b
2026	**137084**	**Pasteurized milk Fourme d'Ambert cheese 28 % fat**	*S.* Dublin Ad531	Raw milk cheese	Seeding 48 h 5 ± 3°C	/	2-1-4-2-0	1.8	-	P(ISO)	11	b
2026	**137085**	**Mascarpone cheese 40 % fat**	*S.* Anatum Ad1168	Dairy product	Seeding 48 h 5 ± 3°C	/	3-1-1-1-0	1.2	+	P(ISO)	11	b
2026	**137086**	**Semi-salted gourmet butter 82% fat**	*S.* Mikawasima Ad1811	Raw sheep's milk	Seeding 48 h 5 ± 3°C	/	1-2-2-3-1	1.8	+	P(ISO)	11	b
2026	**137087**	**Semi-salted molded butter 82 % fat**	*S.* Agona Ad1483	Raspberry tiramisu	Seeding 48 h 5 ± 3°C	/	0-1-0-2-2	1.0	+	P(ISO)	11	b
2026	**140122**	**Edam cheese 30 % fat**	*S.* Anatum A00E007	Dairy environment	Spiking heat treatment 56°C 10 min	0.6	3-4-3-2-1	2.6	+	P(ISO)	11	b
2026	**139206**	**Sodium caseinate**	*S.* Anatum Ad298	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	P(ISO)	11	c

Year of analysis	Sample N°	Product	Artificial contamination						Global result *Salmonella* spp.	Alternative method: EZ-Check *Salmonella*	Category	Type
			Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		CFX Opus DW	Protocol P(BPW) = paired with BPW broth P(ISO) = paired with ISO 6887 U = unpaired		
							Enumeration	Mean				
2026	**139207**	**Whole milk powder 26 % fat**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.4	+	P(ISO)	11	c
2026	**139208**	**Whole milk powder**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	11	c
2026	**139209**	**Lactose**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	P(ISO)	11	c
2026	**139210**	**Whey isolate**	*S.* Ohio Ad1482	Cow's raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.9	+	P(ISO)	11	c
2026	**139211**	**Lactoferrin**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	-	P(ISO)	11	c
2026	**139212**	**Skim milk powder**	*S.* Anatum Ad2706	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.4	+	P(ISO)	11	c
2026	**139213**	**Whey protein**	*S.* Dublin Ad1336	Raw milk cheese	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	P(ISO)	11	c
2026	**139214**	**Lactose**	*S.* Mbandaka Ad1722	Raw milk	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	0.6	+	P(ISO)	11	c
2026	**139215**	**Whey**	*S.* Anatum Ad298	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.2	+	P(ISO)	11	c
2026	**139216**	**Caseinate**	*S.* Cerro Ad2707	Milk powder	Seeding with lyophilised strain 2 weeks at ambient temperature	/	/	1.3	+	P(ISO)	11	c
2026	**140119**	**Lactoferrin**	*S.* Derby A00E084	Dairy environment	Spiking heat treatment 56°C 8 min	0.5	1-0-0-0-0	0.2	-	P(ISO)	11	c
2026	**140120**	**Sodium caseinate**	*S.* Tennessee A00E006	Dairy environment	Spiking heat treatment 56°C 8 min	0.6	2-1-4-1-4	2.4	+	P(ISO)	11	c
2026	**140121**	**Whey protein**	*S.* Heidelberg A00E005	Dairy environment	Spiking heat treatment 56°C 10 min	0.6	1-1-0-1-0	0.6	+	P(ISO)	11	c

Extension study performed by Microsept (2026) – Category 13

Type	N°sample	Sample	Strain	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample
a+	3429594	Organic cocoa butter 100%FAT	*Salmonella Stanley*	RBH447	Plant product	Spiking 10' à 50°C	0.8	4.6
a+	3429595	Organic cocoa mass 1 57%FAT	*Salmonella Lexington*	PAK637	Vanilla bean	Spiking 15' à 56°C	0.8	1.6
a+	3429596	Organic cocoa mass 2 57%FAT	*Salmonella Stanley*	RBH447	Plant product	Spiking 10' à 50°C	0.8	4.6
a+	3429597	Organic cocoa mass 3 57%FAT	*Salmonella Lexington*	PAK637	Vanilla bean	Spiking 15' à 56°C	0.8	1.6
a+	3429598	Organic cocoa beans 1 57%FAT	*Salmonella Newport*	PXT624	Plant product	Spiking 8' à 56°C	0.6	3.6
a+	3429599	Organic cocoa beans 2 57%FAT	*Salmonella stanley*	RBH447	Plant product	Spiking 10' à 50°C	0.8	4.6
a+	3429600	Organic cocoa beans 3 57%FAT	*Salmonella Newport*	PXT624	Plant product	Spiking 8' à 56°C	0.6	3.6
a+	3429601	Organic cocoa nibs 1 57%FAT	*Salmonella Lexington*	PAK637	Vanilla bean	Spiking 15' à 56°C	0.8	1.6
a+	3429602	Organic cocoa nibs 2 57%FAT	*Salmonella Newport*	PXT624	Plant product	Spiking 8' à 56°C	0.6	3.6
a+	3429603	Organic cocoa nibs 3 57%FAT	*Salmonella Stanley*	RBH447	Plant product	Spiking 10' à 50°C	0.8	4.6
b-	3429604	Organic cocoa powder 13,1 %FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 8' à 50°C	0.6	5.0
b-	3429608	Organic cocoa powder 17,8 %FAT	*Salmonella Gatineau*	DHY380	Plant product	Spiking 8' à 50°C	0.5	2.6
b-	3429827	Organic cocoa powder 13,1 %FAT	*Salmonella Gatineau*	DHY380	Plant product	Spiking 8' à 50°C	0.7	3.6
b-	3429611	Cocoa powder Alkalinized 11%FAT	*Salmonella Gatineau*	DHY380	Plant product	Spiking 8' à 50°C	0.5	2.6
b+	3429605	Organic cocoa powder 17,8 %FAT	*Salmonella Give*	JAW805	Vanilla bean powder	Spiking 6' à 50°C	0.5	4.6
b+	3429607	Organic cocoa powder 17,1 %FAT	*Salmonella Give*	JAW805	Vanilla bean powder	Spiking 6' à 50°C	0.5	4.6
b+	3429609	Organic Cocoa powder 1 Alkalinized 11%FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 8' à 50°C	0.6	5.0
b+	3429610	Organic Cocoa powder 2 Alkalinized 11%FAT	*Salmonella Give*	JAW805	Vanilla bean powder	Spiking 6' à 50°C	0.5	4.6
b+	3429612	Cocoa powder Alkalinized 21%FAT	*Salmonella Give*	JAW805	Vanilla bean powder	Spiking 6' à 50°C	0.5	4.6
b+	3429613	Cocoa powder Alkalinized 22%FAT	*Salmonella Gatineau*	DHY380	Plant product	Spiking 8' à 50°C	0.5	2.6
b+	3429830	Organic cocoa powder 17,1 %FAT	*Salmonella Gatineau*	DHY380	Plant product	Spiking 8' à 50°C	0.7	3.6
b+	3429960	Organic cocoa powder 11,5 %FAT	*Salmonella Kentucky*	LKR915	Powder chocolate	Seeding - Lyophilized strain - Storage 2 weeks at room temperature	/	5.0
b+	3429961	Organic cocoa powder 11,5 %FAT	*Salmonella Kentucky*	LKR915	Powder chocolate	Seeding - Lyophilized strain - Storage 2 weeks at room temperature	/	5.0
b+	3429962	Organic cocoa powder 13,1 %FAT	*Salmonella Kentucky*	LKR915	Powder chocolate	Seeding - Lyophilized strain - Storage 2 weeks at room temperature	/	5.0
c+	3429614	Dark chocolate bar 30 % FAT	*Salmonella Mbandaka*	GAV875	Plant product	Spiking 10' à 50°C	0.7	5.0

Type	N°sample	Sample	Strain	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample
c+	3429615	Organic milk chocolate bar 39%FAT	*Salmonella Mbandaka*	GAV875	Plant product	Spiking 10' à 50°C	0.7	5.0
c+	3429616	Milk chocolate bar 33%FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 10' à 50°C	0.5	4.8
c+	3429617	Organic dark chocolate bar 41 % FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 10' à 50°C	0.5	4.8
c+	3429618	Dark chocolate bar 49,6 % FAT	*Salmonella newport*	PXT624	Plant product	Spiking 8' à 56°C	1.0	5.0
c+	3429619	Dark chocolate bar with blueberries,almonds and hazelnuts 35%FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 10' à 50°C	0.5	4.8
c+	3429620	Milk chocolate bar with hazelnuts 35% FAT	*Salmonella Mbandaka*	GAV875	Plant product	Spiking 10' à 50°C	0.7	5.0
c+	3429621	Dark chocolate bar with hazelnuts 36,5% FAT	*Salmonella Mbandaka*	GAV875	Plant product	Spiking 10' à 50°C	0.7	5.0
c+	3429622	Dark chocolate bar with almonds 39%FAT	*Salmonella newport*	PXT624	Plant product	Spiking 8' à 56°C	1.0	5.0
c+	3429623	Crunchy chocolate praline 33% FAT	*Salmonella Salamae*	ZHL075	Cereals	Spiking 10' à 50°C	0.5	4.8

Year of analysis	Sample N°	Product	Artificial contamination						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus DW		
							Enumeration	Mean			
2026	**139753**	**Duck fat 100 % fat**	*S.* Braenderup 915	Chicken fillet	Seeding 48 h 5 ± 3°C	/	4-11-4-3-2	4.8	-	14	a
2026	**139753**	**Duck fat 100 % fat**	*S.* Braenderup 915	Chicken fillet	Seeding 48 h 5 ± 3°C	/	4-11-4-3-2	4.8	-	14	a
2026	**139754**	**Beef fat 100 % fat**	*S.* Infantis 128	Ground beef	Seeding 48 h 5 ± 3°C	/	2-3-3-2-3	2.6	-	14	a
2026	**139754**	**Beef fat 100 % fat**	*S.* Infantis 128	Ground beef	Seeding 48 h 5 ± 3°C	/	2-3-3-2-3	2.6	+	14	a
2026	**139720**	**Beef steak with shallots**	*S.* Panama Adria 8	Beef	Seeding 48 h 5 ± 3°C	/	1-3-4-3-0	2.2	+	14	a
2026	**139721**	**Lamb steak with tomato sauce**	*S.* Agona Ad2281	Cooked pork shoulder	Seeding 48 h 5 ± 3°C	/	1-3-5-3-4	3.2	+	14	a
2026	**139868**	**Frozen Charolais beef strips**	*S.* Newport Ad2730	Beef meat	Seeding 2 weeks, -20C	/	3-1-2-2-2	2.0	+	14	a
2026	**139869**	**Frozen lamb shanks**	*S.* Newport Ad2730	Beef meat	Seeding 2 weeks, -20C	/	3-1-2-2-2	2.0	+	14	a
2026	**139870**	**Frozen chicken thighs**	*S.* Enteritidis Ad2721	Frozen chicken	Seeding 2 weeks, -20C	/	2-1-2-1-1	1.4	+	14	a
2026	**140888**	**Pure beef mince (20% fat)**	*S.* Newport Ad2730	Beef meat	Seeding 48 h 5 ± 3°C	/	4-5-2-2-1	2.8	+	14	a
2026	**140888**	**Pure beef mince (20% fat)**	*S.* Newport Ad2730	Beef meat	Seeding 48 h 5 ± 3°C	/	4-5-2-2-1	2.8	+	14	a
2026	**140889**	**Boneless veal for stewing**	*S.* Newport Ad2730	Beef meat	Seeding 48 h 5 ± 3°C	/	4-5-2-2-1	2.8	+	14	a
2026	**140890**	**Boneless chicken thighs**	*S.* Kottbus 2012S10	Chicken meat	Seeding 48 h 5 ± 3°C	/	6-3-2-2-8	4.2	+	14	a
2026	**142820**	**Boneless chicken thighs**	*S.* Saintpaul A00C002	Pheasant	Seeding 48 h 5 ± 3°C	/	3-3-3-1-1	2.2	-	14	a
2026	**143827**	**Beef carpaccio with olive oil and basil**	*S.* Bredeney Ad3309	Ground meat	Seeding 48 h 5 ± 3°C	/	2-1-2-1-3	1.8	-	14	a
2026	**143828**	**Pork chop**	*S.* Bredeney Ad3309	Ground meat	Seeding 48 h 5 ± 3°C	/	2-1-2-1-3	1.8	-	14	a
2026	**144436**	**Pork chop**	*S.* Ohio Ad2224	Ground beef	Seeding 48 h 5 ± 3°C	/	3-1-1-0-2	1.4	+	14	a
2026	**144435**	**Beef carpaccio (hazelnut marinade)**	*S.* Ohio Ad2224	Ground beef	Seeding 48 h 5 ± 3°C	/	3-1-1-0-2	1.4	-	14	a
2026	**139745**	**Pancetta 25 % fat**	*S.* Derby 17	Merguez meat	Seeding 48 h 5 ± 3°C	/	13-5-2-2-4	5.2	+	14	b
2026	**139745**	**Pancetta 25 % fat**	*S.* Derby 17	Merguez meat	Seeding 48 h 5 ± 3°C	/	13-5-2-2-4	5.2	+	14	b
2026	**139746**	**Salami 33 % fat**	*S.* Typhimurium 19	Pork liver	Seeding 48 h 5 ± 3°C	/	5-11-5-3-6	6.0	+	14	b
2026	**139746**	**Salami 33 % fat**	*S.* Typhimurium 19	Pork liver	Seeding 48 h 5 ± 3°C	/	5-11-5-3-6	6.0	+	14	b
2026	**139747**	**Dried duck breast 30 % fat**	*S.* Braenderup 915	Chicken fillet	Seeding 48 h 5 ± 3°C	/	4-11-4-3-2	4.8	-	14	b
2026	**139747**	**Dried duck breast 30 % fat**	*S.* Braenderup 915	Chicken fillet	Seeding 48 h 5 ± 3°C	/	4-11-4-3-2	4.8	+	14	b
2026	**139722**	**Lightly salted roast pork**	*S.* Braenderup Adria11	Pork meat	Seeding 48 h 5 ± 3°C	/	3-4-7-2-4	4.0	+	14	b
2026	**139723**	**Dried beef**	*S.* Panama Adria 8	Beef	Seeding 48 h 5 ± 3°C	/	1-3-4-3-0	2.2	-	14	b
2026	**139724**	**Grisons meat**	*S.* Panama Adria 8	Beef	Seeding 48 h 5 ± 3°C	/	1-3-4-3-0	2.2	+	14	b
2026	**139725**	**Dry-cured ham**	*S.* Agona Ad2281	Cooked pork shoulder	Seeding 48 h 5 ± 3°C	/	1-3-5-3-4	3.2	-	14	b
2026	**141385**	**Pancetta (28% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	-	14	b
2026	**141385**	**Pancetta (28% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	-	14	b
2026	**141386**	**Danish salami (100% pork) (34% fat)**	*S.* Lagos 173	Chipolatas	Seeding 48 h 5 ± 3°C	/	4-2-2-2-3	2.4	-	14	b
2026	**141386**	**Danish salami (100% pork) (34% fat)**	*S.* Lagos 173	Chipolatas	Seeding 48 h 5 ± 3°C	/	4-2-2-2-3	2.4	-	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	*S.* Derby Ad2985	Turkey meat	Seeding 48 h 5 ± 3°C	/	3-1-2-3-1	2.0	-	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	*S.* Derby Ad2985	Turkey meat	Seeding 48 h 5 ± 3°C	/	3-1-2-3-1	2.0	+	14	b
2026	**141391**	**Coppa**	*S.* Paratyphi B 53	Pork meat	Seeding 48 h 5 ± 3°C	/	1-0-2-2-1	1.2	-	14	b
2026	**141394**	**Lightly salted pork roast fillet**	*S.* Paratyphi B 53	Pork meat	Seeding 48 h 5 ± 3°C	/	1-0-2-2-1	1.2	+	14	b
2026	**141395**	**Premium dry-cured ham, aged 9 months**	*S.* Paratyphi B 53	Pork meat	Seeding 48 h 5 ± 3°C	/	1-0-2-2-1	1.2	-	14	b
2026	**142821**	**Dried beef chuck**	*S.* Ohio Ad2224	Ground beef	Seeding 48 h 5 ± 3°C	/	1-1-2-1-0	1.0	+	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	*S.* Bredeney Ad2042	Turkey cutlet	Seeding 48 h 5 ± 3°C	/	1-3-0-4-1	1.8	+	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	*S.* Bredeney Ad2042	Turkey cutlet	Seeding 48 h 5 ± 3°C	/	1-3-0-4-1	1.8	+	14	b
2026	**142824**	**Sausage meat (21% fat)**	*S.* Agona 48696	Smoked sausage	Seeding 48 h 5 ± 3°C	/	0-3-2-1-2	1.6	+	14	b
2026	**142824**	**Sausage meat (21% fat)**	*S.* Agona 48696	Smoked sausage	Seeding 48 h 5 ± 3°C	/	0-3-2-1-2	1.6	+	14	b
2026	**142825**	**Rosette (33.9% fat)**	*S.* Agona 48696	Smoked sausage	Seeding 48 h 5 ± 3°C	/	0-3-2-1-2	1.6	-	14	b
2026	**142825**	**Rosette (33.9% fat)**	*S.* Agona 48696	Smoked sausage	Seeding 48 h 5 ± 3°C	/	0-3-2-1-2	1.6	+	14	b
2026	**142826**	**Danish pure pork salami (34% fat)**	*S.* Gaminara Ad2324	Wild boar	Seeding 48 h 5 ± 3°C	/	0-1-2-0-0	0.6	-	14	b
2026	**142826**	**Danish pure pork salami (34% fat)**	*S.* Gaminara Ad2324	Wild boar	Seeding 48 h 5 ± 3°C	/	0-1-2-0-0	0.6	-	14	b
2026	**142827**	**Spicy chorizo (45% fat)**	*S.* Ohio Ad2224	Ground beef	Seeding 48 h 5 ± 3°C	/	1-1-2-1-0	1.0	+	14	b

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2026	**142827**	**Spicy chorizo (45% fat)**	*S.* Ohio Ad2224	Ground beef	Seeding 48 h 5 ± 3°C	/	1-1-2-1-0	1.0	+	14	b
2026	**139394**	**Pork rillettes 23 % fat**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	0-0-1-1-0	0.4	-	14	c
2026	**139394**	**Pork rillettes 23 % fat**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	0-0-1-1-0	0.4	-	14	c
2026	**139395**	**Garlic sausage 27.8 % fat**	*S.* Bovismorbificans 132	Raw smoked bacon	Seeding 48 h 5 ± 3°C	/	1-0-1-1-1	0.8	-	14	c
2026	**139395**	**Garlic sausage 27.8 % fat**	*S.* Bovismorbificans 132	Raw smoked bacon	Seeding 48 h 5 ± 3°C	/	1-0-1-1-1	0.8	+	14	c
2026	**139396**	**Braised ham**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	0-0-1-1-0	0.4	-	14	c
2026	**139397**	**Roasted chicken fillets**	*S.* Istanbul Ad3285	Roast chicken	Seeding 48 h 5 ± 3°C	/	1-2-1-2-2	1.6	-	14	c
2026	**139398**	**Cooked roast pork**	*S.* Istanbul Ad3285	Roast chicken	Seeding 48 h 5 ± 3°C	/	1-2-1-2-3	2.6	+	14	c
2026	**139399**	**Frozen kebab strips**	*S.* Bovismorbificans 132	Raw smoked bacon	Seeding 48 h 5 ± 3°C	/	1-0-1-1-1	0.8	+	14	c
2026	**139751**	**Andouille sausage 20 % fat**	*S.* Derby 17	Merguez meat	Seeding 48 h 5 ± 3°C	/	13-5-2-2-4	5.2	+	14	c
2026	**139751**	**Andouille sausage 20 % fat**	*S.* Derby 17	Merguez meat	Seeding 48 h 5 ± 3°C	/	13-5-2-2-4	5.2	+	14	c
2026	**139726**	**Braised superior ham**	*S.* Braenderup Adria11	Pork meat	Seeding 48 h 5 ± 3°C	/	3-4-7-2-4	4.0	+	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	*S.* Lagos 173	Chipolatas	Seeding 48 h 5 ± 3°C	/	4-2-2-2-3	2.4	+	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	*S.* Lagos 173	Chipolatas	Seeding 48 h 5 ± 3°C	/	4-2-2-2-3	2.4	+	14	c
2026	**141389**	**Oven-baked country terrine (22% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	+	14	c
2026	**141389**	**Oven-baked country terrine (22% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	+	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	+	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	*S.* Schwarzengrund Ad2859	Pâté	Seeding 48 h 5 ± 3°C	/	3-2-2-4-3	2.8	+	14	c
2026	**141392**	**Black pudding with apples**	*S.* Derby Ad2985	Turkey meat	Seeding 48 h 5 ± 3°C	/	3-1-2-3-1	2.0	-	14	c
2026	**141393**	**Paris ham without rind**	*S.* Lagos 173	Chipolatas	Seeding 48 h 5 ± 3°C	/	4-2-2-2-3	2.4	+	14	c
2026	**142822**	**Oven-roasted chicken breast**	*S.* Saintpaul A00C002	Pheasant	Seeding 48 h 5 ± 3°C	/	3-3-3-1-1	2.2	+	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	*S.* Bredeney Ad2042	Turkey cutlet	Seeding 48 h 5 ± 3°C	/	1-3-0-4-1	1.8	+	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	*S.* Bredeney Ad2042	Turkey cutlet	Seeding 48 h 5 ± 3°C	/	1-3-0-4-1	1.8	+	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	*S.* Gaminara Ad2324	Wild boar	Seeding 48 h 5 ± 3°C	/	0-1-2-0-0	0.6	+	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	*S.* Gaminara Ad2324	Wild boar	Seeding 48 h 5 ± 3°C	/	0-1-2-0-0	0.6	+	14	c
2026	**138500**	**Sliced mango**	*S.* Livingstone Ad2566	Potato	Seeding 48 h 5 ± 3°C	/	1-1-0-0-0	0.4	+	15	a
2026	**138501**	**Extra-sweet pineapple pH 3.37**	*S.* Virchow Ad2569	Zucchini	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	-	15	a
2026	**138502**	**Pineapple/blueberry/raspberry fruit mix**	*S.*Enteritidis ATCC BAA-1045	Raw almonds	Seeding 48 h 5 ± 3°C	/	1-2-3-1-4	2.2	-	15	a
2026	**138503**	**Tomato**	*S.* Havana Ad2728	Sunflower seeds	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	-	15	a
2026	**138504**	**Grated carrots**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48 h 5 ± 3°C	/	1-0-1-1-2	1.0	-	15	a
2026	**138505**	**Cabbage**	*S.* Derby Ad3057	Spinach	Seeding 48 h 5 ± 3°C	/	1-2-1-1-0	1.0	+	15	a
2026	**138506**	**Green pea sprouts**	*S.* Virchow Adria F276	Curry	Seeding 48 h 5 ± 3°C	/	2-1-1-2-1	1.4	-	15	a
2026	**138507**	**Mung bean sprouts**	*S.* Livingstone Ad2566	Potato	Seeding 48 h 5 ± 3°C	/	1-1-0-0-0	0.4	+	15	a
2026	**138508**	**Chives**	*S.* Virchow Ad2569	Zucchini	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	+	15	a
2026	**138509**	**Parsley**	*S.*Enteritidis ATCC BAA-1045	Raw almonds	Seeding 48 h 5 ± 3°C	/	1-2-3-1-4	2.2	+	15	a
2026	**138510**	**Baby spinach leaves in a tray**	*S.* Havana Ad2728	Sunflower seeds	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	+	15	a
2026	**138511**	**Raw vegetable mix**	*S.* Kasenyi Ad2921	Leek sprouts	Seeding 48 h 5 ± 3°C	/	1-0-1-1-2	1.0	+	15	a
2026	**140171**	**Mixed raw vegetable salad**	*S.* Havana Ad2728	Sunflower	Seeding 48 h 5 ± 3°C	/	4-2-2-4-3	3.0	+	15	a
2026	**140172**	**Beetroot sprouts**	*S.* Virchow Ad2569	Zucchini	Seeding 48 h 5 ± 3°C	/	2-3-2-3-2	2.4	+	15	a
2026	**140173**	**Gourmet mixed salad**	*S.* Derby Ad3057	Spinash	Seeding 48 h 5 ± 3°C	/	1-2-1-1-0	1.0	-	15	a
2026	**141107**	**Fruit salad (pineapple, kiwi, orange, grapes)**	*S.*Typhimurium 2017LSAL01523	Soy flour	Spiking pH4	0.5	5-3-4-3-4	2.8	+	15	a
2026	**141911**	**Mixed salad (sugar loaf chicory, red chicory, curly endive, iceberg lettuce)**	*S.* Caracas Ad2322	Spices	Seeding 48 h 5 ± 3°C	/	2-2-3-1-3	2.2	+	15	a
2026	**141912**	**Red beet sprouts**	*S.* Caracas Ad2322	Spices	Seeding 48 h 5 ± 3°C	/	2-2-3-1-3	2.2	-	15	a
2026	**138512**	**Fermented soy tempeh**	*S.*Derby Ad3057	Spinach	Seeding 48 h 5 ± 3°C	/	1-2-1-1-0	1.0	+	15	b
2026	**138513**	**White kimchi pH 3.37**	*S.* Virchow Adria F276	Curry	Seeding 48 h 5 ± 3°C	/	2-1-1-2-1	1.4	-	15	b
2026	**138514**	**Beetroot with goji berries pH 3.68**	*S.* Livingstone Ad2566	Potato	Seeding 48 h 5 ± 3°C	/	1-1-0-0-0	0.4	-	15	b

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2026	138515	Fermented plain soy yogurt	S. Virchow Ad2569	Zucchini	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	+	15	b
2026	138516	Fermented plain almond yogurt	S.Enteritidis ATCC BAA-1045	Raw almonds	Seeding 48 h 5 ± 3°C	/	1-2-3-1-4	2.2	+	15	b
2026	138517	Lactofermented black radish pH 4.18	S. Havana Ad2728	Sunflower seeds	Seeding 48 h 5 ± 3°C	/	0-1-2-2-0	1.0	-	15	b
2026	138518	Pickled vegetables in vinegar pH 3.19	S. Kasenyi Ad2921	Leek sprouts	Seeding 48 h 5 ± 3°C	/	1-0-1-1-2	1.0	-	15	b
2026	138519	Gherkins pH 3.38	S. Derby Ad3057	Spinach	Seeding 48 h 5 ± 3°C	/	1-2-1-1-0	1.0	-	15	b
2026	141103	Lacto-fermented black radish	S.Typhimurium 2017LSAL01523	Soy flour	Spiking pH4	0.5	5-3-4-3-4	2.8	+	15	b
2026	141104	Pickled vegetables (cauliflower, carrots, gherkins, peppers)	S.Typhimurium 2017LSAL01523	Soy flour	Spiking pH4	0.5	5-3-4-3-4	2.8	+	15	b
2026	141105	Pickled gherkins	S.Typhimurium 2017LSAL01523	Soy flour	Spiking pH4	0.5	5-3-4-3-4	2.8	+	15	b
2026	141106	Beetroot with goji berries	S.Typhimurium 2017LSAL01523	Soy flour	Spiking pH4	0.5	5-3-4-3-4	2.8	+	15	b
2026	141108	Mixed pickles (onions, cauliflower, peppers, sweetcorn, carrots)	S.Lexington 2003S16	Soy	Spiking pH4	0.5	5-6-4-4-3	4.4	+	15	b
2026	141109	Green olives	S. Lexington 2003S16	Soy	Spiking pH4	0.5	5-6-4-4-3	4.4	+	15	b
2026	141110	Plain soya skyr	S. Lexington 2003S16	Soy	Spiking pH4	0.5	5-6-4-4-3	4.4	+	15	b
2026	141111	Lacto-fermented carrots	S. Lexington 2003S16	Soy	Spiking pH4	0.5	5-6-4-4-3	4.4	+	15	b
2026	139332	Frozen Colette stir-fry	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	2-4-3-3-3	3.0	-	15	c
2026	139333	Frozen Paysanne stir-fry	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	3-3-3-1-2	2.4	-	15	c
2026	139334	Frozen vegetables for couscous	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	4-2-2-4-3	3.0	+	15	c
2026	139335	Frozen julienned vegetables	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	2-4-3-3-3	3.0	-	15	c
2026	139336	Frozen extra-fine green beans	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	3-3-3-1-2	2.4	-	15	c
2026	139337	Frozen sliced onions	S. Virchow Ad2569	Zucchini	Seeding 2 weeks, -20°C	/	3-2-4-4-2	3.0	-	15	c
2026	139338	Frozen strawberries	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	2-4-3-3-3	3.0	-	15	c
2026	139339	Frozen exotic fruit salad	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	3-3-3-1-2	2.4	-	15	c
2026	139340	Frozen citrus fruit cocktail	S. Virchow Ad2569	Zucchini	Seeding 2 weeks, -20°C	/	3-2-4-4-2	3.0	-	15	c
2026	139341	Frozen Lorraine mirabelle plums	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	2-4-3-3-3	3.0	-	15	c
2026	139342	Frozen red berries	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	3-3-3-1-2	2.4	-	15	c
2026	139343	Frozen orchard fruit cocktail	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	4-2-2-4-3	3.0	-	15	c
2026	141620	Frozen Parisian-style stir-fry (green beans, potatoes, carrots, button mushrooms, smoked bacon)	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	0-2-2-3-0	1.4	+	15	c
2026	141621	Frozen Breton-style stir-fry (potatoes, carrots, green beans, broccoli, cauliflower, onion, garlic, parsley)	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	2-1-2-0-4	1.8	-	15	c
2026	141622	Frozen Ratatouille Mix (zucchini, tomatoes, eggplant, red bell peppers, onions)	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	1-1-2-1-0	1.0	-	15	c
2026	141623	Frozen Julienne Vegetables (orange carrots, celeriac, yellow carrots)	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	0-0-1-0-2	0.6	-	15	c
2026	141624	Frozen Extra-Fine Green Beans	S. Virchow Ad2569	Courgette	Seeding 2 weeks, -20°C	/	2-1-3-1-2	1.8	+	15	c
2026	141625	Frozen Sliced Onions	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	0-2-2-3-0	1.4	-	15	c
2026	141626	Frozen Leaf Spinach	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	2-1-2-0-4	1.8	-	15	c
2026	141627	Frozen tropical fruit mix (pineapple, mango, papaya, dragon fruit)	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	1-1-2-1-0	1.0	-	15	c
2026	141628	Frozen citrus fruit mix (orange, pink grapefruit)	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	0-0-1-0-2	0.6	-	15	c
2026	142972	Frozen stir-fry mix for fish (orange and yellow carrots, tomatoes, spinach, shallots)	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	1-5-2-2-3	2.6	-	15	c
2026	142973	Frozen vegetables for stir-fry (carrots, mung bean sprouts, snap peas, bell peppers, onions, soybeans, white cabbage)	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	4-1-0-1-3	1.8	+	15	c
2026	142974	Frozen julienne mix of 3 vegetables (carrots, leeks, celeriac)	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	1-1-2-0-3	1.4	-	15	c
2026	142975	Frozen cauliflower florets	S. Lexington 2003S16	Soy	Seeding 2 weeks, -20°C	/	3-1-2-1-0	1.4	+	15	c
2026	142976	Frozen baby peas and young carrots	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	1-5-2-2-3	2.6	-	15	c
2026	142977	Frozen red berries (red currants, black currants, blueberries, raspberries, blackberries)	S. Havana Ad2728	Sunflower	Seeding 2 weeks, -20°C	/	4-1-0-1-3	1.8	-	15	c
2026	142978	Frozen citrus fruit mix (orange, pink grapefruit)	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	1-1-2-0-3	1.4	-	15	c

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2026	**144075**	**Frozen stir-fry vegetable mix (baby carrots, cauliflower, green beans, butter beans, yellow carrots)**	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	5-4-5-4-6	4.8	+	15	c
2026	**144076**	**Frozen leaf spinach**	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	5-4-5-4-6	4.8	+	15	c
2026	**144077**	**Frozen peas and baby carrots**	S. Caracas Ad2322	Spices	Seeding 2 weeks, -20°C	/	5-4-5-4-6	4.8	+	15	c
2026	**144078**	**Frozen vegetables (orange carrots, celeriac, yellow carrots)**	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	4-3-1-0-1	1.8	+	15	c
2026	**144079**	**Frozen vegetable mix for couscous (carrot, zucchini, turnip, celery, chickpeas, tomato, onion)**	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	4-3-1-0-1	1.8	-	15	c
2026	**144080**	**Frozen heirloom vegetable mix (parsnips, pumpkin, Jerusalem artichokes)**	S. Kasenyi Ad2921	Leek sprouts	Seeding 2 weeks, -20°C	/	4-3-1-0-1	1.8	-	15	c
2026	**138384**	**RTE (pasta, tuna, tomatoes, garlic, chives)**	S. Bredeney 4873	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-0-3-0-1	0.8	-	16	a
2026	**138385**	**RTE (tabbouleh)**	S. Worthingstone Adria3506	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-1-2-2-1	1.2	-	16	a
2026	**138386**	**RTE (piedmontese salad, ham)**	S. London A00P085	RTE (imperial pâté)	Seeding 48 h 5 ± 3°C	/	1-0-3-2-2	1.6	-	16	a
2026	**138387**	**RTE (wrap, cheese, bacon, potatoes, onion steak sauce)**	S. Anatum 6140	RTRH (beef Bourguignon)	Seeding 48 h 5 ± 3°C	/	1-0-2-3-2	1.6	+	16	a
2026	**138388**	**RTE (pasta, chives)**	S. London A00P085	RTE (imperial pâté)	Seeding 48 h 5 ± 3°C	/	1-0-3-2-2	1.6	-	16	a
2026	**138389**	**RTE (quinoa salad, tomatoes, pumpkin seeds)**	S. Typhimurium Ad1603	RTRH (salmon and vegetable cake)	Seeding 48 h 5 ± 3°C	/	4-2-2-1-1	2.0	+	16	a
2026	**138390**	**RTE (rice, tuna, parsley)**	S. Typhimurium 305	RTRH (paella)	Seeding 48 h 5 ± 3°C	/	0-1-1-1-1	0.8	+	16	a
2026	**138391**	**RTE (salad, smoked salmon, raw vegetables, kaffir lime sauce)**	S. Typhimurium Ad1603	RTRH (salmon and vegetable cake)	Seeding 48 h 5 ± 3°C	/	4-2-2-1-1	2.0	-	16	a
2026	**138392**	**RTE (salad, pasta, speck, Italian cheese)**	S. London A00P085	RTE (imperial pâté)	Seeding 48 h 5 ± 3°C	/	1-0-3-2-2	1.6	+	16	a
2026	**138393**	**RTE (white cabbage, carrot)**	S. Bredeney 4873	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-0-3-0-1	0.8	+	16	a
2026	**138394**	**RTE (mixed vegetable salad)**	S. Typhimurium Ad1603	RTRH (salmon and vegetable cake)	Seeding 48 h 5 ± 3°C	/	4-2-2-1-1	2.0	+	16	a
2026	**138395**	**RTE (roast chicken sandwich, raw vegetables)**	S. Worthingstone Adria3506	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-1-2-2-1	1.2	-	16	a
2026	**139727**	**Roast chicken sandwich with mayonnaise and egg**	S. Anatum 6140	Bourguignon Beef	Seeding 48 h 5 ± 3°C	/	1-4-2-1-1	1.8	+	16	a
2026	**139728**	**Beef bolognese pasta box**	S. Anatum 6140	Bourguignon Beef	Seeding 48 h 5 ± 3°C	/	1-4-2-1-1	1.8	+	16	a
2026	**139807**	**Viennese sandwich with roast chicken kebab sauce**	S. London A00P085	RTE	Seeding 48 h 5 ± 3°C	/	1-5-4-3-5	3.6	+	16	a
2026	**139808**	**Oriental tabbouleh**	S. London A00P085	RTE	Seeding 48 h 5 ± 3°C	/	1-5-4-3-5	3.6	-	16	a
2026	**139809**	**Provençal rice with tuna and basil**	S. Worthington Adria3506	RTE	Seeding 48 h 5 ± 3°C	/	3-5-4-4-4	4.0	+	16	a
2026	**139810**	**Surimi tortis with cocktail sauce**	S. Worthington Adria3506	RTE	Seeding 48 h 5 ± 3°C	/	3-5-4-4-4	4.0	+	16	a
2026	**138396**	**RTRH (ham, cheese pizza)**	S. Heildelberg 285	RTRH (tomato stuffing)	Seeding 48 h 5 ± 3°C	/	2-0-2-2-5	2.2	+	16	b
2026	**138397**	**RTRH (pasta, bacon, cheese, cream)**	S. Anatum 6140	RTRH (beef Bourguignon)	Seeding 48 h 5 ± 3°C	/	1-0-2-3-2	1.6	-	16	b
2026	**138398**	**RTRH (couscous, chicken, merguez)**	S. Bredeney 4873	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-0-3-0-1	0.8	-	16	b
2026	**138399**	**RTRH (pasta, ground beef)**	S. Heildelberg 285	RTRH (tomato stuffing)	Seeding 48 h 5 ± 3°C	/	2-0-2-2-5	2.2	+	16	b
2026	**138400**	**RTRH (bacon, cream, cheese)**	S. Worthingstone Adria3506	RTE (Chef's terrine)	Seeding 48 h 5 ± 3°C	/	0-1-2-2-1	1.2	-	16	b
2026	**138401**	**RTRH (paella, roast chicken, chorizo, seafood)**	S. Heildelberg 285	RTRH (tomato stuffing)	Seeding 48 h 5 ± 3°C	/	2-0-2-2-5	2.2	+	16	b
2026	**138402**	**RTRH (fried rice)**	S. Typhimurium 305	RTRH (paella)	Seeding 48 h 5 ± 3°C	/	0-1-1-1-1	0.8	-	16	b
2026	**138403**	**RTRH (rice, beef kefta)**	S. Anatum 6140	RTRH (beef Bourguignon)	Seeding 48 h 5 ± 3°C	/	1-0-2-3-2	1.6	+	16	b
2026	**139729**	**Piedmontese ham with fresh tomatoes**	S. London Ad1874	Pork meat	Seeding 48 h 5 ± 3°C	/	1-2-4-4-4	3.0	+	16	b
2026	**139730**	**Sautéed pork with Agen prunes**	S. London Ad1874	Pork meat	Seeding 48 h 5 ± 3°C	/	1-2-4-4-4	3.0	+	16	b
2026	**139731**	**Salmon steak**	S. Derby F81	Mussels	Seeding 48 h 5 ± 3°C	/	3-3-7-6-1	4.0	+	16	b
2026	**139732**	**Paella Valenciana with roast chicken, chorizo, and seafood**	S. Derby F81	Mussels	Seeding 48 h 5 ± 3°C	/	3-3-7-6-1	4.0	+	16	b
2026	**139811**	**Pork spring rolls with nuoc mam sauce**	S. Infantis 12	Composite product	Seeding 48 h 5 ± 3°C	/	3-0-1-0-2	1.2	+	16	b
2026	**139812**	**Beef bourguignon**	S. Infantis 12	Composite product	Seeding 48 h 5 ± 3°C	/	3-0-1-0-2	1.2	+	16	b
2026	**139813**	**Provençal-style yellowfin tuna steak**	S. Derby Ad1093	Frozen fish	Seeding 48 h 5 ± 3°C	/	1-5-1-3-6	3.2	+	16	b
2026	**139814**	**Vegetarian shepherd's pie**	S. Enteritidis 2003LSAL06400	Cooked carrots	Seeding 48 h 5 ± 3°C	/	1-1-4-4-2	2.4	+	16	b
2026	**139815**	**Cheese burger**	S. Typhimurium Ad1334	RTRH	Seeding 48 h 5 ± 3°C	/	1-0-2-2-4	1.8	+	16	b
2026	**138590**	**Frozen shepherd's pie**	S. Infantis 12	Composite product	Seeding 2 weeks, -20°C	/	3-4-3-2-3	3.0	+	16	c

Year of analysis	Sample N°	Product	Artificial contamination						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus DW		
							Enumeration	Mean			
2026	**138591**	**Frozen moussaka**	*S.* Typhimurium 4874	Composite product	Seeding 2 weeks, -20°C	/	3-2-5-3-2	3.0	+	16	c
2026	**138592**	**Frozen hake and scallops with parsley potatoes**	*S.* Derby Ad1093	Frozen fish	Seeding 2 weeks, -20°C	/	3-1-1-0-5	2.0	+	16	c
2026	**138593**	**Frozen chicken and mushroom stir-fry**	*S.* Typhimurium 4874	Composite product	Seeding 2 weeks, -20°C	/	3-2-5-3-2	3.0	+	16	c
2026	**138594**	**Frozen goat cheese and spinach vegetable lasagna**	*S.* Enteritidis 2003LSAL06400	Cooked carrots	Seeding 2 weeks, -20°C	/	1-2-2-3-0	1.6	-	16	c
2026	**138595**	**Frozen beef bibimbap**	*S.* Derby Ad1093	Frozen fish	Seeding 2 weeks, -20°C	/	3-1-1-0-5	2.0	-	16	c
2026	**138596**	**Frozen Indian-style chicken**	*S.* Kentucky 2011S20	Composite product	Seeding 2 weeks, -20°C	/	2-4-3-2-2	2.6	-	16	c
2026	**138597**	**Frozen royal couscous**	*S.* Typhimurium Ad1334	RTRH	Seeding 2 weeks, -20°C	/	0-4-3-1-1	1.8	+	16	c
2026	**138598**	**Frozen royal pizza**	*S.* Typhimurium Ad1334	RTRH	Seeding 2 weeks, -20°C	/	0-4-3-1-1	1.8	+	16	c
2026	**138599**	**Frozen quiche Lorraine**	*S.* Kentucky 2011S20	Composite product	Seeding 2 weeks, -20°C	/	2-4-3-2-2	2.6	+	16	c
2026	**138600**	**Frozen seafood gratin**	*S.* Enteritidis 2003LSAL06400	Cooked carrots	Seeding 2 weeks, -20°C	/	1-2-2-3-0	1.6	+	16	c
2026	**138529**	**Large free-range eggs**	*S.* Typhimurium 2014LSAL04593	Eggshell	Seeding 48 h 5 ± 3°C	/	8-5-3-5-1	4.4	+	17	a
2026	**138539**	**Quail eggs**	*S.* Typhimurium 2014LSAL04593	Eggshell	Seeding 48 h 5 ± 3°C	/	8-5-3-5-1	4.4	+	17	a
2026	**140271**	**Egg**	*S.* Livingstone E1	Withe egg powder	Seeding 48 h 5 ± 3°C	/	0-3-0-2-3	1.6	-	17	a
2026	**140272**	**Egg**	*S.* Typhimurium 13	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	1-1-1-3-3	1.8	-	17	a
2026	**140273**	**Egg**	*S.* Havana Ad1728	Raw liquid egg	Seeding 48 h 5 ± 3°C	/	1-3-1-2-4	2.2	-	17	a
2026	**140274**	**Egg**	*S.* Havana Ad1728	Raw liquid egg	Seeding 48 h 5 ± 3°C	/	1-3-1-2-4	2.2	+	17	a
2026	**141008**	**Quail eggs**	*S.* Typhimurium 776	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	0-0-1-2-1	0.8	+	17	a
2026	**141009**	**Fresh free-range eggs**	*S.* Livingstone E1	Withe egg powder	Seeding 48 h 5 ± 3°C	/	0-2-1-2-1	1.2	+	17	a
2026	**141010**	**Eggs from free-range hens**	*S.* Livingstone E1	Withe egg powder	Seeding 48 h 5 ± 3°C	/	0-2-1-2-1	1.2	+	17	a
2026	**141011**	**Organic free-range eggs**	*S.* Typhimurium 13	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	0-2-0-1-6	1.8	+	17	a
2026	**141013**	**Fresh eggs from free-range hens**	*S.* Typhimurium 776	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	0-0-1-2-1	0.8	-	17	a
2026	**141014**	**Fresh eggs**	*S.* Typhimurium 776	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	0-0-1-2-1	0.8	+	17	a
2026	**141913**	**Fresh eggs from free-range chickens**	*S.* Mbandaka Ad914	Mayonnaise	Seeding 48 h 5 ± 3°C	/	2-0-0-1-0	0.6	-	17	a
2026	**141914**	**Fresh organic eggs from free-range chickens**	*S.* Typhimurium JES411	Liquid egg	Seeding 48 h 5 ± 3°C	/	3-1-1-2-3	2.0	-	17	a
2026	**143306**	**Fresh organic eggs**	*S.* Mbandaka 81	Liquid egg	Seeding 48 h 5 ± 3°C	/	0-3-3-2-0	1.6	-	17	a
2026	**143307**	**Fresh eggs**	*S.* Mbandaka 81	Liquid egg	Seeding 48 h 5 ± 3°C	/	0-3-3-2-0	1.6	-	17	a
2026	**143308**	**Farm-fresh egg**	*S.* Typhimurium 472	Egg yolk	Seeding 48 h 5 ± 3°C	/	2-1-2-3-0	1.6	+	17	a
2026	**138542**	**Vacuum-cooked poached eggs**	*S.* Mbandaka 81	Liquid egg	Seeding 48 h 5 ± 3°C	/	6-3-4-3-3	3.8	+	17	b
2026	**139062**	**Pasteurized liquid egg yolk**	*S.* Typhimurium 13	Pasterized liquid egg	Spiking HT 6', 56°C	0.9	2-4-5-5-4	4.0	+	17	b
2026	**139063**	**Pasteurized whole egg**	*S.* Typhimurium 13	Pasterized liquid egg	Spiking HT 6', 56°C	0.9	2-4-5-5-4	4.0	+	17	b
2026	**140275**	**Egg**	*S.* Typhimurium 206	Liquid egg	Seeding 48 h 5 ± 3°C	/	1-0-3-5-3	2.4	-	17	b
2026	**140276**	**Egg**	*S.* Enteritidis 465	Liquid egg	Seeding 48 h 5 ± 3°C	/	1-3-2-0-6	2.4	+	17	b
2026	**140721**	**Pasteurised liquid egg white**	*S.* Typhimurium 13	Pasterized liquid egg	Spiking HT 6', 56°C	0.5	2-1-3-6-1	2.6	+	17	b
2026	**140721**	**Pasteurised liquid egg white**	*S.* Typhimurium 13	Pasterized liquid egg	Spiking HT 6', 56°C	0.5	2-1-3-6-1	2.6	+	17	b
2026	**140722**	**Pasteurised liquid egg yolk**	*S.* Havana Ad1728	Raw liquid egg	Spiking HT 6', 56°C	0.5	3-3-3-3-1	2.6	+	17	b
2026	**141005**	**Cooked and shelled quail eggs**	*S.* Typhimurium 13	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	0-2-0-1-6	1.8	+	17	b
2026	**141006**	**Whipped egg whites**	*S.* Havana Ad1728	Raw liquid egg	Seeding 48 h 5 ± 3°C	/	3-1-1-2-1	1.6	-	17	b
2026	**141007**	**Fresh scrambled eggs**	*S.* Enteritidis 657	Pasterized liquid egg	Seeding 48 h 5 ± 3°C	/	1-3-1-0-0	1.0	+	17	b
2026	**141915**	**Scrambled eggs**	*S.* Mbandaka Ad914	Mayonnaise	Seeding 48 h 5 ± 3°C	/	2-0-0-1-0	0.6	-	17	b
2026	**141916**	**Boiled quail eggs, shelled**	*S.* Typhimurium JES411	Liquid egg	Seeding 48 h 5 ± 3°C	/	3-1-1-2-3	2.0	+	17	b
2026	**143309**	**Hard-boiled eggs, peeled**	*S.* Mbandaka 81	Liquid egg	Seeding 48 h 5 ± 3°C	/	0-3-3-2-0	1.6	+	17	b
2026	**143310**	**Scrambled eggs**	*S.* Typhimurium 472	Egg yolk	Seeding 48 h 5 ± 3°C	/	2-1-2-3-0	1.6	+	17	b
2026	**139663**	**Organic egg white powder**	*S.* Livingstone E1	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.8	+	17	c
2026	**139663**	**Organic egg white powder**	*S.* Livingstone E1	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.8	+	17	c
2026	**139664**	**Egg withe powder**	*S.* Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c

Year of analysis	Sample N°	Product	Artificial contamination						Global result	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX Opus DW		
							Enumeration	Mean			
2026	**139664**	**Egg withe powder**	S. Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c
2026	**139665**	**Egg withe powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	-	17	c
2026	**139665**	**Egg withe powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	-	17	c
2026	**139666**	**Egg withe powder**	S. Havana Ad1728	Raw liquid egge	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c
2026	**139666**	**Egg withe powder**	S. Havana Ad1728	Raw liquid egge	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c
2026	**139668**	**Egg yolk powder**	S. Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c
2026	**139668**	**Egg yolk powder**	S. Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c
2026	**139669**	**Egg yolk powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	+	17	c
2026	**139669**	**Egg yolk powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	+	17	c
2026	**139670**	**Egg powder**	S. Havana Ad1728	Raw liquid egge	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c
2026	**139670**	**Egg powder**	S. Havana Ad1728	Raw liquid egge	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c
2026	**139671**	**Egg powder**	S. Livingstone E1	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.8	+	17	c
2026	**139671**	**Egg powder**	S. Livingstone E1	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.8	+	17	c
2026	**139672**	**Egg powder**	S. Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c
2026	**139672**	**Egg powder**	S. Enteritidis 10	Egg white powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.8	+	17	c
2026	**139673**	**Egg powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	+	17	c
2026	**139673**	**Egg powder**	S. Typhimurium Ad3455	Egg yolk powder	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	0.3	+	17	c
2026	**139674**	**Egg powder**	S. Havana Ad1728	Raw liquid egg	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c
2026	**139674**	**Egg powder**	S. Havana Ad1728	Raw liquid egg	Seeding lyophilised strain 2 weeks at ambient temperature	/	/	1.1	+	17	c

Appendix 4 – Sensitivity study: raw data

Result 1 - General protocol ① 121
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Result 1 - General protocol ①

MEAT AND POULTRY PRODUCTS (General ①)																																				
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																												
											18h at 34-38°C																										
											PCR result			Confirmation																				Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn broth											
Year of analysis	Sample N°	Product (French name)	Product	Protocol	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	3235	Araignée de porc	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	N/A/ 34.91*	N/A/ 32.35*	i/+*	+m/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+1/2	+	+	PA	1	a
2024	3236	Viande épaule de porc	Raw pork meat	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 32.7*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a
2024	3237	Jambon de coche	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	23	N/A	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+1/2	+	+	PA	1	a
2024	3238	Viande de porc	Raw pork meat	BPW	-A	+m/+	+M/+	+1/2	+	P	29.81	32.42	+	-A	/	/	/	-A	+m/+	+	+	+	+M/+	+1/2	+	+	PA	1	a
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	BPW	+1/2	+M	+M	+M	+	P	25.78	32.83	+	+m	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	PA	1	a
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	BPW	-A	+m/-	-A	+1/2	+	P	22.54	32.33	+	+m/+	+	+	/	-A	+m/-	+	+	+	-A	+1/2	+	+	PA	1	a
2024	3514	Crépinette	Raw pork meat	BPW	+1/2	+M	+1/2	+M	+	P	N/A/ 32.83*	N/A/ 32.83*	i/+*	+m/+	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	PA	1	a
2024	**3547**	**Steak haché pur bœuf 5%MG surgelé**	**Frozen raw ground beef steak 5%fat**	BPW	-A	-A	-A	-A	-	P	N/A	32.52	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	1	a
2024	**3548**	**Boulettes de bœuf surgelées**	**Frozen raw beef meatballs**	BPW	-A	-C	-A	B	-	P	N/A	32.21	-	-C	/	/	/	-A	-C	/	/	/	-A	B	-	-	NA	1	a
2024	**4215**	**Viande bovine steak à griller**	**Grilled raw beef steak**	BPW	+p	+p	+p	+p	+	P	21.58	33.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a
2024	**4216**	**Escalope de veau à griller**	**Raw veal meat (escalope)**	BPW	+p	+p	+p	+p	+	P	21.99	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	1	a
2024	**4217**	**Collier d'agneau à mijoter**	**Raw Lamb meat (neck to simmer)**	BPW	+p	+p	+M	+p	+	P	30.74	32.5	+	+md/+	+	+	/	+p	+p	/	+	+	+M	+p	+	+	PA	1	a
2024	4336	Rôti à l'italienne	Raw and seasoned pork meat (Italian roast)	BPW	-A	-A	-A	-B	-	P	N/A	32.81	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a
2024	4337	Queue de porc	Raw pork meat (Pork tail)	BPW	-A	-A	-A	-B	-	P	N/A	32.59	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	NA	1	a
2025	113162	Steak haché pur bœuf	Raw ground beef meat	BPW	-B	-C	-A	-A	-	P	N/A	33.41	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a
2025	113163	Steak à griller viande bovine	Raw beef meat (steak)	BPW	-C	st	-A	-A	-	P	N/A	33.69	-	-B	/	/	/	-C	st	/	/	/	-A	-A	-	-	NA	1	a
2025	113164	Côte de porc à griller	Raw pork meat	BPW	st	st	-C	st	-	P	N/A	33.08	-	-A	/	/	/	st	st	/	/	/	-C	st	-	-	NA	1	a
2025	113165	Escalope de veau à griller	Raw veal meat (escalope)	BPW	-A	-B	-A	-B	-	P	N/A	33.05	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	NA	1	a
2025	113166	Abats de veau tranche de foie	Slice of veal liver	BPW	-B	-C	-A	-A	-	P	N/A	32.92	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	NA	1	a
2025	113167	Côtelette d'agneau à griller	Raw lamb meat (chop)	BPW	-C	st	d	-C	-	P	N/A	32.88	-	-A	/	/	/	-C	st	- (x5)	- (x5 Hafnia alvei)	/	d	-C	-	-	NA	1	a

MEAT AND POULTRY PRODUCTS (General ①)																																			
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																											
											18h at 34-38°C																									
											PCR result			Confirmation																		Final result	Agree-ment		
											CFX Opus DW			Direct streaking						Streaking after subculture in RVS					Streaking after subculture in MKTTn broth								
					RVS		MKTTn					IPC		RAPID' *Salmonella*			After purification step																		
Year of analysis	Sample N°	Product (French name)	Product	Protocol	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
2024	**3067**	**Saucisse 20%MG**	**Sausage 20%fat**	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	P(ISO)	19.61	34.23	+	+M	+	+	/	+M	+p	/	+	+	+1/2	+M	+	+	**PA**	1	b
2024	**3068**	**Merguez 28%MG**	**Merguez 28%fat**	BPW + tween 80 (10g/L)	+1/2	+M	+1/2	+M	+	P(ISO)	22.53	33.04	+	+1/2	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	1	b
2024	**3069**	**Jambon cru fumé de la Forêt Noire**	**Smoked cured ham**	BPW	+p	+p	+p	+p	+	P	18.67	33.99	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3070**	**Lardons nature 27%MG**	**Bacon 27% fat**	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	P(ISO)	18.69	33.6	+	+M	+	+	/	+M	+p	/	+	+	+1/2	+M	+	+	**PA**	1	b
2024	**3071**	**Poitrine tranches fines fumée 27%MG**	**Thin slices of smoked bacon 27% fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+M	+	P(ISO)	16.58	34.16	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	**PA**	1	b
2024	**3072**	**Jambon -25% de sel**	**Ham**	BPW	+p	+p	+p	+p	+	P	19.88	33.45	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3073**	**Terrine de campagne dorée au four 22%MG**	**Pâté 22% fat**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	P(ISO)	17.17	34.55	+	+p	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	1	b
2024	**3074**	**Emincés de filet de poulet rôtis au paprika**	**Thin slices of chicken fillet roasted with paprika**	BPW	+p	+p	+p	+p	+	P	19.14	34.13	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3075**	**Grignottes de poulet rôties**	**Roast chicken nibbles**	BPW	-A	+p	-A	+p	+	P	17.53	36.68	+	+p	+	+	/	-A	+p	/	+	+	-A	+p	+	+	**PA**	1	b
2024	**3076**	**Rillettes de poulet rôti 29%MG**	**Roast chicken rillette 29% fat**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	P(ISO)	17.13	34.85	+	+p	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	1	b
2024	4394	Salami danois pur porc 33%MG	Salami 33% fat	BPW + tween 80 (10g/L)	-C	-C	-A	-B	-	P(ISO)	N/A	32.19	-	-C	/	/	/	-C	-C	/	/	/	-A	-B	-	-	**NA**	1	b
2024	4395	Chair à saucisse pur porc 20%MG	Sausage meat 20% fat	BPW + tween 80 (10g/L)	-B	-C	-A	-A	-	P(ISO)	N/A	31.91	-	-B	/	/	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	1	b
2024	4396	Knacki 100% pur porc 23%MG	Knacki 23% fat	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4397	Mousse de foie porc 23%MG	Pork liver mousse (23% fat)	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.2	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4398	Rosette porc 27%MG	Rosette 27%fat	BPW + tween 80 (10g/L)	-B	-B	-A	-B	-	P(ISO)	N/A	32.39	-	-B	/	/	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	1	b

MEAT AND POULTRY PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																			Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation														Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn broth							
				Protocol	RVS		MKTTn		Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	4399	Rôti de porc supérieur cuit 4%MG	Cooked superior pork roast	BPW	st	st	st	st	-	P	N/A	32.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4400	Jambon cru fumé foret noire au bois de sapin 15%MG	Smoked cured ham	BPW	st	st	st	st	-	P	N/A	32.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4401	Lardons porc allumettes fumées 13%MG	Smoked bacon	BPW	-C	st	-A	-A	-	P	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	1	b
2024	4402	Chorizo espagnol 32%MG	Chorizo 32%fat	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4403	Saucisson à l'ail à l'ancienne 23%MG	Garlic sausage 23%fat	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	P(ISO)	N/A	32.5	-	-B	/	/	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	1	b
2024	3227	Sauté de dinde	Turkey stir-fry	BPW	-A	-A	+md/-	-A	-	P	N/A	32.89	-	-A	/	/	/	-A	-A	/	/	/	+md/-	-A	-	-	**NA**	1	c
2024	3228	Foie de poulet	Chicken liver	BPW	-A	-A	-A	-A	-	P	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3229	Poulet biologique	Chicken	BPW	-A	-A	-A	-A	-	P	N/A	32.83	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3230	Paupiette de dinde	Turkey paupiette	BPW	-A	-A	-A	-A	-	P	N/A	33.09	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3231	Cuisse de poulet	Chicken leg	BPW	+d (1)/+	+1/2/+	+1/2	+1/2	+	P	28.93	32.55	+	+md/+	+	+	/	+d (1)/+	+1/2/+	+	+	+	+1/2	+1/2	+	+	**PA**	1	c
2024	3232	Viande de filet (poulet)	Chicken fillet	BPW	+md/+	+m//+	+m/+	+m/+	+	P	36.78	32.83	+	-A	/	/	/	+md/+	+m//+	+	+	+	+m/+	+m/+	+	+	**PA**	1	c
2024	3233	Foie maigre de canard	Lean duck liver	BPW	+md/+	+1/2	+1/2	+1/2	+	P	29.02	32.48	+	+m/+	+	+	/	+md/+	+1/2	+	+	+	+1/2	+1/2	+	+	**PA**	1	c
2024	3512	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 33.78*	i/-*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3513	Pavé volailles	Chicken	BPW	+m	+m	+m	+md/+	+	P	N/A/ 34.07*	N/A/ 32.5*	i/+*	-A	/	/	/	+m	+m	+	+	+	+m	+md/+	+	+	**PA**	1	c
2024	**3549**	**Aiguillettes de poulet surgelées**	**Frozen chicken strips**	BPW	d (3)/d	-B	-A	-A	-	P	N/A	32.3	-	-A	/	/	/	+d (3)/+d	-B	- (x5)	/	NC on TSA (ox +)	-A	-A	-	-	**NA**	1	c
2024	**3550**	**Filet de poulet saumuré à 20% surgelé**	**Frozen 20% brined chicken fillet**	BPW	+1/2	+m	+M	+M	+	P	22.74	31.72	+	+m/+	+	+	/	+1/2	+m	/	+	+	+M	+M	+	+	**PA**	1	c
2024	**4212**	**Aiguillettes de canard**	**Duck strips**	BPW	+m/+	+m	+m	+m	+	P	34.41	32.87	+	+m//d	+	+	/	+m/+	+m	+	+	+ (weak)	+m	+m	+	+	**PA**	1	c
2024	**4213**	**Emincés de poulet marinés à la mexicaine**	**Mexican marinated chicken strips**	BPW	+1/2	+1/2	+M	+p	+	P	28.15	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+p	+	+	**PA**	1	c
2024	**4214**	**Emincés de poulet marinés à l'indienne**	**Indian marinated chicken strips**	BPW	+1/2	+1/2	+1/2	+M	+	P	26.07	32.16	+	+md/+	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	**PA**	1	c

MEAT AND POULTRY PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn broth								
				Protocol	RVS		MKTTn		Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	**4227**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	BPW + tween 80 (10g/L)	md	-A	md/d	-A	**-**	P(ISO)	N/A	32.85	-	-A	/	/	/	+md	-A	- (x5)	- (5)	NC on TSA (ox +)	+md/d	-A	-	-	**NA**	1	c
2024	**4228**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	BPW + tween 80 (10g/L)	+M	+M	+M	+p	**+**	P(ISO)	32.62	32.72	+	+md//-	/	/	/	+M	+M	+	+	+	+M	+p	+	+	**PA**	1	c
2024	**4338**	**Peau de cou de poulet**	**Chicken neck skin**	BPW + tween 80 (10g/L)	+m	+1/2	+m	+M	**+**	P(ISO)	33.19	32.81	+	+md//-	/	/	/	+m	+1/2	+	+	+	+m	+M	+	+	**PA**	1	c
2024	**4339**	**Peau de cou de poulet**	**Chicken neck skin**	BPW + tween 80 (10g/L)	+m	+m/+	+m	+M	**+**	P(ISO)	34.64	32.15	+	+md/d	-	- (x5)	/	+m	+m/+	+	+ (MKTTn)	+	+m	+M	+	+	**PA**	1	c
2025	113168	Escalope extra fine de poulet	Chicken escalope	BPW	d/d	-A	-A	-A	**-**	P	N/A	32.7	-	-A	/	/	/	d/d	-A	- (x5)	- (x5 Proteus mirabilis)	/	-A	-A	-	-	**NA**	1	c
2025	113169	Escalope de dinde	Turkey escalope	BPW	d/d	-B	-A	-B	**-**	P	N/A	33.11	-	-A	/	/	/	d/d	-B	- (x5)	- (x5 Proteus mirabilis)	/	-A	-B	-	-	**NA**	1	c

MILK AND DAIRY PRODUCTS (General ①)																																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																														Category	Type
						18h at 34-38°C																														
						PCR result						PCR result with FDRS protocol						Confirmation												Agreement						
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn			All confirmatory tests							
				Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
2024	**2793**	**Beurre cru demi-sel**	**Raw butter**	**-**	P(ISO)	N/A	33.14	-	N/A	33.34	-	N/A	33.56	-	N/A	33.19	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**2794**	**Beurre de baratte cru**	**Raw butter**	**+**	P(ISO)	24.39	32.47	+	24.73	32.89	+	25.1	33.21	+	24.76	32.64	+	+m	+	+	+1/2	+M	/	+	+	+m	+m	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**2796**	**Cantal AOP jeune au lait cru 30%MG**	**Raw cow's milk cheese 30%FT**	**-**	P(ISO)	N/A	32.81	-	N/A	33.11	-	N/A	33.95	-	N/A	33.81	-	-B	/	/	-A	-B	/	+	/	-A	-B	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**2797**	**Fleur Helvete au lait cru 35%MG**	**Raw cow's milk cheese 35%FT**	**+**	P(ISO)	18.12	34.32	+	18.32	36.91	+	18.87	37.07	+	18.7	41.51	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**2798**	**Roquefort petite cave au lait cru 32%MG**	**Raw ewe's milk cheese 32%FT**	**+**	P(ISO)	19.84	33.75	+	20.11	34.12	+	20.21	34.97	+	20.12	35.05	+	+M	+	+	+p	+M	/	+	+	+1/2	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**2799**	**Crottin des alpines au lait cru 29%MG**	**Raw goat's milk cheese 29%FT**	**+**	P(ISO)	29.44	32.83	+	29.63	32.39	+	30.19	33.95	+	30.04	33.08	+	+md/d	d	- (x5 E.coli)	+m	+M	+	-	+	+m	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**2800**	**Parmiciano reggiano au lait cru 30%MG**	**Raw cow's milk cheese 30%FT**	**-**	P(ISO)	N/A	33.27	-	N/A	32.88	-	N/A	37.45	-	N/A	36.46	-	st	/	/	st	st	/	+	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**2801**	**Crème crue fermière 44%MG**	**Raw cream 44%FT**	**-**	P(ISO)	N/A	32.91	-	N/A	32.71	-	N/A	34.1	-	N/A	34.03	-	st	/	/	-B	-B	/	+	/	-C	-B	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**2807**	**Lait cru (Brand A)**	**Raw cow milk**	**+**	P	29.48	32.48	+	29.7	32.41	+	30.24	34.77	+	30.74	35.53	+	+d (1)/+	+	+	-A	-A	/	+	+	+M	+1/2	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**2808**	**Lait cru de vache Jersiaise (Brand B)**	**Raw cow milk**	**+**	P	N/A/ 40.33/ N/A	32.92/ 32.72/ 32.75	-/+/-	N/A/ N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	-/i/i/ -*/-*/-*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	-/-/-	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/-/-	-A	/	/	+m	+m	/	+	+	-A	-A	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	a
2024	**3647**	**Lait cru de vache Jersiaise (Brand B)**	**Raw cow milk**	**+**	P	29.25	32.24	+	28.98	32.57	+	29.42	32.68	+	29.17	33.01	+	+m/+	+	+	+m	+1/2	/	+	+	+1/2	+1/2	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**3648**	**Lait cru (Brand A)**	**Raw cow milk**	**+**	P	33.39	33.17	+	33.43	33.05	+	34.09	33.21	+	33.03	33.04	+	-A	/	/	+m	+1/2	+	+	+	+1/2	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**3649**	**Lait cru (Brand C)**	**Raw cow milk**	**+**	P	24.74	34.03	+	24.47	32.85	+	24.97	35.46	+	24.64	34.07	+	+m	+	+	-A	+M	/	+	+	+md/ -	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2024	**3650**	**Lait cru de brebis**	**Raw ewe milk**	**+**	P	17.96	33.96	+	17.89	36.64	+	18.43	N/A	+	18.26	N/A	+	+M	+	+	-A	+p	/	+	+	-A	+M	+	**PA**	**PA**	**PA**	**PA**	2	a
2025	113179	Beurre de baratte cru demi sel 80%MG	Raw butter 80%FT	**-**	P(ISO)	N/A	33.21	-	N/A	32.7	-	N/A	33.26	-	N/A	33.46	-	-B	/	/	-B	-C	/	/	/	-B	-B	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	**-**	P(ISO)	N/A	33.02	-	N/A	32.48	-	N/A	33.28	-	N/A	33.63	-	-A	/	/	-B	-B	/	/	/	-A	-B	-	**NA**	**NA**	**NA**	**NA**	2	a

MILK AND DAIRY PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
						18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
				Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
							IPC			IPC			IPC			IPC		RAPID' *Salmonella*			XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*							
						Salmonella (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies							
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	P(ISO)	N/A	33.11	-	N/A	32.3	-	N/A	33.14	-	N/A	33.38	-	-B	/	/	md/-	-B	/	/	/	md/-	-B	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	-	P(ISO)	N/A	33.05	-	N/A	32.56	-	N/A	33.16	-	N/A	33.29	-	-B	/	/	-B	-C	/	/	/	-A	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113349	Lait de vache cru 1	Raw cow milk	-	P	N/A	33.03	-	N/A	33.34	-	N/A	34.04	-	N/A	33.48	-	-C	/	/	-A	-B	/	/	/	-B	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113350	Lait de vache cru 2	Raw cow milk	-	P	N/A	33.4	-	N/A	33.03	-	N/A	33.81	-	N/A	33.6	-	st	/	/	-A	-B	/	/	/	-A	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**3161**	**Crème fraîche légère et épaisse 15%MG**	**Pasteurized cream 15%FT**	-	P	N/A	33.64	-	N/A	33.08	-	N/A	33.78	-	N/A	33.66	-	st	/	/	st	st	/	+	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3162**	**Crème fraîche entière épaisse BIO 30%MG**	**Pasteurized cream 30%FT**	-	P(ISO)	N/A	33.09	-	N/A	32.73	-	N/A	33.32	-	N/A	33.28	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3163**	**Lait demi-écrémé**	**Pasteurized semi-skimmed milk**	+	P	27.67	32.99	+	27.12	32.52	+	27.31	32.91	+	27.08	33.13	+	+m/+	+	+	+M	+M	/	+	+	+1/2	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3164**	**Lait frais demi-écrémé**	**Pasteurized semi-skimmed milk**	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	-/i/-	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	-/-/-	N/A/ N/A/ N/A	33.19/ 35.08/ 33.41	-/-/-	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/i/-	st	/	/	+p	+p	+	+	-	+M	+p	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	b
2024	**3165**	**Panna cotta framboise**	**Dairy dessert (Panna cotta)**	+	P	39.13	36.13	+	39.84	36.73	+	38.14	35.04	+	41.23	35.84	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3166**	**Yaourt nature**	**Pasteurized cow's milk yoghurt**	-	P	N/A	33.45	-	N/A	32.81	-	N/A	34.16	-	N/A	33.54	-	st	/	/	st	st	/	+	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3167**	**Yaourt au lait de chèvre**	**Pasteurized goat's milk yoghurt**	+	P	22.97	33.4	+	22.73	33.37	+	22.34	33.8	+	22.27	34	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3168**	**Velours de bleu intense et onctueux 33% MG**	**Pasteurized cow's milk cheese**	+	P(ISO)	19.65	34.81	+	19.23	35.01	+	19.08	34.2	+	19.13	36.17	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3169**	**Petit camembert 20% MG**	**Pasteurized cow's milk cheese 20%FT**	+	P(ISO)	36	33.52	+	35.09	32.4	+	35.52	33.54	+	34.77	32.73	+	+m	+	+	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3170**	**Brique de brebis 26% MG**	**Pasteurized ewe's milk cheese 26%FT**	+	P(ISO)	29.51	33.15	+	28.99	32.58	+	29.69	32.94	+	29.48	33.01	+	-A	/	/	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b

MILK AND DAIRY PRODUCTS (General ①)																																										
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																																						
						18h at 34-38°C																																						
						PCR result						PCR result with FDRS protocol						Confirmation														Agreement											
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn			All confirmatory tests											
				Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol										
2024	**3555**	**Lait frais demi-écrémé**	**Fresh semi-skimmed milk**	**-**	P	N/A	31.22	-	N/A	32.25	-	N/A	31.75	-	N/A	32.99	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2024	**3556**	**Yaourt brassé bio aux fraises avec morceaux entier**	**Stirred yogurt with pasteurized milk**	**-**	P	N/A	30.69	-	N/A	32.14	-	N/A	32.66	-	N/A	33.17	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2024	**3562**	**Beurre moulé demi-sel au lait pasteurisé 80%MG**	**Pasteurized milk butter 80%**	**+**	P(ISO)	16.08	34.16	+	16.96	N/A	+	15.74	33.08	+	16.89	37.5	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b								
2024	**3563**	**Beurre de baratte au lait pasteurisé 80%MG**	**Pasteurized milk butter 80%**	**+**	P(ISO)	24.52	30.5	+	25.51	31.74	+	25.22	30.3	+	26.17	31.19	+	-A	/	/	+M	+M	+	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b								
2024	**3564**	**Emmental français au lait pasteurisé 29%MG**	**Pasteurized cow's milk cheese 20%FT**	**-**	P(ISO)	N/A	31.07	-	N/A	31.91	-	N/A	31.6	-	N/A	31.92	-	st	/	/	st	st	/	/	/	-A	-A	-	**NA**	**NA**	**NA**	**NA**	2	b								
2025	113177	Lait frais demi écrémé pasteurisé	Pasteurized semi-skimmed milk	**-**	P	N/A	32.65	-	N/A	33.03	-	N/A	33.85	-	N/A	33.55	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	**-**	P(ISO)	N/A	32.9	-	N/A	32.33	-	N/A	33.48	-	N/A	33.64	-	-C	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	**-**	P(ISO)	N/A	33.27	-	N/A	32.44	-	N/A	33.97	-	N/A	33.52	-	-C	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	**-**	P(ISO)	N/A	33.03	-	N/A	32.71	-	N/A	33.8	-	N/A	34.01	-	st	/	/	st	st	/	/	/	-C	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	**-**	P(ISO)	N/A	32.48	-	N/A	33.1	-	N/A	32.59	-	N/A	33.39	-	-C	/	/	-C	st	/	/	/	-B	st	-	**NA**	**NA**	**NA**	**NA**	2	b								
2024	**3565**	**Poudre de lait entier 26%MG**	**Whole milk powder 26%FT**	**+**	P(ISO)	17.75	32.09	+	18.95	34.63	+	18.01	32.8	+	19.21	35.05	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	**PA**	**PA**	**PA**	**PA**	2	c								
2024	**3566**	**Poudre de lait écrémé**	**Skim milk powder**	**+**	P(ISO)	23.4	31.48	+	24.85	N/A	+	24.3	30.92	+	25.6	32.26	+	+p	+	+	+d(1)/+	+p	/	+	+	st	st	+	**PA**	**PA**	**PA**	**PA**	2	c								

MILK AND DAIRY PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
				Final result	Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	**CFX Opus DW**	**CFX Duet**	**CFX Opus DW with FDRS protocol**	**CFX Duet with FDRS protocol**		
						Salmonella (Cq)	IPC Cq	**Result**	*Salmonella* (Cq)	IPC Cq	**Result**	*Salmonella* (Cq)	IPC Cq	**Result**	*Salmonella* (Cq)	IPC Cq	**Result**	RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
																		Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**3567**	**Poudre de lait écrémé calcium et vitamine D**	**Skin milk powder with calcium and vitamin D**	**+**	P(ISO)	19.34	32.3	+	20.58	35.09	+	19.67	32.65	+	20.46	33.99	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**3568**	**Poudre de lait écrémé**	**Skim milk powder**	**+**	P(ISO)	23.49	30.56	+	24.86	32.56	+	23.85	30.73	+	24.98	32.13	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**3569**	**Poudre de lait écrémé**	**Skim milk powder**	**+**	P(ISO)	26.51	30.65	+	28.01	32.05	+	26.66	30.78	+	27.94	32.2	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4057**	**Lait écrémé en poudre**	**Skimmed milk powder**	**+**	P(ISO)	24.94	31.72	+	25.15	32.24	+	27.69	N/A	+	26.16	33.08	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4058**	**Lait demi écrmé en poudre**	**Semi-skimmed milk powder**	**+**	P(ISO)	17.44	N/A	+	17.1	N/A	+	18.03	N/A	+	17.41	38.33	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4059**	**Poudre de crème**	**Cream powder**	**+**	P(ISO)	23.67	32.61	+	23.38	33.21	+	24.54	32.76	+	24.11	32.73	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	**-**	P(ISO)	N/A	32.98	-	N/A	32.5	-	N/A	33.75	-	N/A	33.58	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113326	Poudre de lait demi-écrémé	Semi-skimmed milk powder	**-**	P(ISO)	N/A	32.88	-	N/A	32.51	-	N/A	33.46	-	N/A	33.05	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113327	Poudre de lait écrémé	Skimmed milk powder	**-**	P(ISO)	N/A	33.11	-	N/A	32.45	-	N/A	33.37	-	N/A	33.36	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	**-**	P(ISO)	N/A	33.04	-	N/A	32.93	-	N/A	33.29	-	N/A	33.14	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	**117383**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	**+**	P(ISO)	27.7	32.42	+	27.83	32.21	+	28.2	33.25	+	28	33.17	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117384**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	**+**	P(ISO)	29.21	32.12	+	29.51	31.78	+	29.71	33.58	+	30.2	33.7	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117385**	**Poudre de lait écrémé**	**Skimmed milk powder**	**+**	P(ISO)	22.44	33.1	+	22.76	33.74	+	22.36	33.88	+	22.17	33.31	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117386**	**Poudre de lait écrémé BIO**	**Organic skimmed milk powder**	**+**	P(ISO)	25.38	32.36	+	25.41	32.15	+	25.51	32.63	+	25.3	32.66	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	118111	Poudre de lait écrémé	Skimmed milk powder	**-**	P(ISO)	N/A	33.27	-	N/A	33.52	-	N/A	33.04	-	N/A	32.96	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	**-**	P(ISO)	N/A	32.81	-	N/A	33.49	-	N/A	33.1	-	N/A	32.62	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	**-**	P(ISO)	N/A	33.1	-	N/A	32.59	-	N/A	33.49	-	N/A	33.25	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c

MILK AND DAIRY PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
					Protocol P = paired with BPW only; P(ISO): paired with ISO 6887	18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
				Final result		CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
						Salmonella (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
							Cq			Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	118114	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.02	-	N/A	33.01	-	N/A	33.23	-	N/A	32.83	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118115	Poudre de lait écrémé	Skimmed milk powder	-	P(ISO)	N/A	33.06	-	N/A	32.77	-	N/A	33.2	-	N/A	32.9	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	P(ISO)	N/A	32.86	-	N/A	32.66	-	N/A	33.09	-	N/A	32.85	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	P(ISO)	N/A	32.76	-	N/A	32.73	-	N/A	33.18	-	N/A	33.04	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c

MULTICOMPONENT FOODS AND MEAL COMPONENTS (General ①)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 34-38°C																								
											PCR result			Confirmation																		Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn										
				Protocol	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2024	**2757**	**Sandwich jambon emmental mayonnaise**	**Sandwich (ham, cheese)**	BPW	+M	+M	+M	+M	**+**	P	26.06	N/A	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2758**	**Sandwich poulet rôti gruyère**	**Sandwich (chicken, cheese)**	BPW	+p	+p	+M	+M	**+**	P	27.9	33.4	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2759**	**Macédoine 5 légumes**	**RTE product (macedoine)**	BPW	+p	+M	+M	+M	**+**	P	18.03	N/A	+	+p	+	+	/	+p	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2760**	**Piémontaise jambon supérieur et tomates fraîches**	**RTE product (piemontaise)**	BPW	+M	+M	+1/2	+M	**+**	P	21.46	32.8	+	+M	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	3	a
2024	**2761**	**Taboulé à l'oriental raisins secs et menthe**	**RTE product (tabbouleh)**	BPW	st	st	st	st	**-**	P	N/A	33.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2024	**2762**	**Pâtes jambon emmental (salade)**	**RTE product (pasta, ham)**	BPW	-A	-B	-A	-B	**-**	P	N/A	32.66	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	3	a
2024	**2763**	**Riz à la Basquaise poulet rôti et poivrons (à consommer froid)**	**RTE product (Rice,chicken,pepper)**	BPW	+p	+p	+p	+p	**+**	P	19.28	33.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	a
2024	**2764**	**Salade Antibes riz, œuf, thon, olives**	**RTE product (rice, egg, tuna)**	BPW	-B	-B	md/-	-A	**-**	P	N/A	33.24	-	-C	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	**NA**	3	a
2024	**2765**	**Wrap jambon cheddar sauce burger**	**RTE product (ham, cheese)**	BPW	+1/2	+1/2	+m	+m	**+**	P	N/A/ 36.19*	N/A/ 33/64*	i/+*	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+m	+	+	**PA**	3	a
2024	**2766**	**Sandwich thon œuf**	**Sandwich (tuna, egg)**	BPW	+p	+p	+M	+p	**+**	P	26.58	N/A	+	+1/2	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	3	a
2024	**4218**	**Salade tortis, concombre et saumon**	**RTE products (pasta, cucumber, salmon)**	BPW	+M	+M	+M	+M	**+**	P	20.38	33.3	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**4219**	**Salade museau de porc à la lyonnaise**	**RTE products (pork snout salad)**	BPW	+p	+p	+p	+p	**+**	P	23.6	32.24	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	a
2024	**4220**	**Wrap poulet, crudités et sauce Caesar**	**RTE products (chicken, vegetables, Caesar sauce)**	BPW	+M	+M	+M	+M	**+**	P	26.98	32.27	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2025	113170	Macédoine de légumes	RTE product (macedoine)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.46	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2025	113171	Sandwich rosette pain de mie complet	RTE product (sandwich rosette)	BPW	-C	st	-A	-C	**-**	P(ISO)	N/A	32.98	-	-C	/	/	/	-C	st	/	/	/	-A	-C	-	-	**NA**	3	a

MULTICOMPONENT FOODS AND MEAL COMPONENTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2025	113172	Salade Manhattan œuf, poulet rôti, fromage, sauce balsamique	RTE product (salad, egg, chicken, cheese)	BPW	-C	st	-C	st	-	P(ISO)	N/A	33.34	-	-B	/	/	/	-C	st	/	/	/	-C	st	-	-	**NA**	3	a
2025	113173	Salade pêcheur pommes de terre, thon, olives	RTE product (potatoes, tuna, olive)	BPW	-B	-C	-B	-C	-	P(ISO)	N/A	33.19	-	-B	/	/	/	-B	-C	/	/	/	-B	-C	-	-	**NA**	3	a
2025	113174	Salade de pâte tortis au surimi sauce cocktail	RTE product (pasta, surimi)	BPW	st	st	st	st	-	P(ISO)	N/A	32.9	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2025	113175	Salade de riz à la provençale au thon et basilic	RTE product (rice, tuna, basil)	BPW	st	st	st	st	-	P(ISO)	N/A	33.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2025	113176	Sandwich thon, fromage frais, ciboulette	RTE product (sandwich tuna, fresh cheese, chives)	BPW	st	st	st	st	-	P(ISO)	N/A	32.7	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2024	**2767**	**Pastabox poulet et emmental râpé**	**RTRH (pasta,chicken,cheese)**	BPW	+p	+p	+m	+m	+	P	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-	-C	/	/	/	+p	+p	+	+	+	+m	+m	+	-	**ND$_{FN(alt)}$**	3	b
2024	**2768**	**Pizza chorizo fromage**	**RTRH (pizza chorizo, cheese)**	BPW	+p	+p	+p	+p	+	P	26.17	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	**2769**	**Couscous à la marocaine légumes cuisinés**	**RTRH (couscous)**	BPW	+p	+pd	+p	+pd	+	P	22.33	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	**PA**	3	b
2024	**2770**	**Lasagne à la bolognaise**	**RTRH (lasagne)**	BPW	+p	+pd	+p	+pd	+	P	20.37	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	**PA**	3	b
2024	**2771**	**Poisson à l'andalouse riz safrané aux petits légumes**	**RTRH (fish, rice, vegetables)**	BPW	+p	+p	+p	+p	+	P	18.12	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	3234	Panier jambon fromage	RTRH (ham, cheese)	BPW	-A	-A	-A	-A	-	P	N/A	32.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	3	b
2024	**3543**	**Mini pizza jambon fromage surgelé**	**Frozen RTRH (ham and cheese pizza)**	BPW	+p	+p	+p	+p	+	P	19.42	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	**3544**	**Paëlla poulet et fruits de mer surgelé**	**Frozen RTRH (paella chicken and seafood)**	BPW	+M	+M	+M	+M	+	P	22.46	32.05	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	b
2024	**3545**	**Rizà la cantonaise, omelette et jambon supérieur surgelé**	**Frozen RTRH (Cantonese rice omelette and superior ham)**	BPW	+M	+M	+1/2	+1/2	+	P	25.28	31.93	+	+m	+	+	/	+M	+M	/	+	+	+1/2	+1/2	+	+	**PA**	3	b

MULTICOMPONENT FOODS AND MEAL COMPONENTS (General ①)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																									Category	Type
											18h at 34-38°C																							
											PCR result				Confirmation																Final result	Agree-ment		
											CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies						
2024	**3546**	**Poêlée de torsade au poulet et champignon de Paris surgelée**	**Frozen RTRH (pasta, chicken, mushrooms)**	BPW	+M	+M	+1/2	+M	**+**	P	26.4	32.17	+	+m/+	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	3	b
2025	115498	Quiche Lorraine lardons fumés	RTRH (cheese, smoked bacon)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.97	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	115499	Tagliatelles aux 2 saumons	RTRH (pasta, salmon)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.21	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	115500	Pizza jambon fromage	RTRH (pizza ham, cheese)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.01	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	115501	Galettes complètes	RTRH (egg, ham, cheese)	BPW	-C	st	-C	st	**-**	P(ISO)	N/A	32.8	-	-C	/	/	/	-C	st	/	/	/	-C	st	-	-	**NA**	3	b
2025	115502	Pâtes farcies bœuf	RTRH (pasta, beef)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.96	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	**115802**	**Cassoulet**	**Cassoulet**	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.06	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	**115803**	**Saucisses aux lentilles**	**Sausages with lentils**	BPW	+P	+P	+P	+P	**+**	P(ISO)	16.72	N/A	+	+P	+	+	/	+P	+P	/	+	+	+P	+P	+	+	**PA**	3	b
2025	**115804**	**Riz cantonais**	**Cantonese rice**	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2025	116783	CremioBox jambon emmental râpé	RTRH (pasta, ham, cheese)	BPW	-B	-C	-A	-A	**-**	P(ISO)	N/A	32.2	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	3	b
2025	116784	Couscous royal poulet merguez	RTRH (couscous)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.38	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	b
2024	**2772**	**Tartelette aux fraises**	**Pastry (strawberry pie)**	BPW	st	st	st	- (2)	**-**	P	N/A	33.44	-	-A	/	/	/	st	st	/	/	/	st	- (2)	-	-	**NA**	3	c
2024	**2773**	**Tarte au citron meringuée**	**Pastry (lemon meringue pie)**	BPW	st	st	st	st	**-**	P	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	**2774**	**Eclair à la vanille**	**Pastry (vanilla puff)**	BPW	+p	+p	+p	+p	**+**	P	37.32	32.78	+	+ (3)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**2775**	**Millefeuille**	**Pastry (millefeuille)**	BPW	+m	+1/2	-A	-A	**+**	P	37.58	32.88	+	-A	/	/	/	+m	+1/2	+	+	+	-A	-A	+	+	**PA**	3	c
2024	**2776**	**Religieuse au chocolat**	**Pastry (chocolate puff)**	BPW	+p	+p	+p	+p	**+**	P	22.25	32.74	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3171**	**Mousse au chocolat noir**	**Dark chocolate mousse**	BPW	+p	+p	+p	+p	**+**	P	23.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3172**	**Mousse au chocolat au lait**	**Milk chocolate mousse**	BPW	+p	+p	+p	+p	**+**	P	19.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3173**	**Tartelette aux pommes**	**Apple pie**	BPW	st	st	st	st	**-**	P	N/A	33.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	**3174**	**Tropezienne**	**Pastry (tropezienne)**	BPW	+M	+M	+1/2	+M	**+**	P	34.37	33.14	+	-A	/	/	/	+M	+M	+	+	+	+1/2	+M	+	+	**PA**	3	c
2024	**3175**	**Flan nature**	**Pastry (pudding)**	BPW	+p	+p	+p	+p	**+**	P	20.11	34.64	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3540**	**Moelleux au chocolat surgelé**	**Frozen chocolate cake**	BPW	+p	+d (1)/+	+p	+1/2d/+	**+**	P	N/A/ 37.01*	N/A/ 32.08*	i/+*	-C	/	/	/	+p	+d (1)/+	+	+	+	+p	+1/2d/+	+	+	**PA**	3	c
2024	**3541**	**Gâteau basque surgelé**	**Frozen Basque cake**	BPW	+p	+p	+p	+p	**+**	P	18.98	34.2	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c

MULTICOMPONENT FOODS AND MEAL COMPONENTS (General ①)																																
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																								
											18h at 34-38°C																						
											PCR result				Confirmation															Final result	Agree-ment		
											CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
Year of analysis	Sample N°	Product (French name)	Product	Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*		CFX Opus DW	CFX Opus DW			
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies	All confirmatory tests			Category	Type
2024	**3542**	**Eclair au café surgelé**	**Frozen coffee pastry**	BPW	+p	+M	+p	+p	**+**	P	24.33	32.39	+	+p	+	+	/	+p	+M	/	+	-(x5)	+p	+p	+	+	**PA**	3	c
2024	4404	Tartelette poire pistache	Pear and pistachio tartlet	BPW	-C	-C	-A	-A	**-**	P	N/A	32.35	-	-C	/	/	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	3	c
2024	4405	Eclair café	Pastry (coffee eclair)	BPW	-B	-C	-C	-C	**-**	P	N/A	32.14	-	-B	/	/	/	-B	-C	/	/	/	-C	-C	-	-	**NA**	3	c
2024	4406	Crème dessert chocolat noir	Dark chocolate dessert cream	BPW	st	st	st	st	**-**	P	N/A	35.71	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	4407	Cœur fondant chocolat	Pastry (chocolate cake)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.91	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	4408	Flan	Pastry (flan)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	4409	Religuieuse chocolat	Pastry (chocolate puff)	BPW	-C	st	-A	-A	**-**	P(ISO)	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	3	c
2024	4410	Mousse au chocolat noir	Dark chocolate mousse	BPW	st	st	st	st	**-**	P(ISO)	N/A	39.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c

FISHERY PRODUCTS AND VEGETABLES (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation															Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW		
2024	**2889**	**Filet de saumon**	**Raw salmon filet**	BPW	+M	+M	+m	+p	+	P	31.76	N/A	+	+m	+	+	/	+M	+M	/	+	+	+m	+p	+	+	**PA**	4	a
2024	**2890**	**Dos de cabillaud**	**Raw Back of cod**	BPW	+M	+M	+M	+M	+	P	25.32	32.9	+	+m	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**2891**	**Noix de Saint-Jacques**	**Raw scallops**	BPW	+1/2	+M	+M	+p	+	P	22.38	34.92	+	+M	+	+	/	+1/2	+M	/	+	+	+M	+p	+	+	**PA**	4	a
2024	**2892**	**Crevette**	**Raw shrimp**	BPW	-A	-B	-B	-C	-	P	N/A	33.2	-	-C	/	/	/	-A	-B	/	/	/	-B	-C	-	-	**NA**	4	a
2024	**2893**	**Filet de merlan**	**Raw whiting fillet**	BPW	+1/2	+1/2	+M	+M	+	P	25.64	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3241**	**Filet de maquereau**	**Raw mackerel fillet**	BPW	+p	+p	+M	+M	+	P	24.04	32.43	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3242**	**Darne de lieu jaune**	**Raw pollack steak**	BPW	+p	+p	+M	+M	+	P	24.42	32.51	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3243**	**Pavé de saumon**	**Raw salmon steak**	BPW	+p	+p	+M	+M	+	P	26.53	32.61	+	+m/+	+	+	/	+p	+p	+	+	+	+M	+M	+	+	**PA**	4	a
2024	**3244**	**Filet d'eglefin**	**Raw haddock fillet**	BPW	+M	+M	+M	+M	+	P	24.7	32.26	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3245**	**Filet de julienne**	**Raw julienne fillet**	BPW	+1/2	+M	+M	+M	+	P	22.96	32.15	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3246**	**Filet de lieu noir**	**Raw saithe fillet**	BPW	+M	+p	+M	+p	+	P	21.05	32.6	+	+M	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	4	a
2024	4411	Pavé de saumon découpé	Raw salmon steak	BPW	-A	-C	md/-	-A	-	P(ISO)	N/A	32.22	-	-B	/	/	/	-A	-C	/	/	/	+md/-	-A	-	-	**NA**	4	a
2024	4412	Noix de ST Jacques	Raw scallops	BPW	md/-	-C	-A	-A	-	P(ISO)	N/A	32.11	-	-A	/	/	/	+md/-	-C	/	/	/	-A	-A	-	-	**NA**	4	a
2024	4413	Filet de maqueau	Raw mackerel fillet	BPW	md/-	-A	-A	-A	-	P(ISO)	N/A	32.23	-	-A	/	/	/	+md/-	-A	/	/	/	-A	-A	-	-	**NA**	4	a
2024	4414	Amande de mer	Raw sea almonds	BPW	-C	-C	-C	st	-	P(ISO)	N/A	32.67	-	-B	/	/	/	-C	-C	/	/	/	-C	st	-	-	**NA**	4	a
2024	4415	Coque	Raw shell	BPW	-A	-B	-A	-A	-	P(ISO)	N/A	32.58	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	4	a
2024	4416	Filet de truite	Raw trout fillet	BPW	-B	-B	md/-	-A	-	P(ISO)	N/A	32.07	-	-B	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	**NA**	4	a
2024	4417	Filet de dorade sebaste	Raw sea bream fillet	BPW	-A	- (3)	-A	-C	-	P(ISO)	N/A	32.87	-	-B	/	/	/	-A	- (3)	/	/	/	-A	-C	-	-	**NA**	4	a
2024	4418	Noix de petoncle	Raw scallops	BPW	-C	- (10)	md/-	-A	-	P(ISO)	N/A	32.31	-	-A	/	/	/	-C	- (10)	/	/	/	+md/-	-A	-	-	**NA**	4	a
2024	4419	Tranche thon albacor	Raw Slice of tuna	BPW	-A	-B	md/-	-A	-	P(ISO)	N/A	32.16	-	-A	/	/	/	-A	-B	/	/	/	+md/-	-A	-	-	**NA**	4	a
2024	**2894**	**Légumes en sachet (carotte, chou blanc, poivron ,maïs, mâche)**	**Bagged vegetables (carrot, white cabbage, peppers, corn, lamb's lettuce)**	BPW	-A	-A	-A	-A	-	P	N/A	32.85	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**2895**	**Salade**	**Bagged lettuce**	BPW	+1/2	+1/2	+m	+M	+	P	29.77	32.5	+	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+M	+	+	**PA**	4	b
2024	**2896**	**Epinard en sachet**	**Bagged spinach**	BPW	+m	+1/2	+m	+m	+	P	34.91	32.8	+	-A	/	/	/	+m	+1/2	+	+	+	+m	+m	+	+	**PA**	4	b
2024	**2897**	**Ciboulette fraîche**	**Fresh chives**	BPW	+1/2	+M	+1/2	+M	+	P	32.85	32.81	+	-A	/	/	/	+1/2	+M	+	+	+	+1/2	+M	+	+	**PA**	4	b
2024	**2898**	**Jeunes pousses, laitue verte, rouge**	**Baby greens, green and red lettuce**	BPW	+1/2	+M	+1/2	+M	+	P	28.66	33.04	+	+d	+d	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	4	b
2024	**3249**	**Mâche**	**Lamb's lettuce**	BPW	-A	-A	-A	-A	-	P	N/A	33.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**3250**	**Laitue**	**Lettuce**	BPW	-A	-A	-A	-A	-	P	N/A	33.31	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**3251**	**Feuille de chêne vert**	**Holm oak leaf**	BPW	+1/2	+1/2	+1/2	+m	+	P	23.63	33.41	+	+md/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+m	+	+	**PA**	4	b
2025	**113757**	**Chou**	**Cabbage**	BPW	+M	+p	+M	+p	+	P(ISO)	27.94	32.38	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	4	b
2025	**113758**	**Celeris branche**	**Celery sticks**	BPW	+1/2	+1/2	+1/2	+M	+	P(ISO)	26.18	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	**PA**	4	b
2025	**113759**	**Brocolis**	**Broccoli**	BPW	+p	+p	+p	+p	+	P(ISO)	20.38	33.18	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	b

FISHERY PRODUCTS AND VEGETABLES (General ①)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 34-38°C																								
											PCR result				Confirmation																	Final result	Agree-ment		
											CFX Opus DW				Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn								
Year of analysis	Sample N°	Product (French name)	Product	Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*					XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW			Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq			Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies						
2025	**113760**	**Sucrine**	**Sucrine**	BPW	+M	+1/2	+1/2	+M	**+**	P(ISO)	24.42	32.3	+	+m	-	- (Citro-bacter)	+	+M	+1/2	+	+	+	+1/2	+M	+	+	**PA**	4	b
2025	**114902**	**Graines germées alfalfa, radis, fenouil**	**Sprouts (alfalfa,radish,fennel)**	BPW	-A	-B	-A	-A	**-**	P(ISO)	N/A	33.4	-	d/-	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	4	b
2025	**114903**	**Graines germées alfalfa**	**Sprouts (alfalfa)**	BPW	ni/-	-C	-A	-B	**-**	P(ISO)	N/A	32.68	-	d/-	/	/	/	ni/-	-C	/	/	/	-A	-B	-	-	**NA**	4	b
2025	**114904**	**Graines germées alfalfa, poireau, lentille**	**Sprouts (alfalfa,leek,lentil)**	BPW	-A	-A	-A	-B	**-**	P(ISO)	N/A	33	-	d/-	/	/	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	4	b
2025	**114905**	**Graines germées radis rose**	**Sprouts (pink radish)**	BPW	-A	-B	-A	-B	**-**	P(ISO)	N/A	33.3	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	4	b
2025	**114906**	**Graines germées betterave rouge**	**Sprouts (red beetroot)**	BPW	ni/+	+m	ni/+	ni/+	**+**	P(ISO)	43.52	33.25	+	d/-	/	/	/	ni/+	+m	+	+	+	ni/+	ni/+	+	+	**PA**	4	b
2025	**115770**	**Germes de pois vert**	**Green peas sprouts**	BPW	+1/2	+M	+M	+M	**+**	P(ISO)	21.99	32.69	+	+m	+ (weak)	+	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	4	b
2025	**115771**	**Graines germées poireaux**	**Leek sprouts**	BPW	-A	-A	-A	ni/+	**+**	P(ISO)	N/A/ N/A/ N/A	33.13/ 32.48/ 32.03	-/-/-	-A	/	/	/	-A	-A	+	+	+	-A	ni/+	+	-	**ND$_{FN(alt)}$**	4	b
2025	**115772**	**Graines germées betterave rouge**	**Beetroot spouts**	BPW	+m	+1/2	ni/+	+m	**+**	P(ISO)	36.94	33.21	+	-A	/	/	/	+m	+1/2	+	+	+	ni/+	+m	+	+	**PA**	4	b
2025	**115773**	**Graines germées poireaux**	**Leek sprouts**	BPW	+m	+m	ni/+	+m	**+**	P(ISO)	38.57	32.8	+	ni/+	- (x5)	- (x5 E.herma-nnii)	/	+m	+m	+	+	+	ni/+	+m	+	+	**PA**	4	b
2025	**115775**	**Graines germées alfalfa**	**Alfalfa sprouts**	BPW	ni/+	ni/+	ni/+	-A	**+**	P(ISO)	35.11	32.8	+	ni/+	- (x5)	- (x5 E.herma-nnii)	/	ni/+	ni/+	+	+	+	ni/+	-A	+	+	**PA**	4	b
2025	115776	Salade chêne verte	Green oak leaf salad	BPW	-A	st	-A	-A	**-**	P(ISO)	N/A	32.41	-	-A	/	/	/	-A	st	/	/	/	-A	-A	-	-	**NA**	4	b
2025	115777	Ciboulette fraîche	Fresh chives	BPW	-C	st	-A	-A	**-**	P(ISO)	N/A	32.19	-	-A	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	4	b
2025	115778	Brocolis	Broccoli	BPW	-A	-B	-A	-C	**-**	P(ISO)	N/A	32.33	-	-A	/	/	/	-A	-B	/	/	/	-A	-C	-	-	**NA**	4	b
2025	115779	Chou	Cabbage	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	b
2025	115780	Jeunes pousses d'épinard	Baby spinach	BPW	-C	-C	-A	-C	**-**	P(ISO)	N/A	32.16	-	-A	/	/	/	-C	-C	/	/	/	-A	-C	-	-	**NA**	4	b
2025	115781	Cœurs de laitue en sachet	Bagged lettuce hearts	BPW	-C	st	-A	st	**-**	P(ISO)	N/A	32.28	-	-A	/	/	/	-C	st	/	/	/	-A	st	-	-	**NA**	4	b
2024	**2899**	**Fruits en conserve (pêche, ananas, papaye)**	**Canned fruit (peach, pineapple, papaya)**	BPW	+M	+M	+M	+p	**+**	P	18.45	34.75	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	**PA**	4	c
2024	**2900**	**Fruits en conserve (pêche, poire, pomme, raisin)**	**Canned fruit (peach, pear, apple, grape)**	BPW	st	st	st	st	**-**	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c

FISHERY PRODUCTS AND VEGETABLES (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol	RVS		MKTTn		Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	**2901**	**Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)**	**Canned cocktail (natural juice, peach, pear, pineapple, grape)**	BPW	+p	+p	+p	+p	**+**	P	17.38	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**2902**	**Compote pomme pêche**	**Apple and peach compote**	BPW	+p	+p	+p	+p	**+**	P	16.84	37.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**2903**	**Compote pomme poire**	**Apple and pear compote**	BPW	+p	+p	+p	+p	**+**	P	17.26	37.35	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3247**	**Courgette**	**Courgette**	BPW	+M	+1/2	+1/2	+1/2	**+**	P	23.81	32.55	+	+ (1)	-	-	+	+M	+1/2	+	+	+	+1/2	+1/2	+	+	**PA**	4	c
2024	**3248**	**Poireau**	**Leek**	BPW	+M	+M	+M	+M	**+**	P	20.82	32.88	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	c
2024	**3252**	**Haricot vert**	**Green bean**	BPW	+m	+M	+m	+m	**+**	P	36.54	33.2	+	-A	/	/	/	+m	+M	+	+	+	+m	+m	+	+	**PA**	4	c
2024	**3253**	**Gazpacho**	**Gazpacho**	BPW	+p	+p	+p	+p	**+**	P	18.76	34.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3536**	**Cocktail de fruits rouges (framboise, blueberrie, mûres, cassis) surgelé**	**Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)**	BPW	st	st	st	st	**-**	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c
2024	**3537**	**Haricots blancs très fins surgelés**	**Frozen very fine white beans**	BPW	+p	+p	+p	+p	**+**	P	19.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3538**	**Petits pois doux surgelés**	**Frozen peas**	BPW	+p	+p	+M	+M	**+**	P	21.22	34.42	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	c
2024	**3539**	**Poêlée de légumes à la basquaise (Tomates, poivrons vert et rouge, oignons, olives) surgelée**	**Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)**	BPW	st	st	st	st	**-**	P	N/A	32.6	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c
2025	**113749**	**Compote de pomme**	**Apple compote**	BPW	+M	+p	+p	+p	**+**	P(ISO)	20.33	35.02	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2025	**113750**	**Compote pomme rhubarbe**	**Apple / rhubarb compote**	BPW	+p	+p	+p	+p	**+**	P(ISO)	23.92	32.93	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2025	**113751**	**Mélange 3 fruits exotiques ananas, papaye rouge, mangue**	**Mix of exotic fruits (pineapple, red papaya, mango)**	BPW	+p	+p	+p	+p	**+**	P(ISO)	22.73	32.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2025	115503	Banane	Banana	BPW	-C	-C	-B	-C	**-**	P(ISO)	N/A	33.07	-	-B	/	/	/	-C	-C	/	/	/	-B	-C	-	-	**NA**	4	c
2025	115504	Tomate allongée	Tomato	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.85	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c
2025	115505	Poire Rocha	Pear	BPW	st	st	-A	ni/+	**-**	P(ISO)	N/A	32.86	-	-C	/	/	/	st	st	/	/	/	-A	ni/+ (latex – x5, API- x5)	-	-	**NA**	4	c
2025	115506	Soupe 8 légumes à la crème fraîche	Vegetable soup	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.74	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c

EGG AND EGG PRODUCTS (General ①)																																		
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											18h at 34-38°C																								
											PCR result			Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
2024	**2994**	**Gros œufs BIO**	**Organic egg**	BPW	+p	+p	+p	+p	+	P	18.74	37.83	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**2995**	**Gros œufs de poules élevées en plein air**	**Eggs from free-range hens**	BPW	+p	+p	+p	+p	+	P	17.37	44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**2996**	**Œufs frais gros calibre de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	17.32	32.58	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3000**	**Œufs de cailles**	**Quail eggs**	BPW	+p	+p	+p	+p	+	P	18.2	34.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3001**	**Œufs frais de poules BIO**	**Organic egg**	BPW	+p	+p	+p	+p	+	P	16.79	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3003**	**Œufs de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	17.35	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4315**	**Œufs frais de poule**	**Fresh eggs**	BPW	+p	+p	+p	+p	+	P	17.1	37.92	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4316**	**Œufs frais de poule BIO**	**Fresh organic eggs**	BPW	+p	+p	+p	+p	+	P	17.21	36.85	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4317**	**Gros œufs fermiers de poule**	**Large free-range eggs**	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2024	**4318**	**Œufs frais de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	18.71	34.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2025	**113761**	**Gros œufs bio breton plein air**	**Fresh organic eggs**	BPW	+p	+p	+p	+p	+	P	16.56	35.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2025	**113762**	**Oeufs plein air**	**Eggs from hens reared on the ground**	BPW	+M	+p	+p	+p	+	P	16.69	36.61	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2025	115507	Gros œufs breton plein air BIO	Organic egg from free-range hens	BPW	-C	st	-A	+M	-	P(ISO)	N/A	32.81	-	+M	- (x5)	- (x5)	/	-C	st	/	/	/	-A	+M (latex- x5; API - x5 Pantoea)	-	-	**NA**	5	a
2025	115508	Œufs frais de poules élevées en plein air BIO	Organic egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115509	Oeufs frais	Fresh eggs	BPW	st	st	st	st	-	P(ISO)	N/A	32.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115510	Œufs plein air	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.86	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115511	Œufs de poules élevées au sol	Eggs from hens reared on the ground	BPW	st	st	st	st	-	P(ISO)	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115512	Œufs frais de poules élevées au sol	Fresh eggs from hens reared on the ground	BPW	st	st	st	st	-	P(ISO)	N/A	32.94	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115513	Œufs frais	Fresh eggs	BPW	st	st	st	st	-	P(ISO)	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2025	115514	Œufs frais de poules élevées en plein air	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	33.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a

EGG AND EGG PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn							
					RVS		MKTTn					IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*							
				Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW				
2025	115515	Œufs fermiers BIO	Organic free-range egg	BPW	st	st	st	st	-	P(ISO)	N/A	32.74	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a
2025	115516	Œufs fermiers liberté	Egg from free-range hens	BPW	st	st	st	st	-	P(ISO)	N/A	32.72	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	a
2024	**2997**	**Coule de jaune d'œuf liquide pasteurisé**	**Pasteurised liquid egg yolk**	BPW	+p	+p	+p	+p	+	P	18.98	40.88	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2024	**2998**	**Coule de blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	BPW (1/40)	+p	+p	+p	+p	+	P(ISO)	21.2	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2024	**2999**	**Coule d'œuf entier pasteurisé**	**Pasteurised whole egg**	BPW	+p	+p	+p	+p	+	P	18.12	34.38	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2024	**4221**	**Œufs durs écalés**	**Shelled hard-boiled eggs**	BPW	+p	+p	+p	+p	+	P	38.04	32.68	+	+ (14)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2024	**4222**	**Œufs pochés cuits sous vide**	**Vacuum-packed poached eggs**	BPW	-A	st	-A	st	-	P	N/A	32.67	-	st	/	/	/	-A	st	/	/	/	-A	st	-	-	NA	5	b
2024	**4223**	**Oeufs pochés**	**Poached eggs**	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2024	**4224**	**Coule de jaune d'œuf liquide pasteurisé**	**Pasteurized liquid yolk egg**	BPW	+p	+p	+p	+p	+	P	28.38	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2024	**4225**	**Coule d'œuf entier liquide pasteurisé**	**Pasteurized whole egg liquid**	BPW	st	st	st	st	-	P	N/A	32.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2024	**4226**	**Coule de blanc d'œuf liquide pasteurisé**	**Pasteurized liquid white egg**	BPW (1/40)	st	st	st	st	-	P(ISO)	N/A	32.88	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2025	**113752**	**Œuf entier liquide pasteurisé**	**Pasteurized whole egg liquid**	BPW	+p	+p	+p	+p	+	P	28.15	32.37	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2025	**113753**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized liquid yolk egg**	BPW	+p	+p	+p	+p	+	P	19.57	43.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2025	**113754**	**Œufs pochés**	**Poached eggs**	BPW	+p	+p	+p	+M	+	P	21.1	33.69	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	PA	5	b
2025	**113755**	**Œufs durs écalés**	**Shelled hard-boiled eggs**	BPW	+p	+p	+p	+p	+	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-	st	/	/	/	+p	+p	+	+	+	+p	+p	+	-	$ND_{FN(alt)}$	5	b
2025	**113756**	**Blanc d'œuf liquide pasteurisé**	**Pasteurized liquid white egg**	BPW (1/40)	+p	+p	+p	+p	+	P(ISO)	17.92	34.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	b
2025	116799	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	-	P(ISO)	N/A	32.17	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2025	116800	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	st	st	st	st	-	P	N/A	33.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2025	116801	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-B	st	st	-	P	N/A	32.06	-	st	/	/	/	st	-B	/	/	/	st	st	-	-	NA	5	b

EGG AND EGG PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																								Category	Type
													18h at 34-38°C																					
											PCR result			Confirmation																	Final result	Agree-ment		
											CFX Opus DW			Direct streaking					Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies						
2025	116802	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-C	st	st	-	P	N/A	32.23	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b
2025	116803	Œufs pochés	Poached eggs	BPW	st	-C	st	st	-	P	N/A	33.06	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	NA	5	b
2025	116804	Œufs de caille cuits et écalés	Cooked and shelled quail eggs	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	b
2024	**4306**	**Blanc d'œuf en poudre**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	N/A	32.12	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2024	**4307**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	+p	+p	+p	+p	+	P(ISO)	18.22	35.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2024	**4308**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	+p	+p	+p	+p	+	P(ISO)	19.17	33.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	**115083**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	21.95	32.73	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	**115084**	**Poudre de jaune d'œuf**	**Yolk egg powder**	BPW (before powder)	st	st	st	st	-	P(ISO)	N/A	37.04	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	5	c
2025	**115085**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	23.76	32.82	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	**115086**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	29.46	32.63	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	**115087**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	41.01/ 40.31/ 38.33/ N/A**(F)	32.25/ 33/ 32.39/ 32.99** (F)	+/+/+/- (F)	st	/	/	/	st	st	/	/	/	st	st	-	-	$PD_{FP(alt)}$	5	c
2025	**115088**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	-	P(ISO)	38.09/ 38.63/ 37.42/ N/A**(F)	32.66/ 33.01/ 32.69/ 32.84** (F)	+/+/+/- (F)	st	/	/	/	st	st	/	/	/	st	st	-	-	$PD_{FP(alt)}$	5	c
2025	**117377**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	20.43	33.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	5	c
2025	**117378**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+M	+p	+M	+p	+	P(ISO)	24.52	32	+	+p	+	+	/	+M	+p	/	+	+	+M	+p	+	+	PA	5	c
2025	**117379**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	+	P(ISO)	22.01	33.14	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	PA	5	c

EGG AND EGG PRODUCTS (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																								Category	Type
											18h at 34-38°C																							
											PCR result			Confirmation																		Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*					XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies										
2025	**117380**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	**+**	P(ISO)	21.92	39.93	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	**PA**	5	c
2025	**117381**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	**+**	P(ISO)	21.61	40.57	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	**PA**	5	c
2025	**117382**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	19.04	34.26	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2025	118105	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118106	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.87	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118107	Poudre d'œuf de poule biologique pasteurisée	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.8	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118108	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	P(ISO)	39.39/ N/A(F)/ N/A/N/A	32.77/ 32.99 (F)/ 32.77/ 33.04	+/-(F)/-/-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**$PD_{FP(alt)}$**	5	c
2025	118109	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.87	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118110	Poudre de jaune d'œuf pasteurisé	Egg yolk powder	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	34.04	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c

PET FOOD AND ANIMAL FEED (General ①)																																		
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											18h at 34-38°C																								
											PCR result				Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn								
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
2024	**3557**	**Mix cochons d'Inde avec banane**	**Guinea pig feed**	BPW	-A	-A	-A	-C	**-**	P	N/A	30.96	-	-A	/	/	/	-A	-A	/	/	/	-A	-C	-	-	**NA**	6	a
2024	**3558**	**Aliments pour lapins nains composé de carotte**	**Rabbit feed**	BPW	st	st	st	st	**-**	P	N/A	30.89	-	d	- (x5)	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2024	**3559**	**Croquettes chiens stérilisés au poulet, petits pois, carottes**	**Kibbles for sterilized dog**	BPW	st	st	st	st	**-**	P	N/A	31.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2024	**3560**	**Aliment chat sénior au poulet**	**Kibbles for cat**	BPW	+p	+p	+p	+p	**+**	P	20.55	31.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2024	**3561**	**Terrine Bio pour chien au poulet, petits pois, carotte**	**Dog feed**	BPW	+p	+p	+p	+p	**+**	P	15.85	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2024	**4309**	**Bâtonnets variés pour poisson**	**Variety sticks fish**	BPW	st	st	st	st	**-**	P	N/A	32.48	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2024	**4310**	**Sticks tortues et reptiles herbivores**	**Turtle and herbivorous reptile sticks**	BPW	st	st	st	st	**-**	P	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2024	**4311**	**Croqu'mix chien 25 kg (bœuf et légumes)**	**Kibble for dog 25 kg (beef and vegetables)**	BPW	+M	+p	+p	+p	**+**	P	18.06	35.06	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2024	**4312**	**Croquettes pour chihuahua au poulet**	**Chicken kibble for Chihuahua**	BPW	st	st	st	st	**-**	P	N/A	33.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2024	**4313**	**Menu complet perruches**	**Complete menu for budgies**	BPW	+1/2	+M	+p	+p	**+**	P	23.03	32.23	+	+m//+	+	+	/	+1/2	+M	/	+	+	+p	+p	+	+	**PA**	6	a
2024	**4314**	**Aliments composés lapins nains à la carotte**	**Mixed food for dwarf rabbits with carrots**	BPW	+M	+M	+M	+p	**+**	P	21.91	33.57	+	+m	+	+	/	+M	+M	/	+	+	+M	+p	+	+	**PA**	6	a
2025	**115483**	**Friandise chien adulte bâtonnets riche en bœuf**	**Adult dog food sticks**	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.97	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a
2025	**115484**	**Terrine pour chat à la truite et aux épinards**	**Terrine for cats (trout, spinach)**	BPW	+p	+p	+p	+p	**+**	P	19.67	33.56	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2025	**115485**	**Terrine pour chien adulte riche en bœuf**	**Terrine for dogs (beef)**	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.27	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	a

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											18h at 34-38°C																										
											PCR result				Confirmation																		Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn										
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2025	**115486**	**Aliment composé hamster (Céréales, graines, huile)**	**Compound hamster food (cereals, seeds, oil)**	BPW	-B	-B	-A	-A	**-**	P(ISO)	N/A	33.59	-	-A	/	/	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	6	a
2025	**115487**	**Aliment pour cochon d'inde céréales, graine et légumes**	**Guinea pig food (cereals, seeds, vegetables)**	BPW	+m	+1/2	+1/2	+M	**+**	P	35.17	33.39	+	ni/+	- (x5)	- (x5 E.herma-nnii)	/	+m	+1/2	+	+	+	+1/2	+M	+	+	**PA**	6	a
2025	**115488**	**Croquette physio chaton jusqu'à 12 mois poulet, canard, dinde**	**Kibble for cats (chicken, duck, turkey)**	BPW	st	st	st	st	**-**	P(ISO)	40.61/ N/A/ 39.22	33.09/ 32.26/ 32.44	+/-/+	st	/	/	/	st	st	/	/	/	st	st	-	-	**$PD_{FP(alt)}$**	6	a
2025	**117356**	**Croquettes chien Yorkshire Terrier**	**Kibbles for dog**	BPW	+p	+p	+p	+p	**+**	P	21.37	33.15	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2025	**117357**	**Repas complet (céréales, graines, légumes) pour cochon d'Inde**	**Complete meal for guinea pigs (cereals, seeds, vegetables)**	BPW	+m	+m	M	+M	**+**	P	37.83	32.35	+	-A	/	/	/	+m	+m	+	+	-	+M	+M	+	+	**PA**	6	a
2025	**117358**	**Aliment composé hamsters**	**Composite food for hamsters**	BPW	+1/2	+1/2	+M	+M	**+**	P	32.01	32.02	+	-A	/	/	/	+1/2	+1/2	+	+	+	+M	+M	+	+	**PA**	6	a
2025	**117359**	**Croquettes chat senior**	**Kibbles for cat**	BPW	+p	+p	+p	+p	**+**	P	30.08	31.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2025	**117360**	**Aliment composé à la carotte pour lapins nains**	**Compound carrot food for rabbits**	BPW	+M	+p	+M	+p	**+**	P	25.94	31.81	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	6	a
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	BPW	-A	-A	-A	-A	**-**	P	N/A	33.44	-	+md/d	+d (x5)	- (x5)	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	b
2024	3516	Tourteaux de colza	Rapeseed meal	BPW	-A	-A	-A	-A	**-**	P	N/A	33.3	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	b
2024	3517	Tourteaux de colza non OGM	GMO-free rapeseed meal	BPW	-C	-C	- (3)	-C	**-**	P	N/A	33	-	-A	/	/	/	-C	-C	/	/	/	- (3)	-C	-	-	**NA**	6	b
2024	**4291**	**Stick granulés pour lapin d'élevage**	**Animal feed product**	BPW	-A	-C	st	st	**-**	P	N/A	32.96	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	**NA**	6	b
2024	**4292**	**Coex HBO**	**Animal feed product**	BPW	+p	+M	+p	+p	**+**	P	17.65	34.92	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2024	**4293**	**Coex saumon**	**Animal feed product**	BPW	st	st	st	st	**-**	P	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2024	**4294**	**Tourteaux de tournesol**	**Sunflower meal**	BPW	+p	+p	+p	+p	**+**	P	26.37	34.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2024	**4295**	**Tourteaux de colza**	**Rape seed cake**	BPW	+M	+M	+p	+p	**+**	P	21.76	33.16	+	+p	+	+	/	+M	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**115477**	**Aliment minéral ruminant**	**Ruminant mineral feed**	BPW	st	st	st	st	**-**	P(ISO)	N/A/ N/A*/ N/A**	N/A/ N/A*/ 32.32**	i/i*/-**	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b

PET FOOD AND ANIMAL FEED (General ①)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 34-38°C																								
											PCR result				Confirmation																Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
														Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2025	**115478**	**Mélanges granules veaux**	**Calf pellet mixes**	BPW	-B	-C	-A	-B	-	P(ISO)	N/A	32.98	-	-A	/	/	/	-B	-C	/	/	/	-A	-B	-	-	**NA**	6	b
2025	**115480**	**Aliment minéral bovin/ovin/caprin**	**Mineral feed for cattle, sheep and goats**	BPW	-A	-B	-B	-C	-	P(ISO)	N/A	32.67	-	-B	/	/	/	-A	-B	/	/	/	-B	-C	-	-	**NA**	6	b
2025	**115481**	**Aliment composé vache**	**Compound cow feed**	BPW	-A	st	-A	-C	-	P(ISO)	N/A	33.01	-	-C	/	/	/	-A	st	/	/	/	-A	-C	-	-	**NA**	6	b
2025	**115482**	**Aliment porc**	**Pork feed**	BPW	+p	+p	+p	+p	+	P	29.71	32.54	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117363**	**Mélange granulés veau**	**Calf pellet mixes**	BPW	st	st	st	st	-	P	N/A	32.72	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117364**	**Aliment minéral vache/chèvre**	**Mineral cow/goat food**	BPW	st	st	st	st	-	P	N/A	31.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117365**	**Aliment minéral vache/chèvre**	**Mineral cow/goat food**	BPW	st	st	st	st	-	P	N/A	31.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117366**	**Blé**	**Wheat**	BPW	st	st	-C	-C	-	P	N/A	32.08	-	-A	/	/	/	st	st	/	/	/	-C	-C	-	-	**NA**	6	b
2025	**117367**	**Drèches de blé**	**Wheat dregs**	BPW	st	st	st	st	-	P	N/A	32.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117368**	**Sticks pour porc**	**Sticks for pigs**	BPW	st	st	st	st	-	P	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117369**	**Tourteaux de colza**	**Rape seed cake**	BPW	st	st	st	st	-	P	N/A	32.37	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117370**	**Flocons d'orge**	**Barley flakes**	BPW	+p	+M	+p	+p	+	P	20.37	34.12	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117917**	**Mélange pour poules pondeuses**	**Mixture for laying hens**	BPW	-B	-A	-A	-B	-	P	N/A	33.24	-	-A	/	/	/	-B	-A	/	/	/	-A	-B	-	-	**NA**	6	b
2025	**117918**	**Aliment complet pour poules pondeuses**	**Complete feed for laying hens**	BPW	st	st	-A	-C	-	P	N/A	33.22	-	-B	/	/	/	st	st	/	/	/	-A	-C	-	-	**NA**	6	b
2025	**117919**	**Blé**	**Wheat**	BPW	+1/2	+M	+M	+M	+	P	37.07	33.51	+	-A	/	/	/	+1/2	+M	+	+	+	+M	+M	+	+	**PA**	6	b
2025	**117920**	**Tourteaux de colza**	**Rapeseed meal**	BPW	+p	+p	+p	+p	+	P	18.15	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117921**	**Mélanges granules veaux**	**Mixture for calves**	BPW	+M	+M	+M	+M	+	P	N/A/ 32.01*	N/A/ 33.78*	i/+*	+ (1)	-	- (E.herma-nnii)	/	+M	+M	+	+	+	+M	+M	+	+	**PA**	6	b
2025	**117922**	**Aliment minéral vaches/chèvres**	**Mineral feed for cows/goats**	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.91*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2024	**4296**	**Coques de féveroles BIO**	**Faba bean hulls**	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2024	**4297**	**Coques de pois BIO France**	**Pea hulls**	BPW	-C	-A	-C	st	-	P	N/A/ N/A*	N/A/ 31.98*	i/-*	-A	/	/	/	-C	-A	/	/	/	-C	st	-	-	**NA**	6	c
2024	**4298**	**Blé enrichi extrude**	**Enriched wheat**	BPW	st	st	st	st	-	P	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2024	**4299**	**Poudre de protéines animales**	**Animal protein powder**	BPW (before powder)	+p	+p	+p	+p	+	P(ISO)	19.57	33.67	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2024	**4300**	**Poudre appétence petfood**	**Petfood palatability powder**	BPW (before powder)	-C	st	-A	-A	-	P(ISO)	N/A	32.55	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	6	c

PET FOOD AND ANIMAL FEED (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	**4301**	**Poudre d'amidon de pois**	**Pea starch powder**	BPW (before powder)	-A	-A	-A	-A	**-**	P(ISO)	N/A	32.88	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	c
2024	**4302**	**Poudre de tourteaux de colza**	**Rape seed cake powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	21.34	33.84	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2024	**4303**	**Poudre de tourteaux de sésame BIO toaste**	**Sesame cake powder**	BPW (before powder)	-B	-B	-A	-A	**-**	P(ISO)	N/A	32.48	-	-C	/	/	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	6	c
2024	**4304**	**Poudre de tourteaux de soja**	**Soya cake powder**	BPW (before powder)	+M	+p	+p	+M	**+**	P(ISO)	18.73	36.44	+	+M	+	+	/	+M	+p	/	+	+	+p	+M	+	+	**PA**	6	c
2024	**4305**	**Poudre pour dinde pondeuse**	**Laying turkey powder**	BPW (before powder)	-B	-B	-A	-C	**-**	P(ISO)	N/A	32.94	-	-B	/	/	/	-B	-B	/	/	/	-A	-C	-	-	**NA**	6	c
2025	**115489**	**Avoine**	**Oats**	BPW	+p	+p	+p	+p	**+**	P	30.16	32.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**115490**	**Poudre drèche de blé**	**Wheat meal powder**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	33.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115491**	**Farine petfood S24**	**Petfood flour**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	23.68	33.11	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**115492**	**Poudre drèche de maïs**	**Maize meal powder**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	33.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115493**	**Poudre aliment composé ponte**	**Powdered compound egg-laying food**	BPW (before powder)	-C	-C	-A	-C	**-**	P(ISO)	N/A	32.86	-	-B	/	/	/	-C	-C	/	/	/	-A	-C	-	-	**NA**	6	c
2025	**115494**	**Farine maïs/orge**	**Maize/barley flour**	BPW (before powder)	-B	-C	-A	-A	**-**	P(ISO)	N/A	32.99	-	-B	/	/	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	6	c
2025	115495	Issues céréales	Cereals	BPW (before powder)	-B	-B	ni/-	-A	**-**	P(ISO)	N/A	33.13	-	-A	/	/	/	-B	-B	/	/	/	ni/-	-A	-	-	**NA**	6	c
2025	115496	STERGOZ 007E25	Animal meat	BPW	-A	-C	ni/+	-B	**-**	P	N/A	32.82	-	-A	/	/	/	-A	-C	/	/	/	ni/+ (latex -, API - x5 Enterobacter)	-B	-	-	**NA**	6	c
2025	**115886**	**Farine petfood S25**	**Petfood flour**	BPW (before powder)	+1/2	+p	+M	+p	**+**	P(ISO)	22.06	33.7	+	+p	+	+	/	+1/2	+p	/	+	+	+M	+p	+	+	**PA**	6	c
2025	**115887**	**Poudre drèche de maïs**	**Corn meal powder**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	33.17	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c

PET FOOD AND ANIMAL FEED (General ①)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																							Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol (P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**		
2025	**115888**	**Poudre volaille ponte**	**Egg-laying poultry powder**	BPW (before powder)	-A	-B	-A	-A	**-**	P(ISO)	N/A	33.81	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	6	c
2025	**115889**	**Poudre aliment composé ponte**	**Egg-laying compound feed powder**	BPW (before powder)	-B	-A	-B	-C	**-**	P(ISO)	N/A/ 33.34*/ N/A*/ N/A*	N/A/ 32.65*/ 33.2*/ 33.45*	i/ +*/ -*/ -*	-B	/	/	/	-B	-A	/	/	/	-B	-C	-	-	**$PD_{FP(alt)}$**	6	c
2025	**115890**	**Farine maïs/orge**	**Corn/barley flour**	BPW (before powder)	-A	-A	-A	-C	**-**	P(ISO)	N/A	38.89	-	ni/-	/	/	/	-A	-A	/	/	/	-A	-C	-	-	**NA**	6	c
2025	**115891**	**Farine traité pondeuse**	**Treated egg-laying flour**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	33.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**117371**	**Poudre de tourteaux de colza**	**Rape cake powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	22.51	33.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117372**	**Poudre poule pondeuse**	**Laying hen powder**	BPW (before powder)	-C	st	-B	-C	**-**	P(ISO)	N/A	32.67	-	-C	/	/	/	-C	st	/	/	/	-B	-C	-	-	**NA**	6	c
2025	**117373**	**Poudre de protéines animales**	**Animal protein powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	23.08	33.27	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117374**	**Poudre de tourteaux de soja**	**Soya cake powder**	BPW (before powder)	+p	+p	+p	+M	**+**	P(ISO)	18.42	34.75	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	**PA**	6	c
2025	**117375**	**Poudre tourteux de colza**	**Rapeseed meal powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	22.52	32.93	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117376**	**Poudre tourteux de colza**	**Rapeseed meal powder**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	26.17	32.18	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (General ①)																																			
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																											
											18h at 34-38°C																									
											PCR result				Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2024	**3004**	**Eponge sol escalier tour 7m avant nettoyage (industrie laitière)**	**Sponge before cleaning (dairy product industry)**	BPW	st	st	st	st	**-**	P	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**3005**	**Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	**+**	P	18.89	34.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3006**	**Chiffonnette casquette après lavage (industrie laitière)**	**Wipe after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	**+**	P	17.25	35.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3007**	**Chiffonnette tapis avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	**+**	P	18.49	34.42	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3008**	**Eponge sol chambre froide après nettoyage (fromagerie)**	**Sponge after cleaning (cheese dairy)**	BPW	+p	+p	+p	+p	**+**	P	21.37	32.96	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**4330**	**Ecouvillon seau déchets poisson avant nettoyage**	**Swab before cleaning (fish industry)**	BPW	st	st	st	st	**-**	P	N/A	33.41	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**4331**	**Lingette cutter pâté de campagne avant nettoyage**	**Wipe before cleaning (pork industry)**	BPW	+M	+M	+M	+M	**+**	P	21.75	33.59	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	7	a
2024	**4332**	**Lingette guide sertissage avant nettoyage**	**Wipe before cleaning (fish industry)**	BPW	+M	+p	+p	+p	**+**	P	19.32	34.32	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**4333**	**Lingette frites légumes plaque cuisson avant nettoyage**	**Wipe before cleaning (vegetable industry)**	BPW	st	st	st	st	**-**	P	N/A	32.44	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**4334**	**Lingette steak végétal après désinfection**	**Wipe after disinfection (vegetable industry)**	BPW	+M	+p	+M	+p	**+**	P	23.69	32.53	+	+m	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	7	a
2024	**4335**	**Lingette cutter mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	BPW	+M	+M	+M	+M	**+**	P	20.1	33.25	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	7	a
2025	113329	Ecouvillon louche déchets poisson avant nettoyage	Swab before cleaning (fish industry)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.02	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a

PRODUCTION ENVIRONMENTAL SAMPLES (General ①)																																			
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																											
											18h at 34-38°C																									
											PCR result				Confirmation																		Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2025	113330	Ecouvillon doseur HSV après nettoyage industrie carnée	Swab after cleaning (meat industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2025	113331	Ecouvillon laiterie avant nettoyage	Swab before cleaning (dairy product industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2025	113332	Chiffonnette avant nettoyage table de décongélation industrie carnée	Wipe before cleaning (meat industry)	BPW	st	st	st	st	-	P(ISO)	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2025	113333	Chiffonnette tour, sol rangement outils débourrage avant nettoyage industrie laitière	Wipe before cleaning (dairy product industry)	BPW	st	st	st	st	-	P(ISO)	N/A	32.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2025	**113763**	**Chiffonnette après nettoyage hall techno table purée légumes**	**Wipe after cleaning (vegetables)**	BPW	st	st	st	st	-	P(ISO)	N/A	33.08	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2025	**113764**	**Chiffonnette hall techno table TA14 mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	BPW	+p	+p	+p	+p	+	P	18.36	40.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2025	**113765**	**Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	24.14	32.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2025	**113766**	**Chiffonnette étagère chambre froide de la fabrication avant nettoyage (fromagerie)**	**Wipe before cleaning (cheese dairy industry)**	BPW	st	st	st	st	-	P(ISO)	N/A	32.87	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**3077**	**Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	17.55	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**3078**	**Eau de siphon salle de fabrication après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+M	+p	+1/2	+1/2	+	P	20.92	33.41	+	+1/2	+	+	/	+M	+p	/	+	+	+1/2	+1/2	+	+	**PA**	7	b
2024	**3079**	**Eau de lavage après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	17.89	35.09	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b

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											18h at 34-38°C																								
											PCR result				Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2024	**3080**	**Eau de process après nettoyage (production de brioche)**	**Process water after cleaning (pastry product)**	BPW	+p	+p	+p	+p	**+**	P	18.44	35.46	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**3081**	**Eau de rinçage avant nettoyage (production madeleine)**	**Process water before cleaning (pastry product)**	BPW	+p	+p	+p	+p	**+**	P	17.4	34.72	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4324**	**Eau usine pet food avant nettoyage**	**Process water before cleaning (pet food industry)**	BPW	st	st	st	st	**-**	P	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2024	**4325**	**Eau production poisson avant nettoyage**	**Process water before cleaning (fish)**	BPW	+M	+p	+p	+p	**+**	P	19.71	33.39	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4326**	**Eau de rinçage sardine avant nettoyage**	**Rinse water before cleaning (salmon)**	BPW	+p	+p	+p	+p	**+**	P	23.21	32.19	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4327**	**Eau de rinçage porc saumuré jambon avant nettoyage**	**Rinse water before cleaning (cured pork ham)**	BPW	+p	+p	+p	+p	**+**	P	19.78	31.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4328**	**Eau de rinçage mousse de foie avant nettoyage**	**Rinse water before cleaning (liver mousse)**	BPW	+p	+p	+p	+p	**+**	P	18.15	34.47	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4329**	**Eau de process mousse de foie protéine pois avant nettoyage**	**Process water before cleaning (pea protein liver mousse)**	BPW	+p	+p	+p	+p	**+**	P	18.75	34.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2025	113334	Eau de rinçage après déroulage FAB2-cru avant nettoyage	Rinse water before cleaning (meat industry)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2025	113335	Eau de rinçage jambon saumuré avant nettoyage	Rinse water before cleaning (meat product)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2025	113336	Eau de rinçage pâte à madeleine avant nettoyage	Rise water before cleaning (pastry product)	BPW	-C	st	-C	-C	**-**	P(ISO)	N/A	33.12	-	-B	/	/	/	-C	st	/	/	/	-C	-C	-	-	**NA**	7	b
2025	113337	Eau de rinçage mousse de foie avant nettoyage	Rinse water before cleaning (meat product)	BPW	-C	st	st	st	**-**	P(ISO)	N/A	33.66	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	**NA**	7	b
2025	113338	Eau de rinçage sardine avant nettoyage	Rinse water before cleaning (fish industry)	BPW	st	st	st	st	**-**	P(ISO)	N/A	33.15	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b

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											18h at 34-38°C																								
											PCR result				Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2025	113339	Eau de rinçage sauce carbonara avant nettoyage	Rinse water before cleaning (multi-component product)	BPW	- (1)	st	st	st	**-**	P(ISO)	N/A	33.19	-	st	/	/	/	- (1)	st	/	/	/	st	st	-	-	**NA**	7	b
2025	113340	Eau de process tuyau lavage bac laverie multi-composant avant nettoyage	Process water before cleaning (multi-component industry)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2025	113341	Eau rinçage pompe 4 industrie du poisson avant nettoyage	Rinse water before cleaning (fish industry)	BPW	-B	-A	-A	-A	**-**	P(ISO)	N/A	32.74	-	-A	/	/	/	-B	-A	/	/	/	-A	-A	-	-	**NA**	7	b
2025	113342	Eau de process mousse de foie protéine pois avant nettoyage	Process water before cleaning (meat product)	BPW	st	st	st	st	**-**	P(ISO)	N/A	32.77	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2024	**4064**	**Poussières d'aspirateur AAT-487 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2024	**4065**	**Poussières d'aspirateur PDLOBPT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	19.37	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4066**	**Poussières d'aspirateur PDLOBBT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	19.55	34	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4067**	**Poussières d'aspirateur MAT387 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	**+**	P(ISO)	17.96	34.03	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4068**	**Poussières d'aspirateur A32 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	- (1)	st	-A	-A	**-**	P(ISO)	40.42/ 34.65/ 32.07	31.92/ 32.32/ 31.61	+/ +/ +	-A	/	/	/	- (1)	st	/	/	/	-A	-A	-	-	**$PD_{FP(alt)}$**	7	c
2024	**4069**	**Poussières d'aspirateur (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	31.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2024	**4319**	**Déchets de découpe de porc**	**Residues of pork cutting**	BPW	+p	+p	+M	+p	**+**	P	21.71	32.88	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4320**	**Déchets sol sortie parmentier**	**Residues of pamentier**	BPW	+M	+M	+M	+p	**+**	P	20.52	33.17	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4321**	**Déchets effilochés de bœuf**	**Residues of shredded beef**	BPW	+p	+M	+p	+p	**+**	P	20.13	33.18	+	+M	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	7	c

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											18h at 34-38°C																									
											PCR result				Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn										
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P: paired with BPW only; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
2024	**4322**	**Déchets sardines**	**Residues of sardine**	BPW	+p	+p	+M	+p	**+**	P	29.18	N/A	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4323**	**Déchets saumon trancheur**	**Residues of salmon**	BPW	+p	+p	+p	+p	**+**	P	18.17	34.42	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2025	113343	Déchets pâte fine porc caséinates A	Residues of pork caseinate	BPW	-B	st	st	st	**-**	P	N/A	33.23	-	-C	/	/	/	-B	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113344	Déchets pâte fine porc caséinates B	Residues of pork caseinate	BPW	-A	-C	st	st	**-**	P	N/A	33.14	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	**NA**	7	c
2025	113345	Déchets chute fromage brie tombés au sol	Residues of brie cheese	BPW	-C	st	st	st	**-**	P	N/A	32.77	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113346	Déchets crêpes bretonnes	Residues of pancakes	BPW	st	st	st	st	**-**	P	N/A	33.61	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113347	Déchets trancheur CP3 poisson	Residues of salmon	BPW	st	st	st	st	**-**	P	N/A	32.86	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113348	Déchets découpe porc	Residues of pork cutting	BPW	-A	st	-A	st	**-**	P	N/A	33.1	-	-C	/	/	/	-A	st	/	/	/	-A	st	-	-	**NA**	7	c
2025	**115774**	**Déchets sauce champignon**	**Mushroom sauce waste**	BPW	+M	+M	+m	+1/2	**+**	P	16.75	34.8	+	+M	+	+	/	+M	+M	+	+	+	+m	+1/2	+	+	**PA**	7	c
2025	**115776**	**Déchets carottes**	**Carrot waste**	BPW	+P	+M	+P	+P	**+**	P	18.42	34.32	+	+P	+	+	/	+P	+M	/	+	+	+P	+P	+	+	**PA**	7	c
2025	**115777**	**Déchets éffiloché bœuf**	**Beef shredded waste**	BPW	+P	+P	+P	+M	**+**	P	20.69	33.38	+	+M	+ (weak)	+	/	+P	+P	/	+	- (OMA, B,C,D)	+P	+M	+	+	**PA**	7	c
2025	**115778**	**Déchet bœuf haché**	**Minced beef waste**	BPW	st	st	st	st	**-**	P	N/A	32.8	-	-B	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	115780	Poussières d'aspirateur d'industrie laitière	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	**-**	P(ISO)	N/A	32.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c

Result 2 – General protocol ②

MEAT AND POULTRY PRODUCTS (General ②)																																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																													
											18h at 34-38°C																											
											PCR result			Confirmation																				Final result	Agree-ment		
											CFX Opus DW			Direct streaking					Streaking after subculture in RVS						Streaking after subculture in MKTTn										
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies											
2024	3235	Araignée de porc	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	N/A/ 34.91*	N/A/ 32.35*	i/ +*	+m/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+1/2	+	+	**PA**	1	a
2024	3236	Viande épaule de porc	Raw pork meat	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 32.7*	i/ -*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	a
2024	3237	Jambon de coche	Raw pork meat	BPW	+1/2	+1/2	+1/2	+1/2	+	P	23	N/A	+	+m	+	+	/	+1/2	+1/2	/	+	+	+1/2	+1/2	+	+	**PA**	1	a
2024	3238	Viande de porc	Raw pork meat	BPW	-A	+m/+	+M/+	+1/2	+	P	29.81	32.42	+	-A	/	/	/	-A	+m/+	+	+	+	+M/+	+1/2	+	+	**PA**	1	a
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	BPW	+1/2	+M	+M	+M	+	P	25.78	32.83	+	+m	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	1	a
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	BPW	-A	+m/-	-A	+1/2	+	P	22.54	32.33	+	+m/+	+	+	/	-A	+m/-	+	+	+	-A	+1/2	+	+	**PA**	1	a
2024	3514	Crépinette	Raw pork meat	BPW	+1/2	+M	+1/2	+M	+	P	N/A/ 32.83*	N/A/ 32.83*	i/ +*	+m/+	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	1	a
2024	**3547**	**Steak haché pur bœuf 5%MG surgelé**	**Frozen raw ground beef steak 5%FT**	BPW	-A	-A	-A	-A	-	P	N/A	32.52	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	a
2024	**3548**	**Boulettes de bœuf surgelées**	**Frozen raw beef meatballs**	BPW	-A	-C	-A	B	-	P	N/A	32.21	-	-C	/	/	/	-A	-C	/	/	/	-A	B	-	-	**NA**	1	a
2024	**4215**	**Viande bovine steak à griller**	**Grilled raw beef steak**	BPW	+p	+p	+p	+p	+	P	21.58	33.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	a
2024	**4216**	**Escalope de veau à griller**	**Raw veal meat (escalope)**	BPW	+p	+p	+p	+p	+	P	21.99	32.94	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	a
2024	**4217**	**Collier d'agneau à mijoter**	**Raw Lamb meat (neck to simmer)**	BPW	+p	+p	+M	+p	+	P	30.74	32.5	+	+md/+	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	1	a
2024	4336	Rôti à l'italienne	Raw and seasoned pork meat (Italian roast)	BPW	-A	-A	-A	-B	-	P	N/A	32.81	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	1	a
2024	4337	Queue de porc	Raw pork meat (Pork tail)	BPW	-A	-A	-A	-B	-	P	N/A	32.59	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	1	a
2025	113162	Steak haché pur bœuf	Raw ground beef meat	BPW	-B	-C	-A	-A	-	P	N/A	33.41	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	1	a
2025	113163	Steak à griller viande bovine	Raw beef meat (steak)	BPW	-C	st	-A	-A	-	P	N/A	33.69	-	-B	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	1	a
2025	113164	Côte de porc à griller	Raw pork meat	BPW	st	st	-C	st	-	P	N/A	33.08	-	-A	/	/	/	st	st	/	/	/	-C	st	-	-	**NA**	1	a
2025	113165	Escalope de veau à griller	Raw veal meat (escalope)	BPW	-A	-B	-A	-B	-	P	N/A	33.05	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	1	a
2025	113166	Abats de veau tranche de foie	Slice of veal liver	BPW	-B	-C	-A	-A	-	P	N/A	32.92	-	-A	/	/	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	1	a
2025	113167	Côtelette d'agneau à griller	Raw lamb meat (chop)	BPW	-C	st	d	-C	-	P	N/A	32.88	-	-A	/	/	/	-C	st	- (x5)	- (x5 Hafnia alvei)	/	d	-C	-	-	**NA**	1	a

MEAT AND POULTRY PRODUCTS (General ②)																																				
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											18h at 34-38°C																								
											PCR result			Confirmation																		Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn											
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies									
2024	**3067**	**Saucisse 20%MG**	**Sausage 20%FT**	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	U	22.79	32.91	+	+m	+	+	/	+1/2	+M	/	+	+	+1/2	+1/2	+	+	**PA**	1	b
2024	**3068**	**Merguez 28%MG**	**Merguez 28%FT**	BPW + tween 80 (10g/L)	+1/2	+M	+1/2	+M	+	U	24.25	32.65	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	1	b
2024	**3069**	**Jambon cru fumé de la Forêt Noire**	**Smoked cured ham**	BPW	+p	+p	+p	+p	+	P	18.67	33.99	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3070**	**Lardons nature 27%MG**	**Bacon 27%FT**	BPW + tween 80 (10g/L)	+M	+p	+1/2	+M	+	U	18.48	33.47	+	+M	+	+	/	+M	+p	/	+	+	+M	+M	+	+	**PA**	1	b
2024	**3071**	**Poitrine tranches fines fumée 27%MG**	**Thin slices of smoked bacon 27%FT**	BPW + tween 80 (10g/L)	+p	+p	+p	+M	+	U	17.26	34.47	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3072**	**Jambon -25% de sel**	**Ham**	BPW	+p	+p	+p	+p	+	P	19.88	33.45	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3073**	**Terrine de campagne dorée au four 22%MG**	**Pâté 22%FT**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	U	16.96	34.1	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3074**	**Emincés de filet de poulet rôtis au paprika**	**Thin slices of chicken fillet roasted with paprika**	BPW	+p	+p	+p	+p	+	P	19.14	34.13	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	**3075**	**Grignottes de poulet rôties**	**Roast chicken nibbles**	BPW	-A	+p	-A	+p	+	P	17.53	36.68	+	+p	+	+	/	-A	+p	/	+	+	-A	+p	+	+	**PA**	1	b
2024	**3076**	**Rillettes de poulet rôti 29%MG**	**Roast chicken rillette 29%FT**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	U	17.75	34.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	1	b
2024	4394	Salami danois pur porc 33%MG	Salami 33% FT	BPW + tween 80 (10g/L)	-C	-C	-A	-B	-	U	N/A	32.19	-	st	/	/	/	-B	-C	/	/	/	-B	st	-	-	**NA**	1	b
2024	4395	Chair à saucisse pur porc 20%MG	Sausage meat 20% FT	BPW + tween 80 (10g/L)	-B	-C	-A	-A	-	U	N/A	32.2	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	b
2024	4396	Knacki 100% pur porc 23%MG	Knacki 23%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.44	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	1	b

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											18h at 34-38°C																								
											PCR result				Confirmation																		Final result	Agree-ment		
											CFX Opus DW				Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn										
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	4397	Mousse de foie porc 23%MG	Pork liver mousse (23%FT)	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4398	Rosette porc 27%MG	Rosette 27%FT	BPW + tween 80 (10g/L)	-B	-B	-A	-B	-	U	N/A	32.14	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4399	Rôti de porc supérieur cuit 4%MG	Cooked superior pork roast	BPW	st	st	st	st	-	P	N/A	32.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4400	Jambon cru fumé foret noire au bois de sapin 15%MG	Smoked cured ham	BPW	st	st	st	st	-	P	N/A	32.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4401	Lardons porc allumettes fumées 13%MG	Smoked bacon	BPW	-C	st	-A	-A	-	P	N/A	32.26	-	-C	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	1	b
2024	4402	Chorizo espagnol 32%MG	Chorizo 32%FT	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	1	b
2024	4403	Saucisson à l'ail à l'ancienne 23%MG	Garlic sausage 23%FT	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	U	N/A	32.29	-	-C	/	/	/	-A	-C	/	/	/	-A	-B	-	-	**NA**	1	b
2024	3227	Sauté de dinde	Turkey stir-fry	BPW	-A	-A	+md/-	-A	-	P	N/A	32.89	-	-A	/	/	/	-A	-A	/	/	/	+md/-	-A	-	-	**NA**	1	c
2024	3228	Foie de poulet	Chicken liver	BPW	-A	-A	-A	-A	-	P	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3229	Poulet biologique	Chicken	BPW	-A	-A	-A	-A	-	P	N/A	32.83	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3230	Paupiette de dinde	Turkey paupiette	BPW	-A	-A	-A	-A	-	P	N/A	33.09	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3231	Cuisse de poulet	Chicken leg	BPW	+d (1)/+	+1/2/+	+1/2	+1/2	+	P	28.93	32.55	+	+md/+	+	+	/	+d (1)/+	+1/2/+	+	+	+	+1/2	+1/2	+	+	**PA**	1	c
2024	3232	Viande de filet (poulet)	Chicken fillet	BPW	+md/+	+m//+	+m/+	+m/+	+	P	36.78	32.83	+	-A	/	/	/	+md/+	+m//+	+	+	+	+m/+	+m/+	+	+	**PA**	1	c
2024	3233	Foie maigre de canard	Lean duck liver	BPW	+md/+	+1/2	+1/2	+1/2	+	P	29.02	32.48	+	+m/+	+	+	/	+md/+	+1/2	+	+	+	+1/2	+1/2	+	+	**PA**	1	c
2024	3512	Cuisse de poulet avec peau	Chicken leg with skin	BPW	-A	-A	-A	-A	-	P	N/A/ N/A*	N/A/ 33.78*	i/ -*	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	1	c
2024	3513	Pavé volailles	Chicken	BPW	+m	+m	+m	+md/+	+	P	N/A/ 34.07*	N/A/ 32.5*	i/ +*	-A	/	/	/	+m	+m	+	+	+	+m	+md/+	+	+	**PA**	1	c
2024	**3549**	**Aiguillettes de poulet surgelées**	**Frozen chicken strips**	BPW	d (3)/d	-B	-A	-A	-	P	N/A	32.3	-	-A	/	/	/	+d (3)/+d	-B	- (x5)	/	NC on TSA (ox +)	-A	-A	-	-	**NA**	1	c
2024	**3550**	**Filet de poulet saumuré à 20% surgelé**	**Frozen 20% brined chicken fillet**	BPW	+1/2	+m	+M	+M	+	P	22.74	31.72	+	+m/+	+	+	/	+1/2	+m	/	+	+	+M	+M	+	+	**PA**	1	c
2024	**4212**	**Aiguillettes de canard**	**Duck strips**	BPW	+m/+	+m	+m	+m	+	P	34.41	32.87	+	+m//d	+	+	/	+m/+	+m	+	+	+ (weak)	+m	+m	+	+	**PA**	1	c

MEAT AND POULTRY PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																						Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking					Streaking after subculture in RVS					Streaking after subculture in MKTTn							
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P: paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies							
2024	**4213**	**Emincés de poulet marinés à la mexicaine**	**Mexican marinated chicken strips**	BPW	+1/2	+1/2	+M	+p	**+**	P	28.15	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+p	+	+	**PA**	1	c
2024	**4214**	**Emincés de poulet marinés à l'indienne**	**Indian marinated chicken strips**	BPW	+1/2	+1/2	+1/2	+M	**+**	P	26.07	32.16	+	+md/+	+	+	/	+1/2	+1/2	/	+	+	+1/2	+M	+	+	**PA**	1	c
2024	**4227**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	BPW + tween 80 (10g/L)	md/d	-A	-A	-A	**-**	U	N/A	32.38	-	-A	/	/	/	md/d	-A	- (x5)	- (x5)	/	-A	-A	-	-	**NA**	1	c
2024	**4228**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	BPW + tween 80 (10g/L)	+M	+p	+M	+M	**+**	U	32.18	31.59	+	+m//+	+	+	/	+M	+p	+	+	+	+M	+M	+	+	**PA**	1	c
2024	**4338**	**Peau de cou de poulet**	**Chicken neck skin**	BPW + tween 80 (10g/L)	+m	+1/2	+m	+M	**+**	U	36.27	32.26	+	-A	/	/	/	+m	+m	+	+	+	+m	+1/2	+	+	**PA**	1	c
2024	**4339**	**Peau de cou de poulet**	**Chicken neck skin**	BPW + tween 80 (10g/L)	+m	+m/+	+m	+M	**+**	U	37.42	32.63	+	+(1)/+	+	+	/	+m	+1/2	/	+	+	+m	+1/2	+	+	**PA**	1	c
2025	113168	Escalope extra fine de poulet	Chicken escalope	BPW	d/d	-A	-A	-A	**-**	P	N/A	32.7	-	-A	/	/	/	d/d	-A	- (x5)	- (x5 Proteus mirabilis)	/	-A	-A	-	-	**NA**	1	c
2025	113169	Escalope de dinde	Turkey escalope	BPW	d/d	-B	-A	-B	**-**	P	N/A	33.11	-	-A	/	/	/	d/d	-B	- (x5)	- (x5 Proteus mirabilis)	/	-A	-B	-	-	**NA**	1	c

MILK AND DAIRY PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
					18h at 34-38°C																													
					PCR result						PCR result with FDRS protocol						Confirmation												Agreement					
					CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS				Streaking after subculture in MKTTn										
				Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
2024	2793	Beurre cru demi-sel	Raw butter	-	U	20.39	33.79	+	20.55	33.41	+	20.53	34.79	+	20.63	N/A	+	+M	+	+	+p	+p	/	+	+	+p	+p	+	PD	PD	PD	PD	2	a
2024	2794	Beurre de baratte cru	Raw butter	+	U	25.25	32.41	+	25.53	32.61	+	26.04	33.09	+	26.23	33.11	+	+m	+	+	+m	+M	/	+	+	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30% FT	-	U	N/A	33.24	-	N/A	32.66	-	N/A	34.16	-	N/A	34.4	-	-A	/	/	-A	-B	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35% FT	+	U	21.76	33.24	+	21.98	33.1	+	22.96	36.99	+	22.95	40.78	+	+M	+	+	+M	+p	/	+	+	+M	+M	+	PA	PA	PA	PA	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32% FT	+	U	20.94	33.43	+	21.09	34.01	+	21.22	35.07	+	21.34	35.46	+	+M	+	+	+p	+M	/	+	+	+p	+M	+	PA	PA	PA	PA	2	a
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29% FT	+	U	25.28	33.42	+	25.24	32.46	+	25.13	33.08	+	25.5	34.1	+	+M	+	+	+m	+M	/	+	+	+M	+M	+	PA	PA	PA	PA	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30% FT	-	U	17.33	37.14	+	17.43	N/A	+	18.95	N/A	+	18.92	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	PD	PD	PD	PD	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44% FT	-	U	N/A	33.18	-	N/A	32.6	-	N/A	34.17	-	N/A	33.79	-	-C	/	/	-A	-C	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.48	32.48	+	29.7	32.41	+	30.24	34.77	+	30.74	35.53	+	+d (1)/+	+	+	-A	-A	/	+	+	+M	+1/2	+	PA	PA	PA	PA	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	N/A/ 40.33/ N/A	32.92/ 32.72/ 32.75	-/ +/ -	N/A/ N/A/ N/A/ N/A*/ N/A*/ N/A*	32.88/ N/A/ N/A/ 32.87*/ 33.29*/ 32.53*	-/ i/ i/ -*/ -*/ -*	N/A/ N/A/ N/A	34.4/ 33.42/ 33.17	-/ - /-	N/A/ N/A/ N/A	34.19/ 33.63/ 33.59	-/ -/ -	-A	/	/	+m	+m	/	+	+	-A	-A	+	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	2	a
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	29.25	32.24	+	28.98	32.57	+	29.42	32.68	+	29.17	33.01	+	+m/+	+	+	+m	+1/2	/	+	+	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.39	33.17	+	33.43	33.05	+	34.09	33.21	+	33.03	33.04	+	-A	/	/	+m	+1/2	+	+	+	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.74	34.03	+	24.47	32.85	+	24.97	35.46	+	24.64	34.07	+	+m	+	+	-A	+M	/	+	+	+md/ -	+M	+	PA	PA	PA	PA	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.96	33.96	+	17.89	36.64	+	18.43	N/A	+	18.26	N/A	+	+M	+	+	-A	+p	/	+	+	-A	+M	+	PA	PA	PA	PA	2	a
2025	113179	Beurre de baratte cru demi sel 80%MG	Raw butter 80%FT	-	U	N/A	32.74	-	N/A	32.92	-	N/A	32.91	-	N/A	33.09	-	-A	/	/	-B	-C	/	/	/	-A	-C	-	NA	NA	NA	NA	2	a
2025	113180	Crème crue fermière au lait de vache jersiaise 44%MG	Raw cream 44%FT	-	U	N/A	32.78	-	N/A	32.99	-	N/A	33.37	-	N/A	33.27	-	-A	/	/	-B	-B	/	/	/	-A	-B	-	NA	NA	NA	NA	2	a

MILK AND DAIRY PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
				Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	**CFX Opus DW**	**CFX Duet**	**CFX Opus DW with FDRS protocol**	**CFX Duet with FDRS protocol**		
						Salmonella (Cq)	IPC	**Result**	*Salmonella* (Cq)	IPC	**Result**	*Salmonella* (Cq)	IPC	**Result**	*Salmonella* (Cq)	IPC	**Result**	RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
							Cq			Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	U	N/A	32.53	-	N/A	33.22	-	N/A	33.21	-	N/A	32.77	-	-C	/	/	md/-	-C	/	/	/	md/-	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113182	Neufchâtel fromage de vache au lait cru 26%MG	Raw cow's milk cheese 26%FT	-	U	N/A	33.17	-	N/A	33.61	-	N/A	33.23	-	N/A	33.69	-	-B	/	/	-B	-B	/	/	/	-A	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113349	Lait de vache cru 1	Raw cow milk	-	P	N/A	33.03	-	N/A	33.34	-	N/A	34.04	-	N/A	33.48	-	-C	/	/	-A	-B	/	/	/	-B	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2025	113350	Lait de vache cru 2	Raw cow milk	-	P	N/A	33.4	-	N/A	33.03	-	N/A	33.81	-	N/A	33.6	-	st	/	/	-A	-B	/	/	/	-A	-C	-	**NA**	**NA**	**NA**	**NA**	2	a
2024	**3161**	**Crème fraîche légère et épaisse 15%MG**	**Pasteurized cream 15%FT**	-	P	N/A	33.64	-	N/A	33.08	-	N/A	33.78	-	N/A	33.66	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3162**	**Crème fraîche entière épaisse BIO 30%MG**	**Pasteurized cream 30%FT**	-	U	N/A	33.54	-	N/A	33.08	-	N/A	33.04	-	N/A	33.03	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3163**	**Lait demi-écrémé**	**Pasteurized semi-skimmed milk**	+	P	27.67	32.99	+	27.12	32.52	+	27.31	32.91	+	27.08	33.13	+	+m/+	+	+	+M	+M	/	+	+	+1/2	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3164**	**Lait frais demi-écrémé**	**Pasteurized semi-skimmed milk**	+	P	N/A/ N/A/ N/A	33.1/ N/A/ 32.73	-/ i/ -	N/A/ N/A/ N/A	32.48/ 32.81/ 33.12	-/ -/ -	N/A/ N/A/ N/A	33.19/ 35.08/ 33.41	-/ -/ -	N/A/ N/A/ N/A	33.41/ N/A/ 33.3	-/ i/ -	st	/	/	+p	+p	+	+	-	+M	+p	+	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	b
2024	**3165**	**Panna cotta framboise**	**Dairy dessert (Panna cotta)**	+	P	39.13	36.13	+	39.84	36.73	+	38.14	35.04	+	41.23	35.84	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3166**	**Yaourt nature**	**Pasteurized cow's milk yoghurt**	-	P	N/A	33.45	-	N/A	32.81	-	N/A	34.16	-	N/A	33.54	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3167**	**Yaourt au lait de chèvre**	**Pasteurized goat's milk yoghurt**	+	P	22.97	33.4	+	22.73	33.37	+	22.34	33.8	+	22.27	34	+	+p	+	+	+M	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3168**	**Velours de bleu intense et onctueux 33% MG**	**Pasteurized cow's milk cheese 33%FT**	+	U	19.89	34.69	+	19.97	37.96	+	20.14	33.34	+	20.17	34.89	+	+M	+	+	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3169**	**Petit camembert 20% MG**	**Pasteurized cow's milk cheese 20%FT**	+	U	35.34	33.54	+	35.78	32.9	+	35.58	33.06	+	36.32	32.64	+	+1/2	+	+	+M	+M	/	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3170**	**Brique de brebis 26% MG**	**Pasteurized ewe's milk cheese 26%FT**	+	U	28.33	33.1	+	28.22	32.84	+	28.77	32.68	+	28.64	32.75	+	+d/+	+	+	+M	+M	+	+	+	+M	+M	+	**PA**	**PA**	**PA**	**PA**	2	b

MILK AND DAIRY PRODUCTS (General ②)

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						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
				Final result		CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
						Salmonella (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
							Cq			Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**3555**	**Lait frais demi-écrémé**	**Fresh semi-skimmed milk**	-	P	N/A	31.22	-	N/A	32.25	-	N/A	31.75	-	N/A	32.99	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3556**	**Yaourt brassé bio aux fraises avec morceaux entier**	**Stirred yogurt with pasteurized milk**	-	P	N/A	30.69	-	N/A	32.14	-	N/A	32.66	-	N/A	33.17	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3562**	**Beurre moulé demi-sel au lait pasteurisé 80%MG**	**Pasteurized milk butter 80% FT**	+	U	15.36	32.53	+	16.05	N/A	+	15.58	32.96	+	16.69	N/A	+	+p	+	+	+p	+p	+	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	b
2024	**3563**	**Beurre de baratte au lait pasteurisé 80%MG**	**Pasteurized milk butter 80% FT**	+	U	35.64	30.64	+	36.68	32.02	+	N/A N/A N/A 22.91* 21.52*	31.04 N/A N/A 32.13* 33.05*	-/i/i/+*/+*	N/A N/A N/A 22.83* 21.32*	32.03 N/A N/A 32.75* 32.79*	-/i/i/+*/+*	-A	/	/	+m	+m	+	+	+	+M	+M	+	**PA**	**PA**	**ND$_{FN(alt)}$**	**ND$_{FN(alt)}$**	2	b
2024	**3564**	**Emmental français au lait pasteurisé 20%MG**	**Pasteurized cow's milk cheese 20%FT**	-	U	N/A	31.1	-	N/A	32.03	-	N/A	32.31	-	N/A	33.09	-	-A	/	/	-A	-B	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2025	113177	Lait frais demi écrémé pasteurisé	Pasteurized semi-skimmed milk	-	P	N/A	32.65	-	N/A	33.03	-	N/A	33.85	-	N/A	33.55	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2025	113183	Crème fraîche épaisse entière pasteurisé 30%MG	Pasteurized cream 30%FT	-	U	N/A	33.29	-	N/A	34.29	-	N/A	33.23	-	N/A	33.66	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2025	113184	Beurre gastronomique demi-sel pasteurisé 80%MG	Pasteurized butter 80%FT	-	U	N/A	32.89	-	N/A	32.71	-	N/A	33.53	-	N/A	32.89	-	-C	/	/	st	st	/	/	/	-C	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2025	113185	La brique fromage au lait de vache pasteurisé 25%MG	Pasteurized cow's milk cheese 25%FT	-	U	N/A	33.06	-	N/A	32.24	-	N/A	33.15	-	N/A	33.03	-	st	/	/	st	st	/	/	/	-C	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2025	113186	Camembert fromage au lait de vache pasteurisé 21%MG	Pasteurized cow's milk cheese 21%FT	-	U	N/A	32.64	-	N/A	32.18	-	N/A	32.99	-	N/A	32.9	-	-C	/	/	st	st	/	/	/	-B	st	-	**NA**	**NA**	**NA**	**NA**	2	b
2024	**3565**	**Poudre de lait entier 26%MG**	**Whole milk powder 26%FT**	+	U	21.17	31.36	+	22.27	33.15	+	21.72	31.04	+	23.35	N/A	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	**PA**	**PA**	**PA**	**PA**	2	c

MILK AND DAIRY PRODUCTS (General ②)

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				Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	**CFX Opus DW**	**CFX Duet**	**CFX Opus DW with FDRS protocol**	**CFX Duet with FDRS protocol**		
							IPC			IPC			IPC			IPC		RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
						Salmonella (Cq)	Cq	**Result**	*Salmonella* (Cq)	Cq	**Result**	*Salmonella* (Cq)	Cq	**Result**	*Salmonella* (Cq)	Cq	**Result**	Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**3566**	**Poudre de lait écrémé**	**Skim milk powder**	+	U	N/A	31.01	-	N/A	32.11	-	N/A	31.19	-	N/A	32.14	-	st	/	/	st	st	/	/	/	-A	-A	-	**ND**	**ND**	**ND**	**ND**	2	c
2024	**3567**	**Poudre de lait écrémé calcium et vitamine D**	**Skin milk powder with calcium and vitamin D**	+	U	23.19	31.19	+	24.29	32.41	+	23.57	31.61	+	25.07	35.91	+	+p	+	+	-A	+p	/	+	+	-A	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**3568**	**Poudre de lait écrémé**	**Skim milk powder**	+	U	22.58	30.72	+	23.76	32.51	+	22.45	31.08	+	23.63	32.6	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**3569**	**Poudre de lait écrémé**	**Skim milk powder**	+	U	30.26	30.98	+	31.03	31.49	+	30.87	31.19	+	32.27	32.39	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4057**	**Lait écrémé en poudre**	**Skimmed milk powder**	+	U	N/A/ 28.8*	N/A/ 32.84*	i/+*	23.63	32.07	+	25.59	N/A	+	N/A/ 27.93*	N/A 31.79*	i/+*	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4058**	**Lait demi écrémé en poudre**	**Semi-skimmed milk powder**	+	U	25.39	N/A	+	20.39	35.89	+	21.03	37.15	+	22.45	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2024	**4059**	**Poudre de crème**	**Cream powder**	+	U	22.15	N/A	+	20.77	33.92	+	21.36	33.01	+	22.14	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	113325	Poudre de lait entier 26%MG	Whole milk powder 26%FT	-	U	N/A	33.29	-	N/A	33.05	-	N/A	33.7	-	N/A	33.64	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113326	Poudre de lait demi-écrémé	Semi-skimmed milk powder	-	U	N/A	33.55	-	N/A	33.26	-	N/A	33.19	-	N/A	33.35	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113327	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	33.49	-	N/A	32.77	-	N/A	33.34	-	N/A	33.33	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	113328	Poudre de lait écrémé BIO	Skimmed milk powder BIO	-	U	N/A	33.06	-	N/A	33.04	-	N/A	33.13	-	N/A	33.42	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	**117383**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	+	U	18.3	34.27	+	18.73	37.98	+	18.75	36	+	18.81	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117384**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	+	U	24.67	32.43	+	24.79	32.01	+	24.95	33.64	+	25.08	33.96	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117385**	**Poudre de lait écrémé**	**Skimmed milk powder**	+	U	20.2	34.04	+	20.6	35.64	+	20.05	35.06	+	20.41	N/A	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117386**	**Poudre de lait écrémé BIO**	**Organic skimmed milk powder**	+	U	26.22	31.98	+	26.66	33.2	+	26.22	32.37	+	26.27	33.23	+	+p	+	+	+p	+p	/	+	+	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	118111	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.99	-	N/A	32.66	-	N/A	32.96	-	N/A	32.27	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c
2025	118112	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	32.97	-	N/A	32.62	-	N/A	32.87	-	N/A	33.03	-	st	/	/	st	st	/	/	/	st	st	-	**NA**	**NA**	**NA**	**NA**	2	c

MILK AND DAIRY PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
					Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	18h at 34-38°C																												
						PCR result						PCR result with FDRS protocol						Confirmation											Agreement					
				Final result		CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking			Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
						Salmonella (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*			XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
							Cq			Cq			Cq			Cq		Typical colonies	Latex test	Biochemical gallery	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	118113	Poudre de lait écrémé bio	Organic skimmed milk powder	-	U	N/A	32.72	-	N/A	32.85	-	N/A	33.53	-	N/A	33.48	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	118114	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.97	-	N/A	32.77	-	N/A	33.29	-	N/A	33.02	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	118115	Poudre de lait écrémé	Skimmed milk powder	-	U	N/A	32.64	-	N/A	32.58	-	N/A	33.16	-	N/A	33.03	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	118116	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	32.83	-	N/A	32.92	-	N/A	33.4	-	N/A	32.74	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c
2025	118117	Poudre de lait demi écrémé	Semi-skimmed milk powder	-	U	N/A	33.18	-	N/A	32.85	-	N/A	32.85	-	N/A	33.09	-	st	/	/	st	st	/	/	/	st	st	-	NA	NA	NA	NA	2	c

MULTICOMPONENT FOOD AND MEAL COMPONENTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																						Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
														RAPID' *Salmonella*			After purification step			RAPID' *Salmonella*													
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	XLD	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq													Typical colonies							
2024	**2757**	**Sandwich jambon emmental mayonnaise**	**Sandwich (ham, cheese)**	BPW	+M	+M	+M	+M	**+**	P	26.06	N/A	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2758**	**Sandwich poulet rôti gruyère**	**Sandwich (chicken, cheese)**	BPW	+p	+p	+M	+M	**+**	P	27.9	33.4	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2759**	**Macédoine 5 légumes**	**RTE product (macedoine)**	BPW	+p	+M	+M	+M	**+**	P	18.03	N/A	+	+p	+	+	/	+p	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2760**	**Piémontaise jambon supérieur et tomates fraîches**	**RTE product (piemontaise)**	BPW	+M	+M	+1/2	+M	**+**	P	21.46	32.8	+	+M	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	3	a
2024	**2761**	**Taboulé à l'oriental raisins secs et menthe**	**RTE product (tabbouleh)**	BPW	st	st	st	st	**-**	P	N/A	33.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	a
2024	**2762**	**Pâtes jambon emmental (salade)**	**RTE product (pasta, ham)**	BPW	-A	-B	-A	-B	**-**	P	N/A	32.66	-	-A	/	/	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	3	a
2024	**2763**	**Riz à la Basquaise poulet rôti et poivrons (à consommer froid)**	**RTE product (rice, chicken, pepper)**	BPW	+p	+p	+p	+p	**+**	P	19.28	33.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	a
2024	**2764**	**Salade Antibes riz, œuf, thon, olives**	**RTE product (rice, egg, tuna)**	BPW	-B	-B	md/-	-A	**-**	P	N/A	33.24	-	-C	/	/	/	-B	-B	/	/	/	+md/-	-A	-	-	**NA**	3	a
2024	**2765**	**Wrap jambon cheddar sauce burger**	**RTE product (ham, cheese)**	BPW	+1/2	+1/2	+m	+m	**+**	P	N/A/ 36.19*	N/A/ 33/64*	i/+*	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+m	+	+	**PA**	3	a
2024	**2766**	**Sandwich thon œuf**	**Sandwich (tuna, egg)**	BPW	+p	+p	+M	+p	**+**	P	26.58	N/A	+	+1/2	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	3	a
2024	**4218**	**Salade tortis, concombre et saumon**	**RTE products (pasta, cucumber, salmon)**	BPW	+M	+M	+M	+M	**+**	P	20.38	33.3	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**4219**	**Salade museau de porc à la lyonnaise**	**RTE products (pork snout salad)**	BPW	+p	+p	+p	+p	**+**	P	23.6	32.24	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	a
2024	**4220**	**Wrap poulet, crudités et sauce Caesar**	**RTE products (chicken, vegetables, Caesar sauce)**	BPW	+M	+M	+M	+M	**+**	P	26.98	32.27	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	a
2024	**2767**	**Pastabox poulet et emmental râpé**	**RTRH (pasta, chicken, cheese)**	BPW	+p	+p	+m	+m	**+**	P	N/A/ N/A/ N/A	34.16/ 32.97/ 32.94	-/-/-	-C	/	/	/	+p	+p	+	+	+	+m	+m	+	-	**$ND_{FN(alt)}$**	3	b
2024	**2768**	**Pizza chorizo fromage**	**RTRH (pizza chorizo, cheese)**	BPW	+p	+p	+p	+p	**+**	P	26.17	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	**2769**	**Couscous à la marocaine légumes cuisinés**	**RTRH (couscous)**	BPW	+p	+pd	+p	+pd	**+**	P	22.33	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	**PA**	3	b
2024	**2770**	**Lasagne à la bolognaise**	**RTRH (lasagne)**	BPW	+p	+pd	+p	+pd	**+**	P	20.37	N/A	+	+pd	+d	+	/	+p	+pd	/	+	+	+p	+pd	+	+	**PA**	3	b

MULTICOMPONENT FOOD AND MEAL COMPONENTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
														RAPID' *Salmonella*			After purification step																	
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies				Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**2771**	**Poisson à l'andalouse riz safrané aux petits légumes**	**RTRH (fish, rice, vegetables)**	BPW	+p	+p	+p	+p	**+**	P	18.12	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	3234	Panier jambon fromage	RTRH (ham, cheese)	BPW	-A	-A	-A	-A	**-**	P	N/A	32.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	3	b
2024	**3543**	**Mini pizza jambon fromage surgelé**	**Frozen RTRH (ham and cheese pizza)**	BPW	+p	+p	+p	+p	**+**	P	19.42	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	b
2024	**3544**	**Paëlla poulet et fruits de mer surgelé**	**Frozen RTRH (paella chicken and seafood)**	BPW	+M	+M	+M	+M	**+**	P	22.46	32.05	+	+M	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	3	b
2024	**3545**	**Riz à la cantonaise, omelette et jambon supérieur surgelé**	**Frozen RTRH (Cantonese rice omelet and superior ham)**	BPW	+M	+M	+1/2	+1/2	**+**	P	25.28	31.93	+	+m	+	+	/	+M	+M	/	+	+	+1/2	+1/2	+	+	**PA**	3	b
2024	**3546**	**Poêlée de torsade au poulet et champignon de Paris surgelée**	**Frozen RTRH (pasta, chicken, mushrooms)**	BPW	+M	+M	+1/2	+M	**+**	P	26.4	32.17	+	+m/+	+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	3	b
2024	**2772**	**Tartelette aux fraises**	**Pastry (strawberry pie)**	BPW	st	st	st	- (2)	**-**	P	N/A	33.44	-	-A	/	/	/	st	st	/	/	/	st	- (2)	-	-	**NA**	3	c
2024	**2773**	**Tarte au citron meringuée**	**Pastry (lemon meringue pie)**	BPW	st	st	st	st	**-**	P	N/A	33.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	**2774**	**Eclair à la vanille**	**Pastry (vanilla puff)**	BPW	+p	+p	+p	+p	**+**	P	37.32	32.78	+	+ (3)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**2775**	**Millefeuille**	**Pastry (millefeuille)**	BPW	+m	+1/2	-A	-A	**+**	P	37.58	32.88	+	-A	/	/	/	+m	+1/2	+	+	+	-A	-A	+	+	**PA**	3	c
2024	**2776**	**Religieuse au chocolat**	**Pastry (chocolate puff)**	BPW	+p	+p	+p	+p	**+**	P	22.25	32.74	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3171**	**Mousse au chocolat noir**	**Dark chocolate mousse**	BPW	+p	+p	+p	+p	**+**	P	23.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3172**	**Mousse au chocolat au lait**	**Milk chocolate mousse**	BPW	+p	+p	+p	+p	**+**	P	19.48	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3173**	**Tartelette aux pommes**	**Apple pie**	BPW	st	st	st	st	**-**	P	N/A	33.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c
2024	**3174**	**Tropézienne**	**Pastry (tropezienne)**	BPW	+M	+M	+1/2	+M	**+**	P	34.37	33.14	+	-A	/	/	/	+M	+M	+	+	+	+1/2	+M	+	+	**PA**	3	c
2024	**3175**	**Flan nature**	**Pastry (pudding)**	BPW	+p	+p	+p	+p	**+**	P	20.11	34.64	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3540**	**Moelleux au chocolat surgelé**	**Frozen chocolate cake**	BPW	+p	+d (1)/+	+p	+1/2d/+	**+**	P	N/A/ 37.01*	N/A/ 32.08*	i/+*	-C	/	/	/	+p	+d (1)/+	+	+	+	+p	+1/2d/+	+	+	**PA**	3	c
2024	**3541**	**Gâteau basque surgelé**	**Frozen Basque cake**	BPW	+p	+p	+p	+p	**+**	P	18.98	34.2	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	3	c
2024	**3542**	**Eclair au café surgelé**	**Frozen coffee pastry**	BPW	+p	+M	+p	+p	**+**	P	24.33	32.39	+	+p	+	+	/	+p	+M	/	+	-(x5)	+p	+p	+	+	**PA**	3	c
2024	4404	Tartelette poire pistache	Pear and pistachio tartlet	BPW	-C	-C	-A	-A	**-**	P	N/A	32.35	-	-C	/	/	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	3	c
2024	4405	Eclair café	Pastry (coffee eclair)	BPW	-B	-C	-C	-C	**-**	P	N/A	32.14	-	-B	/	/	/	-B	-C	/	/	/	-C	-C	-	-	**NA**	3	c
2024	4406	Crème dessert chocolat noir	Dark chocolate dessert cream	BPW	st	st	st	st	**-**	P	N/A	35.71	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	3	c

FISHERY PRODUCTS AND VEGETABLES (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies					
2024	**2889**	**Filet de saumon**	**Raw salmon filet**	BPW	+M	+M	+m	+p	+	P	31.76	N/A	+	+m	+	+	/	+M	+M	/	+	+	+m	+p	+	+	**PA**	4	a
2024	**2890**	**Dos de cabillaud**	**Raw Back of cod**	BPW	+M	+M	+M	+M	+	P	25.32	32.9	+	+m	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**2891**	**Noix de Saint-Jacques**	**Raw scallops**	BPW	+1/2	+M	+M	+p	+	P	22.38	34.92	+	+M	+	+	/	+1/2	+M	/	+	+	+M	+p	+	+	**PA**	4	a
2024	**2892**	**Crevette**	**Raw shrimp**	BPW	-A	-B	-B	-C	-	P	N/A	33.2	-	-C	/	/	/	-A	-B	/	/	/	-B	-C	-	-	**NA**	4	a
2024	**2893**	**Filet de merlan**	**Raw whiting fillet**	BPW	+1/2	+1/2	+M	+M	+	P	25.64	32.44	+	+m	+	+	/	+1/2	+1/2	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3241**	**Filet de maquereau**	**Raw mackerel fillet**	BPW	+p	+p	+M	+M	+	P	24.04	32.43	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3242**	**Darne de lieu jaune**	**Raw pollack steak**	BPW	+p	+p	+M	+M	+	P	24.42	32.51	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3243**	**Pavé de saumon**	**Raw salmon steak**	BPW	+p	+p	+M	+M	+	P	26.53	32.61	+	+m/+	+	+	/	+p	+p	+	+	+	+M	+M	+	+	**PA**	4	a
2024	**3244**	**Filet d'eglefin**	**Raw haddock fillet**	BPW	+M	+M	+M	+M	+	P	24.7	32.26	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3245**	**Filet de julienne**	**Raw julienne fillet**	BPW	+1/2	+M	+M	+M	+	P	22.96	32.15	+	+1/2	+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	4	a
2024	**3246**	**Filet de lieu noir**	**Raw saithe fillet**	BPW	+M	+p	+M	+p	+	P	21.05	32.6	+	+M	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	4	a
2024	**2894**	**Légumes en sachet (carotte, chou blanc, poivron, maïs, mâche)**	**Bagged vegetables (carrot, white cabbage, peppers, corn, lamb's lettuce)**	BPW	-A	-A	-A	-A	-	P	N/A	32.85	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**2895**	**Salade**	**Bagged lettuce**	BPW	+1/2	+1/2	+m	+M	+	P	29.77	32.5	+	-A	/	/	/	+1/2	+1/2	+	+	+	+m	+M	+	+	**PA**	4	b
2024	**2896**	**Epinard en sachet**	**Bagged spinach**	BPW	+m	+1/2	+m	+m	+	P	34.91	32.8	+	-A	/	/	/	+m	+1/2	+	+	+	+m	+m	+	+	**PA**	4	b
2024	**2897**	**Ciboulette fraîche**	**Fresh chives**	BPW	+1/2	+M	+1/2	+M	+	P	32.85	32.81	+	-A	/	/	/	+1/2	+M	+	+	+	+1/2	+M	+	+	**PA**	4	b
2024	**2898**	**Jeunes pousses, laitue verte, rouge**	**Baby greens, green and red lettuce**	BPW	+1/2	+M	+1/2	+M	+	P	28.66	33.04	+	+d	+d	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	4	b
2024	**3249**	**Mâche**	**Lamb's lettuce**	BPW	-A	-A	-A	-A	-	P	N/A	33.4	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**3250**	**Laitue**	**Lettuce**	BPW	-A	-A	-A	-A	-	P	N/A	33.31	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	4	b
2024	**3251**	**Feuille de chêne vert**	**Holm oak leaf**	BPW	+1/2	+1/2	+1/2	+m	+	P	23.63	33.41	+	+md/-	/	/	/	+1/2	+1/2	+	+	+	+1/2	+m	+	+	**PA**	4	b
2024	**2899**	**Fruits en conserve (pêche, ananas, papaye)**	**Canned fruit (peach, pineapple, papaya)**	BPW	+M	+M	+M	+p	+	P	18.45	34.75	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	**PA**	4	c
2024	**2900**	**Fruits en conserve (pêche, poire, pomme, raisin)**	**Canned fruit (peach, pear, apple, grape)**	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c
2024	**2901**	**Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)**	**Canned cocktail (natural juice, peach, pear, pineapple, grape)**	BPW	+p	+p	+p	+p	+	P	17.38	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**2902**	**Compote pomme pêche**	**Apple and peach compote**	BPW	+p	+p	+p	+p	+	P	16.84	37.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**2903**	**Compote pomme poire**	**Apple and pear compote**	BPW	+p	+p	+p	+p	+	P	17.26	37.35	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3247**	**Courgette**	**Courgette**	BPW	+M	+1/2	+1/2	+1/2	+	P	23.81	32.55	+	+ (1)	-	-	+	+M	+1/2	+	+	+	+1/2	+1/2	+	+	**PA**	4	c
2024	**3248**	**Poireau**	**Leek**	BPW	+M	+M	+M	+M	+	P	20.82	32.88	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	4	c
2024	**3252**	**Haricot vert**	**Green bean**	BPW	+m	+M	+m	+m	+	P	36.54	33.2	+	-A	/	/	/	+m	+M	+	+	+	+m	+m	+	+	**PA**	4	c

FISHERY PRODUCTS AND VEGETABLES (General ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																									Category	Type
											18h at 34-38°C																							
											PCR result			Confirmation																	Final result	Agree-ment		
											CFX Opus DW			Direct streaking					Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2024	**3253**	**Gazpacho**	**Gazpacho**	BPW	+p	+p	+p	+p	**+**	P	18.76	34.44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3536**	**Cocktail de fruits rouges (framboise, blueberrie, mûres, cassis) surgelé**	**Frozen red fruit cocktail (raspberry, blueberry, blackberry, blackcurrant)**	BPW	st	st	st	st	**-**	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c
2024	**3537**	**Haricots blancs très fins surgelés**	**Frozen very fine white beans**	BPW	+p	+p	+p	+p	**+**	P	19.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	4	c
2024	**3538**	**Petits pois doux surgelés**	**Frozen peas**	BPW	+p	+p	+M	+M	**+**	P	21.22	34.42	+	+M	+	+	/	+p	+p	/	+	+	+M	+M	+	+	**PA**	4	c
2024	**3539**	**Poêlée de légumes à la basquaise (Tomates, poivrons vert et rouge, oignons, olives) surgelée**	**Frozen pan-fried vegetables basquaise style (tomatoes, green and red peppers, onions, olives)**	BPW	st	st	st	st	**-**	P	N/A	32.6	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	4	c

EGG AND EGG PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																						Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**2994**	**Gros œufs BIO**	**Organic egg**	BPW	+p	+p	+p	+p	+	P	18.74	37.83	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**2995**	**Gros œufs de poules élevées en plein air**	**Eggs from free-range hens**	BPW	+p	+p	+p	+p	+	P	17.37	44	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**2996**	**Œufs frais gros calibre de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	17.32	32.58	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3000**	**Œufs de cailles**	**Quail eggs**	BPW	+p	+p	+p	+p	+	P	18.2	34.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3001**	**Œufs frais de poules BIO**	**Organic egg**	BPW	+p	+p	+p	+p	+	P	16.79	35.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**3003**	**Œufs de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	17.35	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4315**	**Œufs frais de poule**	**Fresh eggs**	BPW	+p	+p	+p	+p	+	P	17.1	37.92	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4316**	**Œufs frais de poule BIO**	**Fresh organic eggs**	BPW	+p	+p	+p	+p	+	P	17.21	36.85	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**4317**	**Gros œufs fermiers de poule**	**Large free-range eggs**	BPW	st	st	st	st	-	P	N/A	32.99	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	a
2024	**4318**	**Œufs frais de poules élevées au sol**	**Eggs from hens reared on the ground**	BPW	+p	+p	+p	+p	+	P	18.71	34.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2025	**113761**	**Gros œufs bio breton plein air**	**Fresh organic eggs**	BPW	+p	+p	+p	+p	+	P	16.56	35.79	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2025	**113762**	**Oeufs plein air**	**Eggs from hens reared on the ground**	BPW	+M	+p	+p	+p	+	P	16.69	36.61	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	5	a
2024	**2997**	**Coule de jaune d'œuf liquide pasteurisé**	**Pasteurised liquid egg yolk**	BPW	+p	+p	+p	+p	+	P	18.98	40.88	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2024	**2998**	**Coule de blanc d'œuf liquide pasteurisé**	**Pasteurised liquid egg white**	BPW (1/40)	+p	+p	+p	+p	+	U	19.31	33.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2024	**2999**	**Coule d'œuf entier pasteurisé**	**Pasteurised whole egg**	BPW	+p	+p	+p	+p	+	P	18.12	34.38	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2024	**4221**	**Œufs durs écalés**	**Shelled hard-boiled eggs**	BPW	+p	+p	+p	+p	+	P	38.04	32.68	+	+ (14)	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2024	**4222**	**Œufs pochés cuits sous vide**	**Vacuum-packed poached eggs**	BPW	-A	st	-A	st	-	P	N/A	32.67	-	st	/	/	/	-A	st	/	/	/	-A	st	-	-	**NA**	5	b
2024	**4223**	**Oeufs pochés**	**Poached eggs**	BPW	st	st	st	st	-	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b
2024	**4224**	**Coule de jaune d'œuf liquide pasteurisé**	**Pasteurized liquid yolk egg**	BPW	+p	+p	+p	+p	+	P	28.38	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2024	**4225**	**Coule d'œuf entier liquide pasteurisé**	**Pasteurized whole egg liquid**	BPW	st	st	st	st	-	P	N/A	32.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b

EGG AND EGG PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture					Streaking after subculture in MKTTn								
					RVS		MKTTn					IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests						
				Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies		CFX Opus DW	CFX Opus DW				
2024	**4226**	**Coule de blanc d'œuf liquide pasteurisé**	**Pasteurized liquid white egg**	BPW (1/40)	st	st	st	st	**-**	U	N/A	32.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b
2025	**113752**	**Œuf entier liquide pasteurisé**	**Pasteurized whole egg liquid**	BPW	+p	+p	+p	+p	**+**	P	28.15	32.37	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2025	**113753**	**Jaune d'œuf liquide pasteurisé**	**Pasteurized liquid yolk egg**	BPW	+p	+p	+p	+p	**+**	P	19.57	43.36	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2025	**113754**	**Œufs pochés**	**Poached eggs**	BPW	+p	+p	+p	+M	**+**	P	21.1	33.69	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	**PA**	5	b
2025	**113755**	**Œufs durs écalés**	**Shelled hard-boiled eggs**	BPW	+p	+p	+p	+p	**+**	P	N/A/ N/A/ N/A	32.97/ 33.08/ 32.85	-/-/-	st	/	/	/	+p	+p	+	+	+	+p	+p	+	-	**$ND_{FN(alt)}$**	5	b
2025	**113756**	**Blanc d'œuf liquide pasteurisé**	**Pasteurized liquid white egg**	BPW (1/40)	+p	+p	+p	+p	**+**	U	18.21	34.06	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	b
2025	116799	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	BPW (1/40)	st	st	st	st	**-**	U	N/A	32.19	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b
2025	116800	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	BPW	st	st	st	st	**-**	P	N/A	33.59	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b
2025	116801	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-B	st	st	**-**	P	N/A	32.06	-	st	/	/	/	st	-B	/	/	/	st	st	-	-	**NA**	5	b
2025	116802	Coule d'œuf entier pasteurisé	Pasteurized whole egg liquid	BPW	st	-C	st	st	**-**	P	N/A	32.23	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	**NA**	5	b
2025	116803	Œufs pochés	Poached eggs	BPW	st	-C	st	st	**-**	P	N/A	33.06	-	st	/	/	/	st	-C	/	/	/	st	st	-	-	**NA**	5	b
2025	116804	Œufs de caille cuits et écalés	Cooked and shelled quail eggs	BPW	st	st	st	st	**-**	P	N/A	32.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	b
2024	**4306**	**Blanc d'œuf en poudre**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	**-**	U	N/A	32.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2024	**4307**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	+p	+p	+p	+p	**+**	U	17.35	35.08	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2024	**4308**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	+p	+p	+p	+p	**+**	U	17.99	35.6	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2025	**115083**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	U	35.59	32.82	+	+M/+	+	+		+p	+p	+	+	+	+p	+p	+	+	**PA**	5	c
2025	**115084**	**Poudre de jaune d'œuf**	**Yolk egg powder**	BPW (before powder)	st	st	st	st	**-**	U	N/A	38.56	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	**115085**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	U	38.4/ 36.91/ 37.14/ N/A(F)	32.75/ 33.24/ 32.5/ 33.02(F)	+/+/+/- (F)	-C	/	/	/	st	st	/	/	/	st	st	-	-	**$PA_{FP(alt)}$**	5	c

EGG AND EGG PRODUCTS (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking										Streaking after subculture in MKTTn								
														RAPID' *Salmonella*			After purification step															
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies				Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2025	**115086**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	U	N/A	33.03	-	st	/	/	/	st	st	/	/	/	-C	st	-	-	**ND**	5	c
2025	**115087**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	**-**	U	38.96	33.18	+	st	/	/	/	+p	+p	+	+	+	+p	+p	+	+	**PD**	5	c
2025	**115088**	**Poudre de blanc d'œuf**	**Egg white powder**	BPW 1/40 (before powder)	st	st	st	st	**-**	U	34.96	33	+	st	/	/	/	+p	+p	+	+	+	+p	+p	+	+	**PD**	5	c
2025	**117377**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	U	21.97	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2025	**117378**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+M	+p	+M	+p	**+**	U	20.08	N/A	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2025	**117379**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	**+**	U	20.73	36.73	+	+M	+	+	/	+p	+p	/	+	+	+p	+M	+	+	**PA**	5	c
2025	**117380**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	**+**	U	20.21	37.36	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	**PA**	5	c
2025	**117381**	**Poudre de jaune d'œuf**	**Egg yolk powder**	BPW (before powder)	+p	+M	+p	+M	**+**	U	20.55	36.69	+	+M	+	+	/	+p	+M	/	+	+	+p	+M	+	+	**PA**	5	c
2025	**117382**	**Poudre d'œuf entier**	**Whole egg powder**	BPW (before powder)	+p	+p	+p	+p	**+**	U	18.82	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	5	c
2025	118105	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	**-**	U	N/A	32.66	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118106	Poudre de blanc d'œuf pasteurisé	White egg powder	BPW 1/40 (before powder)	st	st	st	st	**-**	U	N/A	32.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118107	Poudre d'œuf de poule biologique pasteurisée	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	U	N/A	33.07	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c
2025	118108	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	U	38.66/ 41.35(F)/ 37.97/ 39.1	32.5/ 33.01(F)/ 32.74/ 33.12	+/+(F) /+/+	st	/	/	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	5	c
2025	118109	Poudre d'œuf entier pasteurisé	Whole egg powder	BPW (before powder)	st	st	st	st	**-**	U	39.63/ N/A(F)/ 40.91/ 42.71	32.86/ 32.65(F)/ 33.05/ 33.15	+/- (F)/+/ +	-C	/	/	/	-A	-A	/	/	/	st	- (1)	-	-	**PD$_{FP(alt)}$**	5	c

EGG AND EGG PRODUCTS (General ②)																																	
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																									
											18h at 34-38°C																							
											PCR result			Confirmation																	Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking				Streaking after subculture						Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	**CFX Opus DW**	Category	Type
2025	118110	Poudre de jaune d'œuf pasteurisé	Egg yolk powder	BPW (before powder)	st	st	st	st	-	U	N/A	36.93	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	5	c

PET FOOD AND ANIMAL FEED (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
										18h at 34-38°C																						
										PCR result			Confirmation																	Final result	Agree-ment		
										CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies						
2024	3557	Mix cochons d'Inde avec banane	Guinea pig feed	BPW	-A	-A	-A	-C	-	P	N/A	30.96	-	-A	/	/	/	-A	-A	/	/	/	-A	-C	-	-	NA	6	a
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	BPW	st	st	st	st	-	P	N/A	30.89	-	d	- (x5)	/	/	st	st	/	/	/	st	st	-	-	NA	6	a
2024	3559	Croquettes chiens stérilisés au poulet, petits pois, carottes	Kibbles for sterilized dog	BPW	st	st	st	st	-	P	N/A	31.43	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	BPW	+p	+p	+p	+p	+	P	20.55	31.25	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	BPW	+p	+p	+p	+p	+	P	15.85	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a
2024	4309	Bâtonnets variés pour poisson	Variety sticks fish	BPW	st	st	st	st	-	P	N/A	32.48	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a
2024	4310	Sticks tortues et reptiles herbivores	Turtle and herbivorous reptile sticks	BPW	st	st	st	st	-	P	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	BPW	+M	+p	+p	+p	+	P	18.06	35.06	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	6	a
2024	4312	Croquettes pour chihuahua au poulet	Chicken kibble for Chihuahua	BPW	st	st	st	st	-	P	N/A	33.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	6	a
2024	4313	Menu complet perruches	Complete menu for budgies	BPW	+1/2	+M	+p	+p	+	P	23.03	32.23	+	+m//+	+	+	/	+1/2	+M	/	+	+	+p	+p	+	+	PA	6	a
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	BPW	+M	+M	+M	+p	+	P	21.91	33.57	+	+m	+	+	/	+M	+M	/	+	+	+M	+p	+	+	PA	6	a
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	BPW	+p	+p	+p	+p	+	P	19.67	33.56	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	BPW	+m	+1/2	+1/2	+M	+	P	35.17	33.39	+	ni/+	- (x5)	- (x5 E.herma-nnii)	/	+m	+1/2	+	+	+	+1/2	+M	+	+	PA	6	a
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	BPW	+p	+p	+p	+p	+	P	21.37	33.15	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	6	a
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	BPW	+m	+m	M	+M	+	P	37.83	32.35	+	-A	/	/	/	+m	+m	+	+	-	+M	+M	+	+	PA	6	a
2025	117358	Aliment composé hamsters	Composite food for hamsters	BPW	+1/2	+1/2	+M	+M	+	P	32.01	32.02	+	-A	/	/	/	+1/2	+1/2	+	+	+	+M	+M	+	+	PA	6	a

PET FOOD AND ANIMAL FEED (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2025	**117359**	**Croquettes chat senior**	**Kibbles for cat**	BPW	+p	+p	+p	+p	+	P	30.08	31.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	a
2025	**117360**	**Aliment composé à la carotte pour lapins nains**	**Compound carrot food for rabbits**	BPW	+M	+p	+M	+p	+	P	25.94	31.81	+	+1/2	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	6	a
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	BPW	-A	-A	-A	-A	-	P	N/A	33.44	-	d	- (x5)	- (x5)	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	b
2024	3516	Tourteaux de colza	Rapeseed meal	BPW	-A	-A	-A	-A	-	P	N/A	33.3	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	b
2024	3517	Tourteaux de colza non OGM	Gmo-free rapeseed meal	BPW	-C	-C	- (3)	-C	-	P	N/A	33	-	-A	/	/	/	-C	-C	/	/	/	- (3)	-C	-	-	**NA**	6	b
2024	**4291**	**Stick granulés pour lapin d'élevage**	**Animal feed product**	BPW	-A	-C	st	st	-	P	N/A	32.96	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	**NA**	6	b
2024	**4292**	**Coex HBO**	**Animal feed product**	BPW	+p	+M	+p	+p	+	P	17.65	34.92	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2024	**4293**	**Coex saumon**	**Animal feed product**	BPW	st	st	st	st	-	P	N/A	32.82	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2024	**4294**	**Tourteaux de tournesol**	**Sunflower meal**	BPW	+p	+p	+p	+p	+	P	26.37	34.82	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2024	**4295**	**Tourteaux de colza**	**Rape seed cake**	BPW	+M	+M	+p	+p	+	P	21.76	33.16	+	+p	+	+	/	+M	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**115482**	**Aliment porc**	**Pork feed**	BPW	+p	+p	+p	+p	+	P	29.71	32.54	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117363**	**Mélange granulés veau**	**Calf pellet mixes**	BPW	st	st	st	st	-	P	N/A	32.72	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117364**	**Aliment minéral vache/chèvre**	**Mineral cow/goat food**	BPW	st	st	st	st	-	P	N/A	31.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117365**	**Aliment minéral vache/chèvre**	**Mineral cow/goat food**	BPW	st	st	st	st	-	P	N/A	31.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117366**	**Blé**	**Wheat**	BPW	st	st	-C	-C	-	P	N/A	32.08	-	-A	/	/	/	st	st	/	/	/	-C	-C	-	-	**NA**	6	b
2025	**117367**	**Drèches de blé**	**Wheat dregs**	BPW	st	st	st	st	-	P	N/A	32.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117368**	**Sticks pour porc**	**Sticks for pigs**	BPW	st	st	st	st	-	P	N/A	32.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117369**	**Tourteaux de colza**	**Rape seed cake**	BPW	st	st	st	st	-	P	N/A	32.37	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b
2025	**117370**	**Flocons d'orge**	**Barley flakes**	BPW	+p	+M	+p	+p	+	P	20.37	34.12	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117917**	**Mélange pour poules pondeuses**	**Mixture for laying hens**	BPW	-B	-A	-A	-B	-	P	N/A	33.24	-	-A	/	/	/	-B	-A	/	/	/	-A	-B	-	-	**NA**	6	b
2025	**117918**	**Aliment complet pour poules pondeuses**	**Complete feed for laying hens**	BPW	st	st	-A	-C	-	P	N/A	33.22	-	-B	/	/	/	st	st	/	/	/	-A	-C	-	-	**NA**	6	b
2025	**117919**	**Blé**	**Wheat**	BPW	+1/2	+M	+M	+M	+	P	37.07	33.51	+	-A	/	/	/	+1/2	+M	+	+	+	+M	+M	+	+	**PA**	6	b
2025	**117920**	**Tourteaux de colza**	**Rapeseed meal**	BPW	+p	+p	+p	+p	+	P	18.15	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	b
2025	**117921**	**Mélanges granules veaux**	**Mixture for calves**	BPW	+M	+M	+M	+M	+	P	N/A/ 32.01*	N/A/ 33.78*	i/+*	+ (1)	-	- (E.herma-nnii)	/	+M	+M	+	+	+	+M	+M	+	+	**PA**	6	b
2025	**117922**	**Aliment minéral vaches/chèvres**	**Mineral feed for cows/goats**	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.91*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	b

PET FOOD AND ANIMAL FEED (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																				Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation															Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies						
2024	**4296**	**Coques de féveroles BIO**	**Faba bean hulls**	BPW	st	st	st	st	-	P	N/A/ N/A*	N/A/ 32.17*	i/-*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2024	**4297**	**Coques de pois BIO France**	**Pea hulls**	BPW	-C	-A	-C	st	-	P	N/A/ N/A*	N/A/ 31.98*	i/-*	-A	/	/	/	-C	-A	/	/	/	-C	st	-	-	**NA**	6	c
2024	**4298**	**Blé enrichi extrude**	**Enriched wheat**	BPW	st	st	st	st	-	P	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2024	**4299**	**Poudre de protéines animales**	**Animal protein powder**	BPW (before powder)	+p	+p	+p	+p	+	U	18.64	33.51	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2024	**4300**	**Poudre appétence petfood**	**Petfood palatability powder**	BPW (before powder)	-C	st	-A	-A	-	U	N/A	32.23	-	-B	/	/	/	-C	st	/	/	/	-B	-B	-	-	**NA**	6	c
2024	**4301**	**Poudre d'amidon de pois**	**Pea starch powder**	BPW (before powder)	-A	-A	-A	-A	-	U	N/A	32.69	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	6	c
2024	**4302**	**Poudre de tourteaux de colza**	**Rape seed cake powder**	BPW (before powder)	+p	+p	+p	+p	+	U	21.58	33.69	+	+p	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	6	c
2024	**4303**	**Poudre de tourteaux de sésame BIO toaste**	**Sesame cake powder**	BPW (before powder)	-B	-B	-A	-A	-	U	21.87	32.83	+	+md/d	- (x5)	-(x5 Pantoea)	/	+M	+d/+	+	+	+	+M	+d/+	+	+	**PD**	6	c
2024	**4304**	**Poudre de tourteaux de soja**	**Soya cake powder**	BPW (before powder)	+M	+p	+p	+M	+	U	N/A	32.84	-	-A	/	/	/	-C	st	/	/	/	-A	-C	-	-	**ND**	6	c
2024	**4305**	**Poudre pour dinde pondeuse**	**Laying turkey powder**	BPW (before powder)	-B	-B	-A	-C	-	U	16.58	34.76	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PD**	6	c
2025	**115489**	**Avoine**	**Oats**	BPW	+p	+p	+p	+p	+	P	30.16	32.8	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**115490**	**Poudre drèche de blé**	**Wheat meal powder**	BPW (before powder)	st	st	st	st	-	U	N/A	33.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115491**	**Farine petfood S24**	**Petfood flour**	BPW (before powder)	+p	+p	+p	+p	+	U	N/A	33.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**ND**	6	c
2025	**115492**	**Poudre drèche de maïs**	**Maize meal powder**	BPW (before powder)	st	st	st	st	-	U	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115493**	**Poudre aliment composé ponte**	**Powdered compound egg-laying food**	BPW (before powder)	-C	-C	-A	-C	-	U	N/A	33.47	-	-A	/	/	/	-B	-C	/	/	/	-A	-C	-	-	**NA**	6	c
2025	**115494**	**Farine maïs/orge**	**Maize/barley flour**	BPW (before powder)	-B	-C	-A	-A	-	U	N/A	33.24	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	6	c
2025	115495	Issues céréales	Cereals	BPW (before powder)	-B	-B	ni/-	-A	-	U	N/A	33.4	-	ni/+	- (x5)	- (x5 E. hermannii)	/	-A	-A	/	/	/	ni/-	ni/+ (latex-E.hermannii)	-	-	**NA**	6	c

PET FOOD AND ANIMAL FEED (General ②)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 34-38°C																								
											PCR result			Confirmation																	Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
Year of analysis	Sample N°	Product (French name)	Product	Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol (P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test	Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*																										
2025	115496	STERGOZ 007E25	Animal meat	BPW	-A	-C	ni/+	-B	-	P	N/A	32.82	-	-A	/	/	/	-A	-C	/	/	/	ni/+ (latex -, API - x5 Enterobacter)	-B	-	-	**NA**	6	c
2025	**115886**	**Farine petfood S25**	**Petfood flour**	BPW (before powder)	+1/2	+p	+M	+p	+	U	41.02/ 40.4/ N/A	32.92/ 32.5/ 34.75	+/+/-	st	/	/	/	st	st	/	/	/	st	st	-	-	**PA$_{FP(alt)}$**	6	c
2025	**115887**	**Poudre drèche de maïs**	**Corn meal powder**	BPW (before powder)	st	st	st	st	-	U	N/A	33.09	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115888**	**Poudre volaille ponte**	**Egg-laying poultry powder**	BPW (before powder)	-A	-B	-A	-A	-	U	N/A	32.9	-	+m	- (x5)	- (x5) Pantoea	/	st	st	/	/	/	-C	+m (latex -x5 ; API -x5)	-	-	**NA**	6	c
2025	**115889**	**Poudre aliment composé ponte**	**Egg-laying compound feed powder**	BPW (before powder)	-B	-A	-B	-C	-	U	N/A	32.69	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**115890**	**Farine maïs/orge**	**Corn/barley flour**	BPW (before powder)	-A	-A	-A	-C	-	U	N/A	33.09	-	+m	- (x5)	- (x5) Raoultella	/	-A	ni/-	/	/	/	-A	-A	-	-	**NA**	6	c
2025	**115891**	**Farine traité pondeuse**	**Treated egg-laying flour**	BPW (before powder)	st	st	st	st	-	U	N/A	33.25	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	6	c
2025	**117371**	**Poudre de tourteaux de colza**	**Rape cake powder**	BPW (before powder)	+p	+p	+p	+p	+	U	23.78	33.81	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117372**	**Poudre poule pondeuse**	**Laying hen powder**	BPW (before powder)	-C	st	-B	-C	-	U	36.31	33.46	+	+1/2	+	+	/	+1/2	+M	/	+	+	+1/2	+M	+	+	**PD**	6	c
2025	**117373**	**Poudre de protéines animales**	**Animal protein powder**	BPW (before powder)	+p	+p	+p	+p	+	U	24.65	32.61	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117374**	**Poudre de tourteaux de soja**	**Soya cake powder**	BPW (before powder)	+p	+p	+p	+M	+	U	18.72	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117375**	**Poudre tourteaux de colza**	**Rapeseed meal powder**	BPW (before powder)	+p	+p	+p	+p	+	U	23.12	33.06	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c
2025	**117376**	**Poudre tourteaux de colza**	**Rapeseed meal powder**	BPW (before powder)	+p	+p	+p	+p	+	U	26.16	32.6	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (General ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																								Category	Type
											18h at 34-38°C																							
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2024	**3004**	**Eponge sol escalier tour 7m avant nettoyage (industrie laitière)**	**Sponge before cleaning (dairy product industry)**	BPW	st	st	st	st	-	P	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**3005**	**Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	18.89	34.14	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3006**	**Chiffonnette casquette après lavage (industrie laitière)**	**Wipe after cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	17.25	35.66	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3007**	**Chiffonnette tapis avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	18.49	34.42	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**3008**	**Eponge sol chambre froide après nettoyage (fromagerie)**	**Sponge after cleaning (cheese dairy)**	BPW	+p	+p	+p	+p	+	P	21.37	32.96	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**4330**	**Ecouvillon seau déchets poisson avant nettoyage**	**Swab before cleaning (fish industry)**	BPW	st	st	st	st	-	P	N/A	33.41	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**4331**	**Lingette cutter pâté de campagne avant nettoyage**	**Wipe before cleaning (pork industry)**	BPW	+M	+M	+M	+M	+	P	21.75	33.59	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	7	a
2024	**4332**	**Lingette guide sertissage avant nettoyage**	**Wipe before cleaning (fish industry)**	BPW	+M	+p	+p	+p	+	P	19.32	34.32	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2024	**4333**	**Lingette frites légumes plaque cuisson avant nettoyage**	**Wipe before cleaning (vegetable industry)**	BPW	st	st	st	st	-	P	N/A	32.44	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	a
2024	**4334**	**Lingette steak végétal après désinfection**	**Wipe after disinfection (vegetable industry)**	BPW	+M	+p	+M	+p	+	P	23.69	32.53	+	+m	+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	7	a
2024	**4335**	**Lingette cutter mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	BPW	+M	+M	+M	+M	+	P	20.1	33.25	+	+1/2	+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	7	a
2025	**113764**	**Chiffonnette hall techno table TA14 mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	BPW	+p	+p	+p	+p	+	P	18.36	40.32	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a
2025	**113765**	**Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	BPW	+p	+p	+p	+p	+	P	24.14	32.33	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	a

PRODUCTION ENVIRONMENTAL SAMPLES (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																							Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																	Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn									
														RAPID' *Salmonella*			After purification step																	
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	XLD	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW		
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*																										
2024	**3077**	**Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	17.55	35.39	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**3078**	**Eau de siphon salle de fabrication après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+M	+p	+1/2	+1/2	+	P	20.92	33.41	+	+1/2	+	+	/	+M	+p	/	+	+	+1/2	+1/2	+	+	**PA**	7	b
2024	**3079**	**Eau de lavage après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	BPW	+p	+p	+p	+p	+	P	17.89	35.09	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**3080**	**Eau de process après nettoaye (production de brioche)**	**Process water after cleaning (pastry product)**	BPW	+p	+p	+p	+p	+	P	18.44	35.46	+	+M	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**3081**	**Eau de rinçage avant nettoyage (production madeleine)**	**Process water before cleaning (pastry product)**	BPW	+p	+p	+p	+p	+	P	17.4	34.72	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4324**	**Eau usine petfood avant nettoyage**	**Process water before cleaning (petfood industry)**	BPW	st	st	st	st	-	P	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	b
2024	**4325**	**Eau production poisson avant nettoyage**	**Process water before cleaning (fish)**	BPW	+M	+p	+p	+p	+	P	19.71	33.39	+	+p	+	+	/	+M	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4326**	**Eau de rinçage sardine avant nettoyage**	**Rinse water before cleaning (salmon)**	BPW	+p	+p	+p	+p	+	P	23.21	32.19	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4327**	**Eau de rinçage porc saumuré jambon avant nettoyage**	**Rinse water before cleaning (cured pork ham)**	BPW	+p	+p	+p	+p	+	P	19.78	31.75	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4328**	**Eau de rinçage mousse de foie avant nettoyage**	**Rinse water before cleaning (liver mousse)**	BPW	+p	+p	+p	+p	+	P	18.15	34.47	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4329**	**Eau de process mousse de foie protéine pois avant nettoyage**	**Process water before cleaning (pea protein liver mousse)**	BPW	+p	+p	+p	+p	+	P	18.75	34.05	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	b
2024	**4064**	**Poussières d'aspirateur AAT-487 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	st	st	st	st	-	U	23.21	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PD**	7	c
2024	**4065**	**Poussières d'aspirateur PDLOBPT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	+	U	18.31	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (General ②)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																						Category	Type
											18h at 34-38°C																					
											PCR result			Confirmation																Final result	Agree-ment		
											CFX Opus DW			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn								
				Protocol Specific ISO 6887	RVS		MKTTn		Final result	Protocol P = paired with BPW only; U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	**CFX Opus DW**				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies							
2024	**4066**	**Poussières d'aspirateur PDLOBBT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	**+**	U	22.58	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4067**	**Poussières d'aspirateur MAT387 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	+p	+p	+p	+p	**+**	U	18.25	N/A	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4068**	**Poussières d'aspirateur A32 (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	- (1)	st	-A	-A	**-**	U	N/A	32.57	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	7	c
2024	**4069**	**Poussières d'aspirateur (industrie laitière)**	**Vacuum dust (dairy industry)**	BPW (before powder)	st	st	st	st	**-**	U	N/A	32.27	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2024	**4319**	**Déchets de découpe de porc**	**Residues of pork cutting**	BPW	+p	+p	+M	+p	**+**	P	21.71	32.88	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4320**	**Déchets sol sortie parmentier**	**Residues of pamentier**	BPW	+M	+M	+M	+p	**+**	P	20.52	33.17	+	+M	+	+	/	+M	+M	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4321**	**Déchets effilochés de bœuf**	**Residues of shredded beef**	BPW	+p	+M	+p	+p	**+**	P	20.13	33.18	+	+M	+	+	/	+p	+M	/	+	+	+p	+p	+	+	**PA**	7	c
2024	**4322**	**Déchets sardines**	**Residues of sardine**	BPW	+p	+p	+M	+p	**+**	P	29.18	N/A	+	+M	+	+	/	+p	+p	/	+	+	+M	+p	+	+	**PA**	7	c
2024	**4323**	**Déchets saumon trancheur**	**Residues of salmon**	BPW	+p	+p	+p	+p	**+**	P	18.17	34.42	+	+p	+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	7	c
2025	113343	Déchets pâte fine porc caséinates A	Residues of pork caseinate	BPW	-B	st	st	st	**-**	P	N/A	33.23	-	-C	/	/	/	-B	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113344	Déchets pâte fine porc caséinates B	Residues of pork caseinate	BPW	-A	-C	st	st	**-**	P	N/A	33.14	-	st	/	/	/	-A	-C	/	/	/	st	st	-	-	**NA**	7	c
2025	113345	Déchets chute fromage brie tombés au sol	Residues of brie cheese	BPW	-C	st	st	st	**-**	P	N/A	32.77	-	st	/	/	/	-C	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113346	Déchets crêpes bretonnes	Residues of pancakes	BPW	st	st	st	st	**-**	P	N/A	33.61	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113347	Déchets trancheur CP3 poisson	Residues of salmon	BPW	st	st	st	st	**-**	P	N/A	32.86	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	113348	Déchets découpe porc	Residues of pork cutting	BPW	-A	st	-A	st	**-**	P	N/A	33.1	-	-C	/	/	/	-A	st	/	/	/	-A	st	-	-	**NA**	7	c
2025	**115774**	**Déchets sauce champignon**	**Mushroom sauce waste**	BPW	+M	+M	+m	+1/2	**+**	P	16.75	34.8	+	+M	+	+	/	+M	+M	+	+	+	+m	+1/2	+	+	**PA**	7	c
2025	**115776**	**Déchets carottes**	**Carrot waste**	BPW	+P	+M	+P	+P	**+**	P	18.42	34.32	+	+P	+	+	/	+P	+M	/	+	+	+P	+P	+	+	**PA**	7	c
2025	**115777**	**Déchets éffiloché bœuf**	**Beef shredded waste**	BPW	+P	+P	+P	+M	**+**	P	20.69	33.38	+	+M	+ (weak)	+	/	+P	+P	/	+	- (OMA,B, C,D)	+P	+M	+	+	**PA**	7	c
2025	**115778**	**Déchet bœuf haché**	**Minced beef waste**	BPW	st	st	st	st	**-**	P	N/A	32.8	-	-B	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c
2025	115779	Poussières d'aspirateur d'industrie laitière	Vacuum dust (dairy industry)	BPW (before powder)	st	st	st	st	**-**	U	N/A	32.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	7	c

Result 3 - General protocol ③

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: EZ-Check *Salmonella*																							Category	Type
											18h at 34-38°C																						
											PCR result			Confirmation																			
														Direct streaking				Streaking after subculture in RVS						Streaking after subculture in MKTTn							
					RVS		MKTTn					IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*					XLD	RAPID' *Salmonella*						
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies	All confirmatory tests	Final result	Agreement		
2026	**137064**	**Lait entier de montagne pasteurisé**	**Pasteurized whole milk from the mountains**	BPW	st	st	st	st	-	P(BPW)	N/A	32.22	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137065**	**Lait demi écrémé pasteurisé**	**Pasteurized semi-skimmed milk**	BPW	+p	+p	+p	+p	+	P(BPW)	17.63	35.50	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	**137066**	**Lait écrémé UHT**	**UHT skimmed milk**	BPW	+p	+p	+p	+p	+	P(BPW)	17.60	36.78	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	**137067**	**Lait de chèvre UHT**	**UHT goat's milk**	BPW	+p	+p	+p	+p	+	P(BPW)	17.36	35.35	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	**137068**	**Crème légère liquide pasteurisée**	**Pasteurized light cream**	BPW	st	st	st	st	-	P(BPW)	N/A	32.44	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137069**	**Lait chocolaté pasteurisé**	**Pasteurized chocolate milk**	BPW	+p	+p	+p	+p	+	P(BPW)	23.92	32.61	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	**137070**	**Yaourt à boire à la fraise pasteurisé**	**Pasteurized strawberry drinking yogurt**	BPW	st	st	st	st	-	P(BPW)	N/A	32.56	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137071**	**Yaourt à boire à la noix de coco pasteurisé**	**Pasteurized coconut drinking yogurt**	BPW	st	st	st	st	-	P(BPW)	N/A	32.49	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137072**	**Yaourt à boire à la framboise pasteurisé**	**Pasteurized raspberry drinking yogurt**	BPW	st	st	st	st	-	P(BPW)	N/A	32.41	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137073**	**Lait chocolat-noisette pasteurisé**	**Pasteurized chocolate-hazelnut milk**	BPW	+M	+p	+M	+p	+	P(BPW)	17.35	N/A	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	11	a
2026	**137074**	**Lait à la vanille pasteurisé**	**Pasteurized vanilla milk**	BPW	+p (st x5)	+p (st x5)	+p (st x5)	+p (st x5)	-	P(BPW)	41.22/ N/A/ 39.81	33.04/ 32.64/ 32.36	+t/ -/ +	st (- x5)	/	/	/	+p (st x5)	+p (st x5)	-	-	-	+p (st x5)	+p (st x5)	-	-	**$PD_{FP(alt)}$**	11	a
2026	**137783**	**Lait breton demi-écrémé**	**Pasteurized semi-skimmed milk**	BPW	st	st	st	st	-	P(BPW)	N/A	32.87	-	st	/	/	/	st	st	/	-	-	st	st	-	-	**NA**	11	a
2026	**137784**	**Lait frais demi-écrémé**	**Pasteurized fresh semi-skimmed milk**	BPW	+p	+p	+p	+p	+	P(BPW)	36.85	32.42	+	+ (3)	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	**137785**	**Lait entier**	**Pasteurized whole milk**	BPW	st	st	st	st	-	P(BPW)	N/A	32.97	-	-A	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137786**	**Lait au chocolat pasteurisé**	**Pasteurized chocolate milk**	BPW	+p	+p	+p	+p	+	P(BPW)	23.44	34.22	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)																																		
				Reference method: ISO 6579-1 ♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 34-38°C																								
														Confirmation																				
											PCR result			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn										
Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2026	**137787**	**Yaourt à boire au chocolat**	**Chocolate drinking yogurt**	BPW	st	st	st	st	-	P(BPW)	N/A	33.19	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137788**	**Yaourt à boire à la vanille**	**Vanilla drinking yogurt**	BPW	st	st	st	st	-	P(BPW)	N/A	32.60	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137789**	**Crème liquide fleurette 30 % MG**	**Whipping cream 30 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	P(ISO)	24.97	32.50	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	a
2026	137790	Lait écrémé UHT	UHT skimmed milk	BPW	st	st	st	st	-	P(BPW)	N/A	32.58	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	137791	Lait à la fraise pasteurisé	Pasteurized strawberry milk	BPW	st	st	st	st	-	P(BPW)	N/A	32.66	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**140123**	**Lait demi écrémé UHT**	**Semi-skimmed UHT milk**	BPW	st	st	st	st	-	P(BPW)	N/A	33.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	a
2026	**137075**	**Fromage blanc**	**Cream cheese**	BPW	st	st	st	st	-	P(BPW)	N/A	32.83	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	**137076**	**Yaourt à la vanille**	**Vanilla yogurt**	BPW	+p	+p	+p	+p	+	P(BPW)	20.16	34.09	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	**137077**	**Crème entière pasteurisée 30% MG**	**Pasteurized whole cream 30 % fat**	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.11	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026		**Brie au lait pasteurisé 33% MG**	**Pasteurized milk Brie 33 % fat**	BPW + tween 80 (10g/L)	-A	+1/2 (-A x5)	-A	-B	-	P(ISO)	N/A	32.43	-	-B	/	/	/	-A	+1/2 (-A x5)	-	-	-	-A	-B	-	-	**NA**	11	b
2026	**137079**	**Camembert au lait pasteurisé 21 % MG**	**Pasteurized milk Camembert 21% fat**	BPW + tween 80 (10g/L)	+M	+M	+M	+M	+	P(ISO)	23.21	32.21	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	**PA**	11	b
2026	**137080**	**Fromage à pâte pressé non cuite au lait pasteurisé 27.5 % MG**	**Uncooked pressed cheese made from pasteurized milk 27.5 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	P(ISO)	18.17	35.15	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	**137081**	**Tomme de montagne au lait pasteurisé 30 % MG**	**Pasteurized milk mountain tomme cheese 30 % fat**	BPW + tween 80 (10g/L)	+M	+p	+M	+p	+	P(ISO)	21.30	32.76	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	11	b
2026	**137082**	**Fromage sans croûte au lait pasteurisé 28 % MG**	**Pasteurized milk cheese 28 % fat**	BPW + tween 80 (10g/L)	+M	+p	+M	+p	+	P(ISO)	22.29	33.10	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	11	b

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: EZ-Check *Salmonella*																									Category	Type
												18h at 34-38°C																						
												PCR result			Confirmation																				
															Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn				Final result	Agreement				
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests							
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*						Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies								
2026	**137083**	**Emmental au lait pasteurisé 29 % MG**	**Pasteurized milk Emmental cheese 29 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	**+**	P(ISO)	19.59	34.45	+	+M	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	**137084**	**Fourme d'Ambert au lait pasteurisé 28 % MG**	**Pasteurized milk Fourme d'Ambert cheese 28 % fat**	BPW + tween 80 (10g/L)	st	st	st	st	**-**	P(ISO)	N/A	32.66	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	**137085**	**Mascarpone 40 % MG**	**Mascarpone cheese 40 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	**+**	P(ISO)	19.68	33.87	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	**137086**	**Beurre gastronomique demi-sel 82 % MG**	**Semi-salted gourmet butter 8 2% fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	**+**	P(ISO)	18.34	35.03	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	**137087**	**Beurre moulé demi-sel 82 % MG**	**Semi-salted molded butter 82 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	**+**	P(ISO)	19.29	34.37	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	b
2026	137792	Yaourt brassé nature	Plain stirred yogurt	BPW	st	st	st	st	**-**	P(BPW)	N/A	32.90	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	137793	Fromage blanc sucré	Sweetened white cheese	BPW	st	st	st	st	**-**	P(BPW)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	137794	Fromage à tartiner 20 % MG	Spreadable cheese 20 % fat	BPW + tween 80 (10g/L)	st	st	st	st	**-**	P(ISO)	N/A	33.10	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	137795	Fromage à tartiner ail et fines herbes 20 % MG	Garlic and herb spreadable cheese 20 % fat	BPW + tween 80 (10g/L)	st	st	st	st	**-**	P(ISO)	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	137796	Tranches de cheddar 33 % MG	Sliced cheddar 33 % fat	BPW + tween 80 (10g/L)	st	st	st	st	**-**	P(ISO)	N/A	32.58	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b
2026	137797	Mozzarella 26 % MG	Mozzarella 26 % fat	BPW + tween 80 (10g/L)	-B	-C	-A	-B	**-**	P(ISO)	N/A	33.14	-	-B	/	/	/	-B	-C	/	/	/	-A	-B	-	-	**NA**	11	b
2026	137798	Fromage au lait pasteurisé de brebis 22,8 % MG	Pasteurized sheep's milk cheese 22.8 % fat	BPW + tween 80 (10g/L)	st	st	st	st	**-**	P(ISO)	N/A	32.94	-	-B	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	b

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation																	
														Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
					RVS		MKTTn							RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*						
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies	All confirmatory tests	Final result	Agreement		
2026	137799	Fromage à raclette au lait pasteurisé 28 % MG	Pasteurized raclette cheese 28 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.38	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	NA	11	b
2026	**140122**	**Fromage edam 30 % MG**	**Edam cheese 30 % fat**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	P(ISO)	18.16	36.53	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	b
2026	**139206**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	19.59	34.58	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139207**	**Poudre de lait entier 26 % MG**	**Whole milk powder 26 % fat**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	24.79	31.67	+	+M	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139208**	**Lait entier en poudre**	**Whole milk powder**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	21.73	32.20	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139209**	**Lactose**	**Lactose**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	19.92	34.49	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139210**	**Whey isolat**	**Whey isolate**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	N/A/ 24.35/ 29.32*	N/A/ N/A/ 33.21*	i/ +/ +*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139211**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	st	st	st	st	-	P(ISO)	N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A*/ N/A**/ 43.93***	i/ i*/ i**/ -***	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	11	c
2026	**139212**	**Lait écrémé en poudre**	**Skim milk powder**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	26.16	32.04	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139213**	**Whey protéine**	**Whey protein**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	N/A/ N/A/ 36.53*	N/A/ N/A/ 32.91*	i/ i/ +*	st	/	/	/	+p	+p	+/+	+	+	+p	+p	+	+	PA	11	c
2026	**139214**	**Lactose**	**Lactose**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	23.34	33.04	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139215**	**Whey**	**Whey**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	N/A/ N/A/ 40.01*/	N/A/ N/A/ 32.99*/	i/ i/ +*/	+m	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	**139216**	**Caséinate**	**Caseinate**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	18.87	35.93	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	11	c
2026	140109	Lactose	Lactose	Powder after BPW	-A	-A	-A	-A	-	P(ISO)	N/A	32.98	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	NA	11	c
2026	140110	Caséinate	Caseinate	Powder after BPW	st	st	st	st	-	P(ISO)	N/A	33.26	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	11	c

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1 ♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 34-38°C																				
											PCR result			Confirmation																	
														Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
					RVS		MKTTn							RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*											
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	Final result	Agreement		
2026	140111	Isolat de whey	Whey isolate	Powder after BPW	st	st	st	st	-	P(ISO)	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 32.63**	i/ i/ i*/ -**	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140112	Isolat pur de whey	Whey isolate	Powder after BPW	st	st	st	st	-	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 37.15*	i/ i/ -*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140113	Isolat de whey	Whey isolate	Powder after BPW	st	st	st	st	-	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 32.89*	i/ i/ -*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140114	Hydrolysat de caséine	Casein hydrolysate	Powder after BPW	-A	-A	-A	-B	-	P(ISO)	N/A	33.04	-	-A	/	/	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	11	c
2026	140115	Poudre de lait écrémé	Skim milk powder	Powder after BPW	st	st	st	st	-	P(ISO)	N/A	33.21	-	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140116	Poudre de lait demi-écrémé	Semi-skimmed milk powder	Powder after BPW	st	st	st	st	-	P(ISO)	N/A	33.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140117	Poudre de lait demi-écrémé os solides	Semi-skimmed milk powder	Powder after BPW	st	st	st	st	-	P(ISO)	N/A	33.10	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	140118	Poudre de lait entier 26 % MG	Whole milk powder 26 % fat	Powder after BPW + tween 80 (10g/L)	st	st	st	st	-	P(ISO)	N/A	32.35	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	**140119**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	st	st	st	st	-	P(ISO)	N/A/ N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A/ N/A*/ N/A**/ N/A***	i/ i/ i*/ i**/ i**	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	11	c
2026	**140120**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	19.42	35.09	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	11	c
2026	**140121**	**Whey protéine**	**Whey protein**	Powder after BPW	+p	+p	+p	+p	+	P(ISO)	N/A/ N/A/ N/A*/ N/A*/ N/A*	N/A/ N/A/ 33.03*/ 32.39*/ 32.39*	i/ i/ -*/ -*/ -*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	-	**$ND_{FN(alt)}$**	11	c

MEAT AND POULTRY PRODUCTS (General protocol ③)																																
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 37°C ± 1°C																				
											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS							Streaking after subculture in MKTTn							
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	139386	Frozen pork chops	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	32.52	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139387	Duck breast	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.18	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139388	Roast pork shoulder	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	32.81	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139389	Chicken strips	**375g**	BPW	+m	+ (3)	+m	+m	+	**P(BPW)**	N/A/ N/A/ N/A	32.77/ 33.66/ 33.21	-/ -/ -	-A	/	+m	+ (3)	+/+	+	+	+m	+m	+	-	**ND$_{FN(alt)}$**	14	a
2026	139390	Box of large sausages 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	**P(ISO)**	N/A	32.57	-	-A	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	14	a
2026	139392	Pork bellies 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	**P(ISO)**	N/A	32.45	-	-A	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	14	a
2026	139393	Merguez sausage 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**P(ISO)**	N/A	32.63	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**139753**	**Duck fat 100 % fat**	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**P(ISO)**	35.48/ 35.26/ 36.55	33.2/ 33.41/ 33.11	+/ +/ +	-A	/	-A	-A	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	14	a
2026	**139754**	**Beef fat 100 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	34.21	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	a
2026	**139720**	**Beef steak with shallots**	**375g**	BPW	+M	+M	+1/2	+M	+	**P(BPW)**	20.31	34.76	+	+1/2	+/+	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	14	a
2026	**139721**	**Lamb steak with tomato sauce**	**375g**	BPW	+1/2	+1/2	+1/2	+M	+	**P(BPW)**	34.6	33	+	-A	/	+1/2	+1/2	+/+	+	+	+1/2	+M	+	+	**PA**	14	a
2026	**139868**	**Frozen Charolais beef strips**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	27.37	32.9	+	+1/2	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**139869**	**Frozen lamb shanks**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.03	34.61	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**139870**	**Frozen chicken thighs**	**375g**	BPW	+m	+m	+M	+M	+	**P(BPW)**	31.33	32.98	+	+m	+/+	+m	+m	/	+	+	+M	+M	+	+	**PA**	14	a
2026	140883	Poultry tajine rolls	**375g**	BPW	-A	-B	-B	-B	-	**P(BPW)**	N/A	32.78	-	-A	/	-A	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	140884	Chicken chica	**375g**	BPW	-B	-B	-B	-B	-	**P(BPW)**	N/A	32.61	-	-B	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	140885	Pure pork sausage meat (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	-B	-B	-B	-B	-	**P(ISO)**	N/A	32.91	-	-B	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	140887	Toulouse sausage (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	-B	-B	-B	-B	-	**P(ISO)**	N/A	32.78	-	-A	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	**140888**	**Pure beef mince (20% fat)**	**375g**	BPW + tween 80 (10g/L)	+1/2	+1/2	+m	+m	+	**P(ISO)**	34.36	33.17	+	-B	/	+1/2	+1/2	+/+	+	+	+m	+m	+	+	**PA**	14	a
2026	**140889**	**Boneless veal for stewing**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	31.02	33.11	+	+m	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**140890**	**Boneless chicken thighs**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	29.63	32.87	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	14	a
2026	141907	Raw sausage (>20% fat)	**375g**	BPW + Tween	-C	-C	-B	-B	-	**P(ISO)**	N/A	32.77	-	-B	/	-C	-C	/	/	/	-B	-B	-	-	**NA**	14	a
2026	141909	Marinated veal	**375g**	BPW	-B	-A	-A	-A	-	**P(BPW)**	N/A	33,14	-	-A	/	-B	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	141910	Raw bacon	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33,07	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**142820**	**Boneless chicken thighs**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33,15	-	-B	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**143827**	**Beef carpaccio with olive oil and basil**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33,53	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	a

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											PCR result			Confirmation														Final result	Agree-ment		
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn		All confirmatory tests	CFW Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*							
												Cq	Result	Typical colonies	Latex test Bio-Rad/ Oxoid	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2026	**143828**	**Pork chop**	**375g**	BPW	-B	-B	-B	-B	-	**P(BPW)**	N/A	33,01	-	-A	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	**144435**	**Beef carpaccio (hazelnut marinade)**	**375g**	BPW	-B	-C	-A	-B	-	**P(BPW)**	N/A	33.08	-	-B	/	-B	-C	/	/	/	-A	-B	-	-	**NA**	14	a
2026	**144436**	**Pork chop**	**375g**	BPW	+M	+m	+M	+1/2	+	**P(BPW)**	31,15	32,91	+	-A	/	+M	+m	+/+	+	+	+M	+1/2	+	+	**PA**	14	a
2026	139391	Auvergne sausage 28 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**P(ISO)**	N/A	32.8	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	b
2026	**139745**	**Pancetta 25 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**P(ISO)**	25.91	33.5	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**139746**	**Salami 33 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**P(ISO)**	25.05	34.07	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**139747**	**Dried duck breast 30 % fat**	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**P(ISO)**	N/A	33.35	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	b
2026	**139722**	**Lightly salted roast pork**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.21	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**139723**	**Dried beef**	**375g**	BPW	st	st	-A	-B	-	**P(BPW)**	N/A	33.4	-	-B	/	st	st	/	/	/	-A	-B	-	-	**NA**	14	b
2026	**139724**	**Grisons meat**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	19.97	N/A	+	+M	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	14	b
2026	**139725**	**Dry-cured ham**	**375g**	BPW	-C	-C	-A	-A	-	**P(BPW)**	N/A	32.84	-	-A	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	14	b
2026	140886	Traditional rosette (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	33.03	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**141385**	**Pancetta (28% fat)**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	32.92	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**141386**	**Danish salami (100% pork) (34% fat)**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	33.02	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	**375g**	BPW + tween 80 (10g/L)	-A	-C	-A	-A	-	**P(ISO)**	N/A	33.05	-	-B	/	-A	-C	/	/	/	-A	-A	-	-	**NA**	14	b
2026	**141391**	**Coppa**	**375g**	BPW	-C	-C	-B	-B	-	**P(BPW)**	N/A	32.8	-	-A	/	-C	-C	/	/	/	-B	-B	-	-	**NA**	14	b
2026	**141394**	**Lightly salted pork roast fillet**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	22.73	33.15	+	-A	/	+M	+M	+/+	+	+	+M	+M	+	+	**PA**	14	b
2026	**141395**	**Premium dry-cured ham, aged 9 months**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.99	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**142821**	**Dried beef chuck**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	29.45	33.02	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	**375g**	BPW + Tween	+M	+M	+M	+M	+	**P(ISO)**	22.5	32.71	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	14	b
2026	**142824**	**Sausage meat (21% fat)**	**375g**	BPW + Tween	+M	+p	+M	+M	+	**P(ISO)**	23.29	33.14	+	+M	+/+	+M	+p	/	+	+	+M	+M	+	+	**PA**	14	b
2026	**142825**	**Rosette (33.9% fat)**	**375g**	BPW + Tween	st	st	-B	-B	-	**P(ISO)**	N/A	32.92	-	-C	/	st	st	/	/	/	-B	-B	-	-	**NA**	14	b
2026	**142826**	**Danish pure pork salami (34% fat)**	**375g**	BPW + Tween	st	st	-A	-B	-	**P(ISO)**	N/A	33.31	-	st	/	st	st	/	/	/	-A	-B	-	-	**NA**	14	b
2026	**142827**	**Spicy chorizo (45% fat)**	**375g**	BPW + Tween	+M	+M	+m	+M	+	**P(ISO)**	22,75	32,82	+	+m	+/+	+M	+M	/	+	+	+m	+M	+	+	**PA**	14	b
2026	**139394**	**Pork rillettes 23 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	33.63	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c

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											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**139395**	**Garlic sausage 27.8 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**P(ISO)**	N/A	33.28	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**139396**	**Braised ham**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.11	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**139397**	**Roasted chicken fillets**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.96	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**139398**	**Cooked roast pork**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.02	37.38	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**139399**	**Frozen kebab strips**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	21.25	34.13	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**139751**	**Andouille sausage 20 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	**P(ISO)**	18.06	N/A	+	+p	+/+	+p	+p	/	+	+	+M	+p	+	+	**PA**	14	c
2026	**139726**	**Braised superior ham**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.76	34.36	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**P(ISO)**	17.32	38.54	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141389**	**Oven-baked country terrine (22% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**P(ISO)**	16.96	37.32	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**P(ISO)**	17.5	36.84	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141392**	**Black pudding with apples**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.98	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**141393**	**Paris ham without rind**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	28.31	32.45	+	+m	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	141908	Smoked sausage sticks (20% fat)	**375g**	BPW + Tween	-C	-C	-B	-C	-	**P(ISO)**	N/A	33.07	-	-C	/	-C	-C	/	/	/	-B	-C	-	-	**NA**	14	c
2026	**142822**	**Oven-roasted chicken breast**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.99	34.35	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	**375g**	BPW + Tween	+p	+p	+p	+p	+	**P(ISO)**	17.2	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	**375g**	BPW + Tween	+p	+p	+p	+p	+	**P(ISO)**	17.49	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	143323	Chicken mortadella	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.89	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	143324	Paris ham without rind	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.25	-	-A	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	143326	Foie gras mousse with a touch of cream (22% fat)	**375g**	BPW + Tween	st	st	st	st	-	**P(ISO)**	N/A	33.6	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c

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				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**138500**	**Sliced mango**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	30.71	32.89	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	15	a
2026	**138501**	**Extra-sweet pineapple pH 3.37**	**375g**	BPW 2X	-A	-A	-A	-A	-	**P(BPW)**	N/A	32.82	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	15	a
2026	**138502**	**Pineapple/ blueberry/ raspberry fruit mix**	**375g**	BPW	-A	-A	-A	-C	-	**P(BPW)**	N/A	32.9	-	-A	/	-A	-A	/	/	/	-A	-C	-	-	**NA**	15	a
2026	**138503**	**Tomato**	**375g**	BPW	-B	-B	-A	-A	-	**P(BPW)**	N/A	32.44	-	-A	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	15	a
2026	**138504**	**Grated carrots**	**375g**	BPW	-B	-C	-A	-C	-	**P(BPW)**	N/A	32.87	-	-A	/	-B	-C	/	/	/	-A	-C	-	-	**NA**	15	a
2026	**138505**	**Cabbage**	**375g**	BPW	+M	+M	+M	+1/2	+	**P(BPW)**	32.09	33.16	+	-A	/	+M	+M	+/+	+	+	+M	+1/2	+	+	**PA**	15	a
2026	**138506**	**Green pea sprouts**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.38	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	15	a
2026	**138507**	**Mung bean sprouts**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	37.23	33.82	+	-A	/	+M	+M	+/+	+	+	+M	+M	+	+	**PA**	15	a
2026	**138508**	**Chives**	**375g**	BPW	+p	+p	+M	+p	+	**P(BPW)**	32.84	33.09	+	-A	/	+p	+p	+/+	+	+	+M	+p	+	+	**PA**	15	a
2026	**138509**	**Parsley**	**375g**	BPW	+m	+ (4)	+m	+m	+	**P(BPW)**	33.63	33.3	+	+ (1)	+/+	+m	+ (4)	/	+	+	+m	+m	+	+	**PA**	15	a
2026	**138510**	**Baby spinach leaves in a tray**	**375g**	BPW	+M	+p	+1/2	+M	+	**P(BPW)**	33.25	32.89	+	-A	/	+M	+p	+/+	+	+	+1/2	+M	+	+	**PA**	15	a
2026	**138511**	**Raw vegetable mix**	**375g**	BPW	+M	+M	+M	+p	+	**P(BPW)**	36.61	33.04	+	+ (3)	+/+	+M	+M	/	+	+	+M	+p	+	+	**PA**	15	a
2026	**140171**	**Mixed raw vegetable salad**	**375g**	BPW	+p	+p	+M	+M	+	**P(BPW)**	31.24	33.42	+	st	/	+p	+p	+/+	+	+	+M	+M	+	+	**PA**	15	a
2026	**140172**	**Beetroot sprouts**	**375g**	BPW	+1/2	+M	-A	-A	+	**P(BPW)**	N/A/ 41.18/ 41.18	34.44/ 33.25/ 33.61	-/+/+	+m	+/+	+1/2	+M	/	+	+	-A	-A	+	-	**$ND_{FN(alt)}$**	15	a
2026	**140173**	**Gourmet mixed salad**	**375g**	BPW	-B	st	-A	-A	-	**P(BPW)**	N/A	33.62	-	-A	/	-B	st	/	/	/	-A	-A	-	-	**NA**	15	a
2026	**141107**	**Fruit salad (pineapple, kiwi, orange, grapes)**	**375g**	BPW 2X	+M	+M	+m	+1/2	+	**P(BPW)**	23.04	33.33	+	+m	+/+	+M	+M	/	+	+	+m	+1/2	+	+	**PA**	15	a
2026	**141911**	**Mixed salad (sugar loaf chicory, red chicory, curly endive, iceberg lettuce)**	**375g**	BPW	+M	+M	+1/2	+M	+	**P(BPW)**	36.38	32.99	+	-A	/	+M	+M	+/+	+	+	+1/2	+M	+	+	**PA**	15	a
2026	**141912**	**Red beet sprouts**	**375g**	BPW	-C	-C	-A	-A	-	**P(BPW)**	N/A	33.57	-	-A	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	15	a
2026	141917	Basil	**375g**	BPW	-B	-C	-A	-A	-	**P(BPW)**	N/A	32.99	-	-A	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	15	a
2026	141918	Raw vegetable mix (white cabbage, carrots)	**375g**	BPW	-C	st	-A	-C	-	**P(BPW)**	N/A	33.12	-	-B	/	-C	st	/	/	/	-A	-C	-	-	**NA**	15	a
2026	141919	Baby greens (green lettuce, spinach, red lettuce)	**375g**	BPW	-A	-B	-A	-C	-	**P(BPW)**	N/A	33.3	-	-A	/	-A	-B	/	/	/	-A	-C	-	-	**NA**	15	a
2026	**138512**	**Fermented soy tempeh**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.78	35.01	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**138513**	**White kimchi pH 3.37**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.26	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**138514**	**Beetroot with goji berries pH 3.68**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.19	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**138515**	**Fermented plain soy yogurt**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	21.02	34	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b

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											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**138516**	**Fermented plain almond yogurt**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	33.89	33.65	+	+ (4)	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**138517**	**Lactofermented black radish pH 4.18**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.38	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**138518**	**Pickled vegetables in vinegar pH 3.19**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.16	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**138519**	**Gherkins pH 3.38**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.32	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**141103**	**Lacto-fermented black radish**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	18.1	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141104**	**Pickled vegetables (cauliflower, carrots, gherkins, peppers)**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	22.12	33.53	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141105**	**Pickled gherkins**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	30.99	33.32	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141106**	**Beetroot with goji berries**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	25.31	33.15	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141108**	**Mixed pickles (onions, cauliflower, peppers, sweetcorn, carrots)**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	19.77	34.89	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141109**	**Green olives**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	18.12	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141110**	**Plain soya skyr**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	19.21	N/A	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	**141111**	**Lacto-fermented carrots**	**375g**	BPW 2X	+p	+p	+p	+p	+	**P(BPW)**	18.13	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	15	b
2026	143317	Plain soy skyr	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.62	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	143318	Fermented vegetables (carrot and chives)	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A/ N/A/ N/A*	N/A/ 32.91/ 33.1*	i/-/-*	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	143319	Pickle mix (onions, cauliflower, gherkins, carrots, bell peppers, corn on the cob)	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A/ N/A/ N/A*	N/A/ 32.91/ 32.93*	i/-/-*	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	143320	Traditional kimchi - fermented vegetables with active cultures, bold and spicy (Napa cabbage, radish, ginger, leek)	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.22	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	b
2026	**139332**	**Frozen Colette stir-fry**	**375g**	BPW	-A	-A	-A	-B	-	**P(BPW)**	N/A	33.35	-	-A	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**139333**	**Frozen Paysanne stir-fry**	**375g**	BPW	-B	-B	-A	-B	-	**P(BPW)**	N/A	33.35	-	-A	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**139334**	**Frozen vegetables for couscous**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	30.93	33.11	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	15	c

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2026	**139335**	**Frozen julienned vegetables**	**375g**	BPW	-B	-B	-A	-B	-	**P(BPW)**	N/A	33.5	-	-B	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**139336**	**Frozen extra-fine green beans**	**375g**	BPW	-B	-B	-A	-B	-	**P(BPW)**	N/A	34.41	-	-A	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**139337**	**Frozen sliced onions**	**375g**	BPW	-A	-A	-A	-B	-	**P(BPW)**	N/A	33.68	-	-B	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**139338**	**Frozen strawberries**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.51	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**139339**	**Frozen exotic fruit salad**	**375g**	BPW 2X	-B	st	-A	-A	-	**P(BPW)**	N/A	33.98	-	-B	/	-B	st	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**139340**	**Frozen citrus fruit cocktail**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.56	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**139341**	**Frozen Lorraine mirabelle plums**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.05	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**139342**	**Frozen red berries**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.27	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**139343**	**Frozen orchard fruit cocktail**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	40.32/ N/A/ N/A	33.39/ 33.09/ 32.88	+/-/-	st	/	st	st	/	/	/	st	st	-	-	**$PD_{FP(alt)}$**	15	c
2026	141112	Frozen soup vegetables (leek, potato, carrot, green beans, turnip, celeriac, onion)	**375g**	BPW 2X	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.46	-	-A	+/+	-A	-A	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**141620**	**Frozen Parisian-style stir-fry (green beans, potatoes, carrots, button mushrooms, smoked bacon)**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	22.54	33.59	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	15	c
2026	**141621**	**Frozen Breton-style stir-fry (potatoes, carrots, green beans, broccoli, cauliflower, onion, garlic, parsley)**	**375g**	BPW	st	st	-B	-B	-	**P(BPW)**	N/A	33.16	-	st	/	st	st	/	/	/	-B	-B	-	-	**NA**	15	c
2026	**141622**	**Frozen Ratatouille Mix (zucchini, tomatoes, eggplant, red bell peppers, onions)**	**375g**	BPW	-A	-A	-A	-B	-	**P(BPW)**	N/A	33.45	-	-A	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**141623**	**Frozen Julienne Vegetables (orange carrots, celeriac, yellow carrots)**	**375g**	BPW	-C	-C	-A	-A	-	**P(BPW)**	N/A	33.42	-	-C	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**141624**	**Frozen Extra-Fine Green Beans**	**375g**	BPW	+M	+M	+1/2	+1/2	+	**P(BPW)**	34.3	33.13	+	+m (1)	+/+	+M	+M	/	+	+	+1/2	+1/2	+	+	**PA**	15	c

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				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*		CFW Opus DW	CFX Opus DW				
												Cq	Result	Typical colonies	Latex test Bio-Rad/ Oxoid	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2026	**141625**	**Frozen Sliced Onions**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.69	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**141626**	**Frozen Leaf Spinach**	**375g**	BPW	-B	-B	-A	-A	-	**P(BPW)**	N/A	32.37	-	-B	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**141627**	**Frozen tropical fruit mix (pineapple, mango, papaya, dragon fruit)**	**375g**	BPW 2X	-A	-B	-A	-A	-	**P(BPW)**	N/A	33.32	-	-A	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**141628**	**Frozen citrus fruit mix (orange, pink grapefruit)**	**375g**	BPW 2X	st	st	st	st	-	**P(BPW)**	N/A	33.32	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**142972**	**Frozen stir-fry mix for fish (orange and yellow carrots, tomatoes, spinach, shallots)**	**375g**	BPW	-A	st	-A	-B	-	**P(BPW)**	N/A	33.24	-	-C	/	-A	st	/	/	/	-A	-B	-	-	**NA**	15	c
2026	**142973**	**Frozen vegetables for stir-fry (carrots, mung bean sprouts, snap peas, bell peppers, onions, soybeans, white cabbage)**	**375g**	BPW	+M	+p	+M	+M	+	**P(BPW)**	37.53	33.1	+	-B	/	+M	+p	+/+	+	+	+M	+M	+	+	**PA**	15	c
2026	**142974**	**Frozen julienne mix of 3 vegetables (carrots, leeks, celeriac)**	**375g**	BPW	st	st	-A	-A	-	**P(BPW)**	N/A	33.23	-	-C	/	st	st	/	/	/	-A	-A	-	-	**NA**	15	c
2026	**142975**	**Frozen cauliflower florets**	**375g**	BPW	+M	+p	+M	+M	+	**P(BPW)**	21.47	33.17	+	+M	+/+	+M	+p	/	+	+	+M	+M	+	+	**PA**	15	c
2026	**142976**	**Frozen baby peas and young carrots**	**375g**	BPW	-B	st	-A	st	-	**P(BPW)**	N/A	33.25	-	-B	/	-B	st	/	/	/	-A	st	-	-	**NA**	15	c
2026	**142977**	**Frozen red berries (red currants, black currants, blueberries, raspberries, blackberries)**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.21	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	15	c
2026	**142978**	**Frozen citrus fruit mix (orange, pink grapefruit)**	**375g**	BPW	st	st	-C	st	-	**P(BPW)**	N/A	32.59	-	st	/	st	st	/	/	/	-C	st	-	-	**NA**	15	c
2026	**144075**	**Frozen stir-fry vegetable mix (baby carrots, cauliflower, green beans, butter beans, yellow carrots)**	**375g**	BPW	+M	+1/2	+1/2	+M	+	**P(BPW)**	42.21	N/A	+	+m (1)	+/+	+M	+1/2	/	+	+	+1/2	+M	+	+	**PA**	15	c

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					RVS		MKTTn					CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn									
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW				
2026	**144076**	**Frozen leaf spinach**	**375g**	BPW	+p	+p	+M	+p	+	**P(BPW)**	21.58	N/A	+	+p	+/+	+p	+p	/	+	+	+M	+P	+	+	**PA**	15	c		
2026	**144077**	**Frozen peas and baby carrots**	**375g**	BPW	+1/2	+M	+1/2	+M	+	**P(BPW)**	30.58	32.97	+	+m	+/+	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	15	c		
2026	**144078**	**Frozen vegetables (orange carrots, celeriac, yellow carrots)**	**375g**	BPW	+p	+p	+M	+p	+	**P(BPW)**	26.37	33.56	+	+p	+/+	+p	+p	/	+	+	+M	+P	+	+	**PA**	15	c		
2026	**144079**	**Frozen vegetable mix for couscous (carrot, zucchini, turnip, celery, chickpeas, tomato, onion)**	**375g**	BPW	-B	-C	-A	-A	-	**P(BPW)**	N/A	33.14	-	-B	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	15	c		
2026	**144080**	**Frozen heirloom vegetable mix (parsnips, pumpkin, Jerusalem artichokes)**	**375g**	BPW	-C	st	-A	-B	-	**P(BPW)**	N/A	32.96	-	-B	/	-C	st	/	/	/	-A	-B	-	-	**NA**	15	c		

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											18h at 37°C ± 1°C																Final result	Agree-ment		
											PCR result			Confirmation																	
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW				
2026	**138384**	**RTE (pasta, tuna, tomatoes, garlic, chives)**	**375g**	BPW	-A	-A	-A	-B	-	**P(BPW)**	N/A	33.36	-	-C	/	-A	-A	/	/	/	-A	-B	-	-	**NA**	16	a
2026	**138385**	**RTE (tabbouleh)**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.43	-	-B	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	16	a
2026	**138386**	**RTE (piedmontese salad, ham)**	**375g**	BPW	-A	-B	-A	-A	-	**P(BPW)**	N/A	33.16	-	-B	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	16	a
2026	**138387**	**RTE (wrap, cheese, bacon, potatoes, onion steak sauce)**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	28.5	32.76	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	16	a
2026	**138388**	**RTE (pasta, chives)**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.28	-	-B	/	st	st	/	/	/	st	st	-	-	**NA**	16	a
2026	**138389**	**RTE (quinoa salad, tomatoes, pumpkin seeds)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.73	33.48	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	a
2026	**138390**	**RTE (rice, tuna, parsley)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	21.08	33.89	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	a
2026	**138391**	**RTE (salad, smoked salmon, raw vegetables, kaffir lime sauce)**	**375g**	BPW	-C	st	-A	-A	-	**P(BPW)**	N/A	33.46	-	-C	/	-C	st	/	/	/	-A	-A	-	-	**NA**	16	a
2026	**138392**	**RTE (salad, pasta, speck, Italian cheese)**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	26.44	N/A	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	16	a
2026	**138393**	**RTE (white cabbage, carrot)**	**375g**	BPW	+p	+p	st (x5)	st (x5)	+	**P(BPW)**	32.33	33.57	+	+m	+/+	+p	+p	/	+	+	st (x5)	st (x5)	+	+	**PA**	16	a
2026	**138394**	**RTE (mixed vegetable salad)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.16	35.15	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	a
2026	**138395**	**RTE (roast chicken sandwich, raw vegetables)**	**375g**	BPW	-A	-C	-A	-A	-	**P(BPW)**	N/A	33.63	-	-B	/	-A	-C	/	/	/	-A	-A	-	-	**NA**	16	a
2026	**139727**	**Roast chicken sandwich with mayonnaise and egg**	**375g**	BPW	+p	+p	-A	-B	+	**P(BPW)**	29.17	32.96	+	-B	/	+p	+p	+/+	+	+	-A	-B	+	+	**PA**	16	a
2026	**139728**	**Beef bolognese pasta box**	**375g**	BPW	+1/2	+1/2	+m	-A	+	**P(BPW)**	30.1	33.21	+	-B	/	+1/2	+1/2	+/+	+	+	+m	-A	+	+	**PA**	16	a
2026	**139807**	**Viennese sandwich with roast chicken kebab sauce**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	28.46	32.66	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	a
2026	**139808**	**Oriental tabbouleh**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.25	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	a
2026	**139809**	**Provençal rice with tuna and basil**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	32.31	32.85	+	+M	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	16	a
2026	**139810**	**Surimi tortis with cocktail sauce**	**375g**	BPW	+m	+m	+M	+M	+	**P(BPW)**	34.26	33.31	+	+m	+/+	+m	+m	/	+	+	+M	+M	+	+	**PA**	16	a
2026	140680	Pasta with chicken and Caesar sauce	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.31	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	a

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											18h at 37°C ± 1°C																			
											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW				
2026	140681	Swedish sandwich with ham and Cheddar	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.16	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	a		
2026	**138396**	**RTRH (ham, cheese pizza)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	27.4	33.12	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**138397**	**RTRH (pasta, bacon, cheese, cream)**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.51	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b		
2026	**138398**	**RTRH (couscous, chicken, merguez)**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.7	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b		
2026	**138399**	**RTRH (pasta, ground beef)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.85	35.36	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**138400**	**RTRH (bacon, cream, cheese)**	**375g**	BPW	-A	st	st	st	-	**P(BPW)**	N/A	33.48	-	st	/	-A	st	/	/	/	st	st	-	-	**NA**	16	b		
2026	**138401**	**RTRH (paella, roast chicken, chorizo, seafood)**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.06	34.36	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**138402**	**RTRH (fried rice)**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.44	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b		
2026	**138403**	**RTRH (rice, beef kefta)**	**375g**	BPW	+p	+M	+M	+M	+	**P(BPW)**	20.34	33.85	+	+M	+/+	+p	+M	/	+	+	+M	+M	+	+	**PA**	16	b		
2026	**139729**	**Piedmontese ham with fresh tomatoes**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.17	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139730**	**Sautéed pork with Agen prunes**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	22.01	34.52	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139731**	**Salmon steak**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.01	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139732**	**Paella Valenciana with roast chicken, chorizo, and seafood**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.83	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139811**	**Pork spring rolls with nuoc mam sauce**	**375g**	BPW	+M	+M	+p	+p	+	**P(BPW)**	19.75	35.66	+	+p	+/+	+M	+M	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139812**	**Beef bourguignon**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.07	37.86	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139813**	**Provençal-style yellowfin tuna steak**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	24.02	33.37	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139814**	**Vegetarian shepherd's pie**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.17	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	16	b		
2026	**139815**	**Cheese burger**	**375g**	BPW	+p	+p	+M	+M	+	**P(BPW)**	19.69	33.64	+	+p	+/+	+p	+p	/	+	+	+M	+M	+	+	**PA**	16	b		
2026	140677	Sliced beef with pepper sauce and potatoes	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.52	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b		
2026	140678	Andalusian-style fish with saffron rice and mixed vegetables	**375g**	BPW	-B	-B	-A	-A	-	**P(BPW)**	N/A	33.04	-	-A	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	16	b		

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											PCR result			Confirmation													Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	140679	Mini vegetarian spring rolls	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.28	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b
2026	143321	Extra-crunchy large pizza with cheese (mozzarella, Emmental) and ham	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32,88	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	b
2026	143340	Burger with bacon, cheese, tomato, and pickles	**375g**	BPW	-B	-B	-A	-B	-	**P(BPW)**	N/A	33,06	-	st	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	16	b
2026	**138590**	**Frozen shepherd's pie**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	26.54	32.86	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	16	c
2026	**138591**	**Frozen moussaka**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	35.12	33.11	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	16	c
2026	**138592**	**Frozen hake and scallops with parsley potatoes**	**375g**	BPW	+M	+m	+M	+M	+	**P(BPW)**	20.41	34.65	+	+1/2	+/+	+M	+m	/	+	+	+M	+M	+	+	**PA**	16	c
2026	**138593**	**Frozen chicken and mushroom stir-fry**	**375g**	BPW	+M	+M	+m	+m	+	**P(BPW)**	32.1	33	+	+m	+/+	+M	+M	/	+	+	+m	+m	+	+	**PA**	16	c
2026	**138594**	**Frozen goat cheese and spinach vegetable lasagna**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.19	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	16	c
2026	**138595**	**Frozen beef bibimbap**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.06	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	16	c
2026	**138596**	**Frozen Indian-style chicken**	**375g**	BPW	-A	-A	st	st	-	**P(BPW)**	N/A	33.13	-	-B	/	-A	-A	/	/	/	st	st	-	-	**NA**	16	c
2026	**138597**	**Frozen royal couscous**	**375g**	BPW	+M	+1/2	+M	+M	+	**P(BPW)**	20.98	33.52	+	+1/2	+/+	+M	+1/2	/	+	+	+M	+M	+	+	**PA**	16	c
2026	**138598**	**Frozen royal pizza**	**375g**	BPW	+p	+p	+M	+p	+	**P(BPW)**	29.39	32.95	+	+M	+/+	+p	+p	/	+	+	+M	+p	+	+	**PA**	16	c
2026	**138599**	**Frozen quiche Lorraine**	**375g**	BPW	+M	+M	+p	+p	+	**P(BPW)**	23.45	33.47	+	+1/2	+/+	+M	+M	/	+	+	+p	+p	+	+	**PA**	16	c
2026	**138600**	**Frozen seafood gratin**	**375g**	BPW	+M	+M	+1/2	+1/2	+	**P(BPW)**	28.71	33.13	+	+1/2	+/+	+M	+M	/	+	+	+1/2	+1/2	+	+	**PA**	16	c
2026	140668	Frozen beef Bolognese lasagne	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.02	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	16	c
2026	140669	Frozen hake and salmon pasta with spinach.	**375g**	BPW	-A	-B	-A	-A	-	**P(BPW)**	N/A	32.84	-	-B	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	16	c
2026	140670	Frozen pork carbonara	**375g**	BPW	-A	-B	-A	-A	-	**P(BPW)**	N/A	33.62	-	-A	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	16	c
2026	140671	Frozen chicken and button mushroom	**375g**	BPW	-B	-C	-A	-B	-	**P(BPW)**	N/A	33.31	-	-B	/	-B	-C	/	/	/	-A	-B	-	-	**NA**	16	c
2026	140672	Frozen fusilli with courgette and cheese	**375g**	BPW	-B	-B	-A	-A	-	**P(BPW)**	N/A	32.89	-	-B	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	16	c
2026	140673	Frozen Cantonese-style rice with omelette and ham	**375g**	BPW	-B	-B	-A	-A	-	**P(BPW)**	N/A	33.21	-	-A	/	-B	-B	/	/	/	-A	-A	-	-	**NA**	16	c
2026	140674	Frozen cheese naan	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.14	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	16	c

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										Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	18h at 37°C ± 1°C																			
											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	140675	Frozen kebab strips	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.27	-	-B	/	st	st	/	/	/	st	st	-	-	**NA**	16	c
2026	140676	Frozen beef Bolognese pizza with mozzarella and Emmental	**375g**	BPW	-A	-B	-A	-A	-	**P(BPW)**	N/A	33.22	-	-A	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	16	c

EGG AND EGG PRODUCTS (General protocol ③)																														
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											18h at 37°C ± 1°C																		
											PCR result			Confirmation													Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**138529**	**Large free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.01	37.19	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**138539**	**Quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.54	35.1	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**140271**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.13	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140272**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.06	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140273**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.8	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140274**	**Egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.12	36.73	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141008**	**Quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	16,87	36,22	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141009**	**Fresh free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.4	36.04	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141010**	**Eggs from free-range hens**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.58	N/A	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141011**	**Organic free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.23	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141013**	**Fresh eggs from free-range hens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.2	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**141014**	**Fresh eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	16.57	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141913**	**Fresh eggs from free-range chickens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.22	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**141914**	**Fresh organic eggs from free-range chickens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	34.06	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143306**	**Fresh organic eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.18	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143307**	**Fresh eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.46	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143308**	**Farm-fresh egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.17	35.58	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	143311	Quail eggs	**375g**	BPW	-A	-B	-A	-B	-	**P(BPW)**	N/A	32.37	-	-A	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	17	a
2026	143312	Fresh eggs from free-range chickens	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.25	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	143829	Eggs	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.44	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**138542**	**Vacuum-cooked poached eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.87	36.25	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**139062**	**Pasteurized liquid egg yolk**	**375g**	BPW	+p	+p	+p	+M	+	**P(BPW)**	21.81	37.42	+	+M	+/+	+p	+p	/	+	+	+p	+M	+	+	**PA**	17	b
2026	**139063**	**Pasteurized whole egg**	**375g**	BPW	+p	+p	+p	+M	+	**P(BPW)**	21.25	34.14	+	+p	+/+	+p	+p	/	+	+	+p	+M	+	+	**PA**	17	b
2026	**140275**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.96	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**140276**	**Egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.28	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**140721**	**Pasteurised liquid egg white**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	19.34	33.84	-	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**140722**	**Pasteurised liquid egg yolk**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.29	37.94	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141005**	**Cooked and shelled quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.61	33.9	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141006**	**Whipped egg whites**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.84	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b

EGG AND EGG PRODUCTS (General protocol ③)																														
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																			Category	Type
											18h at 37°C ± 1°C																		
											PCR result			Confirmation													Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn							
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**141007**	**Fresh scrambled eggs**	**375g**	BPW	+M	+M	+p	+p	+	**P(BPW)**	24.58	32.92	+	+M	+/+	+M	+M	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141915**	**Scrambled eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.89	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**141916**	**Boiled quail eggs, shelled**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.93	33.5	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**143309**	**Hard-boiled eggs, peeled**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.79	33.89	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**143310**	**Scrambled eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.01	34.68	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	143313	Pasteurized whole liquid egg	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33,6	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143314	Pasteurized whole liquid egg	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33,2	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143315	Cooked and peeled quail eggs	**375g**	BPW	st	st	-A	st	-	**P(BPW)**	N/A	32,84	-	st	/	st	st	/	/	/	-A	st	-	-	**NA**	17	b
2026	143316	Vacuum-cooked poached eggs	**375g**	BPW	-C	st	st	st	-	**P(BPW)**	N/A	33,01	-	-C	/	-C	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143325	Pasteurized liquid egg yolk (26% fat)	**375g**	BPW + Tween	-C	st	-B	-C	-	**P(ISO)**	N/A	38,42	-	st	/	-C	st	/	/	/	-B	-C	-	-	**NA**	17	b
2026	143327	Pasteurized liquid egg white	**375g**	BPW	st	st	st	st	-	**P(ISO)**	N/A	33,03	-	-A	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**139663**	**Organic egg white powder**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	18.02	35.25	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139664**	**Egg withe powder**	**375g**	BPW	+1/2	+M	+1/2	+M	+	**P(ISO)**	26.31	32.87	+	+M	+/+	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	17	c
2026	**139665**	**Egg withe powder**	**375g**	BPW	-A	-A	-A	-A	-	**P(ISO)**	N/A	32.46	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	17	c
2026	**139666**	**Egg withe powder**	**375g**	BPW	+1/2	+M	+M	+M	+	**P(ISO)**	29.91	32.18	+	-A	/	+1/2	+M	/	+	+	+M	+M	+	+	**PA**	17	c
2026	**139668**	**Egg yolk powder**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	19.92	33.77	+	+m	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139669**	**Egg yolk powder**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	23.35	38.92	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139670**	**Egg powder**	**375g**	BPW	+p	+M	+p	+M	+	**P(ISO)**	25.62	32.74	+	+M	+/+	+p	+M	/	+	+	+p	+M	+	+	**PA**	17	c
2026	**139671**	**Egg powder**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	18.69	36.66	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139672**	**Egg powder**	**375g**	BPW	+p	+p	+p	+p	+	**P(ISO)**	19.17	35.33	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139673**	**Egg powder**	**375g**	BPW	+M	+p	+p	+p	+	**P(ISO)**	23.05	33.24	+	+M	+/+	+M	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139674**	**Egg powder**	**375g**	BPW	+M	+p	+p	+p	+	**P(ISO)**	19.46	34.72	+	+M	+/+	+M	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	142062	Egg yolk powder	**375g**	BPW	st	st	-C	st	-	**P(ISO)**	42,49/ N/A**	36,72/ 40.28	+/-(F)	-B	/	st	-B	/	/	/	-C	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142063	Whole egg powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	39,62/ N/A**	33,56/ 33.1	+/-(F)	st	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142064	Whole egg powder	**375g**	BPW	-A	-A	-A	-A	-	**P(ISO)**	N/A	33,36	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	17	c
2026	142065	Whole egg powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	N/A	33,03	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	c
2026	142066	Whole egg powder	**375g**	BPW	st	st	-B	-B	-	**P(ISO)**	44,99/ N/A**	33,07/ 32.92	+/-(F)	st	/	st	st	/	/	/	-B	-B	-	-	**PD$_{FP(alt)}$**	17	c
2026	142067	Egg white powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	36,74/ 39.29**	32,89/ 32.76	+/+(F)	st	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142068	Egg white powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	37,84/ N/A**	32,55/3 2.53	+/-(F)	st	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142069	Egg white powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	N/A	32,71	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	c
2026	142070	Egg white powder	**375g**	BPW	st	st	st	st	-	**P(ISO)**	N/A	33,13	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	17	c

Result 4 – Specific protocol ①

Extension study performed by Microsept (2025)

COCOA AND CHOCOLATE PRODUCTS (Specific ①)																							
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type
									EZ-Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement						
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result		
			XLD	RSALM	XLD	RSALM											XLD	RSALM				
2025	2976260	Cocoa beans brand 1	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	+ 28,62	/	/	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976261	Cocoa beans brand 2	Æ	Æ	Æ	Æ	/	A	+ 26,75	/	/	+ (BH)	+	*Salmonella* spp.	P	PD	+ (BM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976262	Cocoa nibs	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	+ 25,25	/	/	+ (AH)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976263	Cocoa mass brand 1	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	+ 22,88	/	/	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976264	Cocoa mass brand 2	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	+ 24,13	/	/	+ (AH)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	+ 33,40	/	/	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella sp.*	P	8	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	Inhibition	-	-	Æ	/	/	A	ND	Æ	Æ	/		8	a
2025	2976267	Cocoa beans Ecoidées	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella sp.*	P	-	/	/	Æ	/	/	A	ND	Æ	Æ	/		8	a
2025	3054712	Organic cocoa butter	+ (AM)	+ (AM)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 33,24	/	/	+ (AM)	+	*Salmonella* spp.	p	PA	+ (AM)	+ (AM)	*Salmonella spp*	P	8	a
2025	3054713	Organic cocoa nibs brand 1	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 22,88	/	/	+ (AM)	+	*Salmonella* spp.	p	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	+ (AM)	+ (AM)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 26,14	/	/	+ (AM)	+	*Salmonella* spp.	p	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	a
2025	3054715	Organic cocoa nibs brand 2	+ (AH)	+ (AH)	+ (AH)	+ (AM)	*Salmonella spp*	P	+ 23,27	/	/	+ (AM)	+	*Salmonella* spp.	p	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	a
2025	3054716	Organic cocoa butter	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054717	Organic cocoa nibs brand 1	Ø	Ø	- (EL)	- (EL)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054718	Organic cocoa beans brand 4 46,3% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054719	Organic cocoa nibs brand 2	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054720	Organic cocoa nibs brand 3	- (EM)	- (EM)	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054721	Organic cocoa beans	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EM)	/	/	A	NA	- (EM)	- (EM)	/	A	8	a
2025	3054722	Organic cocoa beans	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054723	Organic cocoa beans	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054724	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054725	Organic cocoa mass	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 26,66	+ 27,19	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 26,38	+ 27,06	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	+ (AM)	+ (AM)	+ (BM)	+ (AM)	*Salmonella* spp.	P	Inhibition	-	-	Ø	/	/	A	ND	Ø	Ø	/	A	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	+ 26,29	+ 27,41	+ (BM)	+	*Salmonella* spp.	P	PD	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 26,19	+ 27,11	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b

COCOA AND CHOCOLATE PRODUCTS (Specific ①)																							
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type
									EZ-Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement						
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result		
			XLD	RSALM	XLD	RSALM											XLD	RSALM				
2025	3054708	Alkalized chocolate powder 20% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	+ 36,68	+ 25,33	+ 26,33	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 36,90	+ 39,45	+ (AL)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054710	Organic chocolate powder 1 11% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 26,86	+ 27,33	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3054711	Organic chocolate powder 2 11% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella* spp.	P	Inhibition	+ 24,70	+ 25,5	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella* spp.	P	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*Salmonella* spp.	P	Inhibition	-	-	Ø	-	/	A	ND	Ø	Ø	/	A	8	b
2025	3042684	Organic alkalized chocolate powder 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	- (EL)	Ø	/	A	8	b
2025	3042685	Organic alkalized chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042686	Organic alkalized chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042687	Alkalized chocolate powder 1 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042688	Alkalized chocolate powder 2 21% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042689	Alkalized chocolate powder 20% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042690	Organic chocolate powder 11,5% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042691	Organic chocolate powder 1 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042692	Organic chocolate powder 2 11% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3042693	Organic alkalized chocolate powder 23% FAT	Ø	Ø	Ø	Ø	/	A	Inhibition	-	-	Ø	/	/	A	NA	Ø	Ø	/	A	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	+ 32,93	/	/	+ (AL)	+	*Salmonella* spp.	P	PD	+ (AH)	+ (AH)	*Salmonella spp*	P	8	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	+ (BM)	+ (BM)	+ (BM)	+ (BM)	*Salmonella spp*	P	+ 24,54	/	/	+ (BM)	+	*Salmonella* spp.	P	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	+ (AM)	+ (AM)	+ (AH)	+ (BH)	*Salmonella spp*	P	+ 32,95	/	/	+ (BL)	+	*Salmonella* spp.	P	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	+ (AM)	+ (AM)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 24,02	/	/	+ (BL)	+	*Salmonella* spp.	P	PA	+ (AH)	+ (AH)	*Salmonella spp*	P	8	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	+ (AH)	+ (AM)	+ (AH)	+ (AH)	*Salmonella spp*	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	+ (AH)	+ (AM)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 28,60	/	/	+ (BM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella spp*	P	8	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	+ (BM)	+ (BM)	+ (BH)	+ (BH)	*Salmonella spp*	P	+ 28,70	/	/	+ (DL)	+	*Salmonella* spp.	P	PA	+ (BM)	+ (BM)	*Salmonella spp*	P	8	c
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 28,75	/	/	+ (BM)	+	*Salmonella* spp.	P	PA	+ (BM)	+ (BM)	*Salmonella spp*	P	8	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	+ (AH)	+ (AH)	+ (AH)	+ (AM)	*Salmonella spp*	P	-	/	/	- (EL)	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*Salmonella spp*	P	+ 23,16	/	/	+ (BM)	+	*Salmonella* spp.	P	PA	+ (BM)	+ (BM)	*Salmonella spp*	P	8	c
2025	3071853	Hazelnut chocolate praline 42,7% FAT	+ (AM)	+ (AM)	+ (AM)	+ (AM)	/	P	+ 32,36	/	/	+ (AM)	+	*Salmonella* spp.	P	PA	+ (AM)	+ (AM)	*Salmonella spp*	P	8	c

COCOA AND CHOCOLATE PRODUCTS (Specific ①)																							
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements						Alternative method EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h								ISO 16140 test: RVS				Category	Type
									EZ-Check PCR TEST (CFX96 DW)			RSALM			Result	Agreement						
			RVS		MKTTn		Identification	Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test	ISO conf			RVS		Identification	Result		
			XLD	RSALM	XLD	RSALM											XLD	RSALM				
2025	3071854	Crunchy chocolate praline 35% FAT	Ø	Ø	Ø	Ø	/	A	+ 25,65	/	/	+ (AM)	+	*Salmonella* spp.	P	PD	+ (AM)	+ (AM)	*Salmonella spp*	P	8	c
2025	3308326	Hazelnut chocolate praline 42,7% FAT	Ø	Ø	Ø	Ø	/	A	+ 32,36	/	/	+ (AM)	+	*Salmonella* spp.	P	PD	+ (AM)	+ (AM)	*Salmonella spp*	P	8	c
2025	3308327	Crunchy chocolate praline 35% FAT	Ø	Ø	Ø	Ø	/	A	+ 25,65	/	/	+ (AM)	+	*Salmonella* spp.	P	PD	+ (AM)	+ (AM)	*Salmonella spp*	P	8	c
2025	3071857	Candied orange chocolate	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp*	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3071858	Candied orange chocolate	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*Salmonella spp*	P	-	/	/	Ø	/	/	A	ND	Ø	Ø	/	A	8	c
2025	3005882	Milk chocolate bar with 45% cocoa 41% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005883	Dark chocolate bar with 72% cocoa 39% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005884	Dark chocolate bar with 65% cocoa 34% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005885	Dark chocolate bar with 52% cocoa 30% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005886	Dark chocolate bar with 85% cocoa 43% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	- (EL)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3005887	Milk chocolate bar with 30% cocoa 32% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005888	Milk chocolate bar with 39% cocoa 34% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3005889	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005890	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	- (EM)	- (EM)	- (EM)	- (EM)	/	A	-	/	/	- (EL)	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3005891	Dark chocolate bar with almonds with 85% cocoa 35% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	- (EM)	/	/	A	NA	- (EM)	- (EM)	/	A	8	c
2025	3071851	Hazelnut chocolate praline 42,7% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071852	Crunchy chocolate praline 35% FAT	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071855	Candied orange chocolate	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c
2025	3071856	Candied orange chocolate	Ø	Ø	Ø	Ø	/	A	-	/	/	Ø	/	/	A	NA	Ø	Ø	/	A	8	c

Result 5 – Specific protocol ②

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 37 5g) (Specific ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 37 ± 1°C																								
											PCR result			Confirmation																				
														Direct streaking					Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies								
2025	**132627**	**Poudre de lait infantile 2ème âge**	**Milk powder infant formula**	BPW	+m	+p	+M	+p	+	U	33.45	35.39	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**133165**	**Poudre de lait infantile avec probiotiques dès 6mois (L.reuteri 1,3.10⁶ UFC/g) 27.6 % MG**	**Milk powder infant formula with probiotics (L.reuteri 1.3x10⁶ CFU/g) 27.6 % fat**	BPW 2X + tween 80 (10g/L)	+p	+p	+p	+p	+	U	18.00	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**133167**	**Poudre de lait infantile avec probiotiques dès 6mois (L.reuteri 2,2.10⁵ UFC/g) 24 % MG**	**Milk powder infant formula with probiotics (L.reuteri 2.2x10⁵ CFU/g) 24.3 % fat**	BPW 2X + tween 80 (10g/L)	+p	+p	+p	+p	+	U	34.38	32.01	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**135610**	**Poudre de lait infantile avec probiotiques 2ème âge (5,2.10⁵ UFC/g) 27.6 % MG**	**Milk powder infant formula with probiotics (5.2x10⁵ CFU/g) 27.6 % fat**	BPW 2X + tween 80 (10g/L)	+M	+p	+p	+M	+	U	16.10	39.11	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**135611**	**Poudre de lait infantile avec probiotiques 1er âge (1,0.10² UFC/g) 24 % MG**	**Milk powder infant formula with probiotics (1.0x10² CFU/g) 24 % fat**	BPW 2X + tween 80 (10g/L)	+p	+p	+p	+p	+	U	17.62	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**135612**	**Poudre de lait infantile avec probiotiques 1er âge (3,0.10² UFC/g) 25.5 % MG**	**Milk powder infant formula with probiotics (3.0x10² CFU/g) 25.5 % fat**	BPW 2X + tween 80 (10g/L)	+M	+p	-A	+p	+	U	19.23	N/A	+	+p	+/+	+	/	-A	+p	/	+	+	-A	+p	+	+	**PA**	9	a
2025	**135613**	**Poudre de lait infantile avec probiotiques 2ème âge (3,4.10⁵ UFC/g) 24.8 % MG**	**Milk powder infant formula with probiotics (3.4x10⁵ CFU/g) 24.8 % fat**	BPW 2X + tween 80 (10g/L)	st	st	st	st	-	U	21.22	33.15	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PD**	9	a
2025	**135620**	**Poudre de lait infantile 2ème âge 26 % MG**	**Milk powder infant formula 26 % fat**	BPW 2X + tween 80 (10g/L)	+m	+M	-A	+M	+	U	N/A/ 20.06*	N/A/ 35.61*	i/ +*	+p	+/+	+	/	-A	+p	/	+	+	-A	+p	+	+	**PA**	9	a
2025	**135621**	**Poudre de lait infantile 1er âge 24.9 % MG**	**Milk powder infant formula 24.9 % fat**	BPW 2X + tween 80 (10g/L)	+M	+p	+M	+p	+	U	N/A/ 40.56*	N/A/ 33.33*	i/ +t*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**135622**	**Poudre de lait infantile 2ème âge 22 % MG**	**Milk powder infant formula 22 % fat**	BPW 2X + tween 80 (10g/L)	+M	+M	+M	+M	+	U	15.21	14.63	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	**135623**	**Poudre de lait infantile 3ème âge 24 % MG**	**Milk powder infant formula 24 % fat**	BPW 2X + tween 80 (10g/L)	+M	+M	+p	+p	+	U	31.8	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	a
2025	136928	Poudre de lait infantile avec probiotiques 2ème âge (3,2.10⁶ UFC/g) 24 % MG	Milk powder infant formula with probiotics (3.2x10⁶ CFU/g) 24 % fat	BPW 2X + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.57	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	a

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 37 5g) (Specific ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
										18h at 37 ± 1°C																										
											PCR result			Confirmation																					
														Direct streaking						Streaking after subculture in RVS							Streaking after subculture in MKTTn								
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2025	136929	Poudre de lait infantile avec probiotiques 2ème âge (1,7.10⁶ UFC/g) 22 % MG	Milk powder infant formula with probiotics (1.7x10⁶ CFU/g) 22 % fat	BPW 2X + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.24	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136930	Poudre de lait infantile avec probiotiques 2ème âge (5,0.10⁵ UFC/g) 24.3 % MG	Milk powder infant formula with probiotics (5.0x10⁵ CFU/g) 24.3 % fat	BPW 2X + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.84	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136931	Poudre de lait infantile avec probiotiques 3ème âge (2,0.10⁶ UFC/g) 18.9 % MG	Milk powder infant formula with probiotics (2.0x10⁶ CFU/g) 18.9 % fat	BPW 2X + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.23	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136934	Poudre de lait infantile 2ème âge 22.4 % MG	Milk powder infant formula 22.4 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.37	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136935	Poudre de lait infantile 2ème âge 22 % MG	Milk powder infant formula 22 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.47	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136936	Poudre de lait infantile 1er âge 26 % MG	Milk powder infant formula 26 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.46	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136937	Poudre de lait infantile 2ème âge 23.6 % MG	Milk powder infant formula 23.6 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.33	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	136938	Poudre de lait infantile 2ème âge 22.6 % MG	Milk powder infant formula 22.6 % fat	BPW + tween 80 (10g/L)	st	st	st	st	-	U	N/A	32.18	-	st	/	/	/	st	st	/	/	/	st	st	-	-	NA	9	a
2025	**132628**	**Céréales infantiles (vanille)**	**Vanilla infant cereal**	BPW + α-amylase	+m	+p	+M	+p	+	U	28.55	33.18	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	9	b
2025	**132629**	**Céréales infantiles p'tite céréales**	**Infant cereal**	BPW + α-amylase	+m	+p	+p	+p	+	U	26.67	34.33	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	9	b
2025	**132630**	**Céréales infantiles**	**Wheat infant cereal**	BPW + α-amylase	+M	+1/2	+1/2	+M	+	U	N/A/ N/A/ 40.49	32.33/ 32.49/ 32.57	-/ -/ +t	+m (-B x5)	-/-	- x5 (E.coli)	/	-A (st x4; -A)	+m (st x4; -A)	-/-	- x5 (E.coli)	/	st (st x4; -A)	-A (st x4; -A)	-	-	ND	9	b
2025	**135614**	**Céréales infantiles (banane) avec probiotiques (4,3.10⁵ UFC/g)**	**Infant cereal with probiotics (4.3x10⁵ CFU/g)**	BPW 2X + α-amylase	+M	+p	+p	+p	+	U	25.41	N/A	+	+p	+/+	+	/	+M	+M	/	+	+	+p	+p	+	+	PA	9	b
2025	**135615**	**Céréales infantiles (lentille, pêche, pomme) avec probiotiques (1,0.10⁴ UFC/g)**	**Infant cereal with probiotics (1.0x10⁴ CFU/g)**	BPW 2X + α-amylase	+M	+M	+p	+M	+	U	18.07	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	PA	9	b
2025	**135616**	**Céréales infantiles 5 céréales**	**Infant cereal**	BPW + α-amylase	+m	+M	-A	+p	+	U	30.11	N/A	+	+M	+/+	+	/	-A	+M	/	+	+	-A	+M	+	+	PA	9	b
2025	**135617**	**Céréales infantiles (légumes du soleil)**	**Infant cereal**	BPW + α-amylase	+M	+p	+M	+p	+	U	28.67	N/A	+	+p	+/+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	9	b
2025	**135618**	**Céréales infantiles (banane, fraise)**	**Infant cereal**	BPW + α-amylase	+M	+M	+p	+M	+	U	N/A/ 21.30*	N/A/ 38.19*	i/ +*	+p	+/+	+	/	+M	+p	/	+	+	+p	+p	+	+	PA	9	b

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 37 5g) (Specific ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 37 ± 1°C																								
											PCR result			Confirmation																				
														Direct streaking						Streaking after subculture in RVS							Streaking after subculture in MKTTn							
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2025	**135619**	**Céréales infantiles (légumes variés)**	**Infant cereal**	BPW + α-amylase	+M	+M	+M	+p	**+**	U	N/A/ 22.05	N/A/ 35.74*	i/ +*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	b
2025	136932	Céréales infantiles (banane) avec probiotiques (2,0.10^5 UFC/g)	Infant cereal with probiotics (2.0x10^5 CFU/g)	BPW 2X + α-amylase	st	-C	-C	st	**-**	U	N/A	33.56	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136933	Céréales infantiles (lentille, pêche, pomme) avec probiotiques (6,4.10^6 UFC/g)	Infant cereal with probiotics (6.4x10^6 CFU/g)	BPW 2X + α-amylase	st	st	st	st	**-**	U	N/A	32.91	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136939	Céréales infantiles (vanille)	Infant cereal	BPW + α-amylase	-A	-A	-B	st	**-**	U	N/A	32.16	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136940	Céréales infantiles (cacao biscuit)	Infant cereal	BPW + α-amylase	-A	-C	-C	-A	**-**	U	N/A	33.27	-	-C	/	/	/	-A	-A	/	/	/	st	st	-	-	**NA**	9	b
2025	136941	Céréales infantiles BIO (vanille)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	32.90	-	-A	/	/	/	-C	-A	/	/	/	-A	-A	-	-	**NA**	9	b
2025	136942	Céréales infantiles (légumes variés)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136943	Céréales infantiles (biscuit)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	33.51	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136944	Céréales infantiles (vanille)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	32.76	-/	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136945	Céréales infantiles (légumes du soleil)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	33.29	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136946	Céréales infantiles 0 sucre ajouté (vanille)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2025	136947	Céréales infantiles 0 sucre ajouté (biscuit)	Infant cereal	BPW + α-amylase	st	st	st	st	**-**	U	N/A	32.75	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	b
2026	**139206**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	+p	+p	+p	+p	**+**	U	17.97	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139207**	**Poudre de lait entier**	**Whole milk powder**	Powder after BPW + tween 80 (10g/L)	+p	+p	+p	+p	**+**	U	26.43	32.19	+	+M	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139208**	**Lait entier en poudre**	**Whole milk powder**	Powder after BPW	+p	+p	+p	+p	**+**	U	18.30	N/A	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	**PA**	9	c
2026	**139209**	**Lactose**	**Lactose**	Powder after BPW	+p	+p	+p	+p	**+**	U	21.03	34.54	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139210**	**Whey isolat**	**Whey isolate**	Powder after BPW	+p	+p	+p	+p	**+**	U	N/A/ 34.11*	N/A/ N/A*	i/ +*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139211**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	st	st	st	st	**-**	U	N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A*/ N/A**/ N/A***	i/ i*/ i**/ i***	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	**139212**	**Lait écrémé en poudre**	**Skim milk powder**	Powder after BPW	+p	+p	+p	+p	**+**	U	31.43	31.89	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139213**	**Whey protéine**	**Whey protein**	Powder after BPW	+p	+p	+p	+p	**+**	U	N/A/ 26.49*	N/A/ N/A*	i/ +*	+M	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**139214**	**Lactose**	**Lactose**	Powder after BPW	+p	+p	+p	+p	**+**	U	N/A	32.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**ND**	9	c

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 37 5g) (Specific ②)																																		
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											18h at 37 ± 1°C																								
											PCR result			Confirmation																				
														Direct streaking						Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired			RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*				XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* (Cq)	IPC	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies								
												Cq																						
2026	**139215**	**Whey**	**Whey**	Powder after BPW	+p	+p	+p	+p	**+**	U	N/A/ NA/ NA*	N/A/ NA/ 34.64*	i/ i/ -*	st	/	/	/	st	st	/	/	/	st	st	-	-	**ND**	9	c
2026	**139216**	**Caséinate**	**Caseinate**	Powder after BPW	+p	+p	+p	+p	**+**	U	25.07	32.80	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	140109	Lactose	Lactose	Powder after BPW	-A	-A	-A	-A	**-**	U	N/A	32.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140110	Caséinate	Caseinate	Powder after BPW	st	st	st	st	**-**	U	N/A	32.54	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	9	c
2026	140111	Isolat de whey	Whey isolate	Powder after BPW	st	st	st	st	**-**	U	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 33.18**	i/ i/ i*/ -**	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140112	Isolat pur de whey	Whey isolate	Powder after BPW	st	st	st	st	**-**	U	N/A/ N/A/ N/A*	N/A/ N/A/ 33.96*	i/ i/ -*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140113	Isolat de whey	Whey isolate	Powder after BPW	st	st	st	st	**-**	U	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 34.26**	i/ i/ i*/ -**	-C	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140114	Hydrolysat de caséine	Casein hydrolysate	Powder after BPW	-A	-A	-A	-B	**-**	U	N/A/ N/A/ N/A*	N/A/ N/A/ 32.93*	i/ i/ -*	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140115	Poudre de lait écrémé	Skim milk powder	Powder after BPW	st	st	st	st	**-**	U	N/A	32.42	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140116	Poudre de lait demi-écrémé	Semi-skimmed milk powder	Powder after BPW	st	st	st	st	**-**	U	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140117	Poudre de lait demi-écrémé os solides	Semi-skimmed milk powder	Powder after BPW	st	st	st	st	**-**	U	N/A	32.54	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	140118	Poudre de lait entier 26 % MG	Whole milk powder 26 % fat	Powder after BPW + tween 80 (10g/L)	st	st	st	st	**-**	U	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	**140119**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	st	st	st	st	**-**	U	N/A/ N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A/ N/A*/ N/A**/ N/A***	i/ i*/ i**/ i***	st	/	/	/	st	st	/	/	/	st	st	-	-	**NA**	9	c
2026	**140120**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	+p	+p	+p	+p	**+**	U	16.80	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c
2026	**140121**	**Whey protéine**	**Whey protein**	Powder after BPW	+p	+p	+p	+p	**+**	U	N/A/ N/A/ 42.48*	N/A/ N/A/ N/A*	i/ i/ +t*	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	**PA**	9	c

Result 6 – Specific protocol ③

RAW MEAT AND POULTRY PRODUCTS (up to 375 g) (Specific ③)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																										
											8h at 41.5 ±1°C																								
											PCR result			Confirmation																					
														Direct streaking												Streaking after subculture in RVS						Streaking after subculture in MKTTn				
					RVS		MKTTn							RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*						XLD	RAPID' *Salmonella*								
Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol U: unpaired	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	Typical colonies	Typical colonies	All confirmatory tests	Final result	Agreement	Category	Type
2025	**131349**	**Steak haché pur bœuf**	**Ground beef**	BPW	-A	-A	-A	-A	-	U	N/A/ 31.57/ 37.00*	N/A/ 32.12/ 33.48*	i/ +/ +*	+ M	+/+	+	/	+m	+p	/	/	+	+M	+p	+	+	**PD**	10a	a
2025	**131351**	**Blanquette de veau**	**Veal blanquette**	BPW	-A	-A	-A	-A	-	U	37.41	33.77	+	- A	/	/	/	+M	+p	+/+	+	+	+p	+p	+	+	**PD**	10a	a
2025	**131352**	**Rôti de bœuf**	**Roast beef**	BPW	+M	+M	+M	+M	+	U	29.70	33.19	+	+ M	+/+	+	/	+M	+M	/	/	+	+p	+p	+	+	**PA**	10a	a
2025	**131353**	**Rôti de porc**	**Roast pork**	BPW	-A	-A	-A	-A	-	U	33.85	33.21	+	+ M	+/+	+	/	+M	+M	/	/	+	+M	+p	+	+	**PD**	10a	a
2025	**131354**	**Filet mignon de porc**	**Pork tenderloin**	BPW	+M	+M	+M	+M	+	U	41.77	33.69	+t	- A	/	/	/	+M	+m	+/+	+	+	+M	+M	+	+	**PA**	10a	a
2025	**131359**	**Filets de poulet**	**Chicken fillets**	BPW	+m (-x5)	-A	-A	-A	-	U	35.74	32.74	+	- A	/	/	/	+m	-A	+/+	+	+	+M	+p	+	+	**PD**	10a	a
2026	**136325**	**Aiguillettes de poulet blanc**	**White chicken strips**	BPW	-A	-B	-A	-A	-	U	N/A	33.32	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	a
2026	**136326**	**Cuisses de dinde**	**Turkey thighs**	BPW	-A	-A	-A	-A	-	U	39.62/ 40.53/ 40.03	33.17/ 33.14/ 33.36	+t/ +t/ +t	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	10a	a
2026	**136327**	**Filets de canard**	**Duck fillets**	BPW	+1/2	+M	+M	+M	+	U	37.55	33.28	+	-A	/	/	/	+1/2	+1/2	+/+	+	+	-A (+M)	-A (+M)	+	+	**PA**	10a	a
2026	**136328**	**Escalopes extra-fines de dinde**	**Extra-thin turkey escalopes**	BPW	+m	+(1)	-A	-A	+	U	N/A	33.76	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10a	a
2026	**136329**	**Longe de porc entière sans os à rôtir**	**Whole boneless pork loin for roasting**	BPW	+M	+p	+1/2	+1/2	+	U	38.77	33.88	+	-B	/	/	/	+M	+p	+/+	+	+	+1/2	+M	+	+	**PA**	10a	a
2026	**136330**	**Rouelle de porc à rôtir**	**Pork belly for roasting**	BPW	+M	+p	+1/2	+p	+	U	N/A	33.09	-	-C	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10a	a
2026	136338	Viandes de poulet	Chicken meat	BPW	-A	-A	+m	-A	+	U	38.77	33.80	+	-A	/	/	/	-A (+m)	-A (+M)	+/+	+	+	+m	+1/2	+	+	**PA**	10a	a
2026	136762	Aiguillettes de poulet jaune	Yellow chicken strips	BPW	-B	-B	-A	-A	-	U	N/A	33.28	-	st	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10a	a
2026	136763	Veau blanquette à mijoter	Veal blanquette for slow cooking	BPW	+p	+p	+M	+M	+	U	N/A	33.49	-	-B	/	/	/	-A	st	/	/	/	-A	st	-	-	**ND**	10a	a
2026	136764	Viande bovine caissette poitrine à mijoter	Beef brisket for slow cooking	BPW	-A	-A	-A	-A	-	U	N/A	33.31	-	-A	/	/	/	-A	-C	/	/	/	-A	-A	-	-	**NA**	10a	a
2026	136765	Porc jambon avec os rouelle	Pork ham with bone sliced	BPW	-B	-C	-A	-B	-	U	N/A	33.07	-	-A	/	/	/	-A	-B	/	/	/	-B	-A	-	-	**NA**	10a	a
2026	136766	Porc caissette côtes échines à griller	Pork ribs for grilling	BPW	-A	-C	-A	-A	-	U	N/A	32.84	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10a	a
2026	136767	Viande bovine caissette basses côtes à griller	Beef ribs for grilling	BPW	-B	-A	-A	-A	-	U	N/A	33.63	-	-B	/	/	/	st	st	/	/	/	-A	st	-	-	**NA**	10a	a
2026	136768	Escalopes de dinde	Turkey cutlet	BPW	-A	-A	-A	-A	-	U	N/A	32.90	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	a
2025	**131028**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	BPW	-A	-A	-A	-A	-	U	N/A	33.22	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2025	**131029**	**Mini boulettes de bœuf congelées**	**Frozen beef meatballs**	BPW	+m (API -x5)	-A	+m (API -x5)	-A	-	U	36.09/ N/A/ 40.53	33.11/ N/A/ N/A	+ /i/ +	-A (-x5)	/	/	/	-A (-x5)	-A (-x5)	/	/	/	-A (-x5)	-A (-x5)	-	-	**PD$_{FP(alt)}$**	10a	b
2025	**131030**	**Rôti de bœuf congelé**	**Frozen roast beef**	BPW	-A	-A	-A	-A	-	U	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2025	**131031**	**Sauté d'épaule congelé de porc**	**Frozen pork meat**	BPW	-A	-A	-A	-A	-	U	33.20	32.67	+	+m	+/+	+	/	+M	+p	/	/	+	+1/2	+1/2	+	+	**PD**	10a	b
2025	**131032**	**Aiguillettes de poulet congelées**	**Frozen chicken tender**	BPW	+M	+M	+M	+1/2	+	U	35.35	32.86	+	-A	/	/	/	+1/2	+M	+/+	+	+	+M	+M	+	+	**PA**	10a	b

RAW MEAT AND POULTRY PRODUCTS (up to 375 g) (Specific ③)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella* 8h at 41.5 ±1°C																										
											PCR result			Confirmation																					
					RVS		MKTTn							Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn											
Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol U: unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	Final result	Agreement	Category	Type
2025	**131033**	**Sauté de dinde congelé**	**Frozen turkey stir-fry**	BPW	+m	+m	+M	+1/2	+	U	36.86	32.72	+	-A	/	/	/	+m	+m	+/+	+	+	+M	+M	+	+	**PA**	10a	b
2025	**131034**	**Cuisse de poulet congelée**	**Frozen chicken thigh**	BPW	+1/2	+1/2	+M	+1/2	+	U	N/A	32.95	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10a	b
2025	**135137**	**Côtes de porc congelées**	**Frozen pork chops**	BPW	+M	+M	+M	+M	+	U	N/A	34.59	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**ND**	10a	b
2025	**135138**	**Filets de poulet congelés**	**Frozen chicken fillets**	BPW	-A	-A	-A	-A	-	U	N/A	33.54	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2025	**135139**	**Steaks hachés de poulet congelés**	**Frozen ground chicken**	BPW	-A	-A	-A	-A	-	U	34.39	33.16	+	+m	+/+	+	/	+m	+M	/	/	+	+m	+M	+	+	**PD**	10a	b
2025	**135140**	**Steaks hachés de bœuf congelés**	**Frozen ground beef**	BPW	-A	-A	-A	-B	-	U	N/A	35.64	-	-C	/	/	/	-A	-B	-/-	- (Citro-bacter x5)	/	+M	-A	-	-	**NA**	10a	b
2025	**135141**	**Lapin entier congelé**	**Frozen whole rabbit**	BPW	-A	-A	-A	-A	-	U	N/A	33.28	-	-C	/	/	/	-A	st	/	/	/	st	st	-	-	**NA**	10a	b
2025	**135142**	**Gigot d'agneau congelé**	**Frozen leg of lamb**	BPW	-A	-A	-A	-A	-	U	N/A	33.35	-	-C	/	/	/	-A	-C	/	/	/	-B	-C	-	-	**NA**	10a	b
2025	**135143**	**Filet mignon de porc congelé**	**Frozen pork tenderloin**	BPW	+M	+M	+M	+M	+	U	N/A	32.70	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**ND**	10a	b
2025	**135144**	**Emincés de poulet congelés**	**Frozen chicken strips**	BPW	-A	-A	-A	-A	-	U	35.60	32.30	+	-A	/	/	/	+m	+M	+/+	+	+	+M	+M	+	+	**PD**	10a	b
2025	**135145**	**Escalopes de dinde congelées**	**Frozen turkey cutlets**	BPW	-A	-A	-A	-A	-	U	38.12	32.01	+	-A	/	/	/	+m	+m	+/+	+	+	-A	-A	+	+	**PD**	10a	b
2025	**135146**	**Hauts de cuisses de poulet congelés**	**Frozen chicken thighs**	BPW	-A	-A	-A	-A	-	U	N/A	32.44	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2025	**135147**	**Blanquettes de dinde congelées**	**Frozen turkey blanquettes**	BPW	-A	-A	-A	-A	-	U	N/A	32.34	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2026	136775	Côtes de porc échines	Pork loin chops	BPW	-A	-A	-A	-A	-	U	N/A	32.67	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2026	136776	Escalopes de poulet	Chicken cutlet	BPW	-A	-B	-A	-A	-	U	N/A	32.79	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	b
2025	**131350**	**Haché de bœuf mariné**	**Marinated ground beef**	BPW	+m (Proteus x5)	-A	-A	-A	-	U	N/A/ 29.02/ 33.99*	N/A/ 32.33/ 32.97*	i/ +/ +*	+ M	+/+	+	/	+M	+M	/	/	+	+M	+p	+	+	**PD**	10a	c
2025	**131355**	**Emincés de porc tex-mex**	**Tex-mex pork strips**	BPW	+M	+M	+M	+M	+	U	N/A	33.82	-	- A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10a	c
2025	**131356**	**Emincés de porc caramel**	**Caramelized pork strips**	BPW	+M	+M	+M	+M	+	U	N/A	33.99	-	- A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10a	c
2025	**131357**	**Emincés de porc curry**	**Curried pork strips**	BPW	+M	+M	+M	+M	+	U	35.79	32.67	+	+ M	+/+	+	/	+M	+M	/	/	+	+M	+p	+	+	**PA**	10a	c
2025	**131358**	**Côtes de porc marinées**	**Marinated pork chops**	BPW	+M	+M	+M	+M	+	U	36.68	33.26	+	- A	/	/	/	+m	+m	+/+	+	+	+M	+p	+	+	**PA**	10a	c
2025	**131360**	**Emincés de poulet marinés tex-mex**	**Marinated Tex-mex chicken strips**	BPW	-A	-A	+m (Citro-bacterx5)	-A	-	U	N/A	33.01	-	- A	/	/	/	-A	-A	-/-	- (Citro-bacter x5)	/	+M	-A	-	-	**NA**	10a	c
2025	**131361**	**Emincés de poulet marinés curry**	**Marinated curried chicken strips**	BPW	-A	-A	-A	-A	-	U	N/A	32.53	-	- A	/	/	/	+m	-A	/	- (Proteus x5)	/	-A	-A	-	-	**NA**	10a	c
2026	**136331**	**Araignées de porc marinées**	**Marinated pork spaghetti**	BPW	+m	+1/2	+1/2	+M	+	U	32.33	32.99	+	+m	+/+	+	/	+M	+M	+/+	+	+	+M	+p	+	+	**PA**	10a	c
2026	**136332**	**Emincés de porc au caramel**	**Caramelised pork strips**	BPW	+M	+M	+1/2	+1/2	+	U	N/A	32.89	-	-B	/	/	/	-B	-B	/	/	/	-A	-A	-	-	**ND**	10a	c

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											PCR result			Confirmation																					
					RVS		MKTTn							Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn											
Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol U: unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	Final result	Agreement	Category	Type
2026	**136333**	**Keftas d'agneau**	**Lamb keftas**	BPW	+m	+M	+1/2	+M	**+**	U	N/A/ N/A/ N/A	33.38/ 33.13/ 32.85	-/ -/ -	-B	/	/	/	+1/2	+1/2	+/+	+	+	-A (x5 1+)	-A (x5 1+)	+	-	$ND_{FN(alt)}$	10a	c
2026	**136334**	**Pavés de bœuf à l'échalotte**	**Beef steaks with shallots**	BPW	+1/2	+M	+1/2	+M	**+**	U	31.31	33.26	+	+m	+/+	+	/	+M	+M	+/+	+	+	+1/2	+p	+	+	**PA**	10a	c
2026	**136335**	**Pavés de rumsteak aux 3 poivres**	**Rump steaks with three peppers**	BPW	+1/2	+M	+1/2	+1/2	**+**	U	38.59	33.39	+	-A	/	/	/	+m	+M	+/+	+	+	+1/2	+1/2	+	+	**PA**	10a	c
2026	**136336**	**Pavés de veau à l'échalotte**	**Veal steaks with shallots**	BPW	+M	+M	+1/2	+M	**+**	U	36.33	33.33	+	-B	/	/	/	+M	+p	+/+	+	+	+1/2	+1/2	+	+	**PA**	10a	c
2026	**136337**	**Tranches d'agneau à l'ail**	**Lamb slices with garlic**	BPW	-A	-A	-A	-A	**-**	U	34.52	33.00	+	+m/+	+/+	+	/	+1/2	+M	+/+	+	+	+1/2	+M	+	+	**PD**	10a	c
2026	136769	Bœufs marinés à l'échalote	Beef marinated with shallots	BPW	-B	-B	-A	-A	**-**	U	N/A	33.20	-	-C	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10a	c
2026	136770	Emincés de porc au curry	Curried pork strips	BPW	-A	-A	-A	-A	**-**	U	N/A	33.14	-	-B	/	/	/	-A	-C	/	/	/	-A	-C	-	-	**NA**	10a	c
2026	136771	Boulettes au bœuf provençale	Provençal beef meatballs	BPW	-A	-A	-A	-A	**-**	U	N/A	33.04	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	c
2026	136772	Steaks hachés aux oignons	Minced beef steaks with onions	BPW	-A	-A	-A	-A	**-**	U	N/A	33.01	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10a	c
2026	136773	Carpaccios de bœuf et sa marinade au basilic finement haché	Beef carpaccio with finely chopped basil marinade	BPW	-A	st	-A	-A	**-**	U	N/A	33.22	-	-A	/	/	/	-C	st	/	/	/	-A	-A	-	-	**NA**	10a	c
2026	136774	Filets de porc saveurs forestières	Pork fillets with forest flavors	BPW	-A	-A	-A	-A	**-**	U	N/A	32.58	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10a	c

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Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	Final result	Agreement	Category	Type
2025	**131349**	**Steak haché pur bœuf**	**Ground beef**	BPW	-A	-A	-A	-A	-	U	28.17	32.93	+	+m	+/+	+	/	+M	+M	/	/	+	+M	+p	+	+	**PD**	10b	a
2025	**131351**	**Blanquette de veau**	**Veal blanquette**	BPW	-A	-A	-A	-A	-	U	29.29	32.84	+	+m	+/+	+	/	+M	+M	/	/	+	+M	+p	+	+	**PD**	10b	a
2025	**131352**	**Rôti de bœuf**	**Roast beef**	BPW	+M	+M	+M	+M	+	U	24.85	32.28	+	+M	+/+	+	/	+m	+M	/	/	+	+M	+p	+	+	**PA**	10b	a
2025	**131353**	**Rôti de porc**	**Roast pork**	BPW	-A	-A	-A	-A	-	U	30.15	33.10	+	+m	+/+	+	/	+m	+M	/	/	+	+M	+p	+	+	**PD**	10b	a
2025	**131354**	**Filet mignon de porc**	**Pork tenderloin**	BPW	+M	+M	+M	+M	+	U	33.69	32.82	+	+m	+/+	+	/	+M	+M	/	/	+	+M	+M	+	+	**PA**	10b	a
2025	**131359**	**Filets de poulet**	**Chicken fillets**	BPW	+m (-x5)	-A	-A	-A	-	U	34.12	33.17	+	-A	/	/	/	+m	-A	+/+	+	+	+M	+M	+	+	**PD**	10b	a
2026	**136325**	**Aiguillettes de poulet blanc**	**White chicken strips**	BPW	-A	-B	-A	-A	-	U	N/A	32.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	**136326**	**Cuisses de dinde**	**Turkey thighs**	BPW	-A	-A	-A	-A	-	U	N/A	32.34	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	**136327**	**Filets de canard**	**Duck fillets**	BPW	+1/2	+M	+M	+M	+	U	34.47	32.14	+	-A	/	/	/	+1/2	+1/2	+/+	+	+	-A (+m)	-A (+M)	+	+	**PA**	10b	a
2026	**136328**	**Escalopes extra-fines de dinde**	**Extra-thin turkey cutlet**	BPW	+m	+(1)	-A	-A	+	U	N/A	32.21	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10b	a
2026	**136329**	**Longe de porc entière sans os à rôtir**	**Whole boneless pork loin for roasting**	BPW	+M	+p	+1/2	+1/2	+	U	28.32	31.81	+	+m	+/+	+	/	+1/2	+1/2	+/+	/	+	+1/2	+1/2	+	+	**PA**	10b	a
2026	**136330**	**Rouelle de porc à rôtir**	**Pork belly for roasting**	BPW	+M	+p	+1/2	+p	+	U	N/A	32.33	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10b	a
2026	136338	Viandes de poulet	Chicken meat	BPW	-A	-A	+m	-A	+	U	37.40	32.29	+	-A	/	/	/	+m	+m	+/+	+	+	+1/2	+1/2	+	+	**PA**	10b	a
2026	136762	Aiguillettes de poulet jaune	Yellow chicken strips	BPW	-B	-B	-A	-A	-	U	N/A	33.24	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	136763	Veau blanquette à mijoter	Veal blanquette for slow cooking	BPW	+p	+p	+M	+M	+	U	N/A	33.19	-	-A	/	/	/	-B	st	/	/	/	-A	st	-	-	**ND**	10b	a
2026	136764	Viande bovine caissette poitrine à mijoter	Beef brisket for slow cooking	BPW	-A	-A	-A	-A	-	U	N/A	33.05	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	136765	Porc jambon avec os rouelle	Pork ham with bone sliced	BPW	-B	-C	-A	-B	-	U	N/A	32.73	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	136766	Porc caissette côtes échines à griller	Pork ribs for grilling	BPW	-A	-C	-A	-A	-	U	N/A	32.49	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	a
2026	136767	Viande bovine caissette basses côtes à griller	Beef ribs for grilling	BPW	-B	-A	-A	-A	-	U	N/A	33.21	-	st	/	/	/	-A	-C	/	/	/	-A	st	-	-	**NA**	10b	a
2026	136768	Escalopes de dinde	Turkey cutlet	BPW	-A	-A	-A	-A	-	U	N/A	33.65	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	a
2025	**131028**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	BPW	-A	-A	-A	-A	-	U	42.58/ 38.95/ 40.27	33.90/ 32.44/ 32.68	+t/ +t/ +t	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	10b	b
2025	**131029**	**Mini boulettes de bœuf congelées**	**Frozen beef meatballs**	BPW	+m (API -x5)	-A	+m (API - x5)	-A	-	U	34.05/ 34.58/ 34.02	33.35/ 32.95/ 33.23	+/ +/ +	-A (-x5)	/	/	/	-A (-x5)	-A (-x5)	/	(Entero aerogen x5)	/	+1/2 (-x5)	-A (-x5)	-	-	**PD$_{FP(alt)}$**	10b	b
2025	**131030**	**Rôti de bœuf congelé**	**Frozen roast beef**	BPW	-A	-A	-A	-A	-	U	35.40/ 35.08/ 34.72	33.26/ 33.37/ 32.96	+/ +/ +	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	10b	b
2025	**131031**	**Sauté d'épaule congelé de porc**	**Frozen pork meat**	BPW	-A	-A	-A	-A	-	U	23.90	33.09	+	+m	+/+	+	/	+M	+M	/	/	+	+M	+M	+	+	**PD**	10b	b
2025	**131032**	**Aiguillettes de poulet congelées**	**Frozen chicken tender**	BPW	+M	+M	+M	+1/2	+	U	31.33	33.18	+	-A	/	/	/	+m	+m	+/+	+	+	+M	+M	+	+	**PA**	10b	b
2025	**131033**	**Sauté de dinde congelé**	**Frozen turkey stir-fry**	BPW	+m	+m	+M	+1/2	+	U	32.31	33.34	+	-A	/	/	/	+m	+m	+/+	+	+	+M	+M	+	+	**PA**	10b	b

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				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	Final result	Agreement	Category	Type
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*				Cq		Typical colonies	Latex test	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
2025	**131034**	**Cuisse de poulet congelée**	**Frozen chicken thigh**	BPW	+1/2	+1/2	+M	+1/2	+	U	38.46/ 35.68/ 36.37	32.58/ 33.12/ 32.94	+/ +/ +	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**PA$_{FP(alt)}$**	10b	b
2025	**135137**	**Côtes de porc congelées**	**Frozen pork chops**	BPW	+M	+M	+M	+M	+	U	N/A	32.47	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10b	b
2025	**135138**	**Filets de poulet congelés**	**Frozen chicken fillets**	BPW	-A	-A	-A	-A	-	U	N/A	32.21	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2025	**135139**	**Steaks hachés de poulet congelés**	**Frozen ground chicken**	BPW	-A	-A	-A	-A	-	U	26.28	32.40	+	+m	+/+	+	/	+m	+M	+/+	+	+	+M	+M	+	+	**PD**	10b	b
2025	**135140**	**Steaks hachés de bœuf congelés**	**Frozen ground beef**	BPW	-A	-A	-A	-B	-	U	30.29	33.83	+	+1/2	+/+	+	/	+m	+M	+/+	+	+	+M	+M	+	+	**PD**	10b	b
2025	**135141**	**Lapin entier congelé**	**Frozen whole rabbit**	BPW	-A	-A	-A	-A	-	U	N/A	32.44	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2025	**135142**	**Gigot d'agneau congelé**	**Frozen leg of lamb**	BPW	-A	-A	-A	-A	-	U	N/A	32.61	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2025	**135143**	**Filet mignon de porc congelé**	**Frozen pork tenderloin**	BPW	+M	+M	+M	+M	+	U	N/A	32.85	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	**ND**	10b	b
2025	**135144**	**Emincés de poulet congelés**	**Frozen chicken strips**	BPW	-A	-A	-A	-A	-	U	30.79	32.36	+	-A	/	/	/	-A	+1/2	+/+	+	+	+M	+M	+	+	**PD**	10b	b
2025	**135145**	**Escalopes de dinde congelées**	**Frozen turkey cutlets**	BPW	-A	-A	-A	-A	-	U	34.66/ 39.88/ .39.17	32.25/ 33.41/ 33.71	+/ +/ +	-B (-A x5)	/	/	/	-A (-Ax5)	-A (-Ax5)	/	/	/	-A (-Ax5)	-A (-Ax5)	-	-	**PD$_{FP(alt)}$**	10b	b
2025	**135146**	**Hauts de cuisses de poulet congelés**	**Frozen chicken thighs**	BPW	-A	-A	-A	-A	-	U	N/A	32.15	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2025	**135147**	**Blanquettes de dinde congelées**	**Frozen turkey blanquettes**	BPW	-A	-A	-A	-A	-	U	N/A	32.23	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2026	136775	Côtes de porc échines	Pork loin chops	BPW	-A	-A	-A	-A	-	U	N/A	33.14	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2026	136776	Escalopes de poulet	Chicken cutlet	BPW	-A	-B	-A	-A	-	U	N/A	32.61	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	b
2025	**131350**	**Haché de bœuf mariné**	**Marinated ground beef**	BPW	+m (Proteus x5)	-A	-A	-A	-	U	24.49	32.85	+	+m	+/+	+	/	+M	+M	/	/	+	+M	+M	+	+	**PD**	10b	c
2025	**131355**	**Emincés de porc tex-mex**	**Tex-mex pork strips**	BPW	+M	+M	+M	+M	+	U	N/A	33.62	-	-A	/	/	/	-A	-A	/	(Entero cloacae x5)	+	+m	-A	-	-	**ND**	10b	c
2025	**131356**	**Emincés de porc caramel**	**Caramelized pork strips**	BPW	+M	+M	+M	+M	+	U	N/A	33.15	-	-A	/	/	/	-A	st	/	/	/	-A	-A	-	-	**ND**	10b	c
2025	**131357**	**Emincés de porc curry**	**Curried pork strips**	BPW	+M	+M	+M	+M	+	U	27.63	33.90	+	+m	+/+	+	/	+M	+p	/	/	+	+M	+M	+	+	**PA**	10b	c
2025	**131358**	**Côtes de porc marinées**	**Marinated pork chops**	BPW	+M	+M	+M	+M	+	U	31.27	33.56	+	+m	+/+	+	/	+m	+m	/	/	+	+m	+m	+	+	**PA**	10b	c
2025	**131360**	**Emincés de poulet marinés tex-mex**	**Marinated Tex-mex chicken strips**	BPW	-A	-A	+m (Citro-bacterx5)	-A	-	U	N/A	32.65	-	-A	/	/	/	st	st	/	/	/	-A	st	-	-	**NA**	10b	c
2025	**131361**	**Emincés de poulet marinés curry**	**Marinated curried chicken strips**	BPW	-A	-A	-A	-A	-	U	N/A	32.65	-	-A	/	/	/	+m	-A	-/-	- (Proteus x5)	/	-A	-A	-	-	**NA**	10b	c
2026	**136331**	**Araignées de porc marinées**	**Marinated pork spaghetti**	BPW	+m	+1/2	+1/2	+M	+	U	27.08	31.52	+	+m	+/+	+	/	+m	+m	+/+	/	+	+1/2	+1/2	+	+	**PA**	10b	c
2026	**136332**	**Emincés de porc au caramel**	**Caramelized pork strips**	BPW	+M	+M	+1/2	+1/2	+	U	N/A	31.92	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10b	c
2026	**136333**	**Keftas d'agneau**	**Lamb koftas**	BPW	+m	+M	+1/2	+M	+	U	N/A	32.39	-	-C	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**ND**	10b	c

RAW MEAT AND POULTRY PRODUCTS (up to 375 g) (Specific ③)																																		
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella* 26h at 41.5 ± 1°C																										
											PCR result			Confirmation																					
					RVS		MKTTn							Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn											
Year of analysis	Sample N°	Product (French name)	Product	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	Final result	Agreement	Category	Type
2026	**136334**	**Pavés de bœuf à l'échalotte**	**Beef steaks with shallots**	BPW	+1/2	+M	+1/2	+M	**+**	U	25.22	32.09	+	+m	+/+	+	/	+M	+M	+/+	/	+	+M	+M	+	+	**PA**	10b	c
2026	**136335**	**Pavés de rumsteak aux 3 poivres**	**Rump steaks with three peppers**	BPW	+1/2	+M	+1/2	+1/2	**+**	U	31.53	32.33	+	+m/+	+/+	+	/	+1/2	+M	+/+	/	+	+m	+1/2	+	+	**PA**	10b	c
2026	**136336**	**Pavés de veau à l'échalotte**	**Veal steaks with shallots**	BPW	+M	+M	+1/2	+M	**+**	U	35.23	32.28	+	+m/+	+/+	+	/	+M	+p	+/+	/	+	+M	+p	+	+	**PA**	10b	c
2026	**136337**	**Tranches d'agneau à l'ail**	**Lamb slices with garlic**	BPW	-A	-A	-A	-A	**-**	U	34.29	32.28	+	-C	/	/	/	+1/2	+M	+/+	+	+	+M	+p	+	+	**PD**	10b	c
2026	136769	Bœufs marinés à l'échalote	Beef marinated with shallots	BPW	-B	-B	-A	-A	**-**	U	N/A	32.78	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	c
2026	136770	Emincés de porc au curry	Curried pork strips	BPW	-A	-A	-A	-A	**-**	U	N/A	33.16	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	c
2026	136771	Boulettes au bœuf provençale	Provençal beef meatballs	BPW	-A	-A	-A	-A	**-**	U	N/A	33.25	-	-B	/	/	/	-A	-C	/	/	/	-A	-A	-	-	**NA**	10b	c
2026	136772	Steaks hachés aux oignons	Minced beef steaks with onions	BPW	-A	-A	-A	-A	**-**	U	N/A	33.33	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	c
2026	136773	Carpaccios de bœuf et sa marinade au basilic finement haché	Beef carpaccio with finely chopped basil marinade	BPW	-A	st	-A	-A	**-**	U	N/A	33.40	-	-B	/	/	/	-A	-A	/	/	/	-A	-C	-	-	**NA**	10b	c
2026	136774	Filets de porc saveurs forestières	Pork fillets with forest flavors	BPW	-A	-A	-A	-A	**-**	U	N/A	33.05	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	10b	c

Result 7 – Specific protocol ④

Extension study performed by Microsept (2026) – Category 13

COCOA AND CHOCOLATE PRODUCTS (Specific ④)																												
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579* and 6887 requirements - 375g						UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h											UHT milk 1:10 - 375g+3375 ml at 34-38°C - 72h at 5±3°C						
												EZ-Check PCR TEST							ISO 16140 test: RVS			EZ-Check PCR TEST						
						RVS		MKTTn		Identification	Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS	Identification	Result	PCR test	IQPR	RSALM	Latex test	Result	Agree-ment
						XLD	RSALM	XLD	RSALM										RSALM								
a-	3429817	Organic cocoa butter 100%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429818	Organic cocoa mass 1 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429819	Organic cocoa mass 2 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429820	Organic cocoa mass 3 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429821	Organic cocoa beans 1 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429822	Organic cocoa beans 2 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429823	Organic cocoa beans 3 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429824	Organic cocoa nibs 1 57%FAT	/	/	/	EL-	EL-	/	/	/	A	-	-	EL-	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429825	Organic cocoa nibs 2 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a-	3429826	Organic cocoa nibs 3 57%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
a+	3429594	Organic cocoa butter 100%FAT	RBH447 Salmonella stanley	4.6	Spiking 10' à 50°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+35,45	+37,62	+AL	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+34,18	+36,87	+AL	/	P	PA
a+	3429595	Organic cocoa mass 1 57%FAT	PAK637 Salmonella Lexington	1.6	Spiking 15' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+25,86	+26,82	+AM	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+21,60	+24,54	+AM	+	P	PA
a+	3429596	Organic cocoa mass 2 57%FAT	RBH447 Salmonella stanley	4.6	Spiking 10' à 50°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+25,93	+27,05	+AH	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+21,56	+24,00	+AM	+	P	PA
a+	3429597	Organic cocoa mass 3 57%FAT	PAK637 Salmonella Lexington	1.6	Spiking 15' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+21,39	+22,97	+AH	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+18,77	+21,90	+AH	+	P	PA
a+	3429598	Organic cocoa beans 1 57%FAT	PXT624 Salmonella newport	3.6	Spiking 8' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+39,72	- -/-/-	+AL	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+34,79	+41,52	+AL	/	P	PA
a+	3429599	Organic cocoa beans 2 57%FAT	RBH447 Salmonella stanley	4.6	Spiking 10' à 50°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+30,98	+38,57	+AM	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+25,05	+28,33	+AL	+	P	PA
a+	3429600	Organic cocoa beans 3 57%FAT	PXT624 Salmonella newport	3.6	Spiking 8' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+36,78	- 35,55/ 35,39/ 35,34	+AL	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+33,19	+36,05	+AL(6)	+	P	PA
a+	3429601	Organic cocoa nibs 1 57%FAT	PAK637 Salmonella Lexington	1.6	Spiking 15' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	-	-	+AL(3)	+	*Salmonella spp*	A (FN)	ND FN(alt)	+ AH	*Salmonella spp*	P	+34,86	+38,12	+AL	/	P	PA
a+	3429602	Organic cocoa nibs 2 57%FAT	PXT624 Salmonella newport	3.6	Spiking 8' à 56°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	Inh	+40,46	+AL	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+34,47	+38,36	+AL (14)	+	P	PA

COCOA AND CHOCOLATE PRODUCTS (Specific ④)																													
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579* and 6887 requirements - 375g						UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h											UHT milk 1:10 - 375g+3375 ml at 34-38°C - 72h at 5±3°C							
												EZ-Check PCR TEST							ISO 16140 test: RVS			EZ-Check PCR TEST							
						RVS		MKTTn		Identification	Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS	Identification	Result	PCR test	IQPR	RSALM	Latex test	Result	Agree-ment		
						XLD	RSALM	XLD	RSALM										RSALM										
a+	3429603	Organic cocoa nibs 3 57%FAT	RBH447 Salmonella stanley	4.6	Spiking 10' à 50°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	Inh	+39,92	+AL	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	+32,01	+35,37	+AL (5)	+	P	PA		
b-	3429828	Organic cocoa powder 17,8 %FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429831	Organic cocoa powder 17,8 %FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429832	Organic Cocoa powder 1 Alkalinized 11%FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429833	Organic Cocoa powder 2 Alkalinized 11%FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429834	Cocoa powder Alkalinized 11%FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429835	Cocoa powder Alkalinized 21%FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429836	Cocoa powder Alkalinized 22%FAT	/	/	/	Ø	Ø	/	/	/	A	Inh	-	EL-	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429604	Organic cocoa powder 13,1 %FAT	ZHL075 Salmonella Salamae	5.0	Spiking 8' à 50°C	Ø	Ø	Ø	Ø	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429608	Organic cocoa powder 17,8 %FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	- EH	- EL	Ø	Ø	/	A	Inh	-	-EL	/	/	A	NA	-EL	/	A	/	/	/	/	/	/		
b-	3429827	Organic cocoa powder 13,1 %FAT	DHY380 Salmonella Gatineau	3.6	Spiking 8' à 50°C	Ø	Ø	Ø	Ø	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b-	3429611	Cocoa powder Alkalinized 11%FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	Ø	Ø	Ø	Ø	/	A	Inh	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/		
b+	3429605	Organic cocoa powder 17,8 %FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	+ AH	+ AH	+ AH	+ BH	*Salmonella spp*	P	Inh	+33,60	+AM	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	Inh	+32,17	+AL (24)	+	P	PA		
b+	3429607	Organic cocoa powder 17,1 %FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	Inh	+39,17	+AL	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	Inh	+34,14	+AL	+	P	PA		
b+	3429609	Organic Cocoa powder 1 Alkalinized 11%FAT	ZHL075 Salmonella Salamae	5.0	Spiking 8' à 50°C	+ AH	+ BH	+ AH	+ BH	*Salmonella spp*	P	+25,51	+23,23	+BH	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+24,50	+22,74	+BH	+	P	PA		
b+	3429610	Organic Cocoa powder 2 Alkalinized 11%FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	+ AH	+ BH	+ AH	+ BH	*Salmonella spp*	P	Inh	+22,81	+BH	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	Inh	+21,93	+BH	+	P	PA		
b+	3429612	Cocoa powder Alkalinized 21%FAT	JAW805 Salmonella Give	4.6	Spiking 6' à 50°C	+ AH	+ AH	+ AH	+ BH	*Salmonella spp*	P	Inh	+22,11	+BH	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+35,56	+21,64	+BH	+	P	PA		
b+	3429613	Cocoa powder Alkalinized 22%FAT	DHY380 Salmonella Gatineau	2.6	Spiking 8' à 50°C	+ BH	+ BH	+ AH	+ BH	*Salmonella spp*	P	Inh	+24,51	+BM	+	*Salmonella spp*	P	PA	+ BH	*Salmonella spp*	P	+35,68	23,84	+BH	+	P	PA		
b+	3429830	Organic cocoa powder 17,1 %FAT	DHY380 Salmonella Gatineau	3.6	Spiking 8' à 50°C	+ AH	+ BH	+ AH	+ AH	*Salmonella spp*	P	Inh	+40,61	+ AL (9)	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	Inh	+35,98	+ AL	+	P	PA		

COCOA AND CHOCOLATE PRODUCTS (Specific ④)																													
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579* and 6887 requirements - 375g						UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h											UHT milk 1:10 - 375g+3375 ml at 34-38°C - 72h at 5±3°C					
												EZ-Check PCR TEST							ISO 16140 test: RVS			EZ-Check PCR TEST					
						RVS		MKTTn		Identification	Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS	Identification	Result	PCR test	IQPR	RSALM	Latex test	Result	Agree-ment
						XLD	RSALM	XLD	RSALM										RSALM								
b+	3429960	Organic cocoa powder 11,5 %FAT	LKR915 Salmonella Kentucky	5.0	Seeding	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	Inh	+39,81	+ AL (1)	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	Inh	+35,64	+AM	+	P	PA
b+	3429961	Organic cocoa powder 11,5 %FAT	LKR915 Salmonella Kentucky	5.0	Seeding	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	+28,29	+27,22	+AM	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	Inh	+21,83	+AM	+	P	PA
b+	3429962	Organic cocoa powder 13,1 %FAT	LKR915 Salmonella Kentucky	5.0	Seeding	+ AH	+ AH	+ AH	+ AH	*Salmonella spp*	P	Inh	+30,41	+AM	+	*Salmonella spp*	P	PA	+ AH	*Salmonella spp*	P	Inh	+21,53	+AM	/	P	PA
c-	3429837	Dark chocolate bar 30 % FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	EL-	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c-	3429838	Organic milk chocolate bar 39%FAT	/	/	/	EM-	EM-	/	/	/	A	-	-	EH-	/	/	A	NA	EM-	/	A	/	/	/	/	/	/
c-	3429839	Milk chocolate bar 33%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c-	3429840	Organic dark chocolate bar 41 % FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c-	3429841	Dark chocolate bar 49,6 % FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c-	3429842	Dark chocolate bar with blueberries,almonds and hazelnuts 35%FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	EM-	/	A	/	/	/	/	/	/
c-	3429843	Milk chocolate bar with hazelnuts 35% FAT	/	/	/	EM-	EM-	/	/	/	A	-	-	EH-	/	/	A	NA	EM-	/	A	/	/	/	/	/	/
c-	3429844	Dark chocolate bar with hazelnuts 36,5% FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	Ø	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c-	3429845	Dark chocolate bar with almonds 39%FAT	/	/	/	EM-	EM-	/	/	/	A	-	-	EL-	/	/	A	NA	EL-	/	A	/	/	/	/	/	/
c-	3429846	Crunchy chocolate praline 33% FAT	/	/	/	Ø	Ø	/	/	/	A	-	-	EL-	/	/	A	NA	Ø	/	A	/	/	/	/	/	/
c+	3429614	Dark chocolate bar 30 % FAT	GAV875 Salmonella Mbandaka	5.0	Spiking 10' à 50°C	+AH	+AH	+AH	+AH	*Salmonella spp*	P	+21,80	+24,04	+BH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+19,79	+21,59	+AH	+	P	PA
c+	3429615	Organic milk chocolate bar 39%FAT	GAV875 Salmonella Mbandaka	5.0	Spiking 10' à 50°C	+AH	+AH	+AH	+AH	*Salmonella spp*	P	+22,58	+24,27	+BH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+19,08	+21,63	+AH	+	P	PA
c+	3429616	Milk chocolate bar 33%FAT	ZHL075 Salmonella Salamae	4.8	Spiking 10' à 50°C	+AH	+AH	+BH	+AH	*Salmonella spp*	P	+22,87	+25,09	+BH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+19,38	+21,98	+AH	+	P	PA
c+	3429617	Organic dark chocolate bar 41 % FAT	ZHL075 Salmonella Salamae	4.8	Spiking 10' à 50°C	+AH	+AH	+AH	+AH	*Salmonella spp*	P	+23,70	+24,75	+AH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+21,05	+22,47	+AH	+	P	PA
c+	3429618	Dark chocolate bar 49,6 % FAT	PXT624 Salmonella newport	5.0	Spiking 8' à 56°C	+AH	+AH	+BH	+AH	*Salmonella spp*	P	+21,14	+22,27	+BH	+	*Salmonella spp*	P	PA	+BH	*Salmonella spp*	P	+18,90	+20,23	+BH	+	P	PA
c+	3429619	Dark chocolate bar with blueberries,almonds and hazelnuts 35%FAT	ZHL075 Salmonella Salamae	4.8	Spiking 10' à 50°C	+AH	+BH	+AH	+AH	*Salmonella spp*	P	+22,25	+23,96	+AH	+	*Salmonella spp*	P	PA	+BH	*Salmonella spp*	P	+18,79	+20,84	+AH	+	P	PA

COCOA AND CHOCOLATE PRODUCTS (Specific ④)																													
Type	N°	Sample	Strain	Inoculation level CFU/sample	Stress	Reference method ISO 6579* and 6887 requirements - 375g						UHT milk 1:10 - 375g+3375 ml at 34-38°C - 22h											UHT milk 1:10 - 375g+3375 ml at 34-38°C - 72h at 5±3°C							
												EZ-Check PCR TEST							ISO 16140 test: RVS			EZ-Check PCR TEST							
						RVS		MKTTn		Identification	Result	PCR test	IQPR	RSALM	Latex test	ISO conf	Result	Agreement	RVS	Identification	Result	PCR test	IQPR	RSALM	Latex test	Result	Agree-ment		
						XLD	RSALM	XLD	RSALM										RSALM										
c+	3429620	Milk chocolate bar with hazelnuts 35% FAT	GAV875 Salmonella Mbandaka	5.0	Spiking 10' à 50°C	+BH	+CH	+BH	+BH	*Salmonella spp*	P	+31,80	+33,84	+CH	+	*Salmonella spp*	P	PA	+CH	*Salmonella spp*	P	+30,15	+32,43	+BL	+	P	PA		
c+	3429621	Dark chocolate bar with hazelnuts 36,5% FAT	GAV875 Salmonella Mbandaka	5.0	Spiking 10' à 50°C	+AH	+BH	+BH	+BH	*Salmonella spp*	P	+20,77	+22,71	+BH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+19,17	+21,37	+BL	+	P	PA		
c+	3429622	Dark chocolate bar with almonds 39%FAT	PXT624 Salmonella newport	5.0	Spiking 8' à 56°C	+BH	+BH	+AH	+AH	*Salmonella spp*	P	+26,62	+28,72	+BH	+	*Salmonella spp*	P	PA	+AH	*Salmonella spp*	P	+23,60	+26,60	+BH	+	P	PA		
c+	3429623	Crunchy chocolate praline 33% FAT	ZHL075 Salmonella Salamae	4.8	Spiking 10' à 50°C	+BH	+BH	+BH	+BH	*Salmonella spp*	P	+22,13	+24,31	+BH	+	*Salmonella spp*	P	PA	+BH	*Salmonella spp*	P	+19,80	+22,42	+BH	+	P	PA		

Result 8 – Specific protocol⑤

MEAT AND POULTRY PRODUCTS (Specific ⑤)																																
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 37°C ± 1°C																				
											PCR result			Confirmation														Final result	Agree-ment		
											CFX Opus DW			Direct streaking		Streaking after subculture in RSS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	RVS		MKTTn		Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFW Opus DW	CFX Opus DW				
					XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			Cq	Result		Typical colonies	Latex test Bio-Rad/ Oxoid	Typical colonies	Typical colonies				Typical colonies	Typical colonies							
2026	139386	Frozen pork chops	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	32.52	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139387	Duck breast	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.18	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139388	Roast pork shoulder	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	32.81	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139389	Chicken strips	**375g**	BPW	+m	+ (3)	+m	+m	+	**P(BPW)**	N/A/ N/A/ N/A	32.77/ 33.66/ 33.21	-/ -/ -	-A	/	+m	+ (3)	+/+	+	+	+m	+m	+	-	$ND_{FN(alt)}$	14	a
2026	139390	Box of large sausages 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	**U**	N/A	32.6	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139392	Pork bellies 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-B	-	**U**	N/A	32.77	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	139393	Merguez sausage 30 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**U**	N/A	32.17	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**139753**	**Duck fat 100 % fat**	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**U**	N/A	33.17	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**139754**	**Beef fat 100 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	17.37	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PD**	14	a
2026	**139720**	**Beef steak with shallots**	**375g**	BPW	+M	+M	+1/2	+M	+	**P(BPW)**	20.31	34.76	+	+1/2	+/+	+M	+M	/	+	+	+1/2	+M	+	+	**PA**	14	a
2026	**139721**	**Lamb steak with tomato sauce**	**375g**	BPW	+1/2	+1/2	+1/2	+M	+	**P(BPW)**	34.6	33	+	-A	/	+1/2	+1/2	+/+	+	+	+1/2	+M	+	+	**PA**	14	a
2026	**139868**	**Frozen Charolais beef strips**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	27.37	32.9	+	+1/2	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**139869**	**Frozen lamb shanks**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.03	34.61	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**139870**	**Frozen chicken thighs**	**375g**	BPW	+m	+m	+M	+M	+	**P(BPW)**	31.33	32.98	+	+m	+/+	+m	+m	/	+	+	+M	+M	+	+	**PA**	14	a
2026	140883	Poultry tajine rolls	**375g**	BPW	-A	-B	-B	-B	-	**P(BPW)**	N/A	32.78	-	-A	/	-A	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	140884	Chicken chica	**375g**	BPW	-B	-B	-B	-B	-	**P(BPW)**	N/A	32.61	-	-B	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	140885	Pure pork sausage meat (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	-B	-B	-B	-B	-	**U**	35.65	32.57	+	-A	/	+1/2	+M	+/+	+	+	+m	+m	+	+	**PD**	14	a
2026	140887	Toulouse sausage (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	-B	-B	-B	-B	-	**U**	N/A	33.13	-	-B	/	-C	-C	/	/	/	-B	-B	-	-	**NA**	14	a
2026	**140888**	**Pure beef mince (20% fat)**	**375g**	BPW + tween 80 (10g/L)	+1/2	+1/2	+m	+m	+	**U**	32.2	33.12	+	-A	/	+M	+M	+/+	+	+	+m	+m	+	+	**PA**	14	a
2026	**140889**	**Boneless veal for stewing**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	31.02	33.11	+	+m	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	a
2026	**140890**	**Boneless chicken thighs**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	29.63	32.87	+	+m	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	14	a
2026	141907	Raw sausage (>20% fat)	**375g**	BPW + Tween	-C	-C	-B	-B	-	**U**	N/A	33.34	-	-B	/	-A	-C	/	/	/	-A	-A	-	-	**NA**	14	a
2026	141909	Marinated veal	**375g**	BPW	-B	-A	-A	-A	-	**P(BPW)**	N/A	33.14	-	-A	/	-B	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	141910	Raw bacon	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.07	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a

MEAT AND POULTRY PRODUCTS (Specific ⑤)																																
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																							
											18h at 37°C ± 1°C																					
											PCR result			Confirmation															Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW	Category	Type
2026	**142820**	**Boneless chicken thighs**	**375g**	BPW	-A	-A	-A	-A	-	**P(BPW)**	N/A	33.15	-	-B	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	a
2026	**143827**	**Beef carpaccio with olive oil and basil**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.53	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	a
2026	**143828**	**Pork chop**	**375g**	BPW	-B	-B	-B	-B	-	**P(BPW)**	N/A	33.01	-	-A	/	-B	-B	/	/	/	-B	-B	-	-	**NA**	14	a
2026	**144436**	**Pork chop**	**375g**	BPW	+M	+m	+M	+1/2	+	**P(BPW)**	31.15	32.91	+	-A	/	+M	+m	+/+	+	+	+M	+1/2	+	+	**PA**	14	a
2026	139391	Auvergne sausage 28 % fat	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**U**	N/A	32.37	-	-A	/	-A	-A	/	/	/	-A	-A	-	-	**NA**	14	b
2026	**139745**	**Pancetta 25 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**U**	18.4	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**139746**	**Salami 33 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**U**	N/A	33.61	-	st	/	st	st	/	/	/	st	st	-	-	**ND**	14	b
2026	**139747**	**Dried duck breast 30 % fat**	**375g**	BPW + tween 80 (10g/L)	-A	-A	-A	-A	-	**U**	22.01	33.88	+	+p	+/+	+M	+p	/	+	+	+M	+p	+	+	**PD**	14	b
2026	**139722**	**Lightly salted roast pork**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.21	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**139723**	**Dried beef**	**375g**	BPW	st	st	-A	-B	-	**P(BPW)**	N/A	33.4	-	-B	/	st	st	/	/	/	-A	-B	-	-	**NA**	14	b
2026	**139724**	**Grisons meat**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	19.97	N/A	+	+M	+/+	+M	+M	/	+	+	+M	+M	+	+	**PA**	14	b
2026	**139725**	**Dry-cured ham**	**375g**	BPW	-C	-C	-A	-A	-	**P(BPW)**	N/A	32.84	-	-A	/	-C	-C	/	/	/	-A	-A	-	-	**NA**	14	b
2026	140886	Traditional rosette (> 20% fat)	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	N/A	33	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**141385**	**Pancetta (28% fat)**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	N/A	33.24	-	-A	/	-B	-B	/	/	/	-A	-B	-	-	**NA**	14	b
2026	**141386**	**Danish salami (100% pork) (34% fat)**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	N/A	33.15	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	**375g**	BPW + tween 80 (10g/L)	-A	-C	-A	-A	-	**U**	30.33	32.59	+	-A	/	+M	+M	+/+	+	+	+M	+M	+	+	**PD**	14	b
2026	**141391**	**Coppa**	**375g**	BPW	-C	-C	-B	-B	-	**P(BPW)**	N/A	32.8	-	-A	/	-C	-C	/	/	/	-B	-B	-	-	**NA**	14	b
2026	**141394**	**Lightly salted pork roast fillet**	**375g**	BPW	+M	+M	+M	+M	+	**P(BPW)**	22.73	33.15	+	-A	/	+M	+M	+/+	+	+	+M	+M	+	+	**PA**	14	b
2026	**141395**	**Premium dry-cured ham, aged 9 months**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.99	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	14	b
2026	**142821**	**Dried beef chuck**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	29.45	33.02	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	**375g**	BPW + Tween	+M	+M	+M	+M	+	**U**	19.01	33.57	+	+M	+/+	+M	+p	/	+	+	+M	+p	+	+	**PA**	14	b
2026	**142824**	**Sausage meat (21% fat)**	**375g**	BPW + Tween	+M	+p	+M	+M	+	**U**	23.21	32.71	+	+M	+/+	+M	+p	/	+	+	+M	+M	+	+	**PA**	14	b
2026	**142825**	**Rosette (33.9% fat)**	**375g**	BPW + Tween	st	st	-B	-B	-	**U**	19.36	34.1	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PD**	14	b
2026	**142826**	**Danish pure pork salami (34% fat)**	**375g**	BPW + Tween	st	st	-A	-B	-	**U**	N/A	32.61	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	b

MEAT AND POULTRY PRODUCTS (Specific ⑤)																																		
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																							Category	Type
											18h at 37°C ± 1°C																						
											PCR result			Confirmation															Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn										
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**142827**	**Spicy chorizo (45% fat)**	**375g**	BPW + Tween	+M	+M	+m	+M	+	**U**	N/A	33,14	-	-A	/	-B	-B	/	/	/	-A	-B	-	-	**ND**	14	b
2026	**139394**	**Pork rillettes 23 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	38.45/ N/A/ N/A	32.56/ 33.04/ 33.04	+/-/-	st	/	-A	-A	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	14	c
2026	**139395**	**Garlic sausage 27.8 % fat**	**375g**	BPW + tween 80 (10g/L)	st	st	st	st	-	**U**	21.81	32.2	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PD**	14	c
2026	**139396**	**Braised ham**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.11	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**139397**	**Roasted chicken fillets**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.96	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**139398**	**Cooked roast pork**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.02	37.38	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**139399**	**Frozen kebab strips**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	21.25	34.13	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**139751**	**Andouille sausage 20 % fat**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+M	+p	+	**U**	N/A	33.58	-	st	/	st	st	/	/	/	st	st	-	-	**ND**	14	c
2026	**139726**	**Braised superior ham**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.76	34.36	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**U**	17.32	36.39	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141389**	**Oven-baked country terrine (22% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**U**	16.8	37.62	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	**375g**	BPW + tween 80 (10g/L)	+p	+p	+p	+p	+	**U**	N/A	33.02	-	st	/	st	st	/	/	/	st	st	-	-	**ND**	14	c
2026	**141392**	**Black pudding with apples**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.98	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	**141393**	**Paris ham without rind**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	28.31	32.45	+	+m	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	141908	Smoked sausage sticks (20% fat)	**375g**	BPW + Tween	-C	-C	-B	-C	-	**U**	N/A	33.2	-	-C	/	-B	-C	/	/	/	-A	-A	-	-	**NA**	14	c
2026	**142822**	**Oven-roasted chicken breast**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.99	34.35	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	**375g**	BPW + Tween	+p	+p	+p	+p	+	**U**	16.81	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	**375g**	BPW + Tween	+p	+p	+p	+p	+	**U**	18.61	35.55	+	+M	+/+	+p	+p	/	+	+	+M	+p	+	+	**PA**	14	c
2026	143323	Chicken mortadella	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.89	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	143324	Paris ham without rind	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.25	-	-A	/	st	st	/	/	/	st	st	-	-	**NA**	14	c
2026	143326	Foie gras mousse with a touch of cream (22% fat)	**375g**	BPW + Tween	st	st	st	st	-	**U**	N/A	33.9	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	14	c

EGG AND EGG PRODUCTS (Specific ⑤)																															
				Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																						
											18h at 37°C ± 1°C																				
											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW	Category	Type
2026	**138529**	**Large free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.01	37.19	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**138539**	**Quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.54	35.1	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**140271**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.13	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140272**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.06	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140273**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.8	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**140274**	**Egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.12	36.73	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141008**	**Quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	16.87	36.22	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141009**	**Fresh free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.4	36.04	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141010**	**Eggs from free-range hens**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.58	N/A	+	+M	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141011**	**Organic free-range eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.23	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141013**	**Fresh eggs from free-range hens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.2	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**141014**	**Fresh eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	16.57	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	**141913**	**Fresh eggs from free-range chickens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.22	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**141914**	**Fresh organic eggs from free-range chickens**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	34.06	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143306**	**Fresh organic eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.18	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143307**	**Fresh eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.46	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**143308**	**Farm-fresh egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.17	35.58	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	a
2026	143311	Quail eggs	**375g**	BPW	-A	-B	-A	-B	-	**P(BPW)**	N/A	32.37	-	-A	/	-A	-B	/	/	/	-A	-B	-	-	**NA**	17	a
2026	143312	Fresh eggs from free-range chickens	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.25	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	143829	Eggs	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.44	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	a
2026	**138542**	**Vacuum-cooked poached eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.87	36.25	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**139062**	**Pasteurized liquid egg yolk**	**375g**	BPW	+p	+p	+p	+M	+	**P(BPW)**	21.81	37.42	+	+M	+/+	+p	+p	/	+	+	+p	+M	+	+	**PA**	17	b
2026	**139063**	**Pasteurized whole egg**	**375g**	BPW	+p	+p	+p	+M	+	**P(BPW)**	21.25	34.14	+	+p	+/+	+p	+p	/	+	+	+p	+M	+	+	**PA**	17	b
2026	**140275**	**Egg**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.96	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**140276**	**Egg**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.28	N/A	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**140721**	**Pasteurised liquid egg white**	**375g**	BPW	+p	+p	+p	+p	+	**U**	19.4	34.03	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**140722**	**Pasteurised liquid egg yolk**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.29	37.94	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141005**	**Cooked and shelled quail eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	19.61	33.9	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141006**	**Whipped egg whites**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.84	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b

EGG AND EGG PRODUCTS (Specific ⑤)																																
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦						Alternative method: EZ-Check *Salmonella*																					Category	Type
											18h at 37°C ± 1°C																				
											PCR result			Confirmation														Final result	Agree-ment		
					RVS		MKTTn				CFX Opus DW			Direct streaking		Streaking after subculture in RVS						Streaking after subculture in MKTTn								
				Protocol ISO 6887	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFW Opus DW	CFX Opus DW		
2026	**141007**	**Fresh scrambled eggs**	**375g**	BPW	+M	+M	+p	+p	+	**P(BPW)**	24.58	32.92	+	+M	+/+	+M	+M	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**141915**	**Scrambled eggs**	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	32.89	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**141916**	**Boiled quail eggs, shelled**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	20.93	33.5	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**143309**	**Hard-boiled eggs, peeled**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	17.79	33.89	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	**143310**	**Scrambled eggs**	**375g**	BPW	+p	+p	+p	+p	+	**P(BPW)**	18.01	34.68	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	b
2026	143313	Pasteurized whole liquid egg	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.6	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143314	Pasteurized whole liquid egg	**375g**	BPW	st	st	st	st	-	**P(BPW)**	N/A	33.2	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143315	Cooked and peeled quail eggs	**375g**	BPW	st	st	-A	st	-	**P(BPW)**	N/A	32.84	-	st	/	st	st	/	/	/	-A	st	-	-	**NA**	17	b
2026	143316	Vacuum-cooked poached eggs	**375g**	BPW	-C	st	st	st	-	**P(BPW)**	N/A	33.01	-	-C	/	-C	st	/	/	/	st	st	-	-	**NA**	17	b
2026	143325	Pasteurized liquid egg yolk (26% fat)	**375g**	BPW + Tween	-C	st	-B	-C	-	**U**	N/A	36.13	-	-B	/	-C	st	/	/	/	-C	st	-	-	**NA**	17	b
2026	143327	Pasteurized liquid egg white	**375g**	BPW	st	st	st	st	-	**U**	N/A	33.21	-	-C	/	st	st	/	/	/	st	st	-	-	**NA**	17	b
2026	**139663**	**Organic egg white powder**	**375g**	BPW	+p	+p	+p	+p	+	**U**	N/A	33.29	-	st	/	st	st	/	/	/	st	st	-	-	**ND**	17	c
2026	**139664**	**Egg withe powder**	**375g**	BPW	+1/2	+M	+1/2	+M	+	**U**	17.1	36.37	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139665**	**Egg withe powder**	**375g**	BPW	-A	-A	-A	-A	-	**U**	N/A	32.84	-	-B	/	-C	-B	/	/	/	-B	st	-	-	**NA**	17	c
2026	**139666**	**Egg withe powder**	**375g**	BPW	+1/2	+M	+M	+M	+	**U**	19.03	34.64	+	+p	+/+	+M	+M	/	+	+	+M	+p	+	+	**PA**	17	c
2026	**139668**	**Egg yolk powder**	**375g**	BPW	+p	+p	+p	+p	+	**U**	22.23	33.05	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139669**	**Egg yolk powder**	**375g**	BPW	+p	+p	+p	+p	+	**U**	39.83	37.06	+	+p	+/+	+M	+M	/	+	+	+M	+p	+	+	**PA**	17	c
2026	**139670**	**Egg powder**	**375g**	BPW	+p	+M	+p	+M	+	**U**	20.48	34.25	+	+M	+/+	+p	+p	/	+	+	+p	+M	+	+	**PA**	17	c
2026	**139671**	**Egg powder**	**375g**	BPW	+p	+p	+p	+p	+	**U**	18.53	35.27	+	+p	+/+	+p	+p	/	+	+	+p	+p	+	+	**PA**	17	c
2026	**139672**	**Egg powder**	**375g**	BPW	+p	+p	+p	+p	+	**U**	20.87	33.46	+	+M	+/+	+1/2	+M	/	+	+	+1/2	+M	+	+	**PA**	17	c
2026	**139673**	**Egg powder**	**375g**	BPW	+M	+p	+p	+p	+	**U**	28.91	32.03	+	+p	+/+	+M	+p	/	+	+	+M	+p	+	+	**PA**	17	c
2026	**139674**	**Egg powder**	**375g**	BPW	+M	+p	+p	+p	+	**U**	18.99	33.94	+	+M	+/+	+p	+M	/	+	+	+p	+M	+	+	**PA**	17	c
2026	142062	Egg yolk powder	**375g**	BPW	st	st	-C	st	-	**U**	N/A	38.63	-	st	/	st	st	/	/	/	-B	st	-	-	**NA**	17	c
2026	142063	Whole egg powder	**375g**	BPW	st	st	st	st	-	**U**	N/A	32.97	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	c
2026	142064	Whole egg powder	**375g**	BPW	-A	-A	-A	-A	-	**U**	N/A	33.1	-	st	/	-C	-A	/	/	/	-A	-A	-	-	**NA**	17	c
2026	142065	Whole egg powder	**375g**	BPW	st	st	st	st	-	**U**	N/A	33.16	-	-C	/	st	st	/	/	/	-A	-B	-	-	**NA**	17	c
2026	142066	Whole egg powder	**375g**	BPW	st	st	-B	-B	-	**U**	39.88/ N/A**	32.81/ 32.98	+/-(F)	-C	/	st	st	/	/	/	-A	-A	-	-	**PD$_{FP(alt)}$**	17	c
2026	142067	Egg white powder	**375g**	BPW	st	st	st	st	-	**U**	37.81// N/A**	33/ 32.96	+/-(F)	st	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142068	Egg white powder	**375g**	BPW	st	st	st	st	-	**U**	38.03/ N/A**	32.98/ 33.06	+/-(F)	st	/	st	st	/	/	/	st	st	-	-	**PD$_{FP(alt)}$**	17	c
2026	142069	Egg white powder	**375g**	BPW	st	st	st	st	-	**U**	N/A	32.73	-	st	/	st	-C	/	/	/	st	st	-	-	**NA**	17	c
2026	142070	Egg white powder	**375g**	BPW	st	st	st	st	-	**U**	N/A	33,56	-	st	/	st	st	/	/	/	st	st	-	-	**NA**	17	c

Result 9 - After storage – General protocol ①

MEAT AND POULTRY PRODUCTS (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn						CFX Opus DW		
				Final result	Protocol P = paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests						
2024	3235	Araignée de porc	Raw pork meat	+	P	N/A/34.81*	N/A/32.52*	i/+*	-A	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a				
2024	3236	Viande épaule de porc	Raw pork meat	-	P	N/A/N/A*	N/A/32.36*	i/-*	-A	/	-A	-A	/	-A	-A	-	NA	1	a				
2024	3237	Jambon de coche	Raw pork meat	+	P	N/A/28.12*	N/A/32.87*	i/+*	+m	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	1	a				
2024	3238	Viande de porc	Raw pork meat	+	P	N/A/34.01*	N/A/32.87*	i/+*	+m (API+)	/	-A	+m/+	/	+M/+	+1/2	+	PA	1	a				
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	+	P	25.12	32.72	+	+m	/	+1/2	+M	/	+M	+M	+	PA	1	a				
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	+	P	22.28	35.77	+	-A	/	-A	+m/-	/	-A	+1/2	+	PA	1	a				
2024	3514	Crépinette	Raw pork meat	+	P	26.09	30.64	+	+m/+	/	+1/2	+M	/	+1/2	+M	+	PA	1	a				
2024	**4215**	**Viande bovine steak à griller**	**Grilled raw beef steak**	+	P	21.22	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a				
2024	**4216**	**Escalope de veau à griller**	**Raw veal meat (escalope)**	+	P	21.58	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	1	a				
2024	**4217**	**Collier d'agneau à mijoter**	**Raw Lamb meat (neck to simmer)**	+	P	29.94	32.36	+	+m	/	+p	+p	/	+M	+p	+	PA	1	a				
2024	**3067**	**Saucisse 20%MG**	**Sausage 20%FT**	+	P(ISO)	19.44	34.31	+	+M	/	+M	+p	/	+1/2	+M	+	PA	1	b				
2024	**3068**	**Merguez 28%MG**	**Merguez 28%FT**	+	P(ISO)	22.33	32.06	+	+M	/	+1/2	+M	/	+1/2	+M	+	PA	1	b				
2024	**3069**	**Jambon cru fumé de la Forêt Noire**	**Smoked cured ham**	+	P	18.42	32.99	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b				
2024	**3070**	**Lardons nature 27%MG**	**Bacon 27%FT**	+	P(ISO)	18.26	33.32	+	+M	/	+M	+p	/	+1/2	+M	+	PA	1	b				
2024	**3071**	**Poitrine tranches fines fumée 27%MG**	**Thin slices of smoked bacon 27%FT**	+	P(ISO)	16.62	35.05	+	+M	/	+p	+p	/	+p	+M	+	PA	1	b				
2024	**3072**	**Jambon -25% de sel**	**Ham**	+	P	19.66	32.7	+	+p	/	+p	+p	/	+p	+p	+	PA	1	b				
2024	**3073**	**Terrine de campagne dorée au four 22%MG**	**Pâté 22%FT**	+	P(ISO)	17.43	33.67	+	+p	/	+p	+p	/	+M	+p	+	PA	1	b				
2024	**3074**	**Emincés de filet de poulet rôtis au paprika**	**Thin slices of chicken fillet roasted with paprika**	+	P	18.81	34.44	+	+M	/	+p	+p	/	+p	+p	+	PA	1	b				
2024	**3075**	**Grignottes de poulet rôties**	**Roast chicken nibbles**	+	P	17.25	38.62	+	+p	/	-A	+p	/	-A	+p	+	PA	1	b				
2024	**3076**	**Rillettes de poulet rôti 29%MG**	**Roast chicken rillette 29%FT**	+	P(ISO)	17.13	36.8	+	+M	/	+p	+p	/	+M	+p	+	PA	1	b				
2024	3227	Sauté de dinde	Turkey stir-fry	-	P	N/A/N/A*	N/A/33.02*	i/-*	-A	/	-A	-A	/	+md/-	-A	-	NA	1	c				
2024	3231	Cuisse de poulet	Chicken leg	+	P	N/A/33.29*	N/A/32.65*	i/+*	+md/+	/	+d (1)/+	+1/2/+	/	+1/2	+1/2	+	PA	1	c				
2024	3232	Viande de filet (poulet)	Chicken fillet	+	P	N/A/N/A*/ N/A*/N/A*	N/A/32.99*/ 33.19*/33.49*	i/-*/- */-*	-A	/	+md/+	+m//+	/	+m/+	+m/+	+	$ND_{FN(alt)}$	1	c				
2024	3233	Foie maigre de canard	Lean duck liver	+	P	29.66	N/A	+	+m	/	+md/+	+1/2	/	+1/2	+1/2	+	PA	1	c				
2024	3513	Pavé volailles	Chicken	+	P	27.56	30.53	+	+d/-	/	+m	+m	/	+m	+md/+	+	PA	1	c				
2024	**3549**	**Aiguillettes de poulet surgelées**	**Frozen chicken strips**	-	P	N/A	32.26	-	-A	/	+d (3)/+d (NC on TSA Ox+)	-B	/	-A	-A	-	NA	1	c				
2024	**3550**	**Filet de poulet saumuré à 20% surgelé**	**Frozen 20% brined chicken fillet**	+	P	22.63	32.31	+	+1/2	/	+1/2	+m	/	+M	+M	+	PA	1	c				
2024	**4212**	**Aiguillettes de canard**	**Duck strips**	+	P	33.84	32.26	+	-A	/	+m/+	+m	/	+m	+m	+	PA	1	c				
2024	**4213**	**Emincés de poulet marinés à la mexicaine**	**Mexican marinated chicken strips**	+	P	28.35	31.94	+	+m	/	+1/2	+1/2	/	+M	+p	+	PA	1	c				
2024	**4214**	**Emincés de poulet marinés à l'indienne**	**Indian marinated chicken strips**	+	P	26.05	32.05	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	PA	1	c				
2024	**4227**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	-	P(ISO)	N/A	31.86	-	-A	/	+md	-A	/	+md/ d	-A	-	NA	1	c				
2024	**4228**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	+	P(ISO)	32.64	32.31	+	+m/+ (+latex + API)	/	+M	+M	/	+M	+p	+	PA	1	c				

MEAT AND POULTRY PRODUCTS (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
					Protocol P = paired with BPW only P(ISO): paired with ISO 6887	18h at 34-38°C + storage 72h at 5°C±3°C																	
						PCR result + 72h			Confirmation												Agreement		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn						CFX Opus DW		
				Final result		*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests						
2024	**4338**	**Peau de cou de poulet**	**Chicken neck skin**	**+**	P(ISO)	32.92	32.53	+	-B	/	+m	+1/2	/	+m	+M	+	**PA**	1	c
2024	**4339**	**Peau de cou de poulet**	**Chicken neck skin**	**+**	P(ISO)	34.42	32.41	+	-B	/	+m	+m/+	/	+m	+M	+	**PA**	1	c
2025	113168	Escalope extra fine de poulet	Chicken escalope	**-**	P	N/A	33	-	-A	/	d/d (Proteus)	-A	/	-A	-A	-	**NA**	1	c
2025	113169	Escalope de dinde	Turkey escalope	**-**	P	N/A	32.89	-	-A	/	d/d (Proteus)	-B	/	-A	-B	-	**NA**	1	c

MILK AND DAIRY PRODUCTS (General ①)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																													
							PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation										Agreement					
							CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn										
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
2024	2793	Beurre cru demi-sel	Raw butter	-	P(ISO)	N/A	32.38	-	N/A	32.38	-	N/A	33.01	-	N/A	33.37	-	st	/	st	st	/	st	st	-	NA	NA	NA	NA	2	a
2024	2794	Beurre de baratte cru	Raw butter	+	P(ISO)	25.14	32.35	+	24.82	33.06	+	25.71	33.05	+	25.52	33.27	+	+m	/	+1/2	+M	/	+m	+m	+	PA	PA	PA	PA	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	32.8	-	N/A	33.28	-	N/A	33.47	-	N/A	33.86	-	-A	/	-A	-B	/	-A	-B	-	NA	NA	NA	NA	2	a
2024	2797	Fleur Helvete au lait cru 35%MG	Raw cow's milk cheese 35%FT	+	P(ISO)	18.24	33.36	+	18.3	N/A	+	18.87	35.8	+	18.34	N/A	+	+1/2	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32%FT	+	P(ISO)	19.96	33.5	+	19.81	34.27	+	22.78	33.01	+	N/A/ 26.58*	N/A/ 32.63*	i/+	+M	/	+p	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29%FT	+	P(ISO)	29.71	32.48	+	29.43	32.56	+	29.97	33.04	+	29.53	33.08	+	+md/+ (Api +)	/	+m	+M	/	+m	+M	+	PA	PA	PA	PA	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	P(ISO)	N/A	33.1	-	N/A	32.8	-	N/A	35.2	-	N/A	35.41	-	st	/	st	st	/	st	st	-	NA	NA	NA	NA	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	-	P(ISO)	N/A	33	-	N/A	32.93	-	N/A	33.64	-	N/A	33.02	-	st	/	-B	-B	/	-C	-B	-	NA	NA	NA	NA	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.75	32.72	+	29.37	32.33	+	30.62	33.48	+	30.15	33.66	+	+d/-	/	-A	-A	/	+M	+1/2	+	PA	PA	PA	PA	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	40.71	33.32	+	N/A/ N/A/ N/A	33.34/ 32.41/ 33.06	-/-/-	N/A/ N/A/ N/A	33.94 /33.28/ 32.93	-/-/-	N/A/ N/A/ N/A	33.55 /N/A/ 33.25	-/i/-	-A	/	+m	+m	/	-A	-A	+	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	2	a
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	+	P	27.59	33.89	+	27.29	32.51	+	N/A/ 31.18*	N/A /32.86*	i/+*	N/A/ 31.24*	N/A/ 33.1*	i/+*	+m/+	/	+M	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	b
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	+	P	35.54	34.04	+	34.52	33.19	+	36.27	33.78	+	36.54	34.97	+	+p (API +)	/	+p	+p	/	+M	+p	+	PA	PA	PA	PA	2	b
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	38.58	34.34	+	36.21	33.16	+	40.86	37.39	+	37.69	33.06	+	st	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	20.29	N/A	+	19.88	34.97	+	20.81	35.25	+	21.01	42.34	+	+p	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese	+	P(ISO)	19.78	N/A	+	18.73	34.3	+	19.41	33.84	+	19.55	35.48	+	+M	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b

MILK AND DAIRY PRODUCTS (General ①)																																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																														Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																															
						PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation											Agreement							
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn												
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	P(ISO)	33.39	32.95	+	33.05	32.45	+	33.75	33.36	+	33.81	33.56	+	+m	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	P(ISO)	28.47	32.32	+	28.36	32.16	+	29.31	33.57	+	29.44	33.39	+	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	17.57	33.23	+	17.37	38.29	+	18.41	33.85	+	19.13	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%	+	P(ISO)	25.51	32.07	+	25.42	32.19	+	25.84	32.4	+	26.15	32.99	+	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	P(ISO)	18.85	32.77	+	19.11	35.97	+	19.72	33.53	+	20.53	N/A	+	+p	/	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	21.51	32.65	+	21.84	34.49	+	21.88	33.09	+	22.04	34.42	+	+p	/	+d(1)/+	+p	/	st	st	+	PA	PA	PA	PA	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	P(ISO)	18.59	33.52	+	18.95	N/A	+	18.27	34.04	+	18.72	N/A	+	+p	/	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	24.96	N/A	+	24.12	N/A	+	23.75	32.37	+	24.18	35.02	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	+	P(ISO)	25.87	N/A	+	25.55	N/A	+	26.32	32.46	+	26.61	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	28.5	31.68	+	29.12	32.6	+	28.97	32.76	+	29.61	33.45	+	-A	/	+m	+1/2	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.81	32.07	+	34.71	32.62	+	33.61	33.35	+	34.24	33.37	+	-A	/	+m	+1/2	/	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.78	31.97	+	25.33	N/A	+	24.73	33.18	+	25.5	N/A	+	+m/+	/	-A	+M	/	+md/-	+M	+	PA	PA	PA	PA	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.84	33.36	+	17.89	36.18	+	18.08	34.74	+	18.66	N/A	+	+M	/	-A	+p	/	-A	+M	+	PA	PA	PA	PA	2	a
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	P(ISO)	22.67	31.86	+	22.88	32.6	+	23.95	32.37	+	N/A/ 29.31*	N/A /31.73*	i/+*	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	4058	Lait demi écrmé en poudre	Semi-skimmed milk powder	+	P(ISO)	17.31	35.34	+	17.22	N/A	+	17.99	35.13	+	20.27	N/A/31.52*	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	4059	Poudre de crème	Cream powder	+	P(ISO)	20.19	33.82	+	20.19	35.25	+	20.77	33.16	+	N/A/ 27.54*	N/A	i/+*	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c

MILK AND DAIRY PRODUCTS (General ①)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																					Agreement						
						PCR result +72h						PCR result with FDRS protocol + 72h					Confirmation																		
						CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn												
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
2025	113181	Rocamadour fromage de chèvre au lait cru 22%MG	Raw goat's milk cheese 22%FT	-	P(ISO)	N/A	33.03	-	N/A	32.91	-	N/A	33.04	-	N/A	33	-	-B	/	md/-	-B	/	md/-	-B	-	NA	NA	NA	NA	2	a
2025	**117383**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	+	P(ISO)	26.71	32.19	+	26.4	32.22	+	29.89	32.66	+	29.85	32.94	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2025	**117384**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	+	P(ISO)	29.6	32.79	+	29.1	32.26	+	30.5	32.66	+	30.27	32.8	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2025	**117385**	**Poudre de lait écrémé**	**Skimmed milk powder**	+	P(ISO)	20.02	35.23	+	19.44	36.95	+	20.77	N/A	+	20.22	35.41	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2025	**117386**	**Poudre de lait écrémé BIO**	**Organic skimmed milk powder**	+	P(ISO)	23.99	32.41	+	23.37	32.2	+	25.78	33.08	+	25.46	33.08	+	+p	/	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c

MULTICOMPONENT FOOD AND MEAL COMPONENTS (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW		
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	+	P	20.5	33.1	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	+	P	27.58	32.24	+	+M	/	+p	+p	/	+M	+M	+	PA	3	a
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	+	P	19.27	33.7	+	+p	/	+p	+M	/	+M	+M	+	PA	3	a
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	+	P	21.96	32.72	+	+M	/	+M	+M	/	+1/2	+M	+	PA	3	a
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (Rice,chicken,pepper)	+	P	18.87	33.07	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	-	P	N/A	33.37	-	-C	/	-B	-B	/	+md/-	-A	-	NA	3	a
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	+	P	32.25	32.78	+	-A	/	+1/2	+1/2	/	+m	+m	+	PA	3	a
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	+	P	26.14	31.87	+	+M	/	+p	+p	/	+M	+p	+	PA	3	a
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	+	P	20.29	33.05	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	+	P	23.48	32.24	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	+	P	26.88	32.13	+	+m	/	+M	+M	/	+M	+M	+	PA	3	a
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta,chicken,cheese)	+	P	N/A/N/A/N/A	32.86/ 33.01/34.11	-/-/-	st	/	+p	+p	/	+m	+m	+	$ND_{FN(alt)}$	3	b
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	+	P	25.96	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	+	P	21.33	33.57	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	+	P	19	34.11	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	+	P	17.84	34.47	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	+	P	19.02	32.53	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b
2024	3544	Paëlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	+	P	22.48	32.36	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	b
2024	3545	Rizà la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelette and superior ham)	+	P	24.51	32.01	+	+m	/	+M	+M	/	+1/2	+1/2	+	PA	3	b
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	+	P	25.88	32.58	+	+m	/	+M	+M	/	+1/2	+M	+	PA	3	b
2025	115803	Saucisses aux lentilles	Sausages with lentils	+	P(ISO)	17.06	N/A	+	+p	/	+P	+P	/	+P	+P	+	PA	3	b
2025	115804	Riz cantonais	Cantonese rice	-	P(ISO)	N/A	33.29	-	st	/	st	st	/	st	st	-	NA	3	b
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	+	P	37.64	33	+	st	/	+p	+p	/	+p	+p	+	PA	3	c
2024	2775	Millefeuille	Pastry (millefeuille)	+	P	37.16	33.08	+	-B	/	+m	+1/2	/	-A	-A	+	PA	3	c
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	+	P	22.71	32.92	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	+	P	20.81	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	+	P	18.28	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c
2024	3174	Tropezienne	Pastry (tropezienne)	+	P	35.3	33.06	+	-A	/	+M	+M	/	+1/2	+M	+	PA	3	c
2024	3175	Flan nature	Pastry (pudding)	+	P	19.64	33.54	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c
2024	3540	Moelleux au chocolat surgelé	Frozen chocolate cake	+	P	N/A/34.9*	N/A/32.6*	i/+*	st (RVSx3 +)	/	+p	+d (1)/+	/	+p	+1/2d/+	+	PA	3	c
2024	3541	Gâteau basque surgelé	Frozen Basque cake	+	P	19.32	32.81	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c
2024	3542	Eclair au café surgelé	Frozen coffee pastry	+	P	20.47	33.14	+	+p	/	+p	+M	/	+p	+p	+	PA	3	c

FISHERY PRODUCTS AND VEGETABLES (General ①)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																
						PCR result + 72h			Confirmation											Agreement		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
				Final result	Protocol P:paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW		
2024	2889	Filet de saumon	Raw salmon filet	+	P	30.7	34.17	+	+m	/	+M	+M	/	+m	+p	+	PA	4	a
2024	2890	Dos de cabillaud	Raw Back of cod	+	P	24.79	33.75	+	+m	/	+M	+M	/	+M	+M	+	PA	4	a
2024	2891	Noix de Saint-Jacques	Raw scallops	+	P	22.16	34.31	+	+M	/	+1/2	+M	/	+M	+p	+	PA	4	a
2024	2893	Filet de merlan	Raw whiting fillet	+	P	25.51	34.28	+	+m	/	+1/2	+1/2	/	+M	+M	+	PA	4	a
2024	3241	Filet de maquereau	Raw mackerel fillet	+	P	24.05	32.43	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a
2024	3242	Darne de lieu jaune	Raw pollack steak	+	P	24.11	32.76	+	+M	/	+p	+p	/	+M	+M	+	PA	4	a
2024	3243	Pavé de saumon	Raw salmon steak	+	P	26.01	32.4	+	+m	/	+p	+p	/	+M	+M	+	PA	4	a
2024	3244	Filet d'eglefin	Raw haddock fillet	+	P	24.83	32.17	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	a
2024	3245	Filet de julienne	Raw julienne fillet	+	P	23.27	32.84	+	+1/2	/	+1/2	+M	/	+M	+M	+	PA	4	a
2024	3246	Filet de lieu noir	Raw saithe fillet	+	P	20.88	14.34	+	+M	/	+M	+p	/	+M	+p	+	PA	4	a
2024	2895	Salade	Bagged lettuce	+	P	29.21	33.73	+	+d/+ (API+)	/	+1/2	+1/2	/	+m	+M	+	PA	4	b
2024	2896	Epinard en sachet	Bagged spinach	+	P	35.03	33.96	+	-A	/	+m	+1/2	/	+m	+m	+	PA	4	b
2024	2897	Ciboulette fraîche	Fresh chives	+	P	32.76	34.11	+	-A	/	+1/2	+M	/	+1/2	+M	+	PA	4	b
2024	2898	Jeunes pousses, laitue verte, rouge	Baby greens, green and red lettuce	+	P	27.85	34.47	+	+m	/	+1/2	+M	/	+1/2	+M	+	PA	4	b
2024	3251	Feuille de chêne vert	Holm oak leaf	+	P	23.96	32.38	+	+md/-	/	+1/2	+1/2	/	+1/2	+m	+	PA	4	b
2025	113757	Chou	Cabbage	+	P(ISO)	28.33	32.58	+	+m	/	+M	+p	/	+M	+p	+	PA	4	b
2025	113758	Celeris branche	Celery sticks	+	P(ISO)	26.21	32.61	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	PA	4	b
2025	113759	Brocolis	Broccoli	+	P(ISO)	19.72	34.71	+	+p	/	+p	+p	/	+p	+p	+	PA	4	b
2025	113760	Sucrine	Sucrine	+	P(ISO)	24.15	32.37	+	+m	/	+M	+1/2	/	+1/2	+M	+	PA	4	b
2025	114906	Graines germées betterave rouge	Sprouts (red beetroot)	+	P(ISO)	39.49	33.36	+	+ (1) (latex-) (API-)	/	ni/+	+m	/	ni/+	ni/+	+	PA	4	b
2025	115770	Germes de pois vert	Green peas sprouts	+	P(ISO)	21.62	32.93	+	+m	/	+1/2	+M	/	+M	+M	+	PA	4	b
2025	115771	Graines germées poireaux	Leek sprouts	+	P(ISO)	N/A/40.02/ N/A	32.59/32.65/ 32.33	-/+/-	-A	/	-A	-A	/	-A	ni/+	+	$ND_{FN(alt)}$	4	b
2025	115772	Graines germées betterave rouge	Beetroot spouts	+	P(ISO)	36.23	33.57	+	-A	/	+m	+1/2	/	ni/+	+m	+	PA	4	b
2025	115773	Graines germées poireaux	Leek sprouts	+	P(ISO)	38.56	32.8	+	-A	/	+m	+m	/	ni/+	+m	+	PA	4	b
2025	115775	Graines germées alfalfa	Alfalfa sprouts	+	P(ISO)	35.28	32.97	+	-A	/	ni/+	ni/+	/	ni/+	-A	+	PA	4	b
2024	2899	Fruits en conserve (pêche, ananas, papaye)	Canned fruit (peach, pineapple, papaya)	+	P	17.43	N/A	+	+M	/	+M	+M	/	+M	+p	+	PA	4	c
2024	2901	Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)	Canned cocktail (natural juice, peach, pear, pineapple, grape)	+	P	17.04	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2024	2902	Compote pomme pêche	Apple and peach compote	+	P	16.88	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2024	2903	Compote pomme poire	Apple and pear compote	+	P	16.62	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2024	3247	Courgette	Courgette	+	P	24.04	32.94	+	+m	/	+M	+1/2	/	+1/2	+1/2	+	PA	4	c
2024	3248	Poireau	Leek	+	P	21.16	33.62	+	+1/2	/	+M	+M	/	+M	+M	+	PA	4	c
2024	3252	Haricot vert	Green bean	+	P	37.23	32.86	+	+md/+d (API-x5)	/	+m	+M	/	+m	+m	+	PA	4	c
2024	3253	Gazpacho	Gazpacho	+	P	19.28	33.97	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2024	3537	Haricots blancs très fins surgelés	Frozen very fine white beans	+	P	19.82	34.69	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2024	3538	Petits pois doux surgelés	Frozen peas	+	P	21.44	32.73	+	+p	/	+p	+p	/	+M	+M	+	PA	4	c
2025	113749	Compote de pomme	Apple compote	+	P(ISO)	17.44	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA	4	c
2025	113750	Compote pomme rhubarbe	Apple / rhubarb compote	+	P(ISO)	19.13	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c
2025	113751	Mélange 3 fruits exotiques ananas, papaye rouge, mangue	Mix of exotic fruits (pineapple, red papaya, mango)	+	P(ISO)	18.92	37.66	+	+p	/	+p	+p	/	+p	+p	+	PA	4	c

EGGS AND EGG PRODUCTS (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW						
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies								
2024	2994	Gros œufs BIO	Organic egg	+	P	18.64	35.04	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	+	P	16.88	37.13	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	+	P	17.02	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	3000	Œufs de cailles	Quail eggs	+	P	18.24	32.72	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	3001	Œufs frais de poules BIO	Organic egg	+	P	17.05	35.88	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	+	P	16.69	35.19	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	4315	Œufs frais de poule	Fresh eggs	+	P	17.63	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	+	P	17.04	36.01	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	+	P	18.9	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	+	P	16.69	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA				5	a
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	+	P	16.83	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA				5	a
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurised liquid egg yolk	+	P	18.25	36.45	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurised liquid egg white	+	P(ISO)	19.95	33.45	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2024	2999	Coule d'œuf entier pasteurisé	Pasteurised whole egg	+	P	18.21	34.79	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	+	P	34.41	32.56	+	+ (21)	/	+p	+p	/	+p	+p	+	PA				5	b
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	24.57	34.08	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	+	P	22.99	32.84	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	19.43	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2025	113754	Œufs pochés	Poached eggs	+	P	20.09	34.57	+	+M	/	+p	+p	/	+p	+M	+	PA				5	b
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	+	P	38.65	33.43	+	st	/	+p	+p	/	+p	+p	+	PA				5	b
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	+	P(ISO)	17.56	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA				5	b
2024	4307	Poudre de blanc d'œuf	Egg white powder	+	P(ISO)	17.76	34.33	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2024	4308	Poudre de blanc d'œuf	Egg white powder	+	P(ISO)	18	34.8	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2025	115083	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	20.04	34.39	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2025	115085	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	22.49	32.62	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	26.73	32.6	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	-	P(ISO)	N/A	32.45	-	st	/	st	st	/	st	st	-	NA				5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	-	P(ISO)	N/A	33.13	-	st	/	st	st	/	st	st	-	NA				5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	20.39	33.95	+	+p	/	+p	+p	/	+p	+p	+	PA				5	c
2025	117378	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	26.16	32.69	+	+p	/	+M	+p	/	+M	+p	+	PA				5	c
2025	117379	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	21.08	36.31	+	+M	/	+p	+M	/	+p	+M	+	PA				5	c
2025	117380	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	20.85	35.84	+	+M	/	+p	+M	/	+p	+M	+	PA				5	c
2025	117381	Poudre de jaune d'œuf	Egg yolk powder	+	P(ISO)	21.36	36.66	+	+M	/	+p	+M	/	+p	+M	+	PA				5	c
2025	117382	Poudre d'œuf entier	Whole egg powder	+	P(ISO)	19.17	34.27	+	+M	/	+p	+p	/	+p	+p	+	PA				5	c

PET FOOD AND ANIMAL FEED (General ①)																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*															Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																
						PCR result + 72h			Confirmation										Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW		
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	-	P	N/A	33.1	-	-C	/	st	st	/	st	st	-	NA	6	a
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	+	P	21.68	33.16	+	+M	/	+p	+p	/	+p	+p	+	PA	6	a
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	+	P	18.34	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	+	P	18.24	34.15	+	+p	/	+M	+p	/	+p	+p	+	PA	6	a
2024	4313	Menu complet perruches	Complete menu for budgies	+	P	22.29	32.62	+	+m/+	/	+1/2	+M	/	+p	+p	+	PA	6	a
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	+	P	22.17	33.31	+	+m/+	/	+M	+M	/	+M	+p	+	PA	6	a
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	+	P	17.88	34.67	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	+	P	34.53	33.11	+	+ (1)	/	+m	+1/2	/	+1/2	+M	+	PA	6	a
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	+	P	21.23	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	+	P	37.52	32.78	+	-A	/	+m	+m	/	M	+M	+	PA	6	a
2025	117358	Aliment composé hamsters	Composite food for hamsters	+	P	32.46	32.83	+	-A	/	+1/2	+1/2	/	+M	+M	+	PA	6	a
2025	117359	Croquettes chat senior	Kibbles for cat	+	P	29.48	32.55	+	+p	/	+p	+p	/	+p	+p	+	PA	6	a
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	+	P	26.26	32.31	+	+1/2	/	+M	+p	/	+M	+p	+	PA	6	a
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	-	P	N/A	30.89	-	-C	/	-A	-A	/	-A	-A	-	NA	6	b
2024	4292	Coex HBO	Animal feed product	+	P	16.63	36.18	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b
2024	4294	Tourteaux de tournesol	Sunflower meal	+	P	22.97	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b
2024	4295	Tourteaux de colza	Rape seed cake	+	P	20.94	34.47	+	+p	/	+M	+M	/	+p	+p	+	PA	6	b
2025	115482	Aliment porc	Pork feed	+	P	28.88	32.64	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b
2025	117370	Flocons d'orge	Barley flakes	+	P	20.37	34.03	+	+p	/	+p	+M	/	+p	+p	+	PA	6	b
2025	117919	Blé	Wheat	+	P	38.21	33.3	+	-A	/	+1/2	+M	/	+M	+M	+	PA	6	b
2025	117920	Tourteaux de colza	Rapeseed meal	+	P	16.92	36.21	+	+p	/	+p	+p	/	+p	+p	+	PA	6	b
2025	117921	Mélanges granules veaux	Mixture for calves	+	P	27.77	33.25	+	-A	/	+M	+M	/	+M	+M	+	PA	6	b
2024	4299	Poudre de protéines animales	Animal protein powder	+	P(ISO)	20.05	33.57	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	+	P(ISO)	19.46	34.14	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c
2024	4303	Poudre de tourteaux de sésame BIO toaste	Sesame cake powder	-	P(ISO)	N/A	32.33	-	-C	/	-B	-B	/	-A	-A	-	NA	6	c
2024	4304	Poudre de tourteaux de soja	Soya cake powder	+	P(ISO)	19.16	34.44	+	+M	/	+M	+p	/	+p	+M	+	PA	6	c
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	-	P(ISO)	N/A	31.88	-	-C	/	-B	-B	/	-A	-C	-	NA	6	c
2025	115489	Avoine	Oats	+	P	28.96	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c
2025	115491	Farine petfood S24	Petfood flour	+	P(ISO)	20.98	33.91	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c
2025	115495	Issues céréales	Cereals	-	P(ISO)	N/A	32.94	-	-A	/	-A	-C	/	ni/-	-B	-	NA	6	c
2025	115886	Farine petfood S25	Petfood flour	+	P(ISO)	20.55	33.56	+	+p	/	+1/2	+p	/	+M	+p	+	PA	6	c
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	-	P(ISO)	N/A	32.76	-	-C	/	-A	-B	/	-A	-A	-	NA	6	c
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	-	P(ISO)	N/A	33.28	-	-C	/	-B	-A	/	-B	-C	-	NA	6	c
2025	115890	Farine maïs/orge	Corn/barley flour	-	P(ISO)	N/A	32.79	-	-B	/	-A	-A	/	-A	-C	-	NA	6	c
2025	117371	Poudre de tourteaux de colza	Rape cake powder	+	P(ISO)	23.14	33.67	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c

PET FOOD AND ANIMAL FEED (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW						
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies								
2025	117372	Poudre poule pondeuse	Laying hen powder	-	P(ISO)	N/A	33.01	-	-A	/	-C	st	/	-B	-C	-	NA	6	c				
2025	117373	Poudre de protéines animales	Animal protein powder	+	P(ISO)	22.81	33.15	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c				
2025	117374	Poudre de tourteaux de soja	Soya cake powder	+	P(ISO)	18.65	37.56	+	+M	/	+p	+p	/	+p	+M	+	PA	6	c				
2025	117375	Poudre tourteux de colza	Rapeseed meal powder	+	P(ISO)	22.92	33.62	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c				
2025	117376	Poudre tourteux de colza	Rapeseed meal powder	+	P(ISO)	25.2	32.65	+	+p	/	+p	+p	/	+p	+p	+	PA	6	c				

PRODUCTION ENVIRONMENTAL SAMPLES (General ①)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW						
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies								
2024	**3005**	**Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	+	P	18.65	34.55	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	a
2024	**3006**	**Chiffonnette casquette après lavage (industrie laitière)**	**Wipe after cleaning (dairy product industry)**	+	P	17.08	36.07	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	a
2024	**3007**	**Chiffonnette tapis avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	+	P	18.34	34.24	+	+M	/	+p	+p	/	+p	+p	+	**PA**				7	a
2024	**3008**	**Eponge sol chambre froide après nettoyage (fromagerie)**	**Sponge after cleaning (cheese dairy)**	+	P	20.71	33.52	+	+M	/	+p	+p	/	+p	+p	+	**PA**				7	a
2024	**4331**	**Lingette cutter pâté de campagne avant nettoyage**	**Wipe before cleaning (pork industry)**	+	P	21.36	32.21	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**				7	a
2024	**4332**	**Lingette guide sertissage avant nettoyage**	**Wipe before cleaning (fish industry)**	+	P	19.05	33.56	+	+p	/	+M	+p	/	+p	+p	+	**PA**				7	a
2024	**4334**	**Lingette steak végétal après désinfection**	**Wipe after disinfection (vegetable industry)**	+	P	23.04	32.15	+	+m	/	+M	+p	/	+M	+p	+	**PA**				7	a
2024	**4335**	**Lingette cutter mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	+	P	20.34	33.29	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**				7	a
2025	**113764**	**Chiffonnette hall techno table TA14 mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	+	P	18.32	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	a
2025	**113765**	**Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	+	P	22.49	33.81	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	a
2024	**3077**	**Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	+	P	17.8	35.57	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**3078**	**Eau de siphon salle de fabrication après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	+	P	20.79	32.89	+	+m	/	+M	+p	/	+1/2	+1/2	+	**PA**				7	b
2024	**3079**	**Eau de lavage après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	+	P	17.65	34.15	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**3080**	**Eau de process après nettoaye (production de brioche)**	**Process water after cleaning (pastry product)**	+	P	18.37	34.26	+	+M	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**3081**	**Eau de rinçage avant nettoyage (production madeleine)**	**Process water before cleaning (pastry product)**	+	P	17.51	35.97	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**4325**	**Eau production poisson avant nettoyage**	**Process water before cleaning (fish)**	+	P	20.31	33.55	+	+p	/	+M	+p	/	+p	+p	+	**PA**				7	b
2024	**4326**	**Eau de rinçage sardine avant nettoyage**	**Rinse water before cleaning (salmon)**	+	P	19.7	33.52	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**4327**	**Eau de rinçage porc saumuré jambon avant nettoyage**	**Rinse water before cleaning (cured pork ham)**	+	P	20.08	32.9	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**4328**	**Eau de rinçage mousse de foie avant nettoyage**	**Rinse water before cleaning (liver mousse)**	+	P	18.22	33.65	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b
2024	**4329**	**Eau de process mousse de foie protéine pois avant nettoyage**	**Process water before cleaning (pea protein liver mousse)**	+	P	18.59	33.25	+	+p	/	+p	+p	/	+p	+p	+	**PA**				7	b

PRODUCTION ENVIRONMENTAL SAMPLES (General ①)																								
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						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agreement			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW						
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies								
2024	4064	Poussières d'aspirateur AAT-487 (industrie laitière)	Vacuum dust (dairy industry)	-	P(ISO)	N/A	32.29	-	st	/	st	st	/	st	st	-	NA					7	c
2024	4065	Poussières d'aspirateur PDLOBPT3 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.84	33.51	+	+p	/	+p	+p	/	+p	+p	+	PA					7	c
2024	4066	Poussières d'aspirateur PDLOBBT3 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.75	34.69	+	+p	/	+p	+p	/	+p	+p	+	PA					7	c
2024	4067	Poussières d'aspirateur MAT387 (industrie laitière)	Vacuum dust (dairy industry)	+	P(ISO)	17.77	34.03	+	+p	/	+p	+p	/	+p	+p	+	PA					7	c
2024	4319	Déchets de découpe de porc	Residues of pork cutting	+	P	21.8	32.03	+	+M	/	+p	+p	/	+M	+p	+	PA					7	c
2024	4320	Déchets sol sortie parmentier	Residues of pamentier	+	P	20.42	32.75	+	+M	/	+M	+M	/	+M	+p	+	PA					7	c
2024	4321	Déchets effilochés de bœuf	Residues of shredded beef	+	P	20.27	33.28	+	+M	/	+p	+M	/	+p	+p	+	PA					7	c
2024	4322	Déchets sardines	Residues of sardine	+	P	22.62	N/A	+	+M	/	+p	+p	/	+M	+p	+	PA					7	c
2024	4323	Déchets saumon trancheur	Residues of salmon	+	P	17.77	33.5	+	+M	/	+p	+p	/	+p	+p	+	PA					7	c
2025	115774	Déchets sauce champignon	Mushroom sauce waste	+	P	17.12	34.9	+	+M	/	+M	+M	/	+m	+1/2	+	PA					7	c
2025	115776	Déchets carottes	Carrot waste	+	P	18.93	34.73	+	+p	/	+P	+M	/	+P	+P	+	PA					7	c
2025	115777	Déchets effiloché bœuf	Beef shredded waste	+	P	21.06	33.52	+	+M	/	+P	+P	/	+P	+M	+	PA					7	c

Result 10 - After storage – General protocol ②

MEAT AND POULTRY PRODUCTS (General ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																
							PCR result + 72h			Confirmation											Agree-ment		
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
				Final result	Protocol P = paired with BPW only U: unpaired unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW		
2024	3235	Araignée de porc	Raw pork meat	+	P	N/A/34.81*	N/A/32.52*	i/+*	-A	/	+1/2	+1/2	/	+1/2	+1/2	+	**PA**	1	a
2024	3236	Viande épaule de porc	Raw pork meat	-	P	N/A/N/A*	N/A/32.36*	i/-*	-A	/	-A	-A	/	-A	-A	-	**NA**	1	a
2024	3237	Jambon de coche	Raw pork meat	+	P	N/A/28.12*	N/A/32.87*	i/+*	+m	/	+1/2	+1/2	/	+1/2	+1/2	+	**PA**	1	a
2024	3238	Viande de porc	Raw pork meat	+	P	N/A/34.01*	N/A/32.87*	i/+*	+m (API+)	/	-A	+m/+	/	+M/+	+1/2	+	**PA**	1	a
2024	3239	Hampe (bœuf)	Raw beef meat (Skirt)	+	P	25.12	32.72	+	+m	/	+1/2	+M	/	+M	+M	+	**PA**	1	a
2024	3240	Rôti de porc aux pruneaux	Raw and seasoned pork meat (with prunes)	+	P	22.28	35.77	+	-A	/	-A	+m/-	/	-A	+1/2	+	**PA**	1	a
2024	3514	Crépinette	Raw pork meat	+	P	26.09	30.64	+	+m/+	/	+1/2	+M	/	+1/2	+M	+	**PA**	1	a
2024	**4215**	**Viande bovine steak à griller**	**Grilled raw beef steak**	+	P	21.22	32.31	+	+p	/	+p	+p	/	+p	+p	+	**PA**	1	a
2024	**4216**	**Escalope de veau à griller**	**Raw veal meat (escalope)**	+	P	21.58	32.42	+	+p	/	+p	+p	/	+p	+p	+	**PA**	1	a
2024	**4217**	**Collier d'agneau à mijoter**	**Raw Lamb meat (neck to simmer)**	+	P	29.94	32.36	+	+m	/	+p	+p	/	+M	+p	+	**PA**	1	a
2024	**3067**	**Saucisse 20%MG**	**Sausage 20%FT**	+	U	22.54	33.12	+	+1/2	+	+1/2	+p	/	+1/2	+1/2	+	**PA**	1	b
2024	**3068**	**Merguez 28%MG**	**Merguez 28%FT**	+	U	23.43	33.04	+	+M	+	+m	+M	/	+M	+M	+	**PA**	1	b
2024	**3069**	**Jambon cru fumé de la Forêt Noire**	**Smoked cured ham**	+	P	18.42	32.99	+	+p	/	+p	+p	/	+p	+p	+	**PA**	1	b
2024	**3070**	**Lardons nature 27%MG**	**Bacon 27%FT**	+	U	18.37	34.32	+	+M	+	+M	+p	/	+M	+M	+	**PA**	1	b
2024	**3071**	**Poitrine tranches fines fumée 27%MG**	**Thin slices of smoked bacon 27%FT**	+	U	16.77	34.42	+	+M	+	+p	+p	/	+p	+M	+	**PA**	1	b
2024	**3072**	**Jambon -25% de sel**	**Ham**	+	P	19.66	32.7	+	+p	/	+p	+p	/	+p	+p	+	**PA**	1	b
2024	**3073**	**Terrine de campagne dorée au four 22%MG**	**Pâté 22%FT**	+	U	16.51	35.5	+	+p	+	+p	+p	/	+p	+p	+	**PA**	1	b
2024	**3074**	**Emincés de filet de poulet rôtis au paprika**	**Thin slices of chicken fillet roasted with paprika**	+	P	18.81	34.44	+	+M	/	+p	+p	/	+p	+p	+	**PA**	1	b
2024	**3075**	**Grignottes de poulet rôties**	**Roast chicken nibbles**	+	P	17.25	38.62	+	+p	/	-A	+p	/	-A	+p	+	**PA**	1	b
2024	**3076**	**Rillettes de poulet rôti 29%MG**	**Roast chicken rillette 29%FT**	+	U	17.15	35.21	+	+p	+	+p	+p	/	+p	+p	+	**PA**	1	b
2024	3227	Sauté de dinde	Turkey stir-fry	-	P	N/A/N/A*	N/A/33.02*	i/-*	-A	/	-A	-A	/	+md/-	-A	-	**NA**	1	c
2024	3231	Cuisse de poulet	Chicken leg	+	P	N/A/33.29*	N/A/32.65*	i/+*	+md/+	/	+d (1)/+	+1/2/+	/	+1/2	+1/2	+	**PA**	1	c
2024	3232	Viande de filet (poulet)	Chicken fillet	+	P	N/A/ N/A*/ N/A*/ N/A*	N/A/ 32.99*/ 33.19*/ 33.49*	i/-*/-*/-*	-A	/	+md/+	+m//+	/	+m/+	+m/+	+	**$ND_{FN(alt)}$**	1	c
2024	3233	Foie maigre de canard	Lean duck liver	+	P	29.66	N/A	+	+m	/	+md/+	+1/2	/	+1/2	+1/2	+	**PA**	1	c
2024	3513	Pavé volailles	Chicken	+	P	27.56	30.53	+	+d/-	/	+m	+m	/	+m	+md/+	+	**PA**	1	c
2024	**3549**	**Aiguillettes de poulet surgelées**	**Frozen chicken strips**	-	P	N/A	32.26	-	-A	/	+d (3)/+d (NC on TSA Ox+)	-B	/	-A	-A	-	**NA**	1	c
2024	**3550**	**Filet de poulet saumuré à 20% surgelé**	**Frozen 20% brined chicken fillet**	+	P	22.63	32.31	+	+1/2	/	+1/2	+m	/	+M	+M	+	**PA**	1	c
2024	**4212**	**Aiguillettes de canard**	**Duck strips**	+	P	33.84	32.26	+	-A	/	+m/+	+m	/	+m	+m	+	**PA**	1	c
2024	**4213**	**Emincés de poulet marinés à la mexicaine**	**Mexican marinated chicken strips**	+	P	28.35	31.94	+	+m	/	+1/2	+1/2	/	+M	+p	+	**PA**	1	c

MEAT AND POULTRY PRODUCTS (General ②)																									
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						18h at 34-38°C + storage 72h at 5°C±3°C																			
						PCR result + 72h			Confirmation																	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn										
				Final result	Protocol P = paired with BPW only U: unpaired unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		All confirmatory tests	CFX Opus DW							
							Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Latex if necessary	Typical colonies	Typical colonies										
2024	**4214**	**Emincés de poulet marinés à l'indienne**	**Indian marinated chicken strips**	**+**	P	26.05	32.05	+	+m	/	+1/2	+1/2	/	+1/2	+M	+	**PA**	1	c						
2024	**4227**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	**-**	U	N/A	32.13	-	-A	/	-A	-A	/	-A	-A	-	**NA**	1	c						
2024	**4228**	**Peau de cou de poulet fermier**	**Free-range chicken neck skin**	**+**	U	33.18	32.98	+	+m	+	+M	+M	/	+M	+M	+	**PA**	1	c						
2024	**4338**	**Peau de cou de poulet**	**Chicken neck skin**	**+**	U	36.75	31.9	+	-B	/	+m	+m	/	+m	+1/2	+	**PA**	1	c						
2024	**4339**	**Peau de cou de poulet**	**Chicken neck skin**	**+**	U	38.16	32.42	+	-B	/	+m	+M	/	+m	+M	+	**PA**	1	c						
2025	113168	Escalope extra fine de poulet	Chicken escalope	**-**	P	N/A	33	-	-A	/	d/d (Proteus)	-A	/	-A	-A	-	**NA**	1	c						
2025	113169	Escalope de dinde	Turkey escalope	**-**	P	N/A	32.89	-	-A	/	d/d (Proteus)	-B	/	-A	-B	-	**NA**	1	c						

MILK AND DAIRY PRODUCTS (General ②)																																			
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																												Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																													
							PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation									Agreement						
							CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn										
				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)		IPC			IPC			IPC			IPC			RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
						Salmonella (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies									
2024	2793	Beurre cru demi-sel	Raw better	-	U	20.3	33.82	+	19.97	32.95	+	21	34.48	+	20.58	34.6	+	+M	+	+p	+p	/	+p	+p	+	PD	PD	PD	PD	2	a
2024	2794	Beurre de baratte cru	Raw better	+	U	25.91	32.33	+	25.23	32.52	+	26.76	33.18	+	26.26	33.15	+	+m	+	+1/2	+M	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	2796	Cantal AOP jeune au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	U	N/A	32.6	-	N/A	33.55	-	N/A	33.93	-	N/A	33.19	-	-A	/	-A	-B	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2797	Fleur Helvète au lait cru 35%MG	Raw cow's milk cheese 35%FT	+	U	22.4	33.03	+	21.76	33.12	+	22.6	33.64	+	22.36	34.49	+	+1/2	+	+M	+p	/	+M	+M	+	PA	PA	PA	PA	2	a
2024	2798	Roquefort petite cave au lait cru 32%MG	Raw ewe's milk cheese 32%FT	+	U	24.18	/	+	20.94	34.27	+	21.44	33.86	+	21.16	34.11	+	+M	+	+M	+M	/	+p	+M	+	PA	PA	PA	PA	2	a
2024	2799	Crottin des alpines au lait cru 29%MG	Raw goat's milk cheese 29%FT	+	U	N/A/ 28.64*	/ 32.32*	i/+*	25.15	33.03	+	25.36	32.51	+	25.13	32.78	+	+1/2	+	+1/2	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	2800	Parmiciano reggiano au lait cru 30%MG	Raw cow's milk cheese 30%FT	-	U	18.03	/	+	17.26	37.77	+	18.05	34.49	+	18.22	/	+	+p	+	+p	+p	/	+p	+p	+	PD	PD	PD	PD	2	a
2024	2801	Crème crue fermière 44%MG	Raw cream 44%FT	-	U	N/A	34.02	-	N/A	32.81	-	N/A	34.34	-	N/A	34.04	-	-A	/	-A	-C	/	-A	-C	-	NA	NA	NA	NA	2	a
2024	2807	Lait cru (Brand A)	Raw cow milk	+	P	29.75	32.72	+	29.37	32.33	+	30.62	33.48	+	30.15	33.66	+	+d/-	/	-A	-A	/	+M	+1/2	+	PA	PA	PA	PA	2	a
2024	2808	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	40.71	33.32	+	N/A/ N/A/ N/A	33.34/ 32.41/ 33.06	-/-/-	N/A/ N/A/ N/A	33.94 /33.28/ 32.93	-/-/-	N/A/ N/A/ N/A	33.55 /N/A/ 33.25	-/i/-	-A	/	+m	+m	/	-A	-A	+	PA	$ND_{FN(alt)}$	$ND_{FN(alt)}$	$ND_{FN(alt)}$	2	a
2024	3163	Lait demi-écrémé	Pasteurized semi-skimmed milk	+	P	27.59	33.89	+	27.29	32.51	+	N/A/ 31.18*	N/A /32.86*	i/+*	N/A/ 31.24*	N/A/ 33.1*	i/+*	+m/+	/	+M	+M	/	+1/2	+M	+	PA	PA	PA	PA	2	b
2024	3164	Lait frais demi-écrémé	Pasteurized semi-skimmed milk	+	P	35.54	34.04	+	34.52	33.19	+	36.27	33.78	+	36.54	34.97	+	+p (API +)	/	+p	+p	/	+M	+p	+	PA	PA	PA	PA	2	b
2024	3165	Panna cotta framboise	Dairy dessert (Panna cotta)	+	P	38.58	34.34	+	36.21	33.16	+	40.86	37.39	+	37.69	33.06	+	st	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3167	Yaourt au lait de chèvre	Pasteurized goat's milk yoghurt	+	P	20.29	N/A	+	19.88	34.97	+	20.81	35.25	+	21.01	42.34	+	+p	/	+M	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3168	Velours de bleu intense et onctueux 33% MG	Pasteurized cow's milk cheese 33%FT	+	U	19.82	33.25	+	19.69	34.45	+	20.16	32.91	+	20.77	N/A	+	+M	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b

MILK AND DAIRY PRODUCTS (General ②)																																			
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							18h at 34-38°C + storage 72h at 5°C±3°C																												
							PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation										Agreement					
							CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn										
				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)		IPC			IPC			IPC			IPC			RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol				
						Salmonella (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies									
2024	3169	Petit camembert 20% MG	Pasteurized cow's milk cheese 20%FT	+	U	34.85	33.05	+	34.17	32.8	+	34.38	32.93	+	36.51	33.86	+	+1/2	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b
2024	3170	Brique de brebis 26% MG	Pasteurized ewe's milk cheese 26%FT	+	U	27.46	32.62	+	27.42	32.56	+	27.6	32.07	+	27.76	33.06	+	+d//+	+	+M	+M	/	+M	+M	+	PA	PA	PA	PA	2	b
2024	3562	Beurre moulé demi-sel au lait pasteurisé 80%MG	Pasteurized milk butter 80%FT	+	U	18.01	N/A	+	17.17	N/A	+	17.82	N/A	+	N/A/ 21.25*	N/A/ 33.49*	i/+*	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	b
2024	3563	Beurre de baratte au lait pasteurisé 80%MG	Pasteurized milk butter 80%FT	+	U	38.69	33.45	+	38.88	32.78	+	39.02	33.03	+	N/A N/A* 39.69* N/A*	N/A 32.82* 32.26 31.92*	i/-*/+*/-*	-A	/	+M	+M	/	+M	+M	+	PA	PA	PA	$ND_{FN(alt)}$	2	b
2024	3565	Poudre de lait entier 26%MG	Whole milk powder 26%FT	+	U	19.05	35.14	+	19.02	N/A	+	18.8	35.67	+	19.21	N/A	+	+p	+	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c
2024	3566	Poudre de lait écrémé	Skim milk powder	+	U	N/A	33.28	-	N/A	33	-	N/A	32.81	-	N/A/ N/A*	N/A/ 32.95*	i/-*	st	/	st	st	/	st	st	-	ND	ND	ND	ND	2	c
2024	3567	Poudre de lait écrémé calcium et vitamine D	Skin milk powder with calcium and vitamin D	+	U	19.77	34.62	+	19.9	37.79	+	19.03	33.87	+	19.49	N/A	+	+p	+	-A	+p	/	-A	+p	+	PA	PA	PA	PA	2	c
2024	3568	Poudre de lait écrémé	Skim milk powder	+	U	21.8	N/A	+	21.69	N/A	+	21.1	33.71	+	20.88	34.33	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	3569	Poudre de lait écrémé	Skim milk powder	+	U	28.18	32.24	+	28.14	31.92	+	29.21	32.35	+	29.28	32.61	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	3647	Lait cru de vache Jersiaise (Brand B)	Raw cow milk	+	P	28.5	31.68	+	29.12	32.6	+	28.97	32.76	+	29.61	33.45	+	-A	/	+m	+1/2	/	+1/2	+1/2	+	PA	PA	PA	PA	2	a
2024	3648	Lait cru (Brand A)	Raw cow milk	+	P	33.81	32.07	+	34.71	32.62	+	33.61	33.35	+	34.24	33.37	+	-A	/	+m	+1/2	/	+1/2	+M	+	PA	PA	PA	PA	2	a
2024	3649	Lait cru (Brand C)	Raw cow milk	+	P	24.78	31.97	+	25.33	N/A	+	24.73	33.18	+	25.5	N/A	+	+m/+	/	-A	+M	/	+md/-	+M	+	PA	PA	PA	PA	2	a
2024	3650	Lait cru de brebis	Raw ewe milk	+	P	17.84	33.36	+	17.89	36.18	+	18.08	34.74	+	18.66	N/A	+	+M	/	-A	+p	/	-A	+M	+	PA	PA	PA	PA	2	a
2024	4057	Lait écrémé en poudre	Skimmed milk powder	+	U	21.17	33.06	+	N/A/ 27.46*	N/A/ 31.46*	i/+*	21.35	32.97	+	21.35	34.35	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	4058	Lait demi écrémé en poudre	Semi-skimmed milk powder	+	U	17.53	34.35	+	18.13	N/A	+	17.84	34.56	+	17.8	N/A	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2024	4059	Poudre de crème	Cream powder	+	U	17.61	34.09	+	18.13	N/A	+	18.11	34.34	+	17.77	36.59	+	+p	+	+p	+p	/	+p	+p	+	PA	PA	PA	PA	2	c
2025	113181	Rocamadour fromage de	Raw goat's milk cheese 22%FT	-	U	N/A	33.19	-	N/A	32.93	-	N/A	33.15	-	N/A	32.73	-	-B	/	md	-C	wx5 (Proteus)	md	-C	-	NA	NA	NA	NA	2	a

MILK AND DAIRY PRODUCTS (General ②)																																			
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							18h at 34-38°C + storage 72h at 5°C±3°C																												
							PCR result +72h						PCR result with FDRS protocol + 72h						Confirmation										Agreement						
							CFX Opus DW			CFX Duet			CFX Opus DW – with FDRS protocol			CFX Duet - with FDRS protocol			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn											
				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)														RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*										
						Salmonella (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	All confirmatory tests	CFX Opus DW	CFX Duet	CFX Opus DW with FDRS protocol	CFX Duet with FDRS protocol		
		chèvre au lait cru 22%MG																																	
2025	**117383**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	**+**	U	18.24	34.86	+	17.92	37.53	+	19.11	N/A	+	18.65	37.34	+	+M	+	+p	+p	/	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117384**	**Poudre de lait demi écrémé**	**Semi-skimmed milk powder**	**+**	U	25.18	32.23	+	24.87	32.67	+	28.01	33.01	+	27.81	33.13	+	+p	+	+p	+p	/	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117385**	**Poudre de lait écrémé**	**Skimmed milk powder**	**+**	U	19.87	34.59	+	19.47	36.24	+	20.67	34.15	+	20.11	34.96	+	+p	+	+p	+p	/	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c
2025	**117386**	**Poudre de lait écrémé BIO**	**Organic skimmed milk powder**	**+**	U	25.12	34.83	+	24.76	32.42	+	27.41	32.7	+	26.78	32.34	+	+p	+	+p	+p	/	+p	+p	+	**PA**	**PA**	**PA**	**PA**	2	c

MULTICOMPONENT FOOD AND MEAL COMPONENTS (General ②)																								
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							18h at 34-38°C + storage 72h at 5°C±3°C																	
							PCR result + 72h			Confirmation											Agree-ment			
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				All confirmatory tests				
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX Opus DW					
2024	2757	Sandwich jambon emmental mayonnaise	Sandwich (ham, cheese)	+	P	20.5	33.1	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a				
2024	2758	Sandwich poulet rôti gruyère	Sandwich (chicken, cheese)	+	P	27.58	32.24	+	+M	/	+p	+p	/	+M	+M	+	PA	3	a				
2024	2759	Macédoine 5 légumes	RTE product (macedoine)	+	P	19.27	33.7	+	+p	/	+p	+M	/	+M	+M	+	PA	3	a				
2024	2760	Piémontaise jambon supérieur et tomates fraîches	RTE product (piemontaise)	+	P	21.96	32.72	+	+M	/	+M	+M	/	+1/2	+M	+	PA	3	a				
2024	2763	Riz à la Basquaise poulet rôti et poivrons (à consommer froid)	RTE product (rice, chicken, pepper)	+	P	18.87	33.07	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a				
2024	2764	Salade Antibes riz, œuf, thon, olives	RTE product (rice, egg, tuna)	-	P	N/A	33.37	-	-C	/	-B	-B	/	+md/-	-A	-	NA	3	a				
2024	2765	Wrap jambon cheddar sauce burger	RTE product (ham, cheese)	+	P	32.25	32.78	+	-A	/	+1/2	+1/2	/	+m	+m	+	PA	3	a				
2024	2766	Sandwich thon œuf	Sandwich (tuna, egg)	+	P	26.14	31.87	+	+M	/	+p	+p	/	+M	+p	+	PA	3	a				
2024	4218	Salade tortis, concombre et saumon	RTE products (pasta, cucumber, salmon)	+	P	20.29	33.05	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	a				
2024	4219	Salade museau de porc à la lyonnaise	RTE products (pork snout salad)	+	P	23.48	32.24	+	+p	/	+p	+p	/	+p	+p	+	PA	3	a				
2024	4220	Wrap poulet, crudités et sauce Caesar	RTE products (chicken, vegetables, Caesar sauce)	+	P	26.88	32.13	+	+m	/	+M	+M	/	+M	+M	+	PA	3	a				
2024	2767	Pastabox poulet et emmental râpé	RTRH (pasta, chicken, cheese)	+	P	N/A/ N/A/ N/A	32.86/ 33.01/ 34.11	-/-/-	st	/	+p	+p	/	+m	+m	+	$ND_{FN(alt)}$	3	b				
2024	2768	Pizza chorizo fromage	RTRH (pizza chorizo, cheese)	+	P	25.96	32.31	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b				
2024	2769	Couscous à la marocaine légumes cuisinés	RTRH (couscous)	+	P	21.33	33.57	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b				
2024	2770	Lasagne à la bolognaise	RTRH (lasagne)	+	P	19	34.11	+	+pd	/	+p	+pd	/	+p	+pd	+	PA	3	b				
2024	2771	Poisson à l'andalouse riz safrané aux petits légumes	RTRH (fish, rice, vegetables)	+	P	17.84	34.47	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b				
2024	3543	Mini pizza jambon fromage surgelé	Frozen RTRH (ham and cheese pizza)	+	P	19.02	32.53	+	+p	/	+p	+p	/	+p	+p	+	PA	3	b				
2024	3544	Païlla poulet et fruits de mer surgelé	Frozen RTRH (paella chicken and seafood)	+	P	22.48	32.36	+	+1/2	/	+M	+M	/	+M	+M	+	PA	3	b				
2024	3545	Rizà la cantonaise, omelette et jambon supérieur surgelé	Frozen RTRH (Cantonese rice omelet and superior ham)	+	P	24.51	32.01	+	+m	/	+M	+M	/	+1/2	+1/2	+	PA	3	b				
2024	3546	Poêlée de torsade au poulet et champignon de Paris surgelée	Frozen RTRH (pasta, chicken, mushrooms)	+	P	25.88	32.58	+	+m	/	+M	+M	/	+1/2	+M	+	PA	3	b				
2024	2774	Eclair à la vanille	Pastry (vanilla puff)	+	P	37.64	33	+	st	/	+p	+p	/	+p	+p	+	PA	3	c				
2024	2775	Millefeuille	Pastry (millefeuille)	+	P	37.16	33.08	+	-B	/	+m	+1/2	/	-A	-A	+	PA	3	c				
2024	2776	Religieuse au chocolat	Pastry (chocolate puff)	+	P	22.71	32.92	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c				
2024	3171	Mousse au chocolat noir	Dark chocolate mousse	+	P	20.81	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c				
2024	3172	Mousse au chocolat au lait	Milk chocolate mousse	+	P	18.28	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c				
2024	3174	Tropezienne	Pastry (tropezienne)	+	P	35.3	33.06	+	-A	/	+M	+M	/	+1/2	+M	+	PA	3	c				
2024	3175	Flan nature	Pastry (pudding)	+	P	19.64	33.54	+	+p	/	+p	+p	/	+p	+p	+	PA	3	c				

MULTICOMPONENT FOOD AND MEAL COMPONENTS (General ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agree-ment			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				All confirmatory tests	CFX Opus DW			
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies							
2024	**3540**	**Moelleux au chocolat surgelé**	**Frozen chocolate cake**	+	P	N/A/34.9*	N/A/32.6*	i/+*	st (RVS x3 +)	/	+p	+d (1)/+		+p	+1/2d/+	+	**PA**	3	c
2024	**3541**	**Gâteau basque surgelé**	**Frozen Basque cake**	+	P	19.32	32.81	+	+p	/	+p	+p	/	+p	+p	+	**PA**	3	c
2024	**3542**	**Eclair au café surgelé**	**Frozen coffee pastry**	+	P	20.47	33.14	+	+p	/	+p	+M	/	+p	+p	+	**PA**	3	c

FISHERY PRODUCTS AND VEGETABLES (General ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																	
							PCR result + 72h			Confirmation											Agree-ment			
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				All confirmatory tests				
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*		CFX Opus DW							
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies									
2024	**2889**	**Filet de saumon**	**Raw salmon filet**	+	P	30.7	34.17	+	+m	/	+M	+M	/	+m	+p	+	**PA**	4	a				
2024	**2890**	**Dos de cabillaud**	**Raw Back of cod**	+	P	24.79	33.75	+	+m	/	+M	+M	/	+M	+M	+	**PA**	4	a				
2024	**2891**	**Noix de Saint-Jacques**	**Raw scallops**	+	P	22.16	34.31	+	+M	/	+1/2	+M	/	+M	+p	+	**PA**	4	a				
2024	**2893**	**Filet de merlan**	**Raw whiting fillet**	+	P	25.51	34.28	+	+m	/	+1/2	+1/2	/	+M	+M	+	**PA**	4	a				
2024	**3241**	**Filet de maquereau**	**Raw mackerel fillet**	+	P	24.05	32.43	+	+M	/	+p	+p	/	+M	+M	+	**PA**	4	a				
2024	**3242**	**Darne de lieu jaune**	**Raw pollack steak**	+	P	24.11	32.76	+	+M	/	+p	+p	/	+M	+M	+	**PA**	4	a				
2024	**3243**	**Pavé de saumon**	**Raw salmon steak**	+	P	26.01	32.4	+	+m	/	+p	+p	/	+M	+M	+	**PA**	4	a				
2024	**3244**	**Filet d'eglefin**	**Raw haddock fillet**	+	P	24.83	32.17	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**	4	a				
2024	**3245**	**Filet de julienne**	**Raw julienne fillet**	+	P	23.27	32.84	+	+1/2	/	+1/2	+M	/	+M	+M	+	**PA**	4	a				
2024	**3246**	**Filet de lieu noir**	**Raw saithe fillet**	+	P	20.88	14.34	+	+M	/	+M	+p	/	+M	+p	+	**PA**	4	a				
2024	**2895**	**Salade**	**Bagged lettuce**	+	P	29.21	33.73	+	+d/+ (API+)	/	+1/2	+1/2	/	+m	+M	+	**PA**	4	b				
2024	**2896**	**Epinard en sachet**	**Bagged spinach**	+	P	35.03	33.96	+	-A	/	+m	+1/2	/	+m	+m	+	**PA**	4	b				
2024	**2897**	**Ciboulette fraîche**	**Fresh chives**	+	P	32.76	34.11	+	-A	/	+1/2	+M	/	+1/2	+M	+	**PA**	4	b				
2024	**2898**	**Jeunes pousses, laitue verte, rouge**	**Baby greens, green and red lettuce**	+	P	27.85	34.47	+	+m	/	+1/2	+M	/	+1/2	+M	+	**PA**	4	b				
2024	**3251**	**Feuille de chêne vert**	**Holm oak leaf**	+	P	23.96	32.38	+	+md/-	/	+1/2	+1/2	/	+1/2	+m	+	**PA**	4	b				
2024	**2899**	**Fruits en conserve (pêche, ananas, papaye)**	**Canned fruit (peach, pineapple, papaya)**	+	P	17.43	N/A	+	+M	/	+M	+M	/	+M	+p	+	**PA**	4	c				
2024	**2901**	**Cocktail en conserve (jus naturel, pêche, poire, ananas, raisin)**	**Canned cocktail (natural juice, peach, pear, pineapple, grape)**	+	P	17.04	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	4	c				
2024	**2902**	**Compote pomme pêche**	**Apple and peach compote**	+	P	16.88	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	4	c				
2024	**2903**	**Compote pomme poire**	**Apple and pear compote**	+	P	16.62	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	4	c				
2024	**3247**	**Courgette**	**Courgette**	+	P	24.04	32.94	+	+m	/	+M	+1/2	/	+1/2	+1/2	+	**PA**	4	c				
2024	**3248**	**Poireau**	**Leek**	+	P	21.16	33.62	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**	4	c				
2024	**3252**	**Haricot vert**	**Green bean**	+	P	37.23	32.86	+	+md/+d (API-x5)	/	+m	+M	/	+m	+m	+	**PA**	4	c				
2024	**3253**	**Gazpacho**	**Gazpacho**	+	P	19.28	33.97	+	+p	/	+p	+p	/	+p	+p	+	**PA**	4	c				
2024	**3537**	**Haricots blancs très fins surgelés**	**Frozen very fine white beans**	+	P	19.82	34.69	+	+p	/	+p	+p	/	+p	+p	+	**PA**	4	c				
2024	**3538**	**Petits pois doux surgelés**	**Frozen peas**	+	P	21.44	32.73	+	+p	/	+p	+p	/	+M	+M	+	**PA**	4	c				

EGGS AND EGG PRODUCTS (General ②)																								
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2024	2994	Gros œufs BIO	Organic egg	+	P	18.64	35.04	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	2995	Gros œufs de poules élevées en plein air	Eggs from free-range hens	+	P	16.88	37.13	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	2996	Œufs frais gros calibre de poules élevées au sol	Eggs from hens reared on the ground	+	P	17.02	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	3000	Œufs de cailles	Quail eggs	+	P	18.24	32.72	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	3001	Œufs frais de poules BIO	Organic egg	+	P	17.05	35.88	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	3003	Œufs de poules élevées au sol	Eggs from hens reared on the ground	+	P	16.69	35.19	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	4315	Œufs frais de poule	Fresh eggs	+	P	17.63	35.57	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	4316	Œufs frais de poule BIO	Fresh organic eggs	+	P	17.04	36.01	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2024	4318	Œufs frais de poules élevées au sol	Eggs from hens reared on the ground	+	P	18.9	33.81	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2025	113761	Gros œufs bio breton plein air	Fresh organic eggs	+	P	16.69	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	a
2025	113762	Oeufs plein air	Eggs from hens reared on the ground	+	P	16.83	N/A	+	+p	/	+M	+p	/	+p	+p	+	PA	5	a
2024	2997	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid egg yolk	+	P	18.25	36.45	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b
2024	2998	Coule de blanc d'œuf liquide pasteurisé	Pasteurized liquid egg white	+	U	19.21	33.72	+	+p	+	+p	+p	/	+p	+p	+	PA	5	b
2024	2999	Coule d'œuf entier pasteurisé	Pasteurized whole egg	+	P	18.21	34.79	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b
2024	4221	Œufs durs écalés	Shelled hard-boiled eggs	+	P	34.41	32.56	+	+ (21)	/	+p	+p	/	+p	+p	+	PA	5	b
2024	4224	Coule de jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	24.57	34.08	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b
2025	113752	Œuf entier liquide pasteurisé	Pasteurized whole egg liquid	+	P	22.99	32.84	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b
2025	113753	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	+	P	19.43	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	5	b
2025	113754	Œufs pochés	Poached eggs	+	P	20.09	34.57	+	+M	/	+p	+p	/	+p	+M	+	PA	5	b
2025	113755	Œufs durs écalés	Shelled hard-boiled eggs	+	P	38.65	33.43	+	st	/	+p	+p	/	+p	+p	+	PA	5	b
2025	113756	Blanc d'œuf liquide pasteurisé	Pasteurized liquid white egg	+	U	17.07	N/A	+	+p	+	+	+p	/	+p	+p	+	PA	5	b
2024	4307	Poudre de blanc d'œuf	Egg white powder	+	U	17.14	34.73	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c
2024	4308	Poudre de blanc d'œuf	Egg white powder	+	U	17.26	35.11	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c
2025	115083	Poudre d'œuf entier	Whole egg powder	+	U	34.21	32.71	+	+(1)	+	+p	+p		+p	+p	+	PA	5	c
2025	115085	Poudre d'œuf entier	Whole egg powder	+	U	40.48/ N/A/ N/A	33.16/ 32.35/ 32.67	+/-/-	st	/	st	st	/	st	st	-	$PA_{FP(alt)}$	5	c
2025	115086	Poudre d'œuf entier	Whole egg powder	+	U	N/A	32.73	-	st	/	st	st	/	-C	st	-	ND	5	c
2025	115087	Poudre de blanc d'œuf	Egg white powder	-	U	39	33	+	st	/	+p	+p	+	+p	+p	+	PD	5	c
2025	115088	Poudre de blanc d'œuf	Egg white powder	-	U	21.83	33.06	+	+p	+ (latex+, API+)	+p	+p	/	+p	+p	+	PD	5	c
2025	117377	Poudre d'œuf entier	Whole egg powder	+	U	21.68	33.32	+	+p	+	+p	+p	/	+p	+p	+	PA	5	c
2025	117378	Poudre d'œuf entier	Whole egg powder	+	U	24.93	32.33	+	+p	+	+p	+p	/	+M	+p	+	PA	5	c

EGGS AND EGG PRODUCTS (General ②)																								
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						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agree-ment			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW						
2025	**117379**	**Poudre de jaune d'œuf**	**Egg yolk powder**	**+**	U	20.38	35.79	+	+M	+	+p	+p	/	+p	+M	+	**PA**	5	c				
2025	**117380**	**Poudre de jaune d'œuf**	**Egg yolk powder**	**+**	U	20.08	36.17	+	+M	+	+p	+p	/	+p	+M	+	**PA**	5	c				
2025	**117381**	**Poudre de jaune d'œuf**	**Egg yolk powder**	**+**	U	20.67	36.23	+	+M	+	+p	+p	/	+p	+M	+	**PA**	5	c				
2025	**117382**	**Poudre d'œuf entier**	**Whole egg powder**	**+**	U	19.02	34.81	+	+p	+	+p	+p	/	+p	+p	+	**PA**	5	c				

PET FOOD AND ANIMAL FEED (General ②)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																
							PCR result + 72h			Confirmation										Agree-ment			
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX Opus DW					
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies							
2024	3558	Aliments pour lapins nains composé de carotte	Rabbit feed	-	P	N/A	33.1	-	-C	/	st	st	/	st	st	-	NA			6	a
2024	3560	Aliment chat sénior au poulet	Kibbles for cat	+	P	21.68	33.16	+	+M	/	+p	+p	/	+p	+p	+	PA			6	a
2024	3561	Terrine Bio pour chien au poulet, petits pois, carotte	Dog feed	+	P	18.34	34.01	+	+p	/	+p	+p	/	+p	+p	+	PA			6	a
2024	4311	Croqu'mix chien 25 kg (bœuf et légumes)	Kibble for dog 25 kg (beef and vegetables)	+	P	18.24	34.15	+	+p	/	+M	+p	/	+p	+p	+	PA			6	a
2024	4313	Menu complet perruches	Complete menu for budgies	+	P	22.29	32.62	+	+m/+	/	+1/2	+M	/	+p	+p	+	PA			6	a
2024	4314	Aliments composés lapins nains à la carotte	Mixed food for dwarf rabbits with carrots	+	P	22.17	33.31	+	+m/+	/	+M	+M	/	+M	+p	+	PA			6	a
2025	115484	Terrine pour chat à la truite et aux épinards	Terrine for cats (trout, spinach)	+	P	17.88	34.67	+	+p	/	+p	+p	/	+p	+p	+	PA			6	a
2025	115487	Aliment pour cochon d'inde céréales, graine et légumes	Guinea pig food (cereals, seeds, vegetables)	+	P	34.53	33.11	+	+ (1)	/	+m	+1/2	/	+1/2	+M	+	PA			6	a
2025	117356	Croquettes chien Yorkshire Terrier	Kibbles for dog	+	P	21.23	32.9	+	+p	/	+p	+p	/	+p	+p	+	PA			6	a
2025	117357	Repas complet (céréales, graines, légumes) pour cochon d'Inde	Complete meal for guinea pigs (cereals, seeds, vegetables)	+	P	37.52	32.78	+	-A	/	+m	+m	/	M	+M	+	PA			6	a
2025	117358	Aliment composé hamsters	Composite food for hamsters	+	P	32.46	32.83	+	-A	/	+1/2	+1/2	/	+M	+M	+	PA			6	a
2025	117359	Croquettes chat senior	Kibbles for cat	+	P	29.48	32.55	+	+p	/	+p	+p	/	+p	+p	+	PA			6	a
2025	117360	Aliment composé à la carotte pour lapins nains	Compound carrot food for rabbits	+	P	26.26	32.31	+	+1/2	/	+M	+p	/	+M	+p	+	PA			6	a
2024	3515	Son de blé tendre granulé	Granulated soft wheat bran	-	P	N/A	30.89	-	-C	/	-A	-A	/	-A	-A	-	NA			6	b
2024	4292	Coex HBO	Animal feed product	+	P	16.63	36.18	+	+p	/	+p	+M	/	+p	+p	+	PA			6	b
2024	4294	Tourteaux de tournesol	Sunflower meal	+	P	22.97	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA			6	b
2024	4295	Tourteaux de colza	Rape seed cake	+	P	20.94	34.47	+	+p	/	+M	+M	/	+p	+p	+	PA			6	b
2025	115482	Aliment porc	Pork feed	+	P	28.88	32.64	+	+p	/	+p	+p	/	+p	+p	+	PA			6	b
2025	117370	Flocons d'orge	Barley flakes	+	P	20.37	34.03	+	+p	/	+p	+M	/	+p	+p	+	PA			6	b
2025	117919	Blé	Wheat	+	P	38.21	33.3	+	-A	/	+1/2	+M	/	+M	+M	+	PA			6	b
2025	117920	Tourteaux de colza	Rapeseed meal	+	P	16.92	36.21	+	+p	/	+p	+p	/	+p	+p	+	PA			6	b
2025	117921	Mélanges granules veaux	Mixture for calves	+	P	27.77	33.25	+	-A	/	+M	+M	/	+M	+M	+	PA			6	b
2024	4299	Poudre de protéines animales	Animal protein powder	+	U	18.71	33.4	+	+p	+	+p	+p	/	+p	+p	+	PA			6	c
2024	4302	Poudre de tourteaux de colza	Rape seed cake powder	+	U	19.2	33.64	+	+p	+	+p	+M	/	+p	+p	+	PA			6	c
2024	4303	Poudre de tourteaux de sésame BIO toaste	Sesame cake powder	-	U	21.2	32.63	+	-C	/	+M	+md/+	/	+1/2	+1/2d	+	PD			6	c
2024	4304	Poudre de tourteaux de soja	Soya cake powder	+	U	N/A	32.19	-	-B	/	-C	-C	/	-A	-C	-	ND			6	c
2024	4305	Poudre pour dinde pondeuse	Laying turkey powder	-	U	16.27	35.98	+	+p	+	+p	+p	/	+p	+p	+	PD			6	c
2025	115489	Avoine	Oats	+	P	28.96	32.42	+	+p	/	+p	+p	/	+p	+p	+	PA			6	c
2025	115491	Farine petfood S24	Petfood flour	+	U	N/A	33.34	-	st	/	st	st	/	st	st	-	ND			6	c
2025	115495	Issues céréales	Cereals	-	U	N/A	33.34	-	+m	- (x5) API –x5	-A	-A	/	-A	-A	-	NA			6	c

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				Final result	Protocol P = paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies							
2025	115886	Farine petfood S25	Petfood flour	+	U	39.56/ 38.55/ 39.23	33.34/ 32.21/ 32.41	+/+/+	st	/	st	st	/	st	st	-	ND	6	c
2025	115888	Poudre volaille ponte	Egg-laying poultry powder	-	U	N/A	32.9	-	st	/	st	st	/	st	st	-	NA	6	c
2025	115889	Poudre aliment composé ponte	Egg-laying compound feed powder	-	U	N/A	33.16	-	st	/	st	st	/	st	st	-	NA	6	c
2025	115890	Farine maïs/orge	Corn/barley flour	-	U	N/A	33.21	-	-B	/	-A	-B	/	-A	-A	-	NA	6	c
2025	117371	Poudre de tourteaux de colza	Rape cake powder	+	U	23.55	33.72	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c
2025	117372	Poudre poule pondeuse	Laying hen powder	-	U	36.05	32.86	+	+1/2	+	+1/2	+M	/	+1/2	+M	+	PD	6	c
2025	117373	Poudre de protéines animales	Animal protein powder	+	U	24.37	32.21	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c
2025	117374	Poudre de tourteaux de soja	Soya cake powder	+	U	19.06	36	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c
2025	117375	Poudre tourteaux de colza	Rapeseed meal powder	+	U	23.72	32.85	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c
2025	117376	Poudre tourteaux de colza	Rapeseed meal powder	+	U	27.34	32.71	+	+p	+	+p	+p	/	+p	+p	+	PA	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (General ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
							18h at 34-38°C + storage 72h at 5°C±3°C																
							PCR result + 72h			Confirmation											Agree-ment		
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				All confirmatory tests			
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX Opus DW			
2024	**3005**	**Chiffonnette sol tour 12m zone de passage avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	**+**	P	18.65	34.55	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	a
2024	**3006**	**Chiffonnette casquette après lavage (industrie laitière)**	**Wipe after cleaning (dairy product industry)**	**+**	P	17.08	36.07	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	a
2024	**3007**	**Chiffonnette tapis avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	**+**	P	18.34	34.24	+	+M	/	+p	+p	/	+p	+p	+	**PA**	7	a
2024	**3008**	**Eponge sol chambre froide après nettoyage (fromagerie)**	**Sponge after cleaning (cheese dairy)**	**+**	P	20.71	33.52	+	+M	/	+p	+p	/	+p	+p	+	**PA**	7	a
2024	**4331**	**Lingette cutter pâté de campagne avant nettoyage**	**Wipe before cleaning (pork industry)**	**+**	P	21.36	32.21	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**	7	a
2024	**4332**	**Lingette guide sertissage avant nettoyage**	**Wipe before cleaning (fish industry)**	**+**	P	19.05	33.56	+	+p	/	+M	+p	/	+p	+p	+	**PA**	7	a
2024	**4334**	**Lingette steak végétal après désinfection**	**Wipe after disinfection (vegetable industry)**	**+**	P	23.04	32.15	+	+m	/	+M	+p	/	+M	+p	+	**PA**	7	a
2024	**4335**	**Lingette cutter mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	**+**	P	20.34	33.29	+	+1/2	/	+M	+M	/	+M	+M	+	**PA**	7	a
2025	**113764**	**Chiffonnette hall techno table TA14 mousse de foie avant nettoyage**	**Wipe before cleaning (meat industry)**	**+**	P	18.32	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	a
2025	**113765**	**Chiffonnette tour écluse liv statique avant nettoyage (industrie laitière)**	**Wipe before cleaning (dairy product industry)**	**+**	P	22.49	33.81	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	a
2024	**3077**	**Eau de rinçage circuit NEP ligne après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	**+**	P	17.8	35.57	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**3078**	**Eau de siphon salle de fabrication après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	**+**	P	20.79	32.89	+	+m	/	+M	+p	/	+1/2	+1/2	+	**PA**	7	b
2024	**3079**	**Eau de lavage après nettoyage (industrie laitière)**	**Process water after cleaning (dairy industry)**	**+**	P	17.65	34.15	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**3080**	**Eau de process après nettoaye (production de brioche)**	**Process water after cleaning (pastry product)**	**+**	P	18.37	34.26	+	+M	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**3081**	**Eau de rinçage avant nettoyage (production madeleine)**	**Process water before cleaning (pastry product)**	**+**	P	17.51	35.97	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**4325**	**Eau production poisson avant nettoyage**	**Process water before cleaning (fish)**	**+**	P	20.31	33.55	+	+p	/	+M	+p	/	+p	+p	+	**PA**	7	b
2024	**4326**	**Eau de rinçage sardine avant nettoyage**	**Rinse water before cleaning (salmon)**	**+**	P	19.7	33.52	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**4327**	**Eau de rinçage porc saumuré jambon avant nettoyage**	**Rinse water before cleaning (cured pork ham)**	**+**	P	20.08	32.9	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**4328**	**Eau de rinçage mousse de foie avant nettoyage**	**Rinse water before cleaning (liver mousse)**	**+**	P	18.22	33.65	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b

PRODUCTION ENVIRONMENTAL SAMPLES (General ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 34-38°C + storage 72h at 5°C±3°C																		
						PCR result + 72h			Confirmation												Agree-ment			
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				All confirmatory tests	CFX Opus DW			
				Final result	Protocol P: paired with BPW only U: unpaired w/o ISO 6887 (BPW only)	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies							
2024	**4329**	**Eau de process mousse de foie protéine pois avant nettoyage**	**Process water before cleaning (pea protein liver mousse)**	+	P	18.59	33.25	+	+p	/	+p	+p	/	+p	+p	+	**PA**	7	b
2024	**4064**	**Poussières d'aspirateur AAT-487 (industrie laitière)**	**Vacuum dust (dairy industry)**	-	U	17.85	35.18	+	+p	+	+p	+p	/	+p	+p	+	**PD**	7	c
2024	**4065**	**Poussières d'aspirateur PDLOBPT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	+	U	17.47	N/A	+	+p	+	+p	+p	/	+p	+p	+	**PA**	7	c
2024	**4066**	**Poussières d'aspirateur PDLOBBT3 (industrie laitière)**	**Vacuum dust (dairy industry)**	+	U	19.83	33.28	+	+p	+	+p	+p	/	+p	+p	+	**PA**	7	c
2024	**4067**	**Poussières d'aspirateur MAT387 (industrie laitière)**	**Vacuum dust (dairy industry)**	+	U	17.51	34.41	+	+p	+	+p	+p	/	+p	+p	+	**PA**	7	c
2024	**4319**	**Déchets de découpe de porc**	**Residues of pork cutting**	+	P	21.8	32.03	+	+M	/	+p	+p	/	+M	+p	+	**PA**	7	c
2024	**4320**	**Déchets sol sortie parmentier**	**Residues of pamentier**	+	P	20.42	32.75	+	+M	/	+M	+M	/	+M	+p	+	**PA**	7	c
2024	**4321**	**Déchets effilochés de bœuf**	**Residues of shredded beef**	+	P	20.27	33.28	+	+M	/	+p	+M	/	+p	+p	+	**PA**	7	c
2024	**4322**	**Déchets sardines**	**Residues of sardine**	+	P	22.62	N/A	+	+M	/	+p	+p	/	+M	+p	+	**PA**	7	c
2024	**4323**	**Déchets saumon trancheur**	**Residues of salmon**	+	P	17.77	33.5	+	+M	/	+p	+p	/	+p	+p	+	**PA**	7	c
2025	**115774**	**Déchets sauce champignon**	**Mushroom sauce waste**	+	P	17.12	34.9	+	+M	/	+M	+M	/	+m	+1/2	+	**PA**	7	c
2025	**115776**	**Déchets carottes**	**Carrot waste**	+	P	18.93	34.73	+	+p	/	+P	+M	/	+P	+P	+	**PA**	7	c
2025	**115777**	**Déchets éffiloché bœuf**	**Beef shredded waste**	+	P	21.06	33.52	+	+M	/	+P	+P	/	+P	+M	+	**PA**	7	c

Result 11 - After storage – General protocol ③

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* 18h at 34-38°C + storage 72h at 5°C±3°C															Agreement + 72h	Category	Type
							PCR result + 72h			Confirmation + 72h													
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn								
				Protocol ISO 6887	Final result	Protocol (P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h					
2026	137065	Lait demi écrémé pasteurisé	Pasteurized semi-skimmed milk	BPW	+	P(BPW)	17.57	34.45	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137066	Lait écrémé UHT	UHT skimmed milk	BPW	+	P(BPW)	17.86	36.73	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137067	Lait de chèvre UHT	UHT goat's milk	BPW	+	P(BPW)	18.14	38.20	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137069	Lait chocolaté pasteurisé	Pasteurized chocolate milk	BPW	+	P(BPW)	22.61	33.52	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137073	Lait chocolat-noisette pasteurisé	Pasteurized chocolate-hazelnut milk	BPW	+	P(BPW)	17.5	N/A	+	+M	/	/	/	/	/	/	+	PA	11	a
2026	137074	Lait à la vanille pasteurisé	Pasteurized vanilla milk	BPW	-	P(BPW)	N/A	33.21	-	st	/	/	/	/	/	/	-	NA	11	a
2026	137784	Lait frais demi-écrémé	Pasteurized fresh semi-skimmed milk	BPW	+	P(BPW)	31.58	32.45	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137786	Lait au chocolat pasteurisé	Pasteurized chocolate milk	BPW	+	P(BPW)	18.51	N/A	+	+p	/	/	/	/	/	/	+	PA	11	a
2026	137789	Crème liquide fleurette 30 % MG	Whipping cream 30 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	22.15	33.53	+	+ (3)	/	/	/	/	/	/	+	PA	11	a
2026	140123	Lait demi écrémé UHT	Semi-skimmed UHT milk	BPW	-	P(BPW)	N/A	32.63	-	st	/	/	/	/	/	/	-	NA	11	a
2026	137076	Yaourt à la vanille	Vanilla yogurt	BPW	+	P(BPW)	19.51	33.63	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137077	Crème entière pasteurisée 30% MG	Pasteurized whole cream 30 % fat	BPW + tween 80 (10g/L)	-	P(ISO)	N/A	33.11	-	st	/	/	/	/	/	/	-	NA	11	b
2026	137078	Brie au lait pasteurisé 33% MG	Pasteurized milk Brie 33 % fat	BPW + tween 80 (10g/L)	-	P(ISO)	N/A	33.11	-	-A	/	/	/	/	/	/	-	NA	11	b
2026	137079	Camembert au lait pasteurisé 21 % MG	Pasteurized milk Camembert 21 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	22.77	33.14	+	+M	/	/	/	/	/	/	+	PA	11	b
2026	137080	Fromage à pâte pressé non cuite au lait pasteurisé 27.5 % MG	Uncooked pressed cheese made from pasteurized milk 27.5 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	18.15	34.24	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137081	Tomme de montagne au lait pasteurisé 30 % MG	Pasteurized milk mountain tomme cheese 30 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	21.04	33.45	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137082	Fromage sans croûte au lait pasteurisé 28 % MG	Pasteurized milk cheese 28 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	21.83	33.26	+	+M	/	/	/	/	/	/	+	PA	11	b
2026	137083	Emmental au lait pasteurisé 29 % MG	Pasteurized milk Emmental cheese 29 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	19.21	34.61	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137084	Fourme d'Ambert au lait pasteurisé 28 % MG	Pasteurized milk Fourme d'Ambert cheese 28 % fat	BPW + tween 80 (10g/L)	-	P(ISO)	N/A	33.23	-	st	/	/	/	/	/	/	-	NA	11	b
2026	137085	Mascarpone 40 % MG	Mascarpone cheese 40 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	19.85	34.81	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137086	Beurre gastronomique demi-sel 82 % MG	Semi-salted gourmet butter 82% fat	BPW + tween 80 (10g/L)	+	P(ISO)	18.24	35.37	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137087	Beurre moulé demi-sel 82 % MG	Semi-salted molded butter 82 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	18.76	35.89	+	+p	/	/	/	/	/	/	+	PA	11	b
2026	137794	Fromage à tartiner 20 % MG	Spreadable cheese 20 % fat	BPW + tween 80 (10g/L)	-	P(ISO)	N/A	32.14	-	st	/	/	/	/	/	/	-	NA	11	b
2026	137797	Mozzarella 26 % MG	Mozzarella 26 % fat	BPW + tween 80 (10g/L)	-	P(ISO)	N/A	32.60	-	-B	/	/	/	/	/	/	-	NA	11	b
2026	140122	Fromage edam 30 % MG	Edam cheese 30 % fat	BPW + tween 80 (10g/L)	+	P(ISO)	17.64	34.64	+	+p	/	/	/	/	/	/	+	PA	11	b

HEAT-TREATED PROCESS DAIRY PRODUCTS (up to 375 g) (General ③)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella* 18h at 34-38°C + storage 72h at 5°C±3°C															Category	Type
							PCR result + 72h			Confirmation + 72h												
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				Agreement + 72h		
				Protocol ISO 6887	Final result	Protocol (P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h			
2026	**139206**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	**+**	P(ISO)	20.53	N/A	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139207**	**Poudre de lait entier 26 % MG**	**Whole milk powder 26 % fat**	Powder after BPW	**+**	P(ISO)	24.59	32.19	+	+1/2	/	/	/	/	/	/	+	**PA**	11	c
2026	**139208**	**Lait entier en poudre**	**Whole milk powder**	Powder after BPW	**+**	P(ISO)	21.82	N/A	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139209**	**Lactose**	**Lactose**	Powder after BPW	**+**	P(ISO)	19.88	N/A	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139210**	**Whey isolat**	**Whey isolate**	Powder after BPW	**+**	P(ISO)	N/A/ N/A/ 30.91*	N/A/ N/A/ 33.2*	i/ i/ +*	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139211**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	**-**	P(ISO)	N/A/ N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A/ N/A*/ N/A**/ N/A***	i/ i/ i*/ i**/ i***	st	/	/	/	/	/	/	-	**NA**	11	c
2026	**139212**	**Lait écrémé en poudre**	**Skim milk powder**	Powder after BPW	**+**	P(ISO)	27.56	N/A	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139213**	**Whey protéine**	**Whey protein**	Powder after BPW	**+**	P(ISO)	N/A/ N/A/ 36.51*	N/A/ N/A/ 32.46*	i/ i/ +*	+ (5)	/	/	/	/	/	/	+	**PA**	11	c
2026	**139214**	**Lactose**	**Lactose**	Powder after BPW	**+**	P(ISO)	23.59	33.37	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**139215**	**Whey**	**Whey**	Powder after BPW	**+**	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 32.68*	i/ i/ -*	st	/	/	/	/	/	/	+(Ref)	**$ND_{FN(alt)}$**	11	c
2026	**139216**	**Caséinate**	**Caseinate**	Powder after BPW	**+**	P(ISO)	19.35	N/A	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	140111	Isolat de whey	Whey isolate	Powder after BPW	**-**	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 34.01*	i/ i/ -*	st	/	/	/	/	/	/	-	**NA**	11	c
2026	140112	Isolat pur de whey	Whey isolate	Powder after BPW	**-**	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 34.37*	i/ i/ -*	st	/	/	/	/	/	/	-	**NA**	11	c
2026	140113	Isolat de whey	Whey isolate	Powder after BPW	**-**	P(ISO)	N/A/ N/A/ N/A*	N/A/ N/A/ 34.08*	i/ i/ -*	st	/	/	/	/	/	/	-	**NA**	11	c
2026	**140119**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	**-**	P(ISO)	N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A*/ N/A**/ N/A***	i/ i*/ i**/ i***	st	/	/	/	/	/	/	-	**NA**	11	c
2026	**140120**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	**+**	P(ISO)	19.33	36.05	+	+p	/	/	/	/	/	/	+	**PA**	11	c
2026	**140121**	**Whey protéine**	**Whey protein**	Powder after BPW	**+**	P(ISO)	N/A/ N/A/ N/A*/ 40.11*/ N/A*	N/A/ N/A/ 36.19*/ 32.56*/ 32.4*	i/ i/ -*/ +*/ -*	st	/	/	/	/	/	/	+ (Ref)	**$ND_{FN(alt)}$**	11	c

MEAT AND POULTRY PRODUCTS – (General protocol ③)																								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
						18h at 37°C ± 1°C + storage 72h at 5°C±3°C														Final result + 72h	Agreement + 72h		
						PCR result			Confirmation															
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h				
2026	139389	Chicken strips	**375g**	+	**P(BPW)**	N/A/ N/A/ N/A	32.73/ 33.48/ 32.62	-/-/-	st	/	/	/	/	/	/	+ (Ref)	-	**$ND_{FN(alt)}$**	14	a
2026	**139753**	**Duck fat 100 % fat**	**375g**	-	**P(ISO)**	37.92/ N/A/ N/A	33.41/ 33.33/ 32.86	+/-/-/- /-/-/-/-	-A	/	/	/	/	/	/	-	-	**$PD_{FP(alt)}$**	14	a
2026	**139754**	**Beef fat 100 % fat**	**375g**	-	**P(ISO)**	N/A	33.8	-	st	/	/	/	/	/	/	-	-	**NA**	14	a
2026	**139720**	**Beef steak with shallots**	**375g**	+	**P(BPW)**	20.36	34.19	+	+1/2	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139721**	**Lamb steak with tomato sauce**	**375g**	+	**P(BPW)**	N/A	32.8	+	-A	/	/	/	/	/	/	+ (Ref)	+	**PA**	14	a
2026	**139868**	**Frozen Charolais beef strips**	**375g**	+	**P(BPW)**	27.45	33.81	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139869**	**Frozen lamb shanks**	**375g**	+	**P(BPW)**	20.28	35.22	+	+p	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139870**	**Frozen chicken thighs**	**375g**	+	**P(BPW)**	31.65	33.23	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	140885	Pure pork sausage meat (> 20% fat)	**375g**	-	**P(ISO)**	N/A	33.44	-	-B	/	/	/	/	/	/	-	-	**NA**	14	a
2026	**140888**	**Pure beef mince (20% fat)**	**375g**	+	**P(ISO)**	34.1	33.55	+	-B	/	/	/	/	/	/	+ (ref)	+	**PA**	14	a
2026	**140889**	**Boneless veal for stewing**	**375g**	+	**P(BPW)**	30.72	32.7	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**140890**	**Boneless chicken thighs**	**375g**	+	**P(BPW)**	30.16	33.72	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**144436**	**Pork chop**	**375g**	+	**P(BPW)**	29.79	32.21	+	-A	/	/	/	/	/	/	+ (ref)	+	**PA**	14	a
2026	**139745**	**Pancetta 25 % fat**	**375g**	+	**P(ISO)**	24.64	33.91	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**139746**	**Salami 33 % fat**	**375g**	+	**P(ISO)**	25.44	33.76	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**139747**	**Dried duck breast 30 % fat**	**375g**	-	**P(ISO)**	N/A	33.44	-	-A	/	/	/	/	/	/	-	-	**NA**	14	b
2026	**139722**	**Lightly salted roast pork**	**375g**	+	**P(BPW)**	19.16	34.48	+	+p	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**139724**	**Grisons meat**	**375g**	+	**P(BPW)**	19.91	34.01	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	**375g**	-	**P(ISO)**	N/A	32.87	-	-B	/	/	/	/	/	/	-	-	**NA**	14	b
2026	**141394**	**Lightly salted pork roast fillet**	**375g**	+	**P(BPW)**	22.25	32.76	+	+m	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142821**	**Dried beef chuck**	**375g**	+	**P(BPW)**	25.72	32.11	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	**375g**	+	**P(ISO)**	22.11	32.9	+	+m	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142824**	**Sausage meat (21% fat)**	**375g**	+	**P(ISO)**	23.53	32.71	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142825**	**Rosette (33.9% fat)**	**375g**	-	**P(ISO)**	N/A	32.64	-	-C	/	/	/	/	/	/	-	-	**NA**	14	b
2026	**142827**	**Spicy chorizo (45% fat)**	**375g**	+	**P(ISO)**	20.82	32.7	+	+1/2	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**139394**	**Pork rillettes 23 % fat**	**375g**	-	**P(ISO)**	N/A	32.73	-	-C	/	/	/	/	/	/	-	-	**NA**	14	c
2026	**139395**	**Garlic sausage 27.8 % fat**	**375g**	-	**P(ISO)**	N/A/ N/A/ N/A	32.78/ 33.76/ 33.23	-/-/-	st	/	/	/	/	/	/	-	-	**NA**	14	c
2026	**139398**	**Cooked roast pork**	**375g**	+	**P(BPW)**	17.84	35.46	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**139399**	**Frozen kebab strips**	**375g**	+	**P(BPW)**	21.61	33.03	+	-A	/	/	/	/	/	/	+ (Ref)	+	**PA**	14	c
2026	**139751**	**Andouille sausage 20 % fat**	**375g**	+	**P(ISO)**	19.85	34.31	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**139726**	**Braised superior ham**	**375g**	+	**P(BPW)**	20.89	33.23	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	**375g**	+	**P(ISO)**	17.57	36	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**141389**	**Oven-baked country terrine (22% fat)**	**375g**	+	**P(ISO)**	16.68	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c

MEAT AND POULTRY PRODUCTS – (General protocol ③)																										
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																			Category	Type
						18h at 37°C ± 1°C + storage 72h at 5°C±3°C																Final result + 72h	Agreement + 72h		
						PCR result			Confirmation																	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn				All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC	Result	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary		XLD	RAPID' *Salmonella*							
							Cq		Typical colonies	Latex if necessary	Typical colonies	Typical colonies			Typical colonies	Typical colonies							
2026	**141390**	**Rillettes from Le Mans (37% fat)**	**375g**	+	**P(ISO)**	17.49	N/A	+	+p	/	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**141393**	**Paris ham without rind**	**375g**	+	**P(BPW)**	26.75	32.36	+	+m	/	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**142822**	**Oven-roasted chicken breast**	**375g**	+	**P(BPW)**	19.16	34.95	+	+p	/	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	**375g**	+	**P(ISO)**	17.1	36.85	+	+p	/	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	**375g**	+	**P(ISO)**	16.86	39.76	+	+p	/	/	/	/	/	/	/	+	+	**PA**	14	c

FRUITS AND VEGETABLES (General protocol ③)																									
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						18h at 37°C ± 1°C + storage 72h at 5°C±3°C															Final result + 72h	Agreement + 72h		
						PCR result			Confirmation																
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn				All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary		XLD Typical colonies	RAPID' *Salmonella* Typical colonies							
2026	**138500**	**Sliced mango**	**375g**	+	**P(BPW)**	32.54	32.49	+	+m	/	/	/	/		/	/		+	+	**PA**	15	a
2026	**138505**	**Cabbage**	**375g**	+	**P(BPW)**	33.86	32.34	+	-A	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	a
2026	**138507**	**Mung bean sprouts**	**375g**	+	**P(BPW)**	38.35	32.34	+	-A	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	a
2026	**138508**	**Chives**	**375g**	+	**P(BPW)**	32.21	32.05	+	-A	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	a
2026	**138509**	**Parsley**	**375g**	+	**P(BPW)**	33.68	32.28	+	-A	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	a
2026	**138510**	**Baby spinach leaves in a tray**	**375g**	+	**P(BPW)**	34.53	37.44	+	+ (1)	/	/	/	/		/	/		+	+	**PA**	15	a
2026	**138511**	**Raw vegetable mix**	**375g**	+	**P(BPW)**	35.69	28.94	+	+m	/	/	/	/		/	/		+	+	**PA**	15	a
2026	**140171**	**Mixed raw vegetable salad**	**375g**	+	**P(BPW)**	31.62	32.87	+	-C	/	/	/	/		/	/		+ (ref)	+	**PA**	15	a
2026	**140172**	**Beetroot sprouts**	**375g**	+	**P(BPW)**	39.74	33.18	+	-B	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	a
2026	**141107**	**Fruit salad (pineapple, kiwi, orange, grapes)**	**375g**	+	**P(BPW)**	23.37	32.92	+	+m	/	/	/	/		/	/		+	+	**PA**	15	a
2026	**141911**	**Mixed salad (sugar loaf chicory, red chicory, curly endive, iceberg lettuce)**	**375g**	+	**P(BPW)**	35.04	33.16	+	+m (1)	/	/	/	/		/	/		+	+	**PA**	15	a
2026	**138512**	**Fermented soy tempeh**	**375g**	+	**P(BPW)**	N/A/17.6	N/A/N/A	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**138515**	**Fermented plain soy yogurt**	**375g**	+	**P(BPW)**	22.14	33.61	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**138516**	**Fermented plain almond yogurt**	**375g**	+	**P(BPW)**	38.96	33.03	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141103**	**Lacto-fermented black radish**	**375g**	+	**P(BPW)**	19.1	33.5	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141104**	**Pickled vegetables (cauliflower, carrots, gherkins, peppers)**	**375g**	+	**P(BPW)**	20.71	33.75	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141105**	**Pickled gherkins**	**375g**	+	**P(BPW)**	29.45	32.38	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141106**	**Beetroot with goji berries**	**375g**	+	**P(BPW)**	24.55	32.44	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141108**	**Mixed pickles (onions, cauliflower, peppers, sweetcorn, carrots)**	**375g**	+	**P(BPW)**	20.42	32.72	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141109**	**Green olives**	**375g**	+	**P(BPW)**	18.5	33.85	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141110**	**Plain soya skyr**	**375g**	+	**P(BPW)**	19.14	34.77	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**141111**	**Lacto-fermented carrots**	**375g**	+	**P(BPW)**	18.12	36.28	+	+p	/	/	/	/		/	/		+	+	**PA**	15	b
2026	**139334**	**Frozen vegetables for couscous**	**375g**	+	**P(BPW)**	32.44	33	+	-C	/	/	/	/		/	/		+ (Ref)	+	**PA**	15	c
2026	**139343**	**Frozen orchard fruit cocktail**	**375g**	-	**P(BPW)**	N/A	32.86	-	st	/	/	/	/		/	/		-	-	**NA**	15	c
2026	**141620**	**Frozen Parisian-style stir-fry (green beans, potatoes, carrots, button mushrooms, smoked bacon)**	**375g**	+	**P(BPW)**	22.76	33.81		+m	/	/	/	/		/	/		+	+	**PA**	15	c
2026	**141624**	**Frozen Extra-Fine Green Beans**	**375g**	+	**P(BPW)**	33.83	32.75	+	-C	/	/	/	/		/	/		+ (ref)	+	**PA**	15	c
2026	**142973**	**Frozen vegetables for stir-fry (carrots, mung bean sprouts, snap peas, bell peppers, onions, soybeans, white cabbage)**	**375g**	+	**P(BPW)**	37.9	33.13	+	-B	/	/	/	/		/	/		+ (ref)	+	**PA**	15	c
2026	**142975**	**Frozen cauliflower florets**	**375g**	+	**P(BPW)**	21.54	32.77	+	+M	/	/	/	/		/	/		+	+	**PA**	15	c
2026	**144075**	**Frozen stir-fry vegetable mix (baby carrots, cauliflower, green beans, butter beans, yellow carrots)**	**375g**	+	**P(BPW)**	33.01	33.57	+	-B	/	/	/	/		/	/		+ (ref)	+	**PA**	15	c

FRUITS AND VEGETABLES (General protocol ③)																										
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						PCR result			Confirmation																	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn				All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary		XLD	RAPID' *Salmonella*							
							Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies			Typical colonies	Typical colonies							
2026	**144076**	**Frozen leaf spinach**	**375g**	+	**P(BPW)**	20.11	34.69	+	+p	/	/	/	/	/	/	+	+	**PA**	15	c
2026	**144077**	**Frozen peas and baby carrots**	**375g**	+	**P(BPW)**	30.33	32.23	+	+m (4)	/	/	/	/	/	/	+	+	**PA**	15	c
2026	**144078**	**Frozen vegetables (orange carrots, celeriac, yellow carrots)**	**375g**	+	**P(BPW)**	26.2	32.14	+	+p (7)	/	/	/	/	/	/	+	+	**PA**	15	c

MULTICOMPONENT FOOD AND MEAL COMPONENTS - General protocol ③																									
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																		Category	Type
					18h at 37°C ± 1°C + storage 72h at 5°C±3°C																			
						PCR result			Confirmation											Final result + 72h	Agreement + 72h		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h				
2026	**138387**	**RTE (wrap, cheese, bacon, potatoes, onion steak sauce)**	**375g**	+	**P(BPW)**	29.76	32.93	+	+m	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138389**	**RTE (quinoa salad, tomatoes, pumpkin seeds)**	**375g**	+	**P(BPW)**	19.49	35.25	+	+p	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138390**	**RTE (rice, tuna, parsley)**	**375g**	+	**P(BPW)**	20.18	34.99	+	+p	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138392**	**RTE (salad, pasta, speck, Italian cheese)**	**375g**	+	**P(BPW)**	25.58	32.76	+	+m	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138393**	**RTE (white cabbage, carrot)**	**375g**	+	**P(BPW)**	31.78	32.94	+	st (x5)	/	/	/	/	/	/	+ (Ref)	+	**PA**	16	a
2026	**138394**	**RTE (mixed vegetable salad)**	**375g**	+	**P(BPW)**	19.66	34.64	+	+p	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138395**	**RTE (roast chicken sandwich, raw vegetables)**	**375g**	-	**P(BPW)**	N/A	32.85	-	-B	/	/	/	/	/	/	-	-	**NA**	16	a
2026	**139727**	**Roast chicken sandwich with mayonnaise and egg**	**375g**	+	**P(BPW)**	30.69	32.93	+	-B	/	/	/	/	/	/	+ (Ref)	+	**PA**	16	a
2026	**139728**	**Beef bolognese pasta box**	**375g**	+	**P(BPW)**	30.94	32.98	+	-A	/	/	/	/	/	/	+ (Ref)	+	**PA**	16	a
2026	**139807**	**Viennese sandwich with roast chicken kebab sauce**	**375g**	+	**P(BPW)**	29.24	33.3	+	+p	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**139809**	**Provençal rice with tuna and basil**	**375g**	+	**P(BPW)**	32.15	33.09	+	+M	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**139810**	**Surimi tortis with cocktail sauce**	**375g**	+	**P(BPW)**	34.27	33.43	+	+m	/	/	/	/	/	/	+	+	**PA**	16	a
2026	**138396**	**RTRH (ham, cheese pizza)**	**375g**	+	**P(BPW)**	27.16	32.51	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**138399**	**RTRH (pasta, ground beef)**	**375g**	+	**P(BPW)**	20.22	34.64	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**138401**	**RTRH (paella, roast chicken, chorizo, seafood)**	**375g**	+	**P(BPW)**	19.38	35.04	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**138403**	**RTRH (rice, beef kefta)**	**375g**	+	**P(BPW)**	21.23	33.47	+	+M	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139729**	**Piedmontese ham with fresh tomatoes**	**375g**	+	**P(BPW)**	19.34	34.84	+	+M	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139730**	**Sautéed pork with Agen prunes**	**375g**	+	**P(BPW)**	22.13	33.46	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139731**	**Salmon steak**	**375g**	+	**P(BPW)**	19.63	34.37	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139732**	**Paella Valenciana with roast chicken, chorizo, and seafood**	**375g**	+	**P(BPW)**	18.31	35.09	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139811**	**Pork spring rolls with nuoc mam sauce**	**375g**	+	**P(BPW)**	19.58	34.63	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139812**	**Beef bourguignon**	**375g**	+	**P(BPW)**	17.62	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139813**	**Provençal-style yellowfin tuna steak**	**375g**	+	**P(BPW)**	23.08	32.69	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139814**	**Vegetarian shepherd's pie**	**375g**	+	**P(BPW)**	17.83	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**139815**	**Cheese burger**	**375g**	+	**P(BPW)**	21.06	33.78	+	+p	/	/	/	/	/	/	+	+	**PA**	16	b
2026	**138590**	**Frozen shepherd's pie**	**375g**	+	**P(BPW)**	26.5	32.92	+	+m	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138591**	**Frozen moussaka**	**375g**	+	**P(BPW)**	35.6	33.16	+	+m	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138592**	**Frozen hake and scallops with parsley potatoes**	**375g**	+	**P(BPW)**	20.16	34.6	+	+m	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138593**	**Frozen chicken and mushroom stir-fry**	**375g**	+	**P(BPW)**	32.46	33.5	+	+m	/	/	/	/	/	/	+	+	**PA**	16	c

MULTICOMPONENT FOOD AND MEAL COMPONENTS - General protocol ③																										
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																			Category	Type
						18h at 37°C ± 1°C + storage 72h at 5°C±3°C																Final result + 72h	Agreement + 72h		
						PCR result			Confirmation																	
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn				All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary		XLD	RAPID' *Salmonella*								
							Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies			Typical colonies	Typical colonies								
2026	**138597**	**Frozen royal couscous**	**375g**	+	**P(BPW)**	20.66	33.84	+	+M	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138598**	**Frozen royal pizza**	**375g**	+	**P(BPW)**	29.62	32.81	+	+M	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138599**	**Frozen quiche Lorraine**	**375g**	+	**P(BPW)**	23.02	32.56	+	+M	/	/	/	/	/	/	+	+	**PA**	16	c
2026	**138600**	**Frozen seafood gratin**	**375g**	+	**P(BPW)**	28.14	32.52	+	+m	/	/	/	/	/	/	+	+	**PA**	16	c

EGG AND EGG PRODUCTS (General protocol ③)																								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																Category	Type
						18h at 37°C ± 1°C + storage 72h at 5°C±3°C													Final result + 72h	Agreement + 72h		
						PCR result			Confirmation															
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol P(BPW) = paired with BPW broth; P(ISO): paired with ISO 6887	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
							Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies					
2026	**138529**	**Large free-range eggs**	**375g**	+	**P(BPW)**	19.32	35.27	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**138539**	**Quail eggs**	**375g**	+	**P(BPW)**	20.59	34.88	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**140274**	**Egg**	**375g**	+	**P(BPW)**	17.39	35.31	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141008**	**Quail eggs**	**375g**	+	**P(BPW)**	17.04	37.2	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141009**	**Fresh free-range eggs**	**375g**	+	**P(BPW)**	17.18	37.85	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141010**	**Eggs from free-range hens**	**375g**	+	**P(BPW)**	17.23	37.74	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141011**	**Organic free-range eggs**	**375g**	+	**P(BPW)**	17.4	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141014**	**Fresh eggs**	**375g**	+	**P(BPW)**	16.76	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**143308**	**Farm-fresh egg**	**375g**	+	**P(BPW)**	16.72	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**138542**	**Vacuum-cooked poached eggs**	**375g**	+	**P(BPW)**	20.04	35.3	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139062**	**Pasteurized liquid egg yolk**	**375g**	+	**P(BPW)**	25.62	N/A	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139063**	**Pasteurized whole egg**	**375g**	+	**P(BPW)**	22.58	33.65	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**140276**	**Egg**	**375g**	+	**P(BPW)**	18.06	34.53	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**140721**	**Pasteurised liquid egg white**	**375g**	+	**P(ISO)**	18.88	34.52	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**140722**	**Pasteurised liquid egg yolk**	**375g**	+	**P(BPW)**	18.35	35.37	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141005**	**Cooked and shelled quail eggs**	**375g**	+	**P(BPW)**	19.95	35.02	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141007**	**Fresh scrambled eggs**	**375g**	+	**P(BPW)**	24.34	33.69	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141916**	**Boiled quail eggs, shelled**	**375g**	+	**P(BPW)**	19.09	34.63	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**143309**	**Hard-boiled eggs, peeled**	**375g**	+	**P(BPW)**	17.39	35.86	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**143310**	**Scrambled eggs**	**375g**	+	**P(BPW)**	17.62	35.99	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139663**	**Organic egg white powder**	**375g**	+	**P(ISO)**	17.83	36.4	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139664**	**Egg withe powder**	**375g**	+	**P(ISO)**	24.1	32.88	+	+M	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139666**	**Egg withe powder**	**375g**	+	**P(ISO)**	27.31	32.41	+	-B	/	/	/	/	/	/	+ (Ref)	+	**PA**	17	c
2026	**139668**	**Egg yolk powder**	**375g**	+	**P(ISO)**	21.75	35.56	+	+m	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139669**	**Egg yolk powder**	**375g**	+	**P(ISO)**	25.44	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139670**	**Egg powder**	**375g**	+	**P(ISO)**	21.93	34.37	+	+M	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139671**	**Egg powder**	**375g**	+	**P(ISO)**	18.48	35.21	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139672**	**Egg powder**	**375g**	+	**P(ISO)**	18.91	35.57	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139673**	**Egg powder**	**375g**	+	**P(ISO)**	21.2	34.16	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c
2026	**139674**	**Egg powder**	**375g**	+	**P(ISO)**	19.16	34.55	+	+p	/	/	/	/	/	/	+	+	**PA**	17	c

Result 12 – After storage – Specific pprotocol ①

Extension study performed by Microsept (2025) – Category 8

COCOA AND CHOCOLATE PRODUCTS (Specific ①)													
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C							Category	Type
				EZ-Check PCR Test			RSALM		Result	Agreement		
			Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test				
2025	2976260	Cocoa beans brand 1	P	+ 29,39	/	/	+ (AH)	+	P	PA	8	a
2025	2976261	Cocoa beans brand 2	A	+ 26,82	/	/	+ (BH)	+	P	PD	8	a
2025	2976262	Cocoa nibs	P	+ 24,25	/	/	+ (BH)	+	P	PA	8	a
2025	2976263	Cocoa mass brand 1	P	+ 23,26	/	/	+ (BH)	+	P	PA	8	a
2025	2976264	Cocoa mass brand 2	P	+ 25,79	/	/	+ (BH)	+	P	PA	8	a
2025	2976265	Raw cocoa powder alkalinized 11,5 % FAT	P	+ 36,30	/	/	+ (BM)	+	P	PA	8	a
2025	2976266	Raw cocoa powder alkalinized 23 % FAT	P	Inhibition	-	-	Æ	/	A	ND	8	a
2025	2976267	Cocoa beans Ecoidées	P	-	-		Æ	/	A	ND	8	a
2025	3054712	Organic cocoa butter	P	+ 16,79	+ 20,17	/	+ (AM)	+	P	PA	8	a
2025	3054713	Organic cocoa nibs brand 1	P	Inhibition	+ 22,19	/	+ (BM)	+	P	PA	8	a
2025	3054714	Organic cocoa beans brand 4 46,3% FAT	P	+ 24,63	+ 24,60	/	+ (AL)	+	P	PA	8	a
2025	3054715	Organic cocoa nibs brand 2	P	+ 25,27	+ 22,52	/	+ (BH)	+	P	PA	8	a
2025	3054716	Organic cocoa butter	A	/	/	/	/	/	A	NA	8	a
2025	3054717	Organic cocoa nibs brand 1	A	/	/	/	/	/	A	NA	8	a
2025	3054718	Organic cocoa beans brand 4 46,3% FAT	A	/	/	/	/	/	A	NA	8	a
2025	3054719	Organic cocoa nibs brand 2	A	/	/	/	/	/	A	NA	8	a
2025	3054720	Organic cocoa nibs brand 3	A	/	/	/	/	/	A	NA	8	a
2025	3054721	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054722	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054723	Organic cocoa beans	A	/	/	/	/	/	A	NA	8	a
2025	3054724	Organic cocoa mass	A	/	/	/	/	/	A	NA	8	a
2025	3054725	Organic cocoa mass	A	/	/	/	/	/	A	NA	8	a
2025	3054703	Organic alkalized chocolate powder 21% FAT	P	Inhibition	+ 26,23	+ 24,35	+ (AH)	+	P	PA	8	b
2025	3054704	Organic alkalized chocolate powder 1 11% FAT	P	Inhibition	+ 25,60	+ 23,61	+ (AH)	+	P	PA	8	b
2025	3054705	Organic alkalized chocolate powder 2 11% FAT	P	Inhibition	-	-	Ø	/	A	ND	8	b
2025	3054706	Alkalized chocolate powder 1 21% FAT	A	Inhibition	+ 26,37	+ 24,64	+ (BH)	+	P	PD	8	b
2025	3054707	Alkalized chocolate powder 2 21% FAT	P	Inhibition	+ 26,14	+ 24,17	+ (AH)	+	P	PA	8	b
2025	3054708	Alkalized chocolate powder 20% FAT	P	Inhibition	+ 25,37	+ 23,72	+ (BH)	+	P	PA	8	b
2025	3054709	Organic chocolate powder 11,5% FAT	P	Inhibition	+ 38,15	+ 36,33	+ (AL)	+	P	PA	8	b
2025	3054710	Organic chocolate powder 1 11% FAT	P	Inhibition	+ 25,75	+ 24,6	+ (AH)	+	P	PA	8	b

COCOA AND CHOCOLATE PRODUCTS (Specific ①)												
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C					Result	Agreement	Category	Type
				EZ-Check PCR Test			RSALM					
			Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test				
2025	3054711	Organic chocolate powder 2 11% FAT	P	Inhibition	+ 24,47	+ 23,04	+ (AH)	+	P	PA	8	b
2025	3276239	Organic alkalized chocolate powder 23% FAT	P	Inhibition	-	-	/	/	A	ND	8	b
2025	3042684	Organic alkalized chocolate powder 21% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042685	Organic alkalized chocolate powder 1 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042686	Organic alkalized chocolate powder 2 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042687	Alkalized chocolate powder 1 21% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042688	Alkalized chocolate powder 2 21% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042689	Alkalized chocolate powder 20% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042690	Organic chocolate powder 11,5% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042691	Organic chocolate powder 1 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042692	Organic chocolate powder 2 11% FAT	A	/	/	/	/	/	A	/	8	b
2025	3042693	Organic alkalized chocolate powder 23% FAT	A	/	/	/	/	/	A	/	8	b
2025	3005872	Milk chocolate bar with 45% cocoa 41% FAT	A	+ 38,06	/	/	+ (AL)	+	P	PD	8	c
2025	3005873	Dark chocolate bar with 72% cocoa 39% FAT	P	+ 24,26	/	/	+ (BM)	+	P	PA	8	c
2025	3005874	Dark chocolate bar with 65% cocoa 34% FAT	P	+ 32,04	/	/	+ (AL)	+	P	PA	8	c
2025	3005875	Dark chocolate bar with 52% cocoa 30% FAT	P	+ 23,77	/	/	+ (BM)	+	P	PA	8	c
2025	3005876	Dark chocolate bar with 85% cocoa 43% FAT	P	-	/	/	Ø	/	A	ND	8	c
2025	3005877	Milk chocolate bar with 30% cocoa 32% FAT	P	+ 28,45	/	/	+ (AM)	+	P	PA	8	c
2025	3005878	Milk chocolate bar with 39% cocoa 34% FAT	P	+ 28,46	/	/	+ (BM)	+	P	PA	8	c
2025	3005879	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	P	+ 29,06	/	/	+ (AL)	+	P	PA	8	c
2025	3005880	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	P	-	/	/	- (EL)	/	A	ND	8	c
2025	3005881	Dark chocolate bar with almonds with 85% cocoa 35% FAT	P	+ 22,17	/	/	+ (BM)	+	P	PA	8	c
2025	3071853	Hazelnut chocolate praline 42,7% FAT	P	+ 32,95	/	/	+ (AM)	+	P	PA	8	c
2025	3071854	Crunchy chocolate praline 35% FAT	A	+ 26,46	/	/	+ (AM)	+	P	PD	8	c
2025	3308326	Hazelnut chocolate praline 42,7% FAT	A	+ 32,95	/	/	+ (AM)	/	P	PD	8	c
2025	3308327	Crunchy chocolate praline 35% FAT	A	+ 26,46	/	/	+ (AM)	/	P	PD	8	c
2025	3071857	Candied orange chocolate	P	-	/	/	Ø	Ø	A	ND	8	c
2025	3071858	Candied orange chocolate	P	-	/	/	Ø	Ø	A	ND	8	c
2025	3005882	Milk chocolate bar with 45% cocoa 41% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005883	Dark chocolate bar with 72% cocoa 39% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005884	Dark chocolate bar with 65% cocoa 34% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005885	Dark chocolate bar with 52% cocoa 30% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005886	Dark chocolate bar with 85% cocoa 43% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005887	Milk chocolate bar with 30% cocoa 32% FAT	A	/	/	/	/	/	A	NA	8	c

COCOA AND CHOCOLATE PRODUCTS (Specific ①)													
Year	N°	Sample	Reference method ISO 6579 and 6887 requirements	Alternative method: EZ-Check *Salmonella* BPW 1:10 at 41.5°C - 18h- 72h at 5 ± 3°C					Result	Agreement	Category	Type
				EZ-Check PCR Test			RSALM					
			Result	Pure DNA extract	1/10 dilution DNA extract	iQPR	RSALM	Latex test				
2025	3005888	Milk chocolate bar with 39% cocoa 34% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005889	Milk chocolate bar with raisins and hazelnuts with 30% cocoa 33% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005890	Milk chocolate bar with hazelnuts with 30% cocoa 35% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3005891	Dark chocolate bar with almonds with 85% cocoa 35% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3071851	Hazelnut chocolate praline 42,7% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3071852	Crunchy chocolate praline 35% FAT	A	/	/	/	/	/	A	NA	8	c
2025	3071855	Candied orange chocolate	A	/	/	/	/	/	A	NA	8	c
2025	3071856	Candied orange chocolate	A	/	/	/	/	/	A	NA	8	c

Result 13 – After storage – Specific protocol ②

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 375 g) (Specific ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*																Category	Type
							18h at 37 ± 1°C + storage 72h at 5°C±3°C																	
							PCR result + 72h			Confirmation + 72h											Agreement + 72h		
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn			All confirmatory tests +72h				
				Protocol ISO 6887	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies					
2025	132627	Poudre de lait infantile 2ème âge	Milk powder infant formula	BPW	+	U	31.16	N/A	+	st		+p	+p	/	+p	+p	+	PA	9	a
2025	133165	Poudre de lait infantile avec probiotiques dès 6mois (L.reuteri 1,3.10⁶ UFC/g) 27.6 % MG	Milk powder infant formula with probiotics (L.reuteri 1.3x10⁶ CFU/g) 27.6 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.7	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	133167	Poudre de lait infantile avec probiotiques dès 6mois (L.reuteri 2,2.10⁵ UFC/g) 24 % MG	Milk powder infant formula with probiotics (L.reuteri 2.2x10⁵ CFU/g) 24.3 % FT	BPW 2X + tween 80 (10g/L)	+	U	32.25	31.88	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	135610	Poudre de lait infantile avec probiotiques 2ème âge (5,2.10⁵ UFC/g) 27.6 % MG	Milk powder infant formula with probiotics (5.2x10⁵ CFU/g) 27.6 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.51	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	135611	Poudre de lait infantile avec probiotiques 1er âge (1,0.10² UFC/g) 24 % MG	Milk powder infant formula with probiotics (1.0x10² CFU/g) 24 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.69	36.17	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	135612	Poudre de lait infantile avec probiotiques 1er âge (3,0.10² UFC/g) 25.5 % MG	Milk powder infant formula with probiotics (3.0x10² CFU/g) 25.5 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.82	36.18	+	+p	/	-A	+p	/	-A	+p	+	PA	9	a
2025	135613	Poudre de lait infantile avec probiotiques 2ème âge (3,4.10⁵ UFC/g) 24.8 % MG	Milk powder infant formula with probiotics (3.4x10⁵ CFU/g) 24.8 % FT	BPW 2X + tween 80 (10g/L)	-	U	17.12	38.56	+	+p	/	+p	+p	/	+p	+p	+	PD	9	a
2025	135620	Poudre de lait infantile 2ème âge 26 % MG	Milk powder infant formula 26 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.35	N/A	+	+p	/	-A	+p	/	-A	+p	+	PA	9	a
2025	135621	Poudre de lait infantile 1er âge 24.9 % MG	Milk powder infant formula 24.9 % FT	BPW 2X + tween 80 (10g/L)	+	U	29.33	31.59	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	135622	Poudre de lait infantile 2ème âge 22 % MG	Milk powder infant formula 22 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.58	35.44	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	135623	Poudre de lait infantile 3ème âge 24 % MG	Milk powder infant formula 24 % FT	BPW 2X + tween 80 (10g/L)	+	U	16.80	37.56	+	+p	/	+p	+p	/	+p	+p	+	PA	9	a
2025	132628	Céréales infantiles (vanille)	Vanilla infant cereal	BPW + α-amylase	+	U	34.59	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	9	b
2025	132629	Céréales infantiles p'tite céréales	Infant cereal	BPW + α-amylase	+	U	24.4	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	9	b
2025	132630	Céréales infantiles	Wheat infant cereal	BPW + α-amylase	+	U	N/A/ N/A/ N/A	32.27/ 33.88/ 32.25	- - -	-A (-B x5)	/	+M (st x3; -A x2)	+M (st x3; -A x2)	+/+	-A (st x3; -A x2)	-A (st x3; -A x2)	+	ND	9	b
2025	135614	Céréales infantiles (banane) avec probiotiques (4,3.10⁵ UFC/g)	Infant cereal with probiotics (4.3x10⁵ CFU/g)	BPW 2X + α-amylase	+	U	19.34	N/A	+	+p	/	+M	+p	/	+M	+p	+	PA	9	b
2025	135615	Céréales infantiles (lentille, pêche, pomme) avec probiotiques (1,0.10⁴ UFC/g)	Infant cereal with probiotics (1.0x10⁴ CFU/g)	BPW 2X + α-amylase	+	U	19.02	N/A	+	+p	/	+p	+p	/	+p	+p	+	PA	9	b

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 375 g) (Specific ②)																						
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*															Category	Type
							18h at 37 ± 1°C + storage 72h at 5°C±3°C															
							PCR result + 72h			Confirmation + 72h										Agreement + 72h		
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
								IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		All confirmatory tests +72h			
				Protocol ISO 6887	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Latex if necessary	Typical colonies	Typical colonies					
2025	**135616**	**Céréales infantiles 5 céréales**	**Infant cereal**	BPW + α-amylase	**+**	U	26.66	36.87	+	+m	/	-A	+M	/	-A	+M	+	**PA**	9	b
2025	**135617**	**Céréales infantiles (légumes du soleil)**	**Infant cereal**	BPW + α-amylase	**+**	U	22.17	N/A	+	+p	/	+M	+p	/	+p	+p	+	**PA**	9	b
2025	**135618**	**Céréales infantiles (banane, fraise)**	**Infant cereal**	BPW + α-amylase	**+**	U	17.98	42.39	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	b
2025	**135619**	**Céréales infantiles (légumes variés)**	**Infant cereal**	BPW + α-amylase	**+**	U	18.57	38.04	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	b
2025	136944	Céréales infantiles (vanille)	Infant cereal	BPW + α-amylase	**-**	U	N/A	32.93	-	st	/	st	st	/	st	st	-	**NA**	9	b
2026	**139206**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	**+**	U	18.05	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	**139207**	**Poudre de lait entier**	**Whole milk powder**	Powder after BPW + tween 80 (10g/L)	**+**	U	20.76	N/A	+	+M	/	+p	+p	/	+p	+M	+	**PA**	9	c
2026	**139208**	**Lait entier en poudre**	**Whole milk powder**	Powder after BPW	**+**	U	16.00	N/A	+	+p	/	+M	+p	/	+M	+p	+	**PA**	9	c
2026	**139209**	**Lactose**	**Lactose**	Powder after BPW	**+**	U	17.66	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	**139210**	**Whey isolat**	**Whey isolate**	Powder after BPW	**+**	U	N/A/ N/A/ 26.25*	N/A/ N/A/ N/A*	i/ i/ +*	+M	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	**139211**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	**-**	U	N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A*/ N/A**/ 44.31***	i/ i/ i*/ i**/ -***	st	/	st	st	/	st	st	-	**NA**	9	c
2026	**139212**	**Lait écrémé en poudre**	**Skim milk powder**	Powder after BPW	**+**	U	25.88	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	**139213**	**Whey protéine**	**Whey protein**	Powder after BPW	**+**	U	N/A/ N/A/ 21.85*	N/A/ N/A/ N/A*	i/ i/ +*	+M	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	**139214**	**Lactose**	**Lactose**	Powder after BPW	**+**	U	N/A	32.43	-	st	/	st	st	/	st	st	-	**ND**	9	c
2026	**139215**	**Whey**	**Whey**	Powder after BPW	**+**	U	N/A/ N/A/ N/A*	N/A/ N/A/ 35.72*	i/ i/ -*	st	/	st	st	/	st	st	-	**ND**	9	c
2026	**139216**	**Caséinate**	**Caseinate**	Powder after BPW	**+**	U	19.30	N/A	+	+p	/	+p	+p	/	+p	+p	+	**PA**	9	c
2026	140111	Isolat de whey	Whey isolate	Powder after BPW	**-**	U	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 33.93**	i/ i/ i*/ -**	st	/	st	st	/	st	st	-	**NA**	9	c

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS AND RELATED INGREDIENT (up to 375 g) (Specific ②)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*																Category	Type
							18h at 37 ± 1°C + storage 72h at 5°C±3°C																	
							PCR result + 72h				Confirmation + 72h													
							CFX Opus DW				Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn				Agreement + 72h			
				Protocol ISO 6887	Final result	Protocol P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	Result		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*	Latex if necessary	XLD	RAPID' *Salmonella*	All confirmatory tests +72h				
											Typical colonies	Latex if necessary	Typical colonies	Typical colonies		Typical colonies	Typical colonies					
2026	140112	Isolat pur de whey	Whey isolate	Powder after BPW	-	U	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 32.42**	i/ i/ i*/ -**		-C	/	-A	-A	/	st	st	-	**NA**	9	c			
2026	140113	Isolat de whey	Whey isolate	Powder after BPW	-	U	N/A/ N/A/ N/A*/ N/A**	N/A/ N/A/ N/A*/ 33.04**	i/ i/ i*/ -**		-C	/	st	st	/	st	st	-	**NA**	9	c			
2026	140114	Hydrolysat de caséine	Casein hydrolysate	Powder after BPW	-	U	N/A/ N/A/ N/A*	N/A/ N/A/ 32.79*	i/ i/ -*		st	/	st	st	/	st	st	-	**NA**	9	c			
2026	**140119**	**Lactoferrine**	**Lactoferrin**	Powder after BPW	-	U	N/A/ N/A*/ N/A**/ N/A***	N/A/ N/A*/ N/A**/ N/A***	i/ i*/ i**/ i***		st	/	st	st	/	st	st	-	**NA**	9	c			
2026	**140120**	**Caséinate de sodium**	**Sodium caseinate**	Powder after BPW	+	U	16.39	N/A	+		+p	/	+p	+p	/	+p	+p	+	**PA**	9	c			
2026	**140121**	**Whey protéine**	**Whey protein**	Powder after BPW	+	U	N/A/ N/A/ 43.06*	N/A/ N/A/ N/A*	i/ i/ +t*		+M	/	+p	+p	/	+p	+p	+	**PA**	9	c			

Result 14 – After storage – Specific protocol ③

RAW MEAT AND POULTRY PRODUCTS (up to 375 g)(**Specific ③**)

Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*														Category	Type
							8h at 41.5 ± 1°C + storage 72h at 5°C±3°C														
							PCR result + 72h			Confirmation + 72h									Agreement + 72h		
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn			All confirmatory tests +72h			
				Protocol ISO 6887	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies				
2025	**131349**	**Steak haché pur bœuf**	**Ground beef**	BPW	**-**	U	32.22	33.91	+	+1/2	+/+	+M	+M	/	+M	+M	+	**PD**	10a	a
2025	**131351**	**Blanquette de veau**	**Veal blanquette**	BPW	**-**	U	36.37	33.61	+	+m	+/+	+M	+M	/	+M	+p	+	**PD**	10a	a
2025	**131352**	**Rôti de bœuf**	**Roast beef**	BPW	**+**	U	28.11	33.92	+	+M	+/+	+M	+M	/	+M	+p	+	**PA**	10a	a
2025	**131353**	**Rôti de porc**	**Roast pork**	BPW	**-**	U	33.69	33.2	+	+(1)	+/+	+M	+M	/	+M	+M	+	**PD**	10a	a
2025	**131354**	**Filet mignon de porc**	**Pork tenderloin**	BPW	**+**	U	40.67	33.79	+t	+(1)/-	/	+M	+M	+/+	+M	+M	+	**PA**	10a	a
2025	**131359**	**Filets de poulet**	**Chicken fillets**	BPW	**-**	U	35.22	33.17	+	+(1)/-	/	-A	+m	+/+	+M	+M	+	**PD**	10a	a
2026	**136327**	**Filets de canard**	**Duck fillets**	BPW	**+**	U	38	33.73	+	-A	/	+m	+m	/	+1/2	+1/2	+	**PA**	10a	a
2026	**136328**	**Escalopes extra-fines de dinde**	**Extra-thin turkey escalopes**	BPW	**+**	U	N/A	32.2	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10a	a
2026	**136329**	**Longe de porc entière sans os à rôtir**	**Whole boneless pork loin for roasting**	BPW	**+**	U	37.82	32.39	+	+m/+	+/+	+1/2	+M	/	+1/2	+M	+	**PA**	10a	a
2026	**136330**	**Rouelle de porc à rôtir**	**Pork belly for roasting**	BPW	**+**	U	N/A	32.32	-	-C	/	-A	-A	/	-A	-A	-	**ND**	10a	a
2026	136338	Viandes de poulet	Chicken meat	BPW	**+**	U	40.36	32.18	+t	-A	/	-A (+m)	-A (+M)	/	+1/2	+m	+	**PA**	10a	a
2026	136763	Veau blanquette à mijoter	Veal blanquette for slow cooking	BPW	**+**	U	N/A	32.87	-	-A	/	-C	-C	/	-B	-A	-	**ND**	10a	a
2025	**131029**	**Mini boulettes de bœuf congelées**	**Frozen beef meatballs**	BPW	**-**	U	34.16/ 34.97/ 34.33	33.71/ 32.32/ 32.42	+/ +/ +	-A (-x5)	/	+m (API +) (-x5)	-A (-x5)	-/-	-A (-x5)	-A (-x5)	-	**PD$_{FP(alt)}$**	10a	b
2025	**131030**	**Rôti de bœuf congelé**	**Frozen roast beef**	BPW	**-**	U	N/A	32.77	-	-A	/	-A	-A	/	-A	-A	-	**NA**	10a	b
2025	**131031**	**Sauté d'épaule congelé de porc**	**Frozen pork meat**	BPW	**-**	U	29.33	33.04	+	+m	+/+	+m	+p	/	+m	+M	+	**PD**	10a	b
2025	**131032**	**Aiguillettes de poulet congelées**	**Frozen chicken tender**	BPW	**+**	U	35.31	33.48	+	-A	/	+M	+M	+/+	+m	+M	+	**PA**	10a	b
2025	**131033**	**Sauté de dinde congelé**	**Frozen turkey stir-fry**	BPW	**+**	U	37.4	33.54	+	-A	/	+m	+m	+/+	+M	+p	+	**PA**	10a	b
2025	**131034**	**Cuisse de poulet congelée**	**Frozen chicken thigh**	BPW	**+**	U	N/A	32.99	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10a	b
2025	**135137**	**Côtes de porc congelées**	**Frozen pork chops**	BPW	**+**	U	N/A	33.41	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10a	b
2025	**135139**	**Steaks hachés de poulet congelés**	**Frozen ground chicken**	BPW	**-**	U	33.01	32.43	+	-A	/	-A	+M	/	+m	+M	+	**PD**	10a	b
2025	**135143**	**Filet mignon de porc congelé**	**Frozen pork tenderloin**	BPW	**+**	U	N/A	32.96	-	-C	/	-A	-A	/	-A	-A	-	**ND**	10a	b
2025	**135144**	**Emincés de poulet congelés**	**Frozen chicken strips**	BPW	**-**	U	36.13	32.25	+	-A	/	-A	+M	/	+1/2	+M	+	**PD**	10a	b
2025	**135145**	**Escalopes de dinde congelées**	**Frozen turkey cutlets**	BPW	**-**	U	38.46	32.83	+	-A	/	+m	+m	/	+m	+m	+	**PD**	10a	b
2025	**131350**	**Haché de bœuf mariné**	**Marinated ground beef**	BPW	**-**	U	29.52	33.72	+	+1/2	+/+	+M	+M	/	+M	+M	+	**PD**	10a	c
2025	**131355**	**Emincés de porc tex-mex**	**Tex-mex pork strips**	BPW	**+**	U	N/A	33.28	-	-B	/	-A	-A	/	-A	-A	-	**ND**	10a	c
2025	**131356**	**Emincés de porc caramel**	**Caramelized pork strips**	BPW	**+**	U	N/A	33.76	-	-A	/	-A	-A	/	-A	-C	-	**ND**	10a	c
2025	**131357**	**Emincés de porc curry**	**Curried pork strips**	BPW	**+**	U	34.88	32.99	+	+m	+/+	+M	+M	/	+M	+M	+	**PA**	10a	c
2025	**131358**	**Côtes de porc marinées**	**Marinated pork chops**	BPW	**+**	U	36.26	33.12	+	-A	/	+M	+M	+/+	+M	+M	+	**PA**	10a	c
2026	**136331**	**Araignées de porc marinées**	**Marinated pork spaghetti**	BPW	**+**	U	32.16	32.21	+	+m	/	+1/2	+M	/	+1/2	+p	+	**PA**	10a	c

RAW MEAT AND POULTRY PRODUCTS (up to 375 g)(Specific ③)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*																	Category	Type
							8h at 41.5 ± 1°C + storage 72h at 5°C±3°C																	
							PCR result + 72h			Confirmation + 72h														
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn						Agreement + 72h		
				Protocol ISO 6887	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h						
2026	136332	Emincés de porc au caramel	Caramelised pork strips	BPW	+	U	N/A	32.28	-	-A	/	-C	-C	/	-C	-C	-	ND	10a	c				
2026	136333	Keftas d'agneau	Lamb keftas	BPW	+	U	N/A	32.25	-	-B	/	-A	-A	/	-A	-A	-	ND	10a	c				
2026	136334	Pavés de bœuf à l'échalotte	Beef steaks with shallots	BPW	+	U	29.29	32.04	+	+1/2	/	+M	+M	/	+1/2	+p	+	PA	10a	c				
2026	136335	Pavés de rumsteak aux 3 poivres	Rump steaks with three peppers	BPW	+	U	36.94	32.39	+	-A	/	+1/2	+1/2	/	+1/2	+1/2	+	PA	10a	c				
2026	136336	Pavés de veau à l'échalotte	Veal steaks with shallots	BPW	+	U	35.21	32.13	+	-C	/	+1/2	+M	/	+1/2	+1/2	+	PA	10a	c				
2026	136337	Tranches d'agneau à l'ail	Lamb slices with garlic	BPW	-	U	35.05	32.2	+	+m	/	+1/2	+M	/	+1/2	+1/2	+	PD	10a	c				

RAW MEAT AND POULTRY PRODUCTS (up to 375 g) (Specific ③)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*															Category	Type
							26h at 41.5 ± 1°C + storage 72h at 5°C±3°C																
							PCR result + 72h			Confirmation + 72h													
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn							
				Protocol ISO 6887	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h	Agreement + 72h			
2025	**131349**	**Steak haché pur bœuf**	**Ground beef**	BPW	**-**	U	29.12	34.03	+	+1/2	+/+	+M	+M	/	+M	+M	+	**PD**	10b	a
2025	**131351**	**Blanquette de veau**	**Veal blanquette**	BPW	**-**	U	30.06	N/A	+	+m	+/+	+M	+M	/	+M	+M	+	**PD**	10b	a
2025	**131352**	**Rôti de bœuf**	**Roast beef**	BPW	**+**	U	25.61	N/A	+	+M	+/+	+M	+M	/	+M	+M	+	**PA**	10b	a
2025	**131353**	**Rôti de porc**	**Roast pork**	BPW	**-**	U	30.53	36.82	+	+m	+/+	+M	+1/2	/	+M	+M	+	**PD**	10b	a
2025	**131354**	**Filet mignon de porc**	**Pork tenderloin**	BPW	**+**	U	34.07	35.27	+	-A	/	+1/2	+1/2	+/+	+M	+M	+	**PA**	10b	a
2025	**131359**	**Filets de poulet**	**Chicken fillets**	BPW	**-**	U	34.46	32.68	+	-A	/	-A	+m	+/+	+M	+M	+	**PD**	10b	a
2026	**136327**	**Filets de canard**	**Duck fillets**	BPW	**+**	U	35.07	32.33	+	-A	/	-A	+m	/	+1/2	+1/2	+	**PA**	10b	a
2026	**136328**	**Escalopes extra-fines de dinde**	**Extra-thin turkey cutlet**	BPW	**+**	U	N/A	32.66	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10b	a
2026	**136329**	**Longe de porc entière sans os à rôtir**	**Whole boneless pork loin for roasting**	BPW	**+**	U	27.31	31.86	+	+m	+/+	+m	+M	/	+1/2	+M	+	**PA**	10b	a
2026	**136330**	**Rouelle de porc à rôtir**	**Pork belly for roasting**	BPW	**+**	U	N/A	32.42	-	-B	/	-A	-A	/	-A	-A	-	**ND**	10b	a
2026	136338	Viandes de poulet	Chicken meat	BPW	**+**	U	35.4	32.38	+	-A	/	-A (+m)	-A (+M)	/	+1/2	+1/2	+	**PA**	10b	a
2026	136763	Veau blanquette à mijoter	Veal blanquette for slow cooking	BPW	**+**	U	N/A	32.85	-	-A	/	-A	-A	-/- (Vibrio x5)	+1/2	+m	-	**ND**	10b	a
2025	**131028**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	BPW	**-**	U	N/A/ N/A/ N/A*	N/A/ 32.54/ 34.69*	i/ -/ -*	-A	/	-A	-A	/	-A	-A	-	**NA**	10b	b
2025	**131029**	**Mini boulettes de bœuf congelées**	**Frozen beef meatballs**	BPW	**-**	U	35.52/ 35.2/ 34.92	33.69/ 33.02/ 32.99	+/ +/ +	-A (-x5)	/	+M (API+) (-x5)	-A	-/-	+M (-x5)	-A	-	**PD$_{FP(alt)}$**	10b	b
2025	**131030**	**Rôti de bœuf congelé**	**Frozen roast beef**	BPW	**-**	U	39.03/ 36.58/ 39.23	33.54/ 33.3/ 33.37	+t/ +/ +t	-A	/	-A	-A	/	-A	-A	-	**PD$_{FP(alt)}$**	10b	b
2025	**131031**	**Sauté d'épaule congelé de porc**	**Frozen pork meat**	BPW	**-**	U	23.31	32.5	+	+m	+/+	+m	+M	/	+1/2	+M	+	**PD**	10b	b
2025	**131032**	**Aiguillettes de poulet congelées**	**Frozen chicken tender**	BPW	**+**	U	31.12	32.55	+	-A	/	+m	+1/2	+/+	+M	+M	+	**PA**	10b	b
2025	**131033**	**Sauté de dinde congelé**	**Frozen turkey stir-fry**	BPW	**+**	U	32.4	34.43	+	-A	/	+m	+m	+/+	+M	+M	+	**PA**	10b	b
2025	**131034**	**Cuisse de poulet congelée**	**Frozen chicken thigh**	BPW	**+**	U	N/A	33.28	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10b	b
2025	**135137**	**Côtes de porc congelées**	**Frozen pork chops**	BPW	**+**	U	N/A	32.33	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10b	b
2025	**135139**	**Steaks hachés de poulet congelés**	**Frozen ground chicken**	BPW	**-**	U	26.31	32.82	+	+m	/	-A	+m	/	-A	+1/2	+	**PD**	10b	b
2025	**135140**	**Steaks hachés de bœuf congelés**	**Frozen ground beef**	BPW	**-**	U	29.8	32.52	+	+m	/	+1/2	+M	/	+1/2	+M	+	**PD**	10b	b
2025	**135143**	**Filet mignon de porc congelé**	**Frozen pork tenderloin**	BPW	**+**	U	N/A	32.78	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10b	b
2025	**135144**	**Emincés de poulet congelés**	**Frozen chicken strips**	BPW	**-**	U	31.26	32.12	+	+(1)	+/+	-A	+1/2	/	+M	+M	+	**PD**	10b	b
2025	**135145**	**Escalopes de dinde congelées**	**Frozen turkey cutlets**	BPW	**-**	U	34.37	32.64	+	-A	/	-A	-A	/	-A	-A	-	**PD$_{fp(alt)}$**	10b	b
2025	**131350**	**Haché de bœuf mariné**	**Marinated ground beef**	BPW	**-**	U	23.83	35.54	+	+1/2	+/+	+M	+M	/	+M	+M	+	**PD**	10b	c
2025	**131355**	**Emincés de porc tex-mex**	**Tex-mex pork strips**	BPW	**+**	U	N/A	33.07	-	-A	/	-A	-A	/	-A	-A	-	**ND**	10b	c
2025	**131356**	**Emincés de porc caramel**	**Caramelized pork strips**	BPW	**+**	U	N/A	33.73	-	-A	/	st	st	/	-B	-B	-	**ND**	10b	c
2025	**131357**	**Emincés de porc curry**	**Curried pork strips**	BPW	**+**	U	27.26	32.75	+	+1/2	+/+	+M	+M	/	+M	+M	+	**PA**	10b	c

RAW MEAT AND POULTRY PRODUCTS (up to 375 g) (Specific ③)																							
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦		Alternative method: EZ-Check *Salmonella*															Category	Type
							26h at 41.5 ± 1°C + storage 72h at 5°C±3°C																
							PCR result + 72h			Confirmation + 72h										Agreement + 72h			
							CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn			All confirmatory tests +72h			
				Protocol ISO 6887	Final result	Protocol U = unpaired	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies					
2025	131358	Côtes de porc marinées	Marinated pork chops	BPW	+	U	31.05	33.08	+	-A	/	+m	+m	+/+	+M	+M	+	PA	10b	c
2025	131360	Emincés de poulet marinés tex-mex	Marinated Tex-mex chicken strips	BPW	-	U	N/A	32.9	-	-C	/	-A	-A	/	-A	-A	-	NA	10b	c
2025	131361	Emincés de poulet marinés curry	Marinated curried chicken strips	BPW	-	U	39.3/ N/A/ 39.18	32.71/ 32.3/ 32.3	+t/ -/ +t	-A	/	-A	-A	/	-A	-A	-	$PD_{FP(alt)}$	10b	c
2026	136331	Araignées de porc marinées	Marinated pork spaghetti	BPW	+	U	28.41	31.9	+	+1/2/+	+/+	+1/2	+1/2	/	+M	+M	+	PA	10b	c
2026	136332	Emincés de porc au caramel	Caramelized pork strips	BPW	+	U	N/A	32.28	-	-A	/	-C	-C	/	-A	-A	-	ND	10b	c
2026	136333	Keftas d'agneau	Lamb koftas	BPW	+	U	N/A	32.1	-	-C	/	-A	-C	/	-A	-A	-	ND	10b	c
2026	136334	Pavés de bœuf à l'échalotte	Beef steaks with shallots	BPW	+	U	27.47	31.93	+	+m	/	+M	+M	/	+1/2	+M	+	PA	10b	c
2026	136335	Pavés de rumsteak aux 3 poivres	Rump steaks with three peppers	BPW	+	U	32.1	32.41	+	-A	/	+m	+1/2	/	+m	+1/2	+	PA	10b	c
2026	136336	Pavés de veau à l'échalotte	Veal steaks with shallots	BPW	+	U	33.47	32.39	+	+m	/	+M	+p	/	+M	+p	+	PA	10b	c
2026	136337	Tranches d'agneau à l'ail	Lamb slices with garlic	BPW	-	U	35.35	32.69	+	+(1)	+/+	+1/2	+p	/	+M	+p	+	PD	10b	c

Result 15 – After storage – Specific protocol ⑤

MEAT AND POULTRY PRODUCTS (Specific ⑤)																								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																Category	Type
						18h at 37°C ± 1°C + storage 72h at 5°C±3°C													Final result + 72h	Agreement + 72h		
						PCR result			Confirmation															
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn									
				Final result	Protocol (P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h				
2026	139389	Chicken strips	**375g**	+	**P(BPW)**	N/A/ N/A/ N/A	32.73/ 33.48/ 32.62	-/-/-	st	/	/	/	/	/	/	+ (Ref)	-	$ND_{FN(alt)}$	14	a
2026	**139753**	**Duck fat 100 % fat**	**375g**	-	**U**	N/A	33.94	-	-A	/	-A	-A	/	-A	-A	-	-	**NA**	14	a
2026	**139754**	**Beef fat 100 % fat**	**375g**	-	**U**	18.37	N/A	+	+p	/	+p	+p	/	+p	+p	+	+	**PD**	14	a
2026	**139720**	**Beef steak with shallots**	**375g**	+	**P(BPW)**	20.36	34.19	+	+1/2	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139721**	**Lamb steak with tomato sauce**	**375g**	+	**P(BPW)**	N/A	32.8	+	-A	/	/	/	/	/	/	+ (Ref)	+	**PA**	14	a
2026	**139868**	**Frozen Charolais beef strips**	**375g**	+	**P(BPW)**	27.45	33.81	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139869**	**Frozen lamb shanks**	**375g**	+	**P(BPW)**	20.28	35.22	+	+p	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**139870**	**Frozen chicken thighs**	**375g**	+	**P(BPW)**	31.65	33.23	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	140885	Pure pork sausage meat (> 20% fat)	**375g**	-	**U**	36.1	33.07	+	-A	/	+M	+M	/	+M	+M	+	+	**PD**	14	a
2026	**140888**	**Pure beef mince (20% fat)**	**375g**	+	**U**	32.67	33.21	+	-B	/	+1/2	+1/2	/	+1/2	+1/2	+	+	**PA**	14	a
2026	**140889**	**Boneless veal for stewing**	**375g**	+	**P(BPW)**	30.72	32.7	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**140890**	**Boneless chicken thighs**	**375g**	+	**P(BPW)**	30.16	33.72	+	+m	/	/	/	/	/	/	+	+	**PA**	14	a
2026	**144436**	**Pork chop**	**375g**	+	**P(BPW)**	29.79	32.21	+	-A	/	/	/	/	/	/	+ (ref)	+	**PA**	14	a
2026	**139745**	**Pancetta 25 % fat**	**375g**	+	**U**	19.55	34.15	+	+p	/	+p	+p	/	+p	+p	+	+	**PA**	14	b
2026	**139746**	**Salami 33 % fat**	**375g**	+	**U**	N/A	32.9	-	st	/	st	st	/	st	st	-	-	**ND**	14	b
2026	**139747**	**Dried duck breast 30 % fat**	**375g**	-	**U**	22.72	34.46	+	+p	/	+p	+p	/	+p	+p	+	+	**PD**	14	b
2026	**139722**	**Lightly salted roast pork**	**375g**	+	**P(BPW)**	19.16	34.48	+	+p	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**139724**	**Grisons meat**	**375g**	+	**P(BPW)**	19.91	34.01	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**141387**	**Sliced dried duck breast from the Southwest (27.5% fat)**	**375g**	-	**U**	30.98	32.57	+	-B	/	+M	+M	/	+M	+M	+	+	**PD**	14	b
2026	**141394**	**Lightly salted pork roast fillet**	**375g**	+	**P(BPW)**	22.25	32.76	+	+m	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142821**	**Dried beef chuck**	**375g**	+	**P(BPW)**	25.72	32.11	+	+M	/	/	/	/	/	/	+	+	**PA**	14	b
2026	**142823**	**Sliced dried duck breast (28% fat)**	**375g**	+	**U**	18.93	34.03	+	+M	/	+p	+p	/	+p	+p	+	+	**PA**	14	b
2026	**142824**	**Sausage meat (21% fat)**	**375g**	+	**U**	24	33.2	+	+M	/	+p	+p	/	+p	+p	+	+	**PA**	14	b
2026	**142825**	**Rosette (33.9% fat)**	**375g**	-	**U**	19.82	33.92	+	+M	/	+p	+p	/	+M	+p	+	+	**PD**	14	b
2026	**142827**	**Spicy chorizo (45% fat)**	**375g**	+	**U**	N/A	32.47	-	-A	/	-B	-B	/	-B	-B	-	-	**ND**	14	b
2026	**139394**	**Pork rillettes 23 % fat**	**375g**	-	**U**	21.97	32.41	+	st	/	st	st	/	st	st	-	-	**NA**	14	c
2026	**139395**	**Garlic sausage 27.8 % fat**	**375g**	-	**U**	N/A/ N/A/ N/A	32.36/ 32.81/ 33.33	-/-/-	+p	/	+p	+p	/	+p	+p	+	-	$NA_{FN(alt)}$	14	c
2026	**139398**	**Cooked roast pork**	**375g**	+	**P(BPW)**	17.84	35.46	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**139399**	**Frozen kebab strips**	**375g**	+	**P(BPW)**	21.61	33.03	+	-A	/	/	/	/	/	/	+ (Ref)	+	**PA**	14	c
2026	**139751**	**Andouille sausage 20 % fat**	**375g**	+	**U**	N/A	33.32	-	st	/	st	st	/	st	st	-	-	**ND**	14	c
2026	**139726**	**Braised superior ham**	**375g**	+	**P(BPW)**	20.89	33.23	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**141388**	**Mortadella with pistachios (30% fat)**	**375g**	+	**U**	17.32	35.09	+	+p	/	+p	+p	/	+p	+p	+	+	**PA**	14	c

MEAT AND POULTRY PRODUCTS (Specific ⑤)																								
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																	Category	Type
					18h at 37°C ± 1°C + storage 72h at 5°C±3°C																		
						PCR result			Confirmation										Final result + 72h	Agreement + 72h		
						CFX Opus DW			Direct streaking		Streaking after subculture in RVS			Streaking after subculture in MKTTn			All confirmatory tests +72h	CFX Opus DW +72h	CFX Opus DW +72h		
				Final result	Protocol (P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies						
2026	**141389**	**Oven-baked country terrine (22% fat)**	**375g**	+	**U**	16.74	N/A	+	+p	/	+p	+p	/	+p	+p	+	+	**PA**	14	c
2026	**141390**	**Rillettes from Le Mans (37% fat)**	**375g**	+	**U**	N/A	33.16	-	st	/	st	st	/	st	st	-	-	**ND**	14	c
2026	**141393**	**Paris ham without rind**	**375g**	+	**P(BPW)**	26.75	32.36	+	+m	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**142822**	**Oven-roasted chicken breast**	**375g**	+	**P(BPW)**	19.16	34.95	+	+p	/	/	/	/	/	/	+	+	**PA**	14	c
2026	**142828**	**Roasted chicken rillettes (29% fat)**	**375g**	+	**U**	16.97	N/A	+	+p	/	+p	+p	/	+p	+p	+	+	**PA**	14	c
2026	**142829**	**Wild boar terrine (22% fat)**	**375g**	+	**U**	19	35.33	+	+M	/	+p	+p	/	+M	+p	+	+	**PA**	14	c

EGG AND EGG PRODUCTS (Specific ⑤)																											
Year of analysis	Sample N°	Product	"Test portion alternative method"	Reference method: ISO 6579-1♦	Alternative method: EZ-Check *Salmonella*																			Category	Type
					18h at 37°C ± 1°C + storage 72h at 5°C±3°C																				
								PCR result			Confirmation											Final result + 72h	Agreement + 72h		
								CFX Opus DW			Direct streaking		Streaking after subculture in RVS				Streaking after subculture in MKTTn			All confirmatory tests +72h				
				Final result	Protocol (P(BPW) = paired with BPW broth; U: unpaired = BPW for the alternative	*Salmonella* (Cq)	IPC		RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		XLD	RAPID' *Salmonella*		CFX Opus DW +72h	CFX Opus DW +72h		
							Cq	Result	Typical colonies	Latex if necessary	Typical colonies	Typical colonies	Latex if necessary	Typical colonies	Typical colonies										
2026	**138529**	**Large free-range eggs**	**375g**	+	**P(BPW)**	19.32	35.27	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**138539**	**Quail eggs**	**375g**	+	**P(BPW)**	20.59	34.88	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**140274**	**Egg**	**375g**	+	**P(BPW)**	17.39	35.31	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141008**	**Quail eggs**	**375g**	+	**P(BPW)**	17.04	37.2	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141009**	**Fresh free-range eggs**	**375g**	+	**P(BPW)**	17.18	37.85	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141010**	**Eggs from free-range hens**	**375g**	+	**P(BPW)**	17.23	37.74	+	+M	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141011**	**Organic free-range eggs**	**375g**	+	**P(BPW)**	17.4	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**141014**	**Fresh eggs**	**375g**	+	**P(BPW)**	16.76	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**143308**	**Farm-fresh egg**	**375g**	+	**P(BPW)**	16.72	N/A	+	+p	/	/	/	/	/	/	+	+	**PA**	17	a
2026	**138542**	**Vacuum-cooked poached eggs**	**375g**	+	**P(BPW)**	20.04	35.3	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139062**	**Pasteurized liquid egg yolk**	**375g**	+	**P(BPW)**	25.62	N/A	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139063**	**Pasteurized whole egg**	**375g**	+	**P(BPW)**	22.58	33.65	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**140276**	**Egg**	**375g**	+	**P(BPW)**	18.06	34.53	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**140721**	**Pasteurised liquid egg white**	**375g**	+	**U**	18.91	33.93	+	+p	/			/			+	+	**PA**	17	b
2026	**140722**	**Pasteurised liquid egg yolk**	**375g**	+	**P(BPW)**	18.35	35.37	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141005**	**Cooked and shelled quail eggs**	**375g**	+	**P(BPW)**	19.95	35.02	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141007**	**Fresh scrambled eggs**	**375g**	+	**P(BPW)**	24.34	33.69	+	+M	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**141916**	**Boiled quail eggs, shelled**	**375g**	+	**P(BPW)**	19.09	34.63	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**143309**	**Hard-boiled eggs, peeled**	**375g**	+	**P(BPW)**	17.39	35.86	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**143310**	**Scrambled eggs**	**375g**	+	**P(BPW)**	17.62	35.99	+	+p	/	/	/	/	/	/	+	+	**PA**	17	b
2026	**139663**	**Organic egg white powder**	**375g**	+	**U**	N/A	32.54	-	st	/			/			-	-	**ND**	17	c
2026	**139664**	**Egg withe powder**	**375g**	+	**U**	16.72	38.34	+	+p	/			/			+	+	**PA**	17	c
2026	**139666**	**Egg withe powder**	**375g**	+	**U**	18.38	35.39	+	+p	/			/			+	+	**PA**	17	c
2026	**139668**	**Egg yolk powder**	**375g**	+	**U**	19.54	34.03	+	+p	/			/			+	+	**PA**	17	c
2026	**139669**	**Egg yolk powder**	**375g**	+	**U**	29.38	39.86	+	+p	/			/			+	+	**PA**	17	c
2026	**139670**	**Egg powder**	**375g**	+	**U**	20.06	34.78	+	+M	/			/			+	+	**PA**	17	c
2026	**139671**	**Egg powder**	**375g**	+	**U**	18.43	34.47	+	+p	/			/			+	+	**PA**	17	c
2026	**139672**	**Egg powder**	**375g**	+	**U**	20.29	33.41	+	+M	/			/			+	+	**PA**	17	c
2026	**139673**	**Egg powder**	**375g**	+	**U**	25.38	32.14	+	+p	/			/			+	+	**PA**	17	c
2026	**139674**	**Egg powder**	**375g**	+	**U**	19.07	34.24	+	+p	/			/			+	+	**PA**	17	c

Appendix 5 – Relative level of detection study: raw data

Category 1 - Matrix : Raw ground beef
Strain : *S.* Typhimurium A00C060
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 2.9 x 10^3 UFC/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C									
									PCR result-18h			Confirmation					Final result	Number positive samples/Total
									CFX OPUS (DeepWell)			Direct streaking			Streaking after subculture = ISO 6579-1			
			BPW enrichment broth															
			RVS broth		MKTTn broth													
			XLD	ASAP	XLD	ASAP	Final result		Salmonella FAM (Cq)	IPC Cy5 (Cq)	**Result**	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results	All confirmatory tests	CFX OPUS (DeepWell)	CFX OPUS (DeepWell)
3849	0	/	-A	-B	-A	-B	-	0/5	N/A	32.51	-	-A	/	-	/	-	-	0/5
3850			-A	-A	-A	-A	-		N/A	32.21	-	-A	/	-	/	-	-	
3851			-A	-B	-A	-B	-		N/A	32.22	-	-A	/	-	/	-	-	
3852			-A	-A	-A	-B	-		N/A	32.17	-	-A	/	-	/	-	-	
3853			-A	-A	-A	-A	-		N/A	32.36	-	-A	/	-	/	-	-	
3854	Low	1.16	-A	-A	-A	-B	-	14/20	N/A	32.26	-	-A	/	-	/	-	-	14/20
3855			+M	+M	+M	+M	+		24.54	31.78	+	+m	+	+	+	+	+	
3856			+M	+M	+M	+M	+		20.99	32.88	+	+1/2	+	+	+	+	+	
3857			+M	+M	+M	+M	+		21.06	32.18	+	+1/2	+	+	+	+	+	
3858			+M	+M	+M	+M	+		21.26	32.58	+	+1/2	+	+	+	+	+	
3859			-A	-A	-A	-A	-		N/A	32.04	-	-A	/	-	/	-	-	
3860			+M	+M	+M	+M	+		20.02	32.54	+	+M	+	+	+	+	+	
3861			-A	-A	-A	-A	-		N/A	32.17	-	-A	/	-	/	-	-	
3862			+M	+M	+1/2	+1/2	+		22.47	32.28	+	+1/2	+	+	+	+	+	
3863			+M	+M	+M	+M	+		22.22	32.39	+	+1/2	+	+	+	+	+	
3864			+M	+M	+1/2	+M	+		20.95	33.00	+	+1/2	+	+	+	+	+	
3865			-A	-A	-A	-A	-		N/A	32.36	-	-A	/	-	/	-	-	
3866			+M	+M	+M	+1/2	+		21.79	32.91	+	+1/2	+	+	+	+	+	
3867			+M	+M	+M	+M	+		23.09	31.99	+	+1/2	+	+	+	+	+	
3868			+M	+M	+1/2	+1/2	+		22.31	32.38	+	+1/2	+	+	+	+	+	
3869			+M	+M	+1/2	+1/2	+		26.17	33.35	+	+m/+	+	+	+	+	+	
3870			-A	-B	-A	-A	-		N/A	33.79	-	-A	/	-	/	-	-	
3871			+M	+M	+M	+M	+		20.86	35.24	+	+1/2	+	+	+	+	+	
3872			-A	-A	-A	-B	-		N/A	33.66	-	-A	/	-	/	-	-	
3873			+M	+M	+M	+1/2	+		24.59	33.19	+	+m/+	+	+	+	+	+	
3874	High	4.22	+M	+M	+1/2	+1/2	+	5/5	22.23	33.81	+	+m	+	+	+	+	+	5/5
3875			+M	+M	+M	+1/2	+		20.12	37.76	+	+1/2	+	+	+	+	+	
3876			+M	+M	+M	+1/2	+		19.97	N/A	+	+1/2	+	+	+	+	+	
3877			+M	+M	+1/2	+1/2	+		22.90	32.61	+	+1/2	+	+	+	+	+	
3878			+M	+M	+1/2	+1/2	+		22.67	33.01	+	+1/2	+	+	+	+	+	

Category 1- Matrix: Poultry
Strain : *S.* Kentucky 2000S06
Seeding 48-72 h at 5 ± 3°C Aerobic mesophilic flora : 2.2 x 10^8 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C													
			BPW enrichment broth						PCR result-18h						Confirmation					Final result		Number positive samples/Total	
			RVS broth		MKTTn broth				CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests				
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
116683	0	/	-A	-A	-A	+1/2	-	0/5	N/A/N/A*	N/A/33.36*	i/-*	N/A	32.56	-	ni/+	-	-	-	-	-	-	0/5	0/5
116684			+m	-A	-A	-A	-		N/A/N/A*	N/A/33.3*	i/-*	N/A	32.20	-	-A	/	-	-	-	-	-		
116685			ni/-	-A	-A	-A	-		N/A/N/A*	N/A/33.01*	i/-*	N/A	32.23	-	-A	/	-	/	-	-	-		
116686			+m	-A	ni/-	-A	-		N/A/N/A*	N/A/33.06*	i/-*	N/A	32.47	-	-A	/	-	-	-	-	-		
116687			+m	-A	ni/-	-A	-		N/A/N/A*	N/A/33.15*	i/-*	N/A	32.38	-	-A	/	-	-	-	-	-		
116688	Low	0.84	+1/2	+1/2	+M	+M	+	5/20	N/A/38.02*	N/A/32.97*	i/+*	32.77	32.01	+	+m	+	+	+	+	+	+	5/20	5/20
116689			+m	-A	ni/+	-A	-		N/A/N/A*	N/A/33.04*	i/-*	N/A	31.96	-	-A	/	-	-	-	-	-		
116690			-A	-A	ni/+	-A	-		N/A/N/A*	N/A/33.68*	i/-*	N/A	32.26	-	-A	/	-	-	-	-	-		
116691			-A	-A	-A	-A	-		N/A	32.88	-	N/A	32.27	-	-A	/	-	/	-	-	-		
116692			+m	-A	ni/+	-A	-		N/A	32.34	-	N/A	32.28	-	-A	/	-	-	-	-	-		
116693			+m	-A	-A	-A	-		N/A	32.44	-	N/A	32.42	-	-A	/	-	-	-	-	-		
116694			+M	+p	+M	+p	+		30.22	31.98	+	30.46	32.33	+	ni/+	+	+	+	+	+	+		
116695			ni/-	-B	-A	-A	-		N/A	32.05	-	N/A	32.30	-	-A	/	-	/	-	-	-		
116696			+m	-B	-A	-A	-		N/A	32.41	-	N/A	32.36	-	-A	/	-	-	-	-	-		
116697			-A	-B	-A	-A	-		N/A	32.18	-	N/A	32.51	-	ni/-	/	-	/	-	-	-		
116698			ni/-	-A	-A	-C	-		N/A	32.65	-	N/A	32.21	-	ni/-	/	-	/	-	-	-		
116699			+1/2	+1/2	+M	+M	+		37.28	32.04	+	36.79	32.76	+	ni//+	+	+	+	+	+	+		
116700			+1/2	+M	+M	+p	+		32.11	32.16	+	32.90	32.25	+	ni/+	+	+	+	+	+	+		
116701			-A	-A	ni/+	-A	-		N/A	32.29	-	N/A	32.19	-	-B	/	-	-	-	-	-		
116702			-A	-A	-A	-A	-		N/A	31.78	-	N/A	32.44	-	-A	/	-	/	-	-	-		
116703			-A	-A	-A	-B	-		N/A	32.04	-	N/A	32.31	-	ni/-	/	-	/	-	-	-		
116704			-A	-A	-A	-A	-		N/A	32.37	-	N/A	32.33	-	-A	/	-	/	-	-	-		
116705			-A	-A	ni/+	-A	-		N/A	32.43	-	N/A	32.45	-	-A	/	-	-	-	-	-		
116706			ni/-	-A	ni/-	-A	-		N/A	33.32	-	N/A	32.51	-	ni/-	/	-	/	-	-	-		
116707			+M	+M	+M	+M	+		29.86	32.12	+	30.66	32.62	+	ni/+	+	+	+	+	+	+		
116708	High	3.35	+M	+M	+M	+M	+	4/5	33.46	32.24	+	N/A/ N/A*/ N/A*/ 38.84*/ 37.97	N/A/ 33.41*/ 33.52*/ 33.44*/ 33.3	i/-*/-*/+*/+	ni/+	+	+	+	+	+	-	4/5	3/5
116709			+M	+M	+M	+M	+		29.51	31.91	+	32.44	N/A	+	ni/+	+	+	+	+	+	+		
116710			+M	+M	+M	+M	+		30.49	32.03	+	41.37	N/A	+	+m	+	+	+	+	+	+		
116711			-A	-A	ni/+	-A	-		N/A	31.99	-	N/A/ N/A*	N/A/ 32.63*	i/-*	ni/-	/	-	-	-	-	-		
116712			+M	+M	+M	+M	+		27.48	31.87	+	N/A/ 33.01*	N/A/ 32.58*	i/+*	ni/+	+	+	+	+	+	+		

** Dilution 1/10 of the extract in water prior to PCR testing*

Category 2 - Matrix: Raw milk (Brand A)
Strain : *S.*Ohio Ad1482
Seeding 48-72 h at 5 ± 3°C Aerobic mesophilic flora : 2.1 x 10^7 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/ Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C											
									PCR result-18h						Confirmation					
									CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests	Final result	
			BPW enrichment broth																	
			RVS broth		MKTTn broth		Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Opus DW with FDRS protocol**
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*															
116940	0	/	-A	-B	-A	-B	-	0	N/A	32.19	-	N/A	34.39	-	-B	/	-	/	-	-	-
116941			-A	-B	-A	-B	-		N/A	32.36	-	N/A	33.68	-	-B	/	-	/	-	-	-
116942			-B	-B	-A	-C	-		N/A	32.17	-	N/A	33.44	-	-B	/	-	/	-	-	-
116943			-A	-B	-B	-B	-		N/A	32.15	-	N/A	33.63	-	-B	/	-	/	-	-	-
116944			-B	-A	-A	-B	-		N/A	32.38	-	N/A	33.81	-	-B	/	-	/	-	-	-
116945	Low	0.82	+1/2	+M	+M	+M	+	12	34.35	32.25	+	35.28	33.52	+	-B	/	-	+	+	+	+
116946			-A	-A	-A	-B	-		N/A	32.36	-	N/A	33.57	-	-B	/	-	/	-	-	-
116947			+M	+M	+M	+p	+		31.97	32.21	+	32.55	33.55	+	-B	/	-	+	+	+	+
116948			+1/2	+M	+1/2	+p	+		N/A/ 41.08*/ 36.05	N/A/ 32.37*/ 33.45	i/+*/+	N/A/ N/A* /38.55	N/A/ 31.95*/ 34.33	i/-*/+	-B	/	-	+	+	+	+
116949			+M	+M	+M	+p	+		N/A/ 37.99*/ 34.43	N/A/ 32.49*/ 33.3	i/+*/+	N/A/ 38.1*/ 34.59	N/A/ 32.26* /33.86	i/+*/+	-A	/	-	+	+	+	+
116950			-A	-A	-B	-B	-		N/A/ N/A*/ N/A	N/A/ 32.88*/ 33.11	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.13*/ 33.36	i/-*/-	-A	/	-	/	-	-	-
116951			+M	+M	+M	+p	+		N/A/ 38.2*/ 34.39	N/A/ 32.38*/ 33.25	i/+*/+	N/A/ N/A*/ 36.4	N/ A/32.09 */ 33.33	i/-*/+	-B	/	-	+	+	+	+
116952			-A	-A	-A	-B	-		N/A/ N/A*/ N/A	N/A/ 32.28*/ 33.15	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.18*/ 33.66	i/-*/-	-A	/	-	/	-	-	-
116953			+M	+M	+1/2	+p	+		N/A/ 40.51*/ 34.95	N/A/ 32.35*/ 33.53	i/+*/+	N/A/ 38.45*/ 35.47	N/A/ 32.28*/ 33.59	i/+*/+	-B	/	-	+	+	+	+
116954			-A	-B	-B	-B	-		N/A/ N/A*/ N/A	N/A/ 32.16*/ 33.17	i/-*/-	N/A/ N/A*/ N/A	N/A/ 32.23*/ 33.49	i/-*/-	-A	/	-	/	-	-	-
116955			-B	-A	-A	-B	-		N/A/ N/A*/ N/A	N/A/ 32.45*/ N/A	i/-*/-	N/A/ N/A*/ 40.5	N/A/ 32.4*/ 33.69	i/-*/+	-B	/	-	/	-	-	-
116956			+M	+M	+M	+p	+		34.93	33.23	+	44.19	35.53	+	-A	/	-	+	+	+	+
116957			-B	-A	-B	-C	-		N/A	33.23	-	N/A	32.65	-	-A	/	-	/	-	-	-
116958			-B	-A	-B	-B	-		N/A	33.38	-	N/A	33.01	-	-A	/	-	/	-	-	-
116959			+1/2	+M	+M	+p	+		33.61	32.39	+	34.01	32.33	+	-A	/	-	+	+	+	+
116960			-B	-A	-A	-B	-		41.11/ 38.1/ 39.82	32.52/ 32.37/ 33.76	+/+/+	N/A	33.62	-	-B	/	-	/	-	-	-
116961			+1/2	+p	+M	+p	+		36.77	32.50	+	N/A/ N/A*/ 37.29	N/A/ 32.23*/ 33.24	i/-*/+	-B	/	-	+	+	+	+
116962			+M	+p	+M	+p	+		30.04	32.37	+	N/A/	N/A/	i/+*/+	+m (1)	+	+	+	+	+	+

Number positive samples/Total	
CFX Opus DW	CFX Opus DW with FDRS protocol**
0/5	0/5
12/20	12/20

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/ Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C													
									PCR result-18h						Confirmation					Final result		Number positive samples/Total	
			BPW enrichment broth						CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests				
			RVS broth		MKTTn broth		Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Opus DW with FDRS protocol**	CFX Opus DW	CFX Opus DW with FDRS protocol**
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*																	
									33.62*/ 30.39	32.08*/ 33.25													
116963			+M	+m	-A	+p	+		36.55	32.95	+	N/A/ N/A*/40	N/A/ 31.96*/ 33.49	i/-*/+	-B	/	-	+	+	+	+		
116964			+1/2	+M	+1/2	+M	+		34.29	33.28	+	N/A/ N/A*/ 36.79	N/A/ 31.92*/ 34.35	i/-*/+	-B	/	-	+	+	+	+		
116965	High	3.50	+m	+M	+m	+M	+	5	39.15	33.18	+	N/A/ N/A*/ N/A	N/A/ 31.95*/ 33.92	i/-*/-	-A	/	-	+	+	+	-	4/5	3/5
116966			-A	+M	+m	-B	+		N/A/ N/A/ N/A	33.01/ 34.08/ 34.02	-/-/-	N/A/ N/A*/ N/A	N/A/ 32.27*/ 33.88	i/-*/-	-B	/	-	+	+	-	-		
116967			+M	+M	+M	+p	+		33.72	32.59	+	N/A/ 38.53*/ 35.26	N/A/ 32.23*/ 34.17	i/+*/+	-A	/	-	+	+	+	+		
116968			+M	+M	+M	+p	+		35.78	32.84	+	N/A/ N/A*/ 37.47	N/A/ 32.28*/ 34.18	i/-*/+	-A	/	-	+	+	+	+		
116969			+1/2	+p	+M	+M	+		34.75	33.13	+	N/A/ NA*/ 35.41	N/A/ 33.39*/ 33.79	i/-*/+	-A	/	-	+	+	+	+		

** Dilution 1/10 of the extract in water prior to PCR testing*

*** The results of the retest without 1/10 dilution were taken into account for the calculation*

Category 3 - Matrix: Deli salad
Strain : *S. Enteritidis* ATCC BAA-1045
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 7.3 x 10^2 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Contamination level (CFU/sample) MPN	ISO 6579-1 method♦					Number positive samples/ Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C													
				BPW enrichment broth						PCR result-18h						Confirmation					Final result		Number positive samples/Total	
				RVS broth		MKTTn broth				CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1					
				XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results	All confirmatory tests	CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
4718	0	/	/	st	st	st	st	-	0/5	N/A	32.88	-	N/A	33.12	-	st	/	-	/	-	-	-	0/5	0/5
4731				st	st	st	st	-		N/A	32.62	-	N/A	33.68	-	st	/	-	/	-	-	-		
4739				st	st	st	st	-		N/A	33.31	-	N/A	33.07	-	st	/	-	/	-	-	-		
4742				st	st	st	st	-		N/A	33.79	-	N/A	33.42	-	st	/	-	/	-	-	-		
4747				st	st	st	st	-		N/A	32.93	-	N/A	33.30	-	st	/	-	/	-	-	-		
4719	Low	1.57	0.64 [0.35; 1.06]	st	st	st	st	-	9/20	N/A	32.92	-	N/A	33.01	-	st	/	-	/	-	-	-	8/20	8/20
4721				+p	+p	+p	+p	+		27.47	32.43	+	27.71	32.49	+	+p	+	+	+	+	+	+		
4722				+p	+p	+p	+p	+		30.09	32.79	+	30.44	33.02	+	+p	+	+	+	+	+	+		
4723				st	st	st	st	-		N/A	33.01	-	N/A	33.30	-	st	/	-	/	-	-	-		
4724				st	st	st	st	-		N/A	33.10	-	N/A	33.20	-	st	/	-	/	-	-	-		
4725				+p	+p	+p	+p	+		N/A/ N/A/ N/A	33.24/ 33.62/ 34.6	-/-/-	N/A/ N/A/ N/A	33.56/ 33.66/ 33.87	-/-/-	st	/	-	+	+	-	-		
4726				+p	+p	+p	+p	+		24.13	32.63	+	24.88	32.06	+	+p	+	+	+	+	+	+		
4728				st	st	st	st	-		N/A	32.53	-	N/A	33.14	-	st	/	-	/	-	-	-		
4730				+p	+p	+p	+p	+		23.75	33.16	+	24.44	33.45	+	+p	+	+	+	+	+	+		
4733				st	st	st	st	-		N/A	33.21	-	N/A	33.83	-	st	/	-	/	-	-	-		
4734				st	st	st	st	-		N/A	32.42	-	N/A	33.04	-	st	/	-	/	-	-	-		
4735				st	st	st	st	-		N/A	32.67	-	N/A	33.37	-	st	/	-	/	-	-	-		
4737				st	st	st	st	-		N/A	32.69	-	N/A	33.29	-	-C	/	-	/	-	-	-		
4738				+p	+p	+p	+p	+		24.26	32.23	+	25.04	32.83	+	+p	+	+	+	+	+	+		
4740				+p	+p	+p	+p	+		32.22	32.78	+	32.94	33.07	+	+ (3)	+	+	+	+	+	+		
4741				+p	+p	+p	+p	+		22.80	33.19	+	23.65	33.66	+	+M	+	+	+	+	+	+		
4743				st	st	st	st	-		N/A	33.16	-	N/A	33.25	-	st	/	-	/	-	-	-		
4744				st	st	st	st	-		N/A	33.07	-	N/A	33.33	-	st	/	-	/	-	-	-		
4745				+p	+p	+p	+p	+		35.03	32.69	+	35.63	33.48	+	+ (1)	+	+	+	+	+	+		
4746				st	st	st	st	-		N/A	33.28	-	N/A	33.34	-	st	/	-	/	-	-	-		
4720	High	6.67	2.84 [1.54; 6.45]	+p	+p	+p	+p	+	5/5	23.81	32.79	+	24.57	33.10	+	+p	+	+	+	+	+	+	5/5	5/5
4727				+p	+p	+p	+p	+		21.69	33.01	+	22.40	33.80	+	+p	+	+	+	+	+	+		
4729				+p	+p	+p	+p	+		21.47	32.69	+	22.44	33.71	+	+p	+	+	+	+	+	+		
4732				+p	+p	+p	+p	+		22.24	33.06	+	22.44	33.65	+	+p	+	+	+	+	+	+		
4736				+p	+p	+p	+p	+		23.27	32.24	+	24.30	33.61	+	+M	+	+	+	+	+	+		

Category 4 - Matrix: Bagged spinach
Strain : *S.* Lexington 2003S16
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 6.1 x 10^8 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C													
			BPW enrichment broth						PCR result-18h						Confirmation					Final result		Number positive samples/Total	
			RVS broth		MKTTn broth				CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests				
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
115930	0	/	-B	st	-A	-C	-	0/5	N/A	32.72	-	N/A	32.26	-	-A	/	-	/	-	-	-	0/5	0/5
115931			-C	st	-B	-C	-		N/A	32.52	-	N/A	32.73	-	-A	/	-	/	-	-	-		
115932			st	st	st	st	-		N/A	32.50	-	N/A	32.37	-	-A	/	-	/	-	-	-		
115933			-(2)	st	-C	-C	-		N/A	32.72	-	N/A	32.52	-	-A	/	-	/	-	-	-		
115934			-(4)	st	-B	-C	-		N/A	32.74	-	N/A	32.43	-	-C	/	-	/	-	-	-		
115935	Low	0.68	-B	-(1)	-B	-C	-	10/20	N/A	32.70	-	N/A	32.58	-	-A	/	-	/	-	-	-	10/20	10/20
115936			+M	+M	+1/2	+M	+		21.20	33.15	+	21.48	32.49	+	+M	+	+	+	+	+	+		
115937			+1/2	+M	+M	+M	+		20.87	33.26	+	21.26	33.06	+	+M	+	+	+	+	+	+		
115938			-C	st	-B	-C	-		N/A	32.64	-	N/A	32.50	-	-B	/	-	/	-	-	-		
115939			+M	+M	+M	+M	+		21.51	33.37	+	21.26	32.52	+	+M	+	+	+	+	+	+		
115940			-C	st	-A	-C	-		N/A	32.36	-	N/A	32.42	-	-A	/	-	/	-	-	-		
115941			st	st	-A	-C	-		N/A	32.36	-	N/A	32.18	-	-A	/	-	/	-	-	-		
115942			-C	-B	-A	-C	-		N/A	32.62	-	N/A	32.81	-	-B	/	-	/	-	-	-		
115943			+M	+p	+M	+M	+		21.18	33.10	+	21.31	33.10	+	+M	+	+	+	+	+	+		
115944			-B	-C	-A	-A	-		N/A	32.59	-	N/A	32.78	-	-A	/	-	/	-	-	-		
115945			-C	-(1)	-A	-C	-		N/A	32.47	-	N/A	32.40	-	-A	/	-	/	-	-	-		
115946			-C	-(1)	-A	-C	-		N/A	32.93	-	N/A	32.72	-	-A	/	-	/	-	-	-		
115947			+M	+p	+M	+M	+		22.05	33.03	+	21.82	32.27	+	+M	+	+	+	+	+	+		
115948			+M	+p	+M	+p	+		21.97	33.78	+	21.71	32.51	+	+M	+	+	+	+	+	+		
115949			st	st	-A	-B	-		N/A	32.68	-	N/A	32.34	-	-B	/	-	/	-	-	-		
115950			-C	st	-A	-B	-		N/A	32.79	-	N/A	32.63	-	-A	/	-	/	-	-	-		
115951			+M	+p	+M	+M	+		21.30	32.46	+	21.75	32.92	+	+M	+	+	+	+	+	+		
115952			+M	+p	+M	+M	+		21.58	32.56	+	21.89	32.43	+	+M	+	+	+	+	+	+		
115953			+M	+p	+M	+M	+		20.99	32.98	+	21.61	33.40	+	+M	+	+	+	+	+	+		
115954			+M	+M	+M	+M	+		21.21	33.03	+	21.30	33.20	+	+M	+	+	+	+	+	+		
115955	High	2.77	+1/2	+M	+M	+M	+	5/5	21.41	33.21	+	21.12	33.21	+	+M	+	+	+	+	+	+	5/5	5/5
115956			+M	+M	+M	+M	+		21.50	33.82	+	21.57	32.63	+	+M	+	+	+	+	+	+		
115957			+M	+M	+M	+M	+		21.91	32.92	+	21.64	32.22	+	+m	+	+	+	+	+	+		
115958			+M	+p	+M	+M	+		20.94	32.72	+	21.21	33.02	+	+1/2	+	+	+	+	+	+		
115959			+M	+p	+M	+M	+		22.25	32.34	+	22.73	32.53	+	+M	+	+	+	+	+	+		

Category 5 - Matrix: Pasteurized whole liquid eggs
Strain : *S.* Havana Ad1728
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 1.5 x 10^2 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C												Final result		Number positive samples/Total	
									PCR result-18h						Confirmation									
									CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1					
			BPW enrichment broth												RAPID' *Salmonella*									
			RVS broth		MKTTn broth																			
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	Typical colonies	Confirmation results	Final result direct streaking	Confirmation results	All confirmatory tests	CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
4420	0	/	st	st	st	st	-	0/5	N/A	32.30	-	N/A	32.46	-	st	/	-	/	-	-	-	0/5	0/5
4421			st	st	st	st	-		N/A	32.38	-	N/A	33.13	-	st	/	-	/	-	-	-		
4422			st	st	st	st	-		N/A	32.27	-	N/A	32.78	-	st	/	-	/	-	-	-		
4423			st	st	st	st	-		N/A	32.31	-	N/A	32.60	-	st	/	-	/	-	-	-		
4424			st	st	st	st	-		N/A	32.41	-	N/A	32.89	-	st	/	-	/	-	-	-		
4425	Low	0.91	st	st	st	st	-	10/20	N/A	32.40	-	N/A	32.55	-	st	/	-	/	-	-	-	10/20	10/20
4426			st	st	st	st	-		N/A	32.84	-	N/A	32.61	-	st	/	-	/	-	-	-		
4427			st	st	st	st	-		N/A	32.93	-	N/A	32.85	-	st	/	-	/	-	-	-		
4428			st	st	st	st	-		N/A	32.76	-	N/A	34.00	-	st	/	-	/	-	-	-		
4429			+p	+p	+p	+p	+		16.74	35.30	+	17.82	N/A	+	+p	+	+	+	+	+	+		
4430			-A	+M	-A	+p	+		16.60	34.90	+	17.16	N/A	+	+p	+	+	+	+	+	+		
4431			+p	+p	+p	+p	+		16.84	35.20	+	16.96	N/A	+	+p	+	+	+	+	+	+		
4432			st	st	st	st	-		N/A	32.36	-	N/A	33.07	-	st	/	-	/	-	-	-		
4433			+p	+M	+p	+p	+		16.86	34.83	+	17.00	40.27	+	+p	+	+	+	+	+	+		
4434			+p	+p	+p	+p	+		16.71	34.87	+	16.88	37.16	+	+p	+	+	+	+	+	+		
4435			+p	+p	+p	+p	+		16.99	35.28	+	17.36	N/A	+	+p	+	+	+	+	+	+		
4436			+p	+p	+p	+p	+		16.96	36.14	+	16.71	34.86	+	+p	+	+	+	+	+	+		
4437			+p	+p	+p	+p	+		16.78	36.01	+	16.35	34.85	+	+p	+	+	+	+	+	+		
4438			st	st	st	st	-		N/A	32.32	-	N/A	33.13	-	st	/	-	/	-	-	-		
4439			st	st	st	st	-		N/A	32.37	-	N/A	32.44	-	st	/	-	/	-	-	-		
4440			st	st	st	st	-		N/A	32.29	-	N/A	32.61	-	st	/	-	/	-	-	-		
4441			+p	+p	+p	+p	+		17.89	33.75	+	18.24	34.81	+	+p	+	+	+	+	+	+		
4442			+p	+p	+p	+p	+		16.82	35.00	+	16.58	36.25	+	+p	+	+	+	+	+	+		
4443			st	st	st	st	-		N/A	32.59	-	N/A	32.94	-	st	/	-	/	-	-	-		
4444			st	st	st	st	-		N/A	33.02	-	N/A	32.29	-	st	/	-	/	-	-	-		
4445	High	4.17	+p	+p	+p	+p	+	5/5	16.96	37.00	+	16.82	35.19	+	+p	+	+	+	+	+	+	5/5	5/5
4446			+p	+p	+p	+p	+		16.76	35.17	+	16.96	34.86	+	+p	+	+	+	+	+	+		
4447			+M	+p	+p	+p	+		16.74	36.28	+	17.10	35.21	+	+p	+	+	+	+	+	+		
4448			+p	+p	+p	+p	+		16.77	35.08	+	16.86	35.00	+	+p	+	+	+	+	+	+		
4449			+p	+p	+p	+p	+		16.87	35.40	+	17.36	35.22	+	+p	+	+	+	+	+	+		

Category 6 - Matrix: Dry kibbles for dogs
Strain : *S.* Derby Ad1878
Seeding protocol with lyophilized strain 2 weeks at room temperature
Aerobic mesophilic flora : 2.72 x 10^1 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C																					
			BPW enrichment broth						PCR result-18h										Confirmation					Final result		Final result - With FDRS		Number positive samples/Total		Number positive samples/Total - With FDRS	
			RVS broth		MKTTn broth				CFX Opus DW			CFX Duet			CFX Opus DW - With FDRS			CFX Duet – With FDRS			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests							
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet	CFX Opus DW	CFX Duet
117692	0	/	st	st	st	st	-	0/5	N/A	33.04	-	N/A	33.12	-	N/A	34.02	-	N/A	34.09	-	st	/	-	/	-	-	-	-	-	0/5	0/5	0/5	0/5
117693			st	st	st	st	-		N/A	33.07	-	N/A	32.81	-	N/A	33.51	-	N/A	33.61	-	st	/	-	/	-	-	-	-	-				
117694			st	st	st	st	-		N/A	33.27	-	N/A	33.12	-	N/A	33.73	-	N/A	33.43	-	st	/	-	/	-	-	-	-	-				
117695			-B	-C	-C	-C	-		N/A	32.93	-	N/A	32.61	-	N/A	33.25	-	N/A	33.17	-	-C	/	-	/	-	-	-	-	-				
117696			st	st	st	st	-		N/A	33.17	-	N/A	33.12	-	N/A	33.00	-	N/A	33.36	-	st	/	-	/	-	-	-	-	-				
117930	Low	1.1	st	st	st	st	-	9/20	N/A	33.10	-	N/A	33.25	-	N/A	33.56	-	N/A	33.24	-	st	/	-	/	-	-	-	-	-	9/20	8/20	9/20	9/20
117931			+1/2	+M	+M	+M	+		23.98	33.27	+	23.84	33.15	+	23.52	32.86	+	23.53	32.66	+	+M	+	+	+	+	+	+	+	+				
117932			st	st	st	st	-		N/A	33.19	-	N/A	32.62	-	N/A	33.05	-	N/A	32.78	-	st	/	-	/	-	-	-	-	-				
117933			+p	+M	+p	st	+		21.30	33.64	+	21.18	33.78	+	21.15	33.47	+	21.16	34.09	+	+m/+	+	+	+	+	+	+	+	+				
117934			st	st	st	st	-		N/A	33.57	-	N/A	33.01	-	N/A	33.23	-	N/A	32.76	-	st	/	-	/	-	-	-	-	-				
117935			+p	-C	-C	st	+		24.24	32.60	+	24.36	33.07	+	24.41	33.05	+	24.39	32.72	+	+(3)/+	+	+	+	+	+	+	+	+				
117936			+p	+p	+p	+p	+		23.57	33.08	+	23.30	33.21	+	24.72	32.94	+	24.73	32.51	+	+M	+	+	+	+	+	+	+	+				
117937			st	st	st	st	-		N/A	32.99	-	N/A	33.11	-	N/A	33.35	-	N/A	33.52	-	st	/	-	/	-	-	-	-	-				
117938			-A	-C	st	st	-		N/A	33.27	-	N/A/N/A*	N/A/32.78*	i/-*	N/A	33.36	-	N/A	33.54	-	-C	/	-	/	-	-	-	-	-				
117939			st	st	st	st	-		N/A	33.12	-	N/A/N/A*	N/A/32.93*	i/-*	N/A	32.86	-	N/A	33.10	-	st	/	-	/	-	-	-	-	-				
117940			+p	+p	+p	+p	+		25.36	33.11	+	N/A/28.89*	N/A/33.23*	i/+*	26.03	32.57	+	26.29	32.94	+	+p	+	+	+	+	+	+	+	+				
117941			st	st	st	st	-		40.16	33.39	+	N/A/N/A*	N/A/33.1*	i/-*	N/A	32.96	-	N/A	32.98	-	st	/	-	/	-	-	-	-	-				
117942			+p	+p	+p	+p	+		28.35	32.83	+	N/A/32.15*	N/A/33.33*	i/+*	29.00	33.09	+	29.03	32.49	+	+p	+	+	+	+	+	+	+	+				
117943			+p	+p	+p	+p	+		24.61	32.90	+	N/A/N/A*/ 25.26/29.13*/ 29.34*	N/A/32.58*/ 33/32.83*/32.8*	i/-*/+/+*	25.32	32.74	+	25.32	32.67	+	+p	+	+	+	+	+	-	+	+				
117944			st	st	st	st	-		N/A	33.03	-	N/A	33.20	-	N/A	33.48	-	N/A	33.35	-	st	/	-	/	-	-	-	-	-				
117945			st	st	st	st	-		N/A	33.04	-	N/A	33.44	-	N/A	33.94	-	N/A	33.27	-	st	/	-	/	-	-	-	-	-				
117946			st	st	st	st	-		N/A	33.59	-	N/A	32.70	-	N/A/N/A*	N/A/33.11*	i/-*	N/A	33.17	-	st	/	-	/	-	-	-	-	-				
117947			+p	+ (3)	+ (4)	st	+		24.25	32.80	+	23.92	N/A	+	N/A/29.83*	N/A/33.38*	i/+*	24.67	32.96	+	+(1)	+	+	+	+	+	+	+	+				
117948			st	st	st	st	-		N/A	33.30	-	N/A	33.07	-	N/A/N/A*	N/A/33.39*	i/-*	N/A	33.39	-	st	/	-	/	-	-	-	-	-				
117949			+p	+p	+p	+p	+		18.61	34.87	+	19.42	N/A	+	19.54	N/A	+	19.32	37.25	+	+p	+	+	+	+	+	+	+	+				
117717	High	4.58	+p	+p	+M	+p	+	5/5	23.09	32.87	+	23.20	33.31	+	23.67	33.21	+	24.03	34.39	+	+M	+	+	+	+	+	+	+	+	5/5	5/5	5/5	5/5
117718			+p	-C	+p	+p	+		18.92	34.20	+	18.81	35.15	+	19.46	34.56	+	19.56	36.91	+	+p	+	+	+	+	+	+	+	+				
117719			+p	+p	+p	+p	+		21.34	33.04	+	21.32	34.32	+	21.30	33.40	+	21.53	34.97	+	+M	+	+	+	+	+	+	+	+				
117720			+p	+p	+p	+p	+		22.40	32.58	+	22.50	33.43	+	23.47	33.10	+	23.81	34.66	+	+M	+	+	+	+	+	+	+	+				
117721			+p	+p	+p	+p	+		19.31	33.71	+	19.69	35.58	+	19.54	34.31	+	19.87	37.89	+	+p	+	+	+	+	+	+	+	+				

** Dilution 1/10 of the extract in water prior to PCR testing*

Category 7 - Matrix: Process water
Strain : *S.* Livingstone A00E058
Seeding 48-72 h at 5 ± 3°C
Aerobic mesophilic flora : 8.18 x 10^4 CFU/g

N° sample	Level	Contamination level (CFU/sample)	ISO 6579-1 method♦					Number positive samples/Total	EZ-Check *Salmonella* - BPW - 18h at 34-38°C													
			BPW enrichment broth						PCR result-18h						Confirmation					Final result		Number positive samples/Total	
			RVS broth		MKTTn broth				CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking			Streaking after subculture = ISO 6579-1	All confirmatory tests				
			XLD	IRIS *Salmonella*	XLD	IRIS *Salmonella*	Final result		*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	*Salmonella* FAM (Cq)	IPC Cy5 (Cq)	Result	RAPID' *Salmonella* Typical colonies	Confirmation results	Final result direct streaking	Confirmation results		CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
117560	0	/	st	st	st	st	-	0/5	N/A	32.75	-	N/A	33.92	-	-C	/	-	/	-	-	-	0/5	0/5
117561			st	st	st	st	-		N/A	33.10	-	N/A	33.49	-	st	/	-	/	-	-	-		
117562			st	st	st	st	-		N/A	33.11	-	N/A	33.19	-	-C	/	-	/	-	-	-		
117563			st	st	st	st	-		N/A	32.81	-	N/A	33.10	-	st	/	-	/	-	-	-		
117564			st	st	st	st	-		N/A	32.76	-	N/A	33.50	-	st	/	-	/	-	-	-		
117565	Low	1.22	+p	+p	+p	+p	+	13/20	18.09	34.50	+	19.52	33.32	+	+p	+	+	+	+	+	+	13/20	13/20
117566			st	st	st	st	-		N/A	33.11	-	N/A	33.87	-	st	/	-	/	-	-	-		
117567			st	st	st	st	-		N/A	33.48	-	N/A	33.44	-	st	/	-	/	-	-	-		
117568			+p	+p	+p	+p	+		18.60	34.57	+	19.29	N/A	+	+p	+	+	+	+	+	+		
117569			+p	+p	+p	+p	+		17.71	34.50	+	19.38	39.57	+	+p	+	+	+	+	+	+		
117570			st	st	st	st	-		N/A	33.00	-	N/A	33.22	-	-C	/	-	/	-	-	-		
117571			+p	+p	+p	+p	+		17.88	34.73	+	18.51	35.36	+	+p	+	+	+	+	+	+		
117572			+p	+p	+p	+p	+		18.12	N/A	+	18.13	34.91	+	+p	+	+	+	+	+	+		
117573			+p	+p	+p	+p	+		17.99	35.05	+	18.65	35.46	+	+p	+	+	+	+	+	+		
117574			st	st	-C	st	-		N/A	33.27	-	N/A	33.62	-	st	/	-	/	-	-	-		
117575			-C	st	st	st	-		N/A	33.80	-	N/A	34.54	-	st	/	-	/	-	-	-		
117576			-C	st	-C	st	-		N/A	33.15	-	N/A	33.53	-	-C	/	-	/	-	-	-		
117577			+p	+p	+p	+p	+		18.01	34.69	+	18.90	35.92	+	+p	+	+	+	+	+	+		
117578			+p	+p	+p	+p	+		18.19	35.34	+	18.05	35.48	+	+p	+	+	+	+	+	+		
117579			+p	+p	+p	+p	+		17.99	34.98	+	18.49	34.32	+	+p	+	+	+	+	+	+		
117580			st	st	st	st	-		N/A	33.24	-	N/A	33.22	-	st	/	-	/	-	-	-		
117581			+p	+p	+p	+p	+		18.34	36.04	+	18.34	35.17	+	+p	+	+	+	+	+	+		
117582			+p	+p	+p	+p	+		18.14	36.36	+	18.24	36.34	+	+p	+	+	+	+	+	+		
117583			+p	+p	+p	+p	+		18.64	36.34	+	19.11	38.63	+	+p	+	+	+	+	+	+		
117584			+p	+p	+p	+p	+		18.10	34.65	+	18.58	38.10	+	+p	+	+	+	+	+	+		
117585	High	5.12	+p	+p	+p	+p	+	5/5	17.88	34.91	+	18.22	34.75	+	+p	+	+	+	+	+	+	5/5	5/5
117586			+p	+p	+p	+p	+		18.02	35.00	+	18.10	35.36	+	+p	+	+	+	+	+	+		
117587			+p	+p	+M	+p	+		17.88	34.62	+	18.54	34.66	+	+p	+	+	+	+	+	+		
117588			+M	+p	+p	+p	+		18.08	34.83	+	18.52	35.34	+	+p	+	+	+	+	+	+		
117589			+p	+p	+p	+p	+		18.17	34.93	+	18.16	36.30	+	+p	+	+	+	+	+	+		

Extension study performed by Microsept (2025)

Category 8 - Matrix: Raw cocoa powder
Strain : *Salmonella enterica* Give JAW805
Spiking HT 6 min 50°C
Aerobic mesophilic flora : 2.10^3 CFU/g

N°	Sample	Strain	Stress	Mesured stress	Inoculation level CFU/sample	Reference method ISO 6579 and 6887 requirements							BPW 1:10 at 41.5°C - 18h EZ-Check PCR TEST						
						RVS		MKTTn		Identification	Result		CT 1/10	CT 1/100	IQPR	RSALM	Latex test	Result	
						XLD	RSALM	XLD	RSALM										
3055066	Raw cocoa powder (2 10^3 CFU/g of background microflora)	/	/	/	0.0	Ø	Ø	Ø	Ø	/	A	0/5	Inhibition	-	-	Ø	/	A	0/5
3055067						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	-(EM)	/	A	
3055068						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055069						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	-(EM)	/	A	
3055070						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055071		*Salmonella enterica* Give JAW805	6 min 50°C	0.55	0.8	+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P	12/20	Inhibition	-	-	-(EL)	/	A	13/20
3055072						+(BH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	-	-	Ø	/	A	
3055073						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+25.21	+26.35	+(AH)	+	P	
3055074						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	-	-	Ø	/	A	
3055075						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+28.53	+29.49	+(CH)	+	P	
3055076						+(AH)	+(BH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	-	-	Ø	/	A	
3055077						-(EH)	-(EM)	-(EM)	-(EM)	/	A		Inhibition	-	-	Ø	/	A	
3055078						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055079						+(AH)	+(BM)	+(AM)	+(AH)	*Salmonella spp*	P		+34,54	+25.44	+25.44	+(AH)	+	P	
3055080						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+25.48	+26.00	+(BH)	+	P	
3055081						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+24.98	+25.41	+(AH)	+	P	
3055082						Ø	Ø	Ø	Ø	/	A		Inhibition	+25.64	+26.71	+(BM)	+	P	
3055083						Ø	Ø	Ø	Ø	/	A		Inhibition	+25.90	+26.88	+(BH)	+	P	
3055084						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+32.40	+33.26	+(AM)	+	P	
3055085						Ø	Ø	Ø	Ø	/	A		Inhibition	+29.71	+30.69	+(DM)	+	P	
3055086						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+25.30	+25.90	+(AH)	+	P	
3055087						Ø	Ø	Ø	Ø	/	A		Inhibition	+27.58	+27.21	+(AH)	+	P	
3055088						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+26.99	+26.88	+(AH)	+	P	
3055089						Ø	Ø	Ø	Ø	/	A		Inhibition	-	-	Ø	/	A	
3055090						Ø	Ø	Ø	Ø	/	A		Inhibition	+24.56	+24.78	+(AH)	+	P	
3055091		*Salmonella enterica* Give JAW805	6 min 50°C	0.55	3.2	+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P	5/5	Inhibition	+25.91	+26.22	+(AH)	+	P	5/5
3055092						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+32.91	+32.86	+(AM)	+	P	
3055093						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+35.92	+36.44	+(AM)	+	P	
3055094						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+26.43	+26.33	+(AH)	+	P	
3055095						+(AH)	+(AH)	+(AH)	+(AH)	*Salmonella spp*	P		Inhibition	+26.32	+26.20	+(AH)	+	P	

Category 9 - Matrix: Infant formula with probiotics
Strain : *S.* Livingstone Ad2705
Seeding with lyophilised strain 2 weeks at ambient temperature
Lactic flora : 4.5x10^5 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1 ♦	Number positive samples/Total	Alternative method: EZ-Check *Salmonella* 18h at 37°C ± 1°C																				Number positive samples/ Total	
					PCR result						Confirmations													Final result			
					CFX Duet			CFX Duet with FDRS protocol			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
					Salmonella (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/Oxoid	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Duet	CFX Duet with FDRS protocol	CFX Duet	CFX Duet with FDRS protocol
133430	0	/	-	0/5	N/A	32.52	-	N/A	32.52	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-	0/5	0/5
133431			-		41.77 38.81 39.49	32.23/ 31.9/ 31.95	+t +t +t	N/A	33.04	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133432			-		N/A	32.5	-	N/A	32.89	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133433			-		42.13/ N/A N/A	32.45 32.02 N/A	+t - -	N/A	32.65	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133434			-		N/A	32.49	-	N/A	33.08	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133435	Low	0.7	-	15/20	17.61	N/A	+	17.84	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+	17/20	17/20
133436			+		22.39	N/A	+	22.02	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133437			+		22.84	N/A	+	22.72	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133438			+		N/A	32.34	-	N/A N/A N/A*	N/A 32.24 32.53*	i - -*	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133439			+		21.22	N/A	+	N/A 21.02 24.26*	N/A N/A 32.33*	i + +*	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133440			+		23.09	N/A	+	24.58	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133441			+		17.24	N/A	+	17.6	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133442			+		N/A	32.05	-	N/A	32.87	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133443			-		17.4	N/A	+	17.73	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133444			+		16.41	N/A	+	16.82	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133445			-		16.77	N/A	+	17.07	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133446			+		N/A	32.57	-	N/A	32.76	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
133447			+		23.43	N/A	+	23.11	36.04	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133448			+		16.65	N/A	+	16.71	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133449			+		16.43	N/A	+	16.41	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133450			+		19.55	N/A	+	19.53	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133451			+		16.72	N/A	+	16.85	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133452			-		38.03	32.43	+	38.28	33.18	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133453			-		17.61	N/A	+	18.23	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133454			+		25.52	34.97	+	N/A 26.44 28.72*	N/A N/A 32.05*	i + +*	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133455	High	2.8	+	5/5	16.99	N/A	+	18.03	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+	5/5	5/5
133456			+		17.2	N/A	+	17.66	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133457			+		20.07	N/A	+	20.11	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133458			+		17.87	N/A	+	18.12	N/A	+	+p	+/+	/	/	+p	+p	/	/	+	+p	+p	+	+	+		
133459			+		16.74	N/A	+	17.42	N/A	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		

Category 10 - Matrix: Ground beef
Strain : *S.* Typhimurium A00C060
Seeding 48 h 5 ± 3°C
Aerobic mesophilic flora: 2.5x10⁴ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦	Number positive samples/Total	Alternative method: EZ-Check *Salmonella* 8h at 41.5 ± 1°C																		Number positive samples/Total	
					PCR result						Confirmation results											Final result		
					CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking				Streaking after subculture in RVS				Streaking after subculture in MKTTn		All confirmatory tests			
					Salmonella (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID'*Salmonella* Typical colonies	RAPID'*Salmonella* Latex test Biorad/Oxoid	RAPID'*Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID'*Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
133857	0	/	-	0/5	N/A	33.46	-	N/A	33.64	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-	0/5	0/5
133858			-		N/A	33.64	-	N/A	33.42	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
133859			-		N/A	33.84	-	N/A	33.54	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
133860			-		N/A	33.84	-	N/A	33.18	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
133861			-		N/A	33.57	-	N/A	33.56	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134375	Low	0.9	+	10/20	32.19	32.51	+	32.9	32.55	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+	5/20	5/20
134376			-		32.2	32.23	+	33.54	32.5	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134377			-		40.11	32.89	+t	38.49	32.68	+	+m	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134378			-		N/A	32.72	-	N/A	32.56	-	-C	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134379			-		N/A	32.96	-	N/A	32.63	-	-B	/	/	/	-A	-B	/	/	/	-A	-C	-	-	-		
134380			+		N/A	32.57	-	N/A	32.32	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134381			-		N/A	32.71	-	N/A	32.52	-	-C	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134382			-		N/A	32.62	-	N/A	32.19	-	-C	/	/	/	-A	-C	/	/	/	-A	-C	-	-	-		
134383			-		N/A	32.33	-	N/A	32.8	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134384			+		N/A	32.9	-	N/A	32.82	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134385			+		N/A	32.56	-	N/A	32.66	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134386			-		N/A	32.58	-	N/A	32.59	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134387			+		N/A	32.46	-	N/A	32.48	-	-C	/	/	/	-A	-C	/	/	/	-A	-C	-	-	-		
134388			+		N/A	32.59	-	N/A	31.99	-	-C	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
134389			+		N/A	32.75	-	N/A	32.13	-	-C	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134390			+		34.5	32.32	+	33.83	32.17	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134391			+		N/A	32.71	-	N/A	32.65	-	-C	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134392			-		N/A	32.75	-	N/A	32.63	-	-C	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134393			-		N/A	32.46	-	N/A	32.38	-	-C	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134394			+		35.7	32.52	+	35.08	32.5	+	+1/2	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
133862	High	2.6	-	2/5	35.19	32.89	+	35.73	34.29	+	+1/2	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+	5/5	5/5
133863			-		37.93	33.79	+	41.08	33.36	+t	+m	+/+	+	/	+M	+M	/	+	+	+1/2	+M	+	+	+		
133864			+		37.04	33.3	+	38.67	32.76	+	+1/2	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
133865			+		34.06	33.51	+	33.79	33.78	+	+1/2	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
133866			-		33.85	33.36	+	32.72	33.08	+	+1/2	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		

Category 10 - Matrix: Ground beef
Strain : *S.*Typhimurium A00C060
Seeding 48 h 5 ± 3°C
Aerobic mesophilic flora : 2.5x10⁴ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1 ♦	Number positive samples/Total	Alternative method: EZ-Check *Salmonella* 26h at 41.5 ± 1°C																		Number positive samples/Total	
					PCR result						Confirmation results											Final result		
					CFX Opus DW			CFX Opus DW with FDRS protocol			Direct streaking				Streaking after subculture in RVS				Streaking after subculture in MKTTn					
					Salmonella (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Biorad/Oxoid	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus DW	CFX Opus DW with FDRS protocol	CFX Opus DW	CFX Opus DW with FDRS protocol
133857	0	/	-	0/5	N/A	32.63	-	N/A	33.38	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-	0/5	0/5
133858			-		N/A	32.72	-	N/A	33.11	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
133859			-		N/A	33.13	-	N/A	33.3	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
133860			-		N/A	33.22	-	N/A	33.34	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
133861			-		N/A	33.3	-	N/A	33.17	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134375	Low	0.9	+	10/20	25.7	32.34	+	26.23	32.69	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+	6/20	6/20
134376			-		27.3	32.34	+	27.43	32.38	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134377			-		27.25	32.37	+	27.27	32.03	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134378			-		N/A	32.53	-	N/A	32.8	-	-A	/	/	/	-A	-C	/	/	/	-A	-B	-	-	-		
134379			-		N/A	32.47	-	N/A	32.78	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134380			+		N/A	31.87	-	N/A	32.48	-	-A	/	/	/	-A	-C	/	/	/	-A	-B	-	-	-		
134381			-		N/A	32.04	-	N/A	32.33	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134382			-		29.6	32.22	+	29.9	32.99	+	+M	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134383			-		N/A	32.21	-	N/A	32.97	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134384			+		N/A	33.41	-	38.69/ 38.51/ 40.14	32.78/ 33.31/ 33.16	+/ +/ +t	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134385			+		N/A	32.99	-	N/A	32.82	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134386			-		N/A	32.38	-	N/A	33.17	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134387			+		N/A	32.63	-	N/A	33.04	-	-A	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134388			+		N/A	32.39	-	N/A	32.94	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134389			+		N/A	32.08	-	N/A	33.11	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134390			+		23.9	32.95	+	23.86	32.29	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
134391			+		N/A	32.93	-	N/A	32.68	-	-B	/	/	/	-A	-B	/	/	/	-A	-B	-	-	-		
134392			-		N/A	32.47	-	N/A	32.29	-	-B	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
134393			-		N/A	33.37	-	N/A	33.21	-	-B	/	/	/	-A	-A	/	/	/	-A	-A	-	-	-		
134394			+		26.77	32.2	+	26.83	31.86	+	+p	+/+	+	/	+M	+p	/	+	+	+M	+p	+	+	+		
133862	High	2.6	-	2/5	25.5	32.99	+	25.91	32.8	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+	5/5	5/5
133863			-		22.42	33.33	+	23.39	33.91	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
133864			+		27.15	32.97	+	27.17	33.09	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
133865			+		22.21	34.82	+	22.86	33.85	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
133866			-		23.22	32.97	+	24.88	35.03	+	+M	+/+	+	/	+1/2	+M	/	+	+	+M	+M	+	+	+		

Category 11 - Matrix: Cheddar
Strain : *S.* Dublin Ad1336
Spiking 10 min 56°C
Aerobic mesophilic flora: 1.2x10^6 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1 ♦	Number positive samples/Total	Alternative method: EZ-Check *Salmonella* 18h at 37°C ± 1°C																		Final result		Number positive samples/Total	
					PCR result						Confirmation results															
					CFX Opus			CFX Opus with FDRS protocol			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn						
					Salmonella (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Biorad/Oxoid	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	All confirmatory tests	CFX Opus	CFX Opus with FDRS protocol	CFX Opus	CFX Opus with FDRS protocol
138130	0	/	-	0/5	N/A	32.56	-	N/A	34.73	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-	0/5	0/5
138131			-		N/A	32.75	-	N/A	34.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138132			-		N/A	32.42	-	N/A	34.21	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138133			-		N/A	33.07	-	N/A	33.13	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138134			-		N/A	32.83	-	N/A	33.48	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138135	Low	0.6	+	12/20	N/A	32.65	-	N/A	34.78	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-	12/20	12/20
138136			+		25.65	32.7	+	26.11	34.44	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138137			-		N/A	33.37	-	N/A	35.23	-	-C	/	/	/	-A	-C	/	/	/	-A	-C	-	-	-		
138138			+		31.13	32.37	+	31.41	33.6	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138139			+		26.39	32.37	+	26.55	33.14	+	+M	+/+	+	/	+M	+M	/	+	+	+M	+M	+	+	+		
138140			-		27.23	31.71	+	27.55	33.43	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138141			-		N/A	32.24	-	N/A	33.08	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138142			+		38.34/N/A/N/A	32.48/33.04/34.18	+t/-/-	N/A	33.89	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138143			-		23.23	32.2	+	23.58	35.11	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138144			+		26.33	32.47	+	26.41	34.01	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138145			-		32.84	32.39	+	32.64	34.14	+	+M	+/+	+	/	+M	+M	/	+	+	st (+p x3)	st (+p x3)	+	+	+		
138146			+		36.1	32.35	+	37.1	34.11	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138147			+		23.26	32.62	+	23.17	34.32	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138148			-		31	32.42	+	31.12	33.71	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138149			-		N/A	32.16	-	N/A	33.14	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138150			+		N/A	32.34	-	N/A	34.05	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138151			-		N/A	32.36	-	N/A	33.81	-	-C	/	/	/	-A	-C	/	/	/	st	st	-	-	-		
138152			+		27.8	32.24	+	28.18	34.4	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138153			+		28.27	32.01	+	28.55	33.99	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138154			+		N/A	32.82	-	N/A	34.22	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138155	High	2.1	+	5/5	19.83	34.36	+	19.8	36.22	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+	3/5	3/5
138156			+		N/A	32.52	-	N/A	39.3	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138157			+		N/A	32.37	-	N/A	33.45	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
138158			+		22.76	33.17	+	23.43	34.28	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
138159			+		23.23	33.23	+	23.4	34.42	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		

Extension study performed by Microsept (2026)

Category 13 - Matrix: Raw cocoa powder
Strain : *S.* Kentucky LKR915
Enumeration of total microflora: 250 CFU/g

N°	Sample	Strain	Stress	Inoculation level CFU/ sample	Reference method ISO 6579 and 6887 requirements 375 g							EZ-Check PCR TEST 22h at 34-38°C - 375 g							
					RVS		MKTTn		Identification	Result		Without FDRS		With FDRS		RSALM	Latex test	Result	
					XLD	RSALM	XLD	RSALM				PCR test	IQPR	PCR test	IQPR				
3429930	Raw cocoa powder	/	/	/	Ø	Ø	Ø	Ø	/	A	0/5+	Inh	-	-	-	Ø	/	A	0/5+
3429931					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429932					Ø	Ø	Ø	Ø	/	A		Inh	-	Inh	-	Ø	/	A	
3429933					EM-	EM-	Ø	Ø	/	A		Inh	-	-	-	EM-	/	A	
3429934					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429935		*Salmonella enterica* Kentucky LKR915	Seeding with lyophilized strain	0,8	Ø	Ø	Ø	Ø	/	A	9/20+	Inh	-	-	-	Ø	/	A	9/20+
3429936					AH+	AH+	BH+	BH+	*Salmonella spp*	P		+24,15	+23,22	+24,18	+23,67	BM+	+	P	
3429937					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+25,10	+23,00	+21,76	+23,09	BM+	+	P	
3429938					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429939					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+25,34	+28,62	+22,91	+22,65	BM+	+	P	
3429940					Ø	Ø	EL-	EL-	/	A		-	-	-	-	EL-	/	A	
3429941					EM-	EM-	EM-	EM-	/	A		Inh	-	-	-	EM-	/	A	
3429942					Ø	Ø	Ø	Ø	/	A		-	-	Inh	-	Ø	/	A	
3429943					Ø	Ø	Ø	Ø	/	A		Inh	-	Inh	-	Ø	/	A	
3429944					AH+	AH+	AM+	AM+	*Salmonella spp*	P		+24,01	+22,40	+24,04	+23,22	BH+	+	P	
3429945					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429946					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429947					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+24,13	+22,70	+23,96	+22,75	BH+	+	P	
3429948					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+29,24	+24,54	+26,83	+24,68	AH+	+	P	
3429949					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+25,15	+23,00	+24,13	+22,84	AH+	+	P	
3429950					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+24,36	+22,77	+24,20	+22,90	AH+	+	P	
3429951					Ø	Ø	Ø	Ø	/	A		Inh	-	Inh	-	Ø	/	p	
3429952					AH+	AH+	AH+	BH+	*Salmonella spp*	P		+28,69	+22,51	+25,45	+23,14	BH+	+	P	
3429953					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429954					Ø	Ø	Ø	Ø	/	A		Inh	-	-	-	Ø	/	A	
3429955				2.8	AH+	AH+	AH+	AH+	*Salmonella spp*	P	5/5+	+25,21	+23,35	+22,24	+23,48	AH+	+	P	5/5+
3429956					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+26,82	23,44	+23,28	+23,38	AH+	+	P	
3429957					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+34,13	22,95	+24,15	+22,44	AH+	+	P	
3429958					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+27,69	22,26	+23,41	+22,35	AH+	+	P	
3429959					AH+	AH+	AH+	AH+	*Salmonella spp*	P		+26,30	23,19	+23,98	+23,19	BH+	+	P	

Category 14 - Matrix: Ground beef (15% fat)
Strain : *S.* Typhimurium A00C060
Seeding 45h 5 ± 3°C
Aerobic mesophilic flora : 50 CFU/g

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N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦					Number positive samples/Total	Alternative method: EZ-Check *Salmonella*																					Number positive samples/Total	
									PCR result							Confirmation													Final result			
			RVS		MKTTn				CFX Opus			CFX Opus with FDRS protocol			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn							
			XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*			After purification step	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*	All confirmatory tests	CFX OPUS	CFX OPUS with FDRS protocol	CFX OPUS	CFX OPUS with FDRS protocol
															Typical colonies	Latex test Bio-Rad/ Oxoid	Biochemical gallery	Biochemical gallery if necessary	Typical colonies	Typical colonies				Typical colonies	Typical colonies					
137596	0	/	-A	-A	-A	-B	-	0/5	N/A	32.8	-	N/A	32.25	-	-B	/	/	/	-A	-A	/	/	/	-A	-B	-	-	-	0/5	0/5
137597			-B	-B	-B	-C	-		N/A	33.09	-	N/A	32.35	-	-B	/	/	/	-B	-B	/	/	/	-B	-C	-	-	-		
137598			-B	-B	-A	-A	-		N/A	32.76	-	N/A	32.46	-	-B	/	/	/	-B	-B	/	/	/	-A	-A	-	-	-		
137599			-B	-A	-A	-A	-		N/A	32.72	-	N/A	32.96	-	-B	/	/	/	-B	-A	/	/	/	-A	-A	-	-	-		
137600			-C	st	-A	-C	-		N/A	32.54	-	N/A	32.18	-	-A	/	/	/	-C	st	/	/	/	-A	-C	-	-	-		
137601	Low	1.2	+p	+p	+M	+p	+	13/20	20.42	33.3	+	20.84	34.01	+	+M	+	/	/	+p	+p	/	+	OMA	+M	+p	+	+	+	13/20	13/20
137602			-A	-B	-A	-A	-		N/A	32.24	-	N/A	33.04	-	-A	/	/	/	-A	-B	/	/	/	-A	-A	-	-	-		
137603			+M	+M	+M	+p	+		20.21	33.08	+	21.33	33.96	+	+M	+	/	/	+M	+M	/	/	/	+M	+p	+	+	+		
137604			-A	-B	-B	-B	-		N/A	32.76	-	N/A	32.76	-	-B	/	/	/	-A	-B	/	/	/	-B	-B	-	-	-		
137605			+M	+M	+1/2	+M	+		24.11	33.26	+	23.81	32.64	+	+M	+	/	/	+M	+M	/	/	/	+1/2	+M	+	+	+		
137606			-A	-A	-A	-B	-		N/A	32.59	-	N/A	32.5	-	-B	/	/	/	-A	-A	/	/	/	-A	-B	-	-	-		
137607			+M	+M	+p	+p	+		20.65	33.62	+	20.59	33.7	+	+M	+	/	/	+M	+M	/	/	/	+p	+p	+	+	+		
137608			-A	-C	-A	-A	-		N/A	32.44	-	N/A	33.04	-	-A	/	/	/	-A	-C	/	/	/	-A	-A	-	-	-		
137609			+M	+p	+1/2	+M	+		20.94	33.3	+	20.84	34.16	+	+M	+	/	/	+M	+p	/	/	/	+1/2	+M	+	+	+		
137610			+M	+M	+M	+M	+		22.34	33.01	+	22.41	33.42	+	+M	+	/	/	+M	+M	/	/	/	+M	+M	+	+	+		
137611			-B	-B	-B	-B	-		N/A	32.83	-	N/A	32.48	-	-B	/	/	/	-B	-B	/	/	/	-B	-B	-	-	-		
137612			+M	+M	+M	+M	+		19.58	33.95	+	19.97	35.16	+	+M	+	/	/	+M	+M	/	/	/	+M	+M	+	+	+		
137613			+M	+M	+M	+M	+		19.83	N/A	+	19.01	34.48	+	+M	+	/	/	+M	+M	/	/	/	+M	+M	+	+	+		
137614			-C	-C	-A	-A	-		N/A	32.86	-	N/A	32.78	-	-A	/	/	/	-C	-C	/	/	/	-A	-A	-	-	-		
137615			+1/2	+M	+M	+M	+		25.3	32.28	+	25.34	33.2	+	+M	+	/	/	+1/2	+M	/	/	/	+M	+M	+	+	+		
137616			-C	st	-A	-A	-		N/A	32.3	-	N/A	33.07	-	-B	/	/	/	-C	st	/	/	/	-A	-A	-	-	-		
137617			+M	+p	+1/2	+M	+		20.76	33.89	+	20.47	34.13	+	+M	+	/	/	+M	+p	/	/	/	+1/2	+M	+	+	+		
137618			+M	+M	+M	+p	+		21.28	33.83	+	21.55	34.02	+	+M	+	/	/	+M	+M	/	/	/	+M	+p	+	+	+		
137619			+p	+p	+M	+p	+		19.61	35.04	+	20.18	34.93	+	+M	+	/	/	+p	+p	/	/	/	+M	+p	+	+	+		
137620			+M	+M	+1/2	+M	+		24.24	32.12	+	25.07	32.56	+	+M	+	/	/	+M	+M	/	/	/	+1/2	+M	+	+	+		
137621	High	5.8	+M	+p	+M	+M	+	5/5	19.33	34.98	+	20.37	32.91	+	+M	+	/	/	+M	+p	/	+	OMA	+M	+M	+	+	+	5/5	5/5
137622			+M	+M	+M	+p	+		21.04	33.55	+	20.93	32.4	+	+M	+	/	/	+M	+M	/	/	/	+M	+p	+	+	+		
137623			+p	+p	+M	+p	+		21.04	33.06	+	20.99	32.64	+	+M	+	/	/	+p	+p	/	/	/	+M	+p	+	+	+		
137624			+p	+p	+M	+p	+		20.79	33.99	+	20.86	33.61	+	+M	+	/	/	+p	+p	/	/	/	+M	+p	+	+	+		
137625			+p	+p	+M	+p	+		20.26	33.6	+	20.46	33.07	+	+M	+	/	/	+p	+p	/	/	/	+M	+p	+	+	+		

Category 15 - Matrix: Bagged spinach
Strain : *S.* Lexington 2003S16
seeding 45h 5+/-3°C
Aerobic mesophilic flora : 1.05x10^6 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦ (375g)					Number positive samples/Total	Alternative method: EZ-Check *Salmonella*																	Number positive samples/Total	
									PCR result						Confirmation										Final result		
			RVS		MKTTn				CFX Opus			CFX Opus with FDRS protocol			Direct streaking	Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests				
			XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	IPC Result	*Salmonella* (Cq)	IPC Cq	IPC Result	RAPID' *Salmonella* Typical colonies	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX OPUS	CFX OPUS with FDRS protocol	CFX OPUS	CFX OPUS with FDRS protocol
138331	0	/	-A	-A	-A	-A	-	0/5	N/A	33.45	-	N/A	32.81	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-	0/5	0/5
138332			-A	-A	-A	-A	-		N/A	32.96	-	N/A	33.23	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138333			-A	-A	-A	-A	-		N/A	33.47	-	N/A	33.06	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138334			-A	-A	-A	-A	-		N/A	33.11	-	N/A	33.13	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138335			-A	-A	-A	-A	-		N/A	33.18	-	N/A	32.98	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138336	Low	1	-A	-A	-A	-A	-	13/20	N/A	33.1	-	N/A	33.33	-	-A	-A	-A	/	/	-A	-A	-A	-	-	-	13/20	13/20
138337			+M	+M	+1/2	+1/2	+		30.1	33.55	+	30.02	33.19	+	-A	-A	+M	+M	+/+	+	+1/2	+1/2	+1/2	+	+	+		
138338			+M	+M	+1/2	+1/2	+		28.26	33.08	+	28.26	33.62	+	-A	-A	+M	+M	+/+	/	+1/2	+1/2	+1/2	+	+	+		
138339			-B	-B	-A	-A	-		N/A	33.53	-	N/A	33.12	-	-A	-A	-B	-B	/	/	-A	-A	-A	-	-	-		
138340			+m	+m	+m	+m	+		30.51	33	+	30.28	33.02	+	-A	-A	+m	+m	+/+	/	+m	+m	+m	+	+	+		
138341			-B	-B	-A	-A	-		N/A	33.5	-	N/A	33.21	-	-A	-A	-B	-B	/	/	-A	-A	-A	-	-	-		
138342			+1/2	+1/2	+1/2	+1/2	+		32.52	32.92	+	32.47	32.95	+	-A	-A	+1/2	+1/2	+/+	/	+1/2	+1/2	+1/2	+	+	+		
138343			+m	+m	+m	+m	+		32.48	33	+	32.84	33.03	+	-A	-A	+m	+m	+/+	/	+m	+m	+m	+	+	+		
138344			-A	-A	-A	-A	-		N/A	33.24	-	N/A	33.1	-	-A	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138345			+M	+M	+1/2	+1/2	+		28.15	33.13	+	28.18	33	+	-A	-A	+M	+M	+/+	/	+1/2	+1/2	+1/2	+	+	+		
138346			+M	+M	+1/2	+m	+		29.32	33.08	+	29.68	33.63	+	-A	-A	+M	+M	+/+	/	+1/2	+m	+m	+	+	+		
138347			+M	+M	+m	+m	+		29.59	33.38	+	29.29	32.75	+	-A	-A	+M	+M	+/+	/	+m	+m	+m	+	+	+		
138348			+M	+M	+M	+M	+		30.58	32.82	+	30.68	32.39	+	-A	-A	+M	+M	+/+	/	+M	+M	+M	+	+	+		
138349			+m	+m	+M	+M	+		28.05	32.9	+	28.51	33.06	+	-A	-A	+m	+m	+/+	/	+M	+M	+M	+	+	+		
138350			-A	-A	-A	-A	-		N/A	33.13	-	N/A	32.96	-	-A	-A	-A	-A	/	/	-A	-A	-A	-	-	-		
138351			-A	-B	-A	-A	-		N/A	33.04	-	N/A	33.09	-	-A	-A	-A	-B	/	/	-A	-A	-A	-	-	-		
138352			-A	-B	-A	-A	-		N/A	33.01	-	N/A	33.5	-	-A	-A	-A	-B	/	/	-A	-A	-A	-	-	-		
138353			+1/2	+1/2	+m	+m	+		28.28	33.35	+	28.33	33.13	+	-A	-A	+1/2	+1/2	+/+	/	+m	+m	+m	+	+	+		
138354			+1/2	+1/2	+M	+m	+		27.5	32.98	+	27.63	33.54	+	-A	-A	+1/2	+1/2	+/+	/	+M	+m	+m	+	+	+		
138355			+M	+M	+M	+m	+		29.21	33.2	+	29.6	33.52	+	-A	-A	+M	+M	+/+	/	+M	+m	+m	+	+	+		
138356	High	4.4	+M	+M	+1/2	+1/2	+	5/5	26.51	33.05	+	27.31	34.14	+	-A	-A	+M	+M	+/+	+	+1/2	+1/2	+1/2	+	+	+	5/5	5/5
138357			+M	+M	+M	+M	+		25.06	33.21	+	25.2	33.99	+	+m	+/+		+M	+M	+/+	/	+M	+M	+M	+	+	+		
138358			+M	+M	+M	+M	+		30.01	32.93	+	30.52	33.32	+	-A	-A	/	+M	+M	+/+	/	+M	+M	+M	+	+	+		
138359			+M	+M	+M	+M	+		26.38	33.09	+	26.42	32.93	+	-A	-A	/	+M	+M	+/+	/	+M	+M	+M	+	+	+		
138360			+M	+M	+1/2	+m	+		30.49	32.91	+	30.53	33.23	+	-A	-A	/	+M	+M	+/+	/	+1/2	+m	+m	+	+	+		

Category 16 – Matrix: Deli salad
Strain : *S.* Enteritidis ATCC BAA-1045
seeding 48h 5+/-3°C
Aerobic mesophilic flora : 3.6x10^3 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦ (375g)					Number positive samples/Total	Alternative method: EZ-Check *Salmonella*																	Number positive samples/Total	
									PCR result						Confirmation										Final result		
			RVS		MKTTn				CFX Opus			CFX Opus with FDRS protocol			Direct streaking	Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests				
			XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD	RAPID' *Salmonella*		CFX OPUS	CFX OPUS with FDRS protocol	CFX OPUS	CFX OPUS with FDRS protocol
															Typical colonies / Latex test Biorad/Oxoid / Biochemical gallery	Typical colonies / Typical colonies					Typical colonies / Typical colonies						
137413	0	/	st	st	st	st	-	0/5	N/A	32.58	-	N/A	32.8	-	st / /	st st /	/	/	/	st	st	-	-	-	0/5	0/5
137414			st	st	st	st	-		N/A	32.67	-	N/A	33.03	-	-C / /	st st /	/	/	/	st	st	-	-	-		
137415			st	st	st	st	-		N/A	32.6	-	N/A	33.31	-	st / /	st st /	/	/	/	st	st	-	-	-		
137416			st	st	st	st	-		N/A	32.48	-	N/A	33.09	-	st / /	st st /	/	/	/	st	st	-	-	-		
137417			st	st	st	st	-		N/A	32.77	-	N/A	32.65	-	-C / /	st st /	/	/	/	st	st	-	-	-		
137418	Low	0.7	st	st	st	st	-	10/20	N/A	32.5	-	N/A	33.2	-	-C / /	st st /	/	/	/	st	st	-	-	-	10/20	10/20
137419			+M	+M	+p	+p	+		26.47	32.03	+	27.67	33.66	+	+m + /	+M +M /	/	+	+	+p	+p	+	+	+		
137420			st	st	st	st	-		N/A	32.66	-	N/A	33.43	-	-C / /	st st /	/	/	/	st	st	-	-	-		
137421			+p	+p	+p	+p	+		32.93	32.57	+	N/A/ 34.24/ 41.51*	N/A/ 33.23/ 32.83*	i/ +/ +*	+M + /	+p +p /	/	/	/	+p	+p	+	+	+		
137422			+p	+p	+p	+p	+		29.15	32.34	+	29.35	32.78	+	+M + /	+p +p /	/	/	/	+p	+p	+	+	+		
137423			st	st	st	st	-		N/A	33.25	-	N/A	33	-	st / /	st st /	/	/	/	st	st	-	-	-		
137424			st	st	st	st	-		N/A	32.82	-	N/A	32.99	-	st / /	st st /	/	/	/	st	st	-	-	-		
137425			-C	st	st	st	-		N/A	32.8	-	N/A	32.6	-	-B / /	-C st /	/	/	/	st	st	-	-	-		
137426			+p	+p	+p	+p	+		34.07	32.54	+	34.79	32.58	+	+M + /	+p +p /	/	/	/	+p	+p	+	+	+		
137427			st	st	st	st	-		N/A	33	-	N/A	33.53	-	st / /	st st /	/	/	/	st	st	-	-	-		
137428			+p	+p	+p	+p	+		27.35	32.48	+	27.72	33.94	+	+p + /	+p +p /	/	/	/	+p	+p	+	+	+		
137429			st	st	st	st	-		N/A	32.3	-	N/A	33.37	-	-C / /	st st /	/	/	/	st	st	-	-	-		
137430			+p	+p	st	st	-		N/A	32.47	-	N/A	33.08	-	st / /	+p +p /	/	/	/	st	st	-	-	-		
137431			+p	+p	+p	+p	+		N/A	32.98	-	N/A	33.16	-	st / /	+p +p /	/	/	/	+p	+p	+	+	+		
137432			+p	+p	+p	+p	+		30.63	32.57	+	31.23	33.46	+	+p + /	+p +p /	/	/	/	+p	+p	+	+	+		
137433			-A	-A	st	st	-		37.05/ N/A/ N/A	32.72/ 33.47/ 32.74	+/ -/ -	N/A	32.6	-	-B / /	-A -A /	/	/	/	st	st	-	-	-		
137434			+p	+p	+p	+p	+		31.21	32.55	+	32.13	32.7	+	+M + /	+p +p /	/	/	/	+p	+p	+	+	+		
137435			st	st	st	st	-		N/A	33.08	-	N/A	33.07	-	-C /	st st /	/	/	/	st	st	-	-	-		
137436			+1/2	+M	+p	+p	+		28.72	32.58	+	29.31	33.03	+	+1/2 + /	+1/2 +M /	/	/	/	+p	+p	+	+	+		
137437			+p	+p	+p	+p	+		38.14	33.2	+	39.91	33.17	+	st / /	+p +p +	/	/	/	+p	+p	+	+	+		
137438	High	2.3	+p	+p	+p	+p	+	3/5	27.15	32.56	+	26.14	32.45	+	+p + /	+p +p /	/	/	/	+p	+p	+	+	+	3/5	3/5
137439			st	st	st	st	-		N/A	32.61	-	N/A	33.1	-	st / /	st st /	/	/	/	st	st	-	-	-		
137440			+p	+p	+p	+p	+		32.35	32.47	+	32.35	32.93	+	+p + /	+p +p /	/	/	/	+p	+p	+	+	+		
137441			+p	+p	+p	+p	+		34.54	32.43	+	34.62	33.33	+	+p + /	+p +p /	/	+	+	+p	+p	+	+	+		
137442			st	st	st	st	-		N/A	32.23	-	N/A	33.19	-	st / /	st st /	/	/	/	st	st	-	-	-		

Category 17- Matrix: Whole liquid eggs
Strain : *S.* Havana Ad1728
Spiking 10 min at 56°C
Aerobic mesophilic flora : 2.0x10[1] CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method: ISO 6579-1♦ (375g)					Number positive samples/Total	Alternative method: EZ-Check *Salmonella*																		Number positive samples/ Total	
									PCR result						Confirmation											Final result		
			RVS		MKTTn				CFX Opus			CFX Opus with FDRS protocol			Direct streaking				Streaking after subculture in RVS					Streaking after subculture in MKTTn		All confirmatory tests				
			XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*	Final result		*Salmonella* (Cq)	IPC Cq	Result	*Salmonella* (Cq)	IPC Cq	Result	RAPID' *Salmonella* Typical colonies	RAPID' *Salmonella* Latex test Bio-Rad/ Oxoid	RAPID' *Salmonella* Biochemical gallery	After purification step Biochemical gallery if necessary	XLD Typical colonies	RAPID' *Salmonella* Typical colonies	Latex test if necessary	Biochemical gallery	Serological tests of the reference method	XLD Typical colonies	RAPID' *Salmonella* Typical colonies		CFX OPUS	CFX OPUS with FDRS protocol	CFX OPUS	CFX OPUS with FDRS protocol
137810	0	/	st	st	st	st	-	0/5	N/A	33.37	-	N/A	33.39	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-	0/5	0/5
137811			st	st	st	st	-		N/A	33.62	-	N/A	33.01	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137812			st	st	st	st	-		N/A	33.36	-	N/A	33.15	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137813			st	st	st	st	-		N/A	33.12	-	N/A	32.79	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137814			st	st	st	st	-		N/A	33.2	-	N/A	32.7	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137815			+p	+p	+p	+p	+		24.01	33.06	+	24.28	33.28	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137816			+p	+p	+p	+p	+		24.45	33.71	+	24.5	33.08	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137817			+p	+p	+p	+p	+		33.56	33.13	+	33.55	33.03	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137818			+p	+p	+p	+p	+		22.17	34.03	+	22.44	34.32	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137819			st	st	st	st	-		N/A	33.48	-	N/A	33.16	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137820			st	st	st	st	-		N/A	33.17	-	N/A	28.31	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137821			st	st	st	st	-		N/A	32.64	-	N/A	35.67	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137822			+p	+p	+p	+p	+		N/A/ N/A/ N/A	32.79/ 33.61/ 32.26	-/ -/ -	N/A/ 32.8/ 33.74	32.5/ 33.41/ 35	-/ +/ +	st	/	/	/	+p	+p	+/+	+	+	+p	+p	+	-	-		
137823			st	st	st	st	-		N/A	32.99	-	N/A	33.62	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137824	Low	0.4	st	st	st	st	-	9/20	N/A	32.75	-	N/A	33.18	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-	7/20	7/20
137825			st	st	st	st	-		N/A	33.27	-	N/A	33.46	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137826			st	st	st	st	-		N/A	33.42	-	N/A	33.8	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137827			st	st	st	st	-		N/A	34.06	-	N/A	33.24	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137828			+p	+p	+p	+p	+		38.24	32.78	+	39.2	33.23	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137829			st	st	st	st	-		N/A	33.44	-	N/A	33.1	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137830			+p	+p	+p	+p	+		N/A/ 42.34/ 39.48	32.77/ 33.47/ 32.08	-/ +t/ +	N/A/ N/A/ N/A	33.27/ 31.72/ 33.72	-/ -/ -	st	/	/	/	+p	+p	+/+	+	+	+p	+p	+	-	-		
137831			+p	+p	+p	+p	+		30.17	39.35	+	29.64	33.24	+	+1/2	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137832			st	st	st	st	-		N/A	N/A	-	N/A	33.18	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137833			+p	+p	+p	+p	+		27.2	33.21	+	27.28	33.63	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137834			st	st	st	st	-		N/A	33.77	-	N/A	33.28	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137835	High	1.6	+p	+p	+p	+p	+	3/5	33.01	33.03	+	33.36	33.79	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+	3/5	3/5
137836			st	st	st	st	-		N/A	33.02	-	N/A	33.34	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137837			+p	+p	+p	+p	+		32.77	32.55	+	32.84	32.71	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		
137838			st	st	st	st	-		40.77/ N/A/ 40.35	33.09/ 32.48/ 33.15	+t/ -/ +t	N/A	33.16	-	st	/	/	/	st	st	/	/	/	st	st	-	-	-		
137839			+p	+p	+p	+p	+		34.24	32.78	+	33.41	33.06	+	+p	+/+	+	/	+p	+p	/	+	+	+p	+p	+	+	+		

Appendix 6 – Inclusivity and exclusivity study: raw data

Initial validation study

INCLUSIVITY												
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' *Salmonella*	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
1	*Salmonella* bongori	Not applicable	48:z35	Ad598a	Environmental sample	50	17.11	34.74	+	+	- (+oxoid)
2	*Salmonella* bongori	Not applicable	66 :z35	Ad599	Environmental sample	49	17.5	34.73	+	+	- (+oxoid)
3	*Salmonella* bongori	Not applicable	V 1,40:z81:-	Ad2683	Cooked meal	67	18.13	34.95	+	+	- (+oxoid)
4	*Salmonella* enterica	arizonae	51:z4,z23:-	CIP 82.30Tc	Turkey meat	81	17.45	34.55	+	+	- (+oxoid)
5	*Salmonella* enterica	arizonae	18:z4,z23:-	Ad1848	Food product	19	18.38	34.04	+	+ (small)	- (+oxoid)
6	*Salmonella* enterica	arizonae	41:z4,z23:-	Ad1849	Primary production	49	17.23	34.5	+	+	+
7	*Salmonella* enterica	arizonae	48:z4,z23:-	Ad1850	Poultry environmental sample	36	17.71	34.43	+	+	- (+oxoid)
8	*Salmonella* enterica	arizonae	44:z4:z23:z32:-	CIP 5522	/	38	17.59	35.25	+	+	- (+oxoid)
9	*Salmonella* enterica	diarizonae	38:lv:z53	Ad451	Ewe milk cheese	62	17.21	N/A	+	+	- (+oxoid)
10	*Salmonella* enterica	diarizonae	61:k:1,57	Ad1300	Raw ewe milk	77	17.16	34.81	+	+	- (+oxoid)
11	*Salmonella* enterica	diarizonae	16:z10:enxz15	Ad1853	Food product	22	17.4	34.3	+	+ (white)	- (+oxoid)
12	*Salmonella* enterica	diarizonae	48:k:1,5,7	Ad1852	Food product	87	17.3	35.09	+	+	- (+oxoid)
13	*Salmonella* enterica	diarizonae	50:i:z	Ad1851	Raw milk	91	17.17	36.3	+	+	- (+oxoid)
14	*Salmonella* enterica	houtenae	6,14:24,z23:-	Ad1834	Ewe raw milk	46	17.05	37.05	+	+	+
15	*Salmonella* enterica	houtenae	1,40:z4,z23:-	Ad2682	Environmental sample	49	17.24	36.04	+	+	+
16	*Salmonella* enterica	houtenae	43:z4,z32	Ad597	Fish product	48	18.57	N/A	+	+	+
17	*Salmonella* enterica	houtenae	50:g,z51	Ad596	Dairy product	27	17.16	N/A	+	+	- (+oxoid)
18	*Salmonella* enterica	houtenae	38:z4,z23:-	Ad2681	Boa	58	17.27	N/A	+	+	- (+oxoid)
19	*Salmonella* enterica	indica	1,6,14,25:a:e,n,x	Ad600	Environmental sample	38	17.2	34.57	+	+	- (+oxoid)
20	*Salmonella* enterica	indica	11:b:e,n,x	Ad2337	Environmental sample	35	17.52	35.21	+	+	- (+oxoid)
21	*Salmonella enterica*	*indica*	45:a:e,n,x	ATCC BAA 1578d	/	26	18.17	34.33	+	+	+ (low)
22	*Salmonella enterica*	*indica*	6,14,25:a:e,n,x	DSM14848	/	35	17.73	34.85	+	st / (transparent/ small on XLD)	+ on XLD

INCLUSIVITY												
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' *Salmonella*	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
23	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450	Ewe milk	39	17.62	34.54	+	+	+ (low)
24	*Salmonella enterica*	*salamae*	42:gt:-	Ad592	Kangaroo	17	17.83	34.1	+	+	+ (low)
25	*Salmonella enterica*	*salamae*	42:r:-	Adria 105a	Food product	17	17.53	33.65	+	+	+ (low)
26	*Salmonella enterica*	*salamae*	42ib:enxz15	Ad593	Cereals	23	17.53	34.22	+	+	+ (low)
27	*Salmonella enterica*	*salamae*	9, g, m, t	Ad212	Food product	12	17.66	34.04	+	+	+
28	*Salmonella enterica*	*enterica*	Abaetetuba	Ad2318	/	20	17.52	34.63	+	+	+
29	*Salmonella enterica*	*enterica*	Aberdeen	CIP 105618	Human	24	18.06	35.06	+	+	+ (low)
30	*Salmonella enterica*	*enterica*	Abortusequi	Ad2321	/	20	21.88	32.91	+	+	+
31	*Salmonella enterica*	*enterica*	Abortusovis	Ad2320	Ovine foetus	19	28.15	33.13	+	st / (+ on XLD)	+ on XLD
32	*Salmonella enterica*	*enterica*	Adelaïde	Ad2319	Turkey breeding environment	46	17.6	33.6	+	+ (purple/blue)	+
33	*Salmonella enterica*	*enterica*	Agona	A00V038a	Feed for pork	28	17.45	33.53	+	+	+
34	*Salmonella enterica*	*enterica*	Anatum	A00E007	Dusts	33	17.14	34.31	+	+	+
35	*Salmonella enterica*	*enterica*	Bardo	Adria 569	Meat for sausage	40	17.47	34.19	+	+	+
36	*Salmonella enterica*	*enterica*	Bareilly	Ad1687	Chocolate industry	27	17.4	34.98	+	+	+
37	*Salmonella enterica*	*enterica*	Blockley	Ad923	Poultry environment	21	17.59	N/A	+	+	+
38	*Salmonella enterica*	*enterica*	Braenderup	Adria 111	Pork meat	16	17.46	34.9	+	+	+
39	*Salmonella enterica*	*enterica*	Bredeney	Adria 396	Ground beef	21	17.34	N/A	+	+	+
40	*Salmonella enterica*	*enterica*	Caracas	Ad2322	Spice	32	17.87	N/A	+	+	+
41	*Salmonella enterica*	*enterica*	Cerro	Ad689	Dehydrated poultry proteins	41	17.25	N/A	+	+	+d
42	*Salmonella enterica*	*enterica*	Chester	CIP 103543	/	22	17.09	34.44	+	+	+
43	*Salmonella enterica*	*enterica*	Cubana	Ad2323	Dust feed environment	36	17.87	N/A	+	+	+
44	*Salmonella enterica*	*enterica*	Derby	Ad1093	Fish fillet	61	17.92	37.16	+	+	+
45	*Salmonella enterica*	*enterica*	Dublin	Ad529	Beef meat	31	17.81	37	+	+ (small)	+
46	*Salmonella enterica*	*enterica*	Enteritidis	Ad477	Hen meat	24	17.36	36.3	+	+	+
47	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad300	Poultry environment	10	26.35	32.09	+	st / (transparent/ small on XLD)	+ on XLD
48	*Salmonella enterica*	*enterica*	Gaminara	Ad2324	Boar meat	30	18.03	34.8	+	+	+
49	*Salmonella enterica*	*enterica*	Give	Adria 436	Ground beef	27	17.22	34.16	+	+	+

INCLUSIVITY												
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' *Salmonella*	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
50	*Salmonella enterica*	*enterica*	Hadar	Adria 24871	Chicken meat	35	17.4	33.62	+	+	+
51	*Salmonella enterica*	*enterica*	Havana	Ad930	Poultry environment	31	17.39	34.28	+	+	+
52	*Salmonella enterica*	*enterica*	Heidelberg	A00E005	Dusts from dairy industry	38	17.62	34.82	+	+	+
53	*Salmonella enterica*	*enterica*	Hvittingfoss	Ad2325	Raw stuff	49	17.28	33.11	+	+	+d
54	*Salmonella enterica*	*enterica*	Indiana	Ad174	White cheese	23	17.48	35.11	+	+	+
55	*Salmonella enterica*	*enterica*	Infantis	Adria F401B	Cheese	34	17.18	35.49	+	+	+
56	*Salmonella enterica*	*enterica*	Javiana	Ad2326	Turkey meat	42	17.71	34.3	+	+	+
57	*Salmonella enterica*	*enterica*	Kedougou	Ad929	Bovine environmental sample	19	17.39	33.95	+	+	+
58	*Salmonella enterica*	*enterica*	Kentucky	CIP 105623	Chicken	35	17.24	33.83	+	st / (transparent/ small on XLD)	+ on XLD
59	*Salmonella enterica*	*enterica*	Kottbus	Adria 1	Poultry environmental sample	70	17.36	33.04	+	+ (small)	+
60	*Salmonella enterica*	*enterica*	Lille	Adria 37	Food product	59	17.28	33.39	+	+	+
61	*Salmonella enterica*	*enterica*	Livingstone	Ad1107	Dusts	22	17.3	33.78	+	+	+
62	*Salmonella enterica*	*enterica*	London	Adria 326	Cooked meat sample	26	17.29	33.33	+	+	+
63	*Salmonella enterica*	*enterica*	Manhattan	Adria 900	Dusts from dairy industry	29	17.7	33.78	+	+	+
64	*Salmonella enterica*	*enterica*	Maracaibo	CIP 54143	/	22	17.44	33.77	+	+	- (+oxoid)
65	*Salmonella enterica*	*enterica*	Mbandaka	Ad914	Mayonnaise	38	17.76	33.62	+	+	+
66	*Salmonella enterica*	*enterica*	Meleagridis	Adria 505	Raw milk	28	17.34	33.87	+	+	+
67	*Salmonella enterica*	*enterica*	Michigan	Ad2327	Low moisture sausage	28	17.63	34.07	+	+	+
68	*Salmonella enterica*	*enterica*	Minnesota	Ad2328	Feed	44	17.85	34.22	+	+	- (+oxoid)
69	*Salmonella enterica*	*enterica*	Mississippi	Ad2329	Parakeet	18	17.54	34.44	+	+	+
70	*Salmonella enterica*	*enterica*	Muenchen	CIP 106178	/	26	17.56	34.88	+	+	+
71	*Salmonella enterica*	*enterica*	Montevideo	Ad912	Raw milk	30	17.55	34.81	+	+	+
72	*Salmonella enterica*	*enterica*	Napoli	Ad928	Clinical	39	17.52	34.05	+	+	+
73	*Salmonella enterica*	*enterica*	Newport	Adria 586	Sausage	12	17.66	34.12	+	+	+
74	*Salmonella enterica*	*enterica*	Oranienburg	Ad1724	Cereals	35	17.45	35.19	+	+	+

INCLUSIVITY												
No.	Organisms Genus and species	Subspecies	Serovar	Reference	Origin	CFU/ 225 mL	BPW - 18h at 37°C ± 1°C				
							PCR			RAPID' *Salmonella*	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
75	*Salmonella enterica*	*enterica*	Panama	Adria 8	Ground beef	39	17.69	35.37	+	+	+
76	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC 9150	/	32	18.07	35.08	+	+ (small)	- (+oxoid)
77	*Salmonella enterica*	*enterica*	Paratyphi B	Ad301	Clinical	24	17.07	N/A	+	+	+
78	*Salmonella enterica*	*enterica*	Paratyphi C	ATCC 13428	/	33	17.57	34.89	+	+	+
79	*Salmonella enterica*	*enterica*	Poona	Ad2330	Poultry feed	44	17.29	N/A	+	+	+
80	*Salmonella enterica*	*enterica*	Regent	Adria 328	Duck	31	17.55	N/A	+	+	- (+oxoid)
81	*Salmonella enterica*	*enterica*	Rissen	Adria 39	Food product	21	17.73	33.01	+	+	+
82	*Salmonella enterica*	*enterica*	Rubislaw	Ad2332	Shark cartilage	36	17.21	33.46	+	+	- (+oxoid)
83	*Salmonella enterica*	*enterica*	Saintpaul	Adria F31	Pilchard fillets	30	17.96	33.53	+	+	+
84	*Salmonella enterica*	*enterica*	Senftenberg	Ad355	Seafood cocktail	29	17.6	33.19	+	+	+
85	*Salmonella enterica*	*enterica*	Stanley	CIP 106163	/	13	18.23	33.18	+	+	+
86	*Salmonella enterica*	*enterica*	Stourbridge	Ad2297	Raw milk cheese	19	17.66	34.26	+	+	+
87	*Salmonella enterica*	*enterica*	Schwarzengrund	Ad2333	Egg products environment	39	17.43	34.77	+	+	+
88	*Salmonella enterica*	*enterica*	Tennessee	A00E006	Dusts from dairy industry	23	17.71	34.01	+	+	+
89	*Salmonella enterica*	*enterica*	Thompson	AER300	Poultry	43	17.6	N/A	+	+	+
90	*Salmonella enterica*	*enterica*	Typhi	Ad302	Clinical	15	18.68	N/A	+	+ (small)	+ (low)
91	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], I2:i:12	2013LSAL00808	Meat	50	18.03	N/A	+	+	+
92	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	79	17.42	N/A	+	+	+
93	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	37	17.75	N/A	+	+	+
94	*Salmonella enterica*	*enterica*	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	40	17.15	N/A	+	+	+
95	*Salmonella enterica*	*enterica*	Urbana	Ad501	Human food	43	17.68	N/A	+	+	+
96	*Salmonella enterica*	*enterica*	Veneziana	Adria 233	Food product	59	17.25	N/A	+	+	- (+oxoid)
97	*Salmonella enterica*	*enterica*	Virchow	Adria F276	Curry	30	17.55	N/A	+	+	+
98	*Salmonella enterica*	*enterica*	Wandsworth	Ad2335	Fillet of mullet	29	18.15	34.02	+	+	- (+oxoid)

INCLUSIVITY												
No.	**Organisms Genus and species**	**Subspecies**	**Serovar**	**Reference**	**Origin**	**CFU/ 225 mL**	**BPW - 18h at 37°C ± 1°C**				
							PCR			RAPID' *Salmonella*	Latex Bio-Rad
							CFX Opus				
							Target cq	IPC cq	Result		
99	*Salmonella enterica*	*enterica*	Waycross	CIP105634	Human	45	17.71	34.02	+	+	- (+oxoid)
100	*Salmonella enterica*	*enterica*	Weltevreden	Ad2336	Treated water	31	17.64	34.01	+	+	+

EXCLUSIVITY								
No.	Strain	Reference	Origin	CFU/mL	BPW - 24h at 37°C ± 1°C			
					CFX Opus			RAPID *Salmonella*
					Target cq	IPC cq	Result	
1	*Citrobacter braakii*	Ad833	Raw beef meat	3.7 x 10^5	N/A	31.88	-	-
2	*Citrobacter Diversus*	adria 140	Raw milk	3.9 x 10^5	N/A	32.94	-	-
3	*Citrobacter freundii*	adria 23	Raw pork sausage	3.6 x 10^5	N/A	32.92	-	-
4	*Citrobacter freundii*	adria 175	Raw duck meat	4.8 x 10^5	N/A	33.02	-	-
5	*Citrobacter koseri*	adria 71	Frozen vegetables	3.9 x 10^5	N/A	32.85	-	-
6	*Enterobacter agglomerans*	adria 11	Cheese	2.7 x 10^5	N/A	32.93	-	-
7	*Enterobacter amnigenus*	A00C068	Raw poultry meat	2.6 x 10^5	N/A	32.7	-	-
8	*Enterobacter cloacae*	adria 10	Raw milk	1.9 x 10^5	N/A/N/A*	N/A/32.21*	i/-*	-
9	*Enterobacter intermedius*	adria 60	Bean	3.2 x 10^5	N/A	32.39	-	st
10	*Enterobacter kobei*	Ad342	Ham	2.6 x 10^5	N/A	32.58	-	-
11	*Enterobacter sakazakii*	Adria 95	Fermented milk	2.6 x 10^5	N/A	32.56	-	-
12	*Erwinia carotovora*	CIP 8283	Potatoes	4 x 10^5	N/A	32.63	-	st
13	*Escherichia coli*	Adria 19	Grated carrots	3.5 x 10^5	N/A	32.64	-	-
14	*Escherichia hermanii*	Ad461	Dessert	2.3 x 10^5	N/A	32.6	-	Purple colonies
15	*Escherichia vulneris*	adria 132	Veal liver	1.1 x 10^5	N/A	32.6	-	-
16	*Hafnia alvei*	adria 167	Raw pork sausage	4.4 x 10^5	N/A	32.68	-	-
17	*Klebsiella oxytoca*	adria 57	Food product	2.6 x 10^5	N/A	32.49	-	-
18	*Klebsiella pneumoniae*	adria 47	Raw turkey meat	3.2 x 10^5	N/A	32.49	-	-
19	*Kluyvera spp*	adria 41	Raw milk	2.0 x 10^5	N/A	32.54	-	-
20	*Morganella morganii*	CIP A236	/	3.9 x 10^5	N/A	32.63	-	-
21	*Pantoea agglomerans*	adria 62	Frozen vegetables	6.6 x 10^5	N/A	32.62	-	-
22	*Proteus mirabilis*	Ad639	Mayonnaise	4.4 x 10^5	N/A	32.69	-	-
23	*Proteus vulgaris*	adria 43	Sliced ham	1.6 x 10^4	N/A	32.36	-	-
24	*Providencia rettgeri*	adria 112	White liquid egg	2.7 x 10^5	N/A	32.4	-	-
25	*Rhanella aquatilis*	adria 69	Molluscs	4.4 x 10^4	N/A	32.44	-	st

EXCLUSIVITY								
No.	**Strain**	**Reference**	**Origin**	**CFU/mL**	**BPW - 24h at 37°C ± 1°C**			
					CFX Opus			RAPID *Salmonella*
					Target cq	IPC cq	Result	
26	*Serratia liquefaciens*	adria 26	Egg product	1.7×10^5	N/A	32.18	-	-
27	*Serratia proteomaculans*	A00C056	Ham	6.6×10^5	N/A	32.63	-	-
28	*Shigella flexneri*	CIP 8248	/	2.4×10^5	N/A	32.43	-	-
29	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	1.4×10^5	N/A	32.13	-	-
30	*Yersinia enterocolotica*	adria 32	Bacon	1.2×10^5	N/A	32.43	-	-

** 1/10 dilution of the extract prior to analysis*

Inclusivity protocol 8h at 42 ± 1°C

No.	Genus and species	Subspecies	Serovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results CFX Opus DeepWell		
								Target Cq	IPC Cq	Result
1	Salmonella bongori	N/A	48:z35	Ad[a]598a	Environmental sample	43	2.8×10^4	24.75	32.41	+
2	Salmonella bongori	N/A	66 :z35	Ad599	Environmental sample	35	3.4×10^2	38.30	33.24	+
3	Salmonella bongori	N/A	V 1,40:z81:-	Ad2683	Cooked meal	40	1.4×10^2	41.33	33.23	+
4	Salmonella enterica	arizonae	51:z4,z23:-	CIP[b] 82.30Tc	Turkey meat	94	8.3×10^1	40.74	33.21	+
5	Salmonella enterica	arizonae	18:z4,z23:-	Ad1848	Food product	26	3.0×10^2	32.77	33.16	+
6	Salmonella enterica	arizonae	41:z4,z23:-	Ad1849	Primary production	41	4.8×10^3	30.34	32.92	+
7	Salmonella enterica	arizonae	48:z4,z23:-	Ad1850	Poultry environmental sample	50	7.9×10^4	24.03	32.33	+
8	Salmonella enterica	arizonae	44:z4:z23:z32:-	CIP 5522	Not available	39	5.1×10^1	40.65	33.27	+
9	Salmonella enterica	diarizonae	38:lv:z53	Ad451	Ewe milk cheese	72	7.9×10^4	22.49	33.07	+
10	Salmonella enterica	diarizonae	61:k:1,57	Ad1300	Raw ewe milk	44	1.6×10^2	40.69	33.05	+
11	Salmonella enterica	diarizonae	16:z10:enxz15	Ad1853	Food product	28	1.0×10^2	33.73	33.10	+
12	Salmonella enterica	diarizonae	48:k:1,5,7	Ad1852	Food product	57	3.8×10^3	30.00	33.06	+
13	Salmonella enterica	diarizonae	50:i:z	Ad1851	Raw milk	53	7.3×10^1	40.70	33.34	+
14	Salmonella enterica	houtenae	6,14:24,z23:-	Ad1834	Ewe raw milk	51	1.5×10^4	28.93	32.99	+
15	Salmonella enterica	houtenae	1,40:z4,z23:-	Ad2682	Environmental sample	49	1.8×10^4	28.47	32.44	+
16	Salmonella enterica	houtenae	43:z4,z32	Ad597	Fish product	62	5.8×10^4	21.54	33.04	+
17	Salmonella enterica	houtenae	50:g,z51	Ad596	Dairy product	38	9.3×10^3	N/A/30.96 /34.15	N/A/33.12 /34.47[e]	i/+/+[e]
18	Salmonella enterica	houtenae	38:z4,z23:-	Ad2681	Boa	71	8.6×10^3	29.46	33.14	+
19	Salmonella enterica	indica	1,6,14,25:a:e,n,x	Ad600	Environmental sample	97	4.9×10^1	40.49	33.10	+
20	Salmonella enterica	indica	11:b:e,n,x	Ad2337	Environmental sample	18	6.6×10^3	30.59	32.84	+
21	Salmonella enterica	indica	45:a:e,n,x	ATCC[c] BAA 1578d[a]	Not available	14	3.3×10^3	30.29	33.11	+
22	Salmonella enterica	indica	6,14,25:a:e,n,x	DSM[d]14848	Not available	59	8.0×10^2	33.17	33.05	+
23	Salmonella enterica	salamae	1,13,23:gmt:enx	Ad450	Ewe milk	59	9.5×10^1	40.62	33.13	+
24	Salmonella enterica	salamae	42:gt:-	Ad592	Kangaroo	79	1.2×10^2	39.16	33.02	+
25	Salmonella enterica	salamae	42:r:-	Adria 105a	Food product	33	1.5×10^3	33.11	32.61	+
26	Salmonella enterica	salamae	42ib:enxz15	Ad593	Cereals	59	1.2×10^2	39.92	33.17	+
27	Salmonella enterica	salamae	9, g, m, t	Ad212	Food product	27	8.3×10^4	20.78	32.82	+
28	Salmonella enterica	enterica	Abaetetuba	Ad2318	Not available	45	1.5×10^4	25.56	32.32	+
29	Salmonella enterica	enterica	Aberdeen	CIP 105618	Human	46	2.2×10^4	25.79	32.3	+
30	Salmonella enterica	enterica	Abortusequi	Ad2321	Not available	33	$2.5 \times .10^3$	35.60	33.42	+
31	Salmonella enterica	enterica	Abortusovis	Ad2320	Ovine foetus	68	2.0×10^1	33.97	32.78	+

No.	Genus and species	Subspecies	Serovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results CFX Opus DeepWell		
								Target Cq	IPC Cq	Result
32	Salmonella enterica	enterica	Adelaïde	Ad2319	Turkey breeding environment	92	7.5×10^3	38.29	33.53	+
33	Salmonella enterica	enterica	Agona	A00[a]V038a	Feed for pork	31	1.7×10^1	40.68	33.20	+
34	Salmonella enterica	enterica	Anatum	A00E007	Dusts	61	5.8×10^2	37.85	33.32	+
35	Salmonella enterica	enterica	Bardo	Adria 569	Meat for sausage	41	1.8 x 102	38.40	33.22	+
36	Salmonella enterica	enterica	Bareilly	Ad1687	Chocolate industry	49	1.5×10^2	40.98	33.97	+
37	Salmonella enterica	enterica	Blockley	Ad923	Poultry environment	65	8.7×10^1	38.64	33.05	+
38	Salmonella enterica	enterica	Braenderup	Adria 111	Pork meat	10	2.1 x 104	29.30	33.05	+
39	Salmonella enterica	enterica	Bredeney	Adria 396	Ground beef	48	8.3×10^4	24.47	32.95	+
40	Salmonella enterica	enterica	Caracas	Ad2322	Spice	64	3.4×10^4	29.22	32.41	+
41	Salmonella enterica	enterica	Cerro	Ad689	Dehydrated poultry proteins	40	2.9×10^4	30.09	32.78	+
42	Salmonella enterica	enterica	Chester	CIP 103543	Not available	31	4.1×10^4	28.10	32.47	+
43	Salmonella enterica	enterica	Cubana	Ad2323	Dust feed environment	20	4.9×10^4	27.03	32.73	+
44	Salmonella enterica	enterica	Derby	Ad1093	Fish fillet	28	7.3×10^1	39.43	33.22	+
45	Salmonella enterica	enterica	Dublin	Ad529	Beef meat	44	5.6×10^4	31.93	32.88	+
46	Salmonella enterica	enterica	Enteritidis	Ad477	Hen meat	32	2.3×10^1	41.19	33.66	+
47	Salmonella enterica	enterica	Gallinarum biovar pullorum	Ad300	Poultry environment	7	4.0×10^1	35.51	33.42	+
48	Salmonella enterica	enterica	Gaminara	Ad2324	Boar meat	33	1.3×10^4	31.10	32.89	+
49	Salmonella enterica	enterica	Give	Adria 436	Ground beef	28	5.0×10^1	41.6	33.05	+
50	Salmonella enterica	enterica	Hadar	Adria 24871	Chicken meat	37	4.0×10^4	29.03	32.99	+
51	Salmonella enterica	enterica	Havana	Ad930	Poultry environment	43	$9.5.10^4$	26.06	32.87	+
52	Salmonella enterica	enterica	Heidelberg	A00E005	Dusts from dairy industry	40	4.8×10^4	32.01	33.13	+
53	Salmonella enterica	enterica	Hvittingfoss	Ad2325	Raw stuff	34	6.2×10^5	27.48	32.70	+
54	Salmonella enterica	enterica	Indiana	Ad174	White cheese	19	9.5×10^5	27.36	32.41	+
55	Salmonella enterica	enterica	Infantis	Adria F401B	Cheese	31	6.7×10^5	27.31	32.33	+
56	Salmonella enterica	enterica	Javiana	Ad2326	Turkey meat	46	7.3×10^5	28.35	33.01	+
57	Salmonella enterica	enterica	Kedougou	Ad929	Bovine environmental sample	25	1.9×10^5	31.77	33.00	+
58	Salmonella enterica	enterica	Kentucky	CIP 105623	Chicken	32	$<1 \times 10^1$	36.43	33.26	+
59	Salmonella enterica	enterica	Kottbus	Adria 1	Poultry environmental sample	41	9.6×10^4	29.31	32.53	+
60	Salmonella enterica	enterica	Lille	Adria 37	Food product	42	7.9×10^5	28.13	32.70	+
61	Salmonella enterica	enterica	Livingstone	Ad1107	Dusts	32	4.8×10^5	28.65	32.48	+
62	Salmonella enterica	enterica	London	Adria 326	Cooked meat sample	37	6.4×10^5	27.95	32.63	+
63	Salmonella enterica	enterica	Manhattan	Adria 900	Dusts from dairy industry	33	2.1×10^6	26.33	32.34	+
64	Salmonella enterica	enterica	Maracaibo	CIP 54143	Not available	25	$1.4 x.10^5$	30.11	32.77	+
65	Salmonella enterica	enterica	Mbandaka	Ad914	Mayonnaise	34	1.1×10^6	27.41	32.66	+
66	Salmonella enterica	enterica	Meleagridis	Adria 505	Raw milk	23	8.6×10^5	28.15	33.12	+
67	Salmonella enterica	enterica	Michigan	Ad2327	Low moisture sausage	45	4.6×10^5	28.3	32.82	+
68	Salmonella enterica	enterica	Minnesota	Ad2328	Feed	34	7.5×10^5	28.02	32.86	+
69	Salmonella enterica	enterica	Mississippi	Ad2329	Parakeet	39	3.4×10^5	29.57	32.83	+

No.	Genus and species	Subspecies	Serovar	Source	Origin	Inoculation level (cfu/225 mL)	BPW – 8 h at 42 ± 1°C			
							Test Level (cfu/ mL)	PCR results CFX Opus DeepWell		
								Target Cq	IPC Cq	Result
70	Salmonella enterica	enterica	Muenchen	CIP 106178	Not available	24	6.2×10^5	27.91	32.62	+
71	Salmonella enterica	enterica	Montevideo	Ad912	Raw milk	36	1.6×10^6	26.49	32.9	+
72	Salmonella enterica	enterica	Napoli	Ad928	Clinical	55	3.2×10^5	29.00	33.00	+
73	Salmonella enterica	enterica	Newport	Adria 586	Sausage	18	1.8×10^1	29.41	32.66	+
74	Salmonella enterica	enterica	Oranienburg	Ad1724	Cereals	56	5.6×10^1	27.51	32.71	+
75	Salmonella enterica	enterica	Panama	Adria 8	Ground beef	25	2.5×10^1	29.15	32.78	+
76	Salmonella enterica	enterica	Paratyphi A	ATCC 9150	Not available	27	2.7×10^1	34.33	33.25	+
77	Salmonella enterica	enterica	Paratyphi B	Ad301	Clinical	23	2.3×10^1	29.31	33.12	+
78	Salmonella enterica	enterica	Paratyphi C	ATCC 13428	Not available	33	3.3×10^1	32.82	33.4	+
79	Salmonella enterica	enterica	Poona	Ad2330	Poultry feed	44	4.4×10^1	28.63	32.87	+
80	Salmonella enterica	enterica	Regent	Adria 328	Duck	36	3.6×10^1	32.09	33.38	+
81	Salmonella enterica	enterica	Rissen	Adria 39	Food product	32	1.2×10^5	30.71	33.12	+
82	Salmonella enterica	enterica	Rubislaw	Ad2332	Shark cartilage	30	1.6×10^4	29.23	32.92	+
83	Salmonella enterica	enterica	Saintpaul	Adria F31	Pilchard fillets	44	2.3×10^4	28.03	32.8	+
84	Salmonella enterica	enterica	Senftenberg	Ad355	Seafood cocktail	24	3.4×10^3	31.36	32.86	+
85	Salmonella enterica	enterica	Stanley	CIP 106163	Not available	28	5.4×10^4	31.40	33.00	+
86	Salmonella enterica	enterica	Stourbridge	Ad2297	Raw milk cheese	17	7.8×10^4	31.84	33.33	+
87	Salmonella enterica	enterica	Schwarzengrund	Ad2333	Egg products environment	54	3.8×10^5	29.12	33.04	+
88	Salmonella enterica	enterica	Tennessee	A00E006	Dusts from dairy industry	36	2.2×10^5	29.60	33.05	+
89	Salmonella enterica	enterica	Thompson	AER[e]300	Poultry	67	4.2×10^5	28.11	32.94	+
90	Salmonella enterica	enterica	Typhi	Ad302	Clinical	21	4.4×10^4	31.76	32.51	+
91	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:i:12	2013LSAL00808	Meat	43	1.1×10^4	29.43	33.03	+
92	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:-:-	Ad1333	Tiramisu	97	1.3×10^4	27.25	33.28	+
93	Salmonella enterica	enterica	Typhimurium 1,4 [5], I2:-:1,2	Ad1335	Poultry environmental sample	56	$1.9.10^6$	29.11	33.34	+
94	Salmonella enterica	enterica	Typhimurium 1,4 [5], II2:i:-	Ad1334	Ready to cook pork	40	5.6×10^5	28.16	32.84	+
95	Salmonella enterica	enterica	Urbana	Ad501	Human food	44	2.0×10^2	31.82	32.82	+
96	Salmonella enterica	enterica	Veneziana	Adria 233	Food product	39	6.8×10^3	29.75	32.76	+
97	Salmonella enterica	enterica	Virchow	Adria F276	Curry	36	8.2×10^3	29.90	33.34	+
98	Salmonella enterica	enterica	Wandsworth	Ad2335	Fillet of mullet	28	3.6×10^3	31.03	33.23	+
99	Salmonella enterica	enterica	Waycross	CIP105634	Human	50	7.0×10^4	31.69	33.49	+
100	Salmonella enterica	enterica	Weltevreden	Ad2336	Treated water	23	6.4×10^4	30.86	32.99	+

[a] Ad, A00, AER = ADRIA Développement culture collection, Quimper, France.
[b] CIP = Collection de l'institut Pasteur, Paris, France.
[c] ATCC = American Type Culture Collection, Manassas, VA.
[d] DSM = Leibniz Institute DSMZ German Collection of Microorganisms and Cell Cultures GmbH, Braunschweig, Germany.
[e] Tested at 1/10 dilution due to inhibition.

No.	Strain	Reference	Origin	cfu/mL prior to incubation	BPW – 24 h at 37 ± 1°C			
					AFNOR			
					CFX Opus 96			RAPID'
					Target cq	IPC cq	Result	Salmonella
1	Citrobacter braakii	Ad[a]833	Raw beef meat	3.7×10^5	N/A	31.88	-	-
2	Citrobacter diversus	Adria 140	Raw milk	3.9×10^5	N/A	32.94	-	-
3	Citrobacter freundii	Adria 23	Raw pork sausage	3.6×10^5	N/A	32.92	-	-
4	Citrobacter freundii	Adria 175	Raw duck meat	4.8×10^5	N/A	33.02	-	-
5	Citrobacter koseri	Adria 71	Frozen vegetables	3.9×10^5	N/A	32.85	-	-
6	Enterobacter agglomerans	Adria 11	Cheese	2.7×10^5	N/A	32.93	-	-
7	Enterobacter amnigenus	A00[a]C068	Raw poultry meat	2.6×10^5	N/A	32.7	-	-
8	Enterobacter cloacae	Adria 10	Raw milk	1.9×10^5	N/A/N/A[d]	N/A/32.21[d]	i/-[d]	-
9	Enterobacter intermedius	Adria 60	Bean	3.2×10^5	N/A	32.39	-	-
10	Enterobacter kobei	Ad342	Ham	2.6×10^5	N/A	32.58	-	-
11	Enterobacter sakazakii	Adria 95	Fermented milk	2.6×10^5	N/A	32.56	-	-
12	Erwinia carotovora	CIP[b] 8283	Potatoes	4×10^5	N/A	32.63	-	-
13	Escherichia coli	Adria 19	Grated carrots	3.5×10^5	N/A	32.64	-	-
14	Escherichia hermanii	Ad461	Dessert	2.3×10^5	N/A	32.6	-	Purple colonies
15	Escherichia vulneris	Adria 132	Veal liver	1.1×10^5	N/A	32.6	-	-
16	Hafnia alvei	Adria 167	Raw pork sausage	4.4×10^5	N/A	32.68	-	-
17	Klebsiella oxytoca	Adria 57	Food product	2.6×10^5	N/A	32.49	-	-
18	Klebsiella pneumoniae	Adria 47	Raw turkey meat	3.2×10^5	N/A	32.49	-	-
19	Kluyvera spp	Adria 41	Raw milk	2.0×10^5	N/A	32.54	-	-
20	Morganella morganii	CIP A236	Not available	3.9×10^5	N/A	32.63	-	-
21	Pantoea agglomerans	Adria 62	Frozen vegetables	6.6×10^5	N/A	32.62	-	-
22	Proteus mirabilis	Ad639	Mayonnaise	4.4×10^5	N/A	32.69	-	-
23	Proteus vulgaris	Adria 43	Sliced ham	1.6×10^4	N/A	32.36	-	-
24	Providencia rettgeri	Adria 112	White liquid egg	2.7×10^5	N/A	32.4	-	-
25	Rhanella aquatilis	Adria 69	Molluscs	4.4×10^4	N/A	32.44	-	-
26	Serratia liquefaciens	Adria 26	Egg product	1.7×10^5	N/A	32.18	-	-
27	Serratia proteomaculans	A00C056	Ham	6.6×10^5	N/A	32.63	-	-

No.	Strain	Reference	Origin	cfu/mL prior to incubation	BPW – 24 h at 37 ± 1°C			
					AFNOR			
					CFX Opus 96			RAPID'
					Target cq	IPC cq	Result	Salmonella
28	Shigella flexneri	CIP 8248	Not available	2.4×10^5	N/A	32.43	-	-
29	Shigella sonnei	CIP 8249T (ATCC[c] 29930)	Not available	1.4×10^5	N/A	32.13	-	-
30	Yersinia enterocolotica	Adria 32	Bacon	1.2×10^5	N/A	32.43	-	-

[a] Ad, A00, AER = ADRIA Développement culture collection, Quimper, France.
[b] CIP = Collection de l'institut Pasteur, Paris, France.
[c] ATCC = American Type Culture Collection, Manassas, VA.
[d] Tested at 1/10 dilution due to inhibition.

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

Laboratory **A** **18h15 à 37°C**
Aerobic mesophilic flora: 3.00E+03 CFU/g
Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*											
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	+	+	-	-	+	+	N/A	33.12	-	-	-	+	+	+	+	+	-	**ND$_{FN(alt)}$**
3	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	-	**NA**
11	+	+	+	+	+	+	37.74	33.27	+	-	-	+	+	+	+	+	+	**PA**
14	+	+	+	+	+	+	33.64	33.05	+	-	-	+	+	+	+	+	+	**PA**
18	-	-	-	-	-	-	32.86	33.23	+	-	-	-	-	-	-	-	-	**PD$_{FP(alt)}$**
20	+	+	+	+	+	+	38.38	33.18	+	-	-	+	+	+	+	+	+	**PA**
23	-	-	+	+	-	-	33.23	33.10	+	-	-	-	-	-	-	-	-	**PD$_{FP(alt)}$**
1	+	+	+	+	+	+	19.46	35.09	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	21.04	33.34	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.50	34.90	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.76	N/A	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	18.49	N/A	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.73	N/A	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	20.02	38.21	+	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	19.28	N/A	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	18.75	35.27	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	19.08	35.57	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19.58	36.62	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	18.35	N/A	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	17.89	N/A	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	18.39	N/A	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18.51	N/A	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	18.42	N/A	+	+	+	+	+	+	+	+	+	**PA**

Laboratory C **21h à 37°C**

Aerobic mesophilic flora: 3.40E+03 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result		
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD						
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)						
2	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	-		NA
3	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	-		NA
6	-	-	-	-	-	-	N/A	33.17	-	-	-	-	-	-	-	-	-		NA
11	-	-	-	-	-	-	N/A	32.66	-	-	-	-	-	-	-	-	-		NA
14	-	-	+	+	+	+	N/A	33.32	-	-	-	-	-	-	+	+	-		$ND_{FN(alt)}$
18	-	-	-	-	-	-	39.74	32.85	+	-	-	-	-	-	-	-	-		$PD_{FP(alt)}$
20	+	+	-	-	+	+	36.90	33.59	+	-	-	-	-	-	+	+	-		$ND_{FN(alt)}$
23	-	-	-	-	-	-	N/A	33.36	-	-	-	-	-	-	-	-	-		NA
1	+	+	+	+	+	+	18.44	33.77	+	+	+	+	+	+	+	+	+		PA
5	+	+	+	+	+	+	18.10	36.64	+	+	+	+	+	+	+	+	+		PA
8	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	-		NA
12	+	+	+	+	+	+	18.32	35.46	+	+	+	+	+	+	+	+	+		PA
13	+	+	+	+	+	+	18.02	36.69	+	+	+	+	+	+	+	+	+		PA
16	+	+	+	+	+	+	17.88	N/A	+	+	+	+	+	+	+	+	+		PA
17	+	+	+	+	+	+	17.94	35.10	+	+	+	+	+	+	+	+	+		PA
21	+	+	+	+	+	+	18.10	34.95	+	+	+	+	+	+	+	+	+		PA
4	+	+	+	+	+	+	17.19	35.50	+	+	+	+	+	+	+	+	+		PA
7	+	+	+	+	+	+	17.78	35.60	+	+	+	+	+	+	+	+	+		PA
9	+	+	+	+	+	+	17.53	35.32	+	+	+	+	+	+	+	+	+		PA
10	+	+	+	+	+	+	17.70	35.46	+	+	+	+	+	+	+	+	+		PA
15	+	+	+	+	+	+	18.22	N/A	+	+	+	+	+	+	+	+	+		PA
19	+	+	+	+	+	+	17.95	35.00	+	+	+	+	+	+	+	+	+		PA
22	+	+	+	+	+	+	18.07	34.91	+	+	+	+	+	+	+	+	+		PA
24	+	+	+	+	+	+	18.39	35.70	+	+	+	+	+	+	+	+	+		PA

Laboratory D **18h à 37°C**

Aerobic mesophilic flora: 4.50E+02 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33,00	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.69	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.55	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	33.27	-	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	18.03	N/A	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	18.55	34.67	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	20.22	34,30	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	21.29	33.37	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.00	N/A	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.19	37.39	+	+	+	+	+	+	+	+	+	**PA**
17	-	-	-	-	-	-	N/A	32.71	-	-	-	-	-	-	-	-	-	**NA**
21	+	+	+	+	+	+	18.32	N/A	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	18.82	34.92	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	19.27	35.14	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	18.33	36.36	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	22.34	33.39	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	17.92	39.87	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	17.44	N/A	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	25.65	N/A	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	18.97	35.86	+	+	+	+	+	+	+	+	+	**PA**

Laboratory E **20h à 37°C** Analyses at D+3

Aerobic mesophilic flora: 7.80E+08 CFU/g Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*											Confirmations frome ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)							
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD								
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)								
2	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-				-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-				-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-				-	-	-	**NA**
11	-	-	-	-	-	-	40.66/N/A/N/A	33.08/32.66/32.79	+/-/-	-	-	-	-	-				-	-	-	**$PD_{FP(alt)}$**
14	-	-	-	-	-	-	N/A	32.3	-	-	-	-	-	-				-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-				-	-	-	**NA**
20	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-				-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.7	-	-	-	-	-	-				-	-	-	**NA**
1	+	+	+	+	+	+	18.4	N/A	+	+	+	+	+	+				+	+	+	**PA**
5	+	+	+	+	+	+	18.63	N/A	+	+	+	+	+	+				+	+	+	**PA**
8	+	+	+	+	+	+	18.74	33.9	+	+	+	+	+	+				+	+	+	**PA**
12	+	+	+	+	+	+	18.52	34.41	+	+	+	+	+	+				+	+	+	**PA**
13	+	+	+	+	+	+	18.24	33.73	+	+	+	+	+	+				+	+	+	**PA**
16	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-				-	-	-	**NA**
17	+	+	+	+	+	+	19.04	34.66	+	+	+	+	+	+				+	+	+	**PA**
21	+	+	+	+	+	+	17.83	35.12	+	+	+	+	+	+				+	+	+	**PA**
4	+	+	+	+	+	+	17.79	36.89	+	+	+	+	+	+				+	+	+	**PA**
7	+	+	+	+	+	+	18.02	36.11	+	+	+	+	+	+				+	+	+	**PA**
9	+	+	+	+	+	+	19.39	24.15	+	+	+	+	+	+				+	+	+	**PA**
10	+	+	+	+	+	+	18.05	24.86	+	+	+	+	+	+				+	+	+	**PA**
15	+	+	+	+	+	+	18.01	34.38	+	+	+	+	+	+				+	+	+	**PA**
19	+	+	+	+	+	+	19.51	34.07	+	+	+	+	+	+				+	+	+	**PA**
22	+	+	+	+	+	+	17.61	34.57	+	+	+	+	+	+				+	+	+	**PA**
24	+	+	+	+	+	+	17.85	34.81	+	+	+	+	+	+				+	+	+	**PA**

Laboratory F **19h à 37°C**

Aerobic mesophilic flora: 1.10E+03 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*											
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.84	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.47	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.71	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	33.25	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.74	-	-	-	-	-	-	-	-	-	**NA**
1	+	-d (+Iris *Salmonella*)	+	-d (+Iris *Salmonella*)	+	+	19.66/ 18.97/ 19.10	34.57/ N/A/ 32.45	+/+/+	-d (+Iris *Salmonella*)	-	-d (+Iris *Salmonella*)	-	-	+	+	+	**PA**
5	+	+	+	+	+	+	18.26	34.63	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	17.98	34.74	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	17.92	N/A	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	17.27	37.70	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	17.56	N/A	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	17.58	N/A	+	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	17.1	N/A	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	17.54	39.37	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	17.70	36.22	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19.61	35.17	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	18.12	37.55	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	17.97	38.50	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	17.33	N/A	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	17.25	N/A	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	17.26	N/A	+	+	+	+	+	+	+	+	+	**PA**

Laboratory G **19h à 37°C**
Aerobic mesophilic flora: 1.60E+04 CFU/g
Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*											
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	34.12	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.76	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.91	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	32.54	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.89	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.57	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.53	-	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	17.95	35.52	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	18.21	34.18	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.31	35.00	+	+	+	+	+	+	+	+	+	**PA**
12	-	-	-	-	-	-	N/A	32.58	-	-	-	-	-	-	-	-	-	**NA**
13	+	+	+	+	+	+	18.38	34.13	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.27	36.64	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	18.39	33.32	+	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	17.31	35.5	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	17.46	35.22	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	17.57	36.05	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	17.82	33.75	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	17.06	37.90	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18.05	34.95	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	21.01	32.61	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	17.41	39.09	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	17.69	N/A	+	+	+	+	+	+	+	+	+	**PA**

Laboratory H **19h à 37°C**
Aerobic mesophilic flora: 2.20E+05 CFU/g Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result		
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD						
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)						
2	-	-	-	-	-	-	N/A	33.28	-	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	33.42	-	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	33.58	-	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	33.33	-	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	32.89	-	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.84	-	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	-	-	**NA**
1	-	-	-	-	-	-	N/A	33.70	-	-	-	-	-	-	-	-	-	-	**NA**
5	-	-	-	-	-	-	N/A	33.31	-	-	-	-	-	-	-	-	-	-	**NA**
8	+	+	+	+	+	+	19.19	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	18.98	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	18.14	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.29	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	18.01	35.76	+	+	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	20.92	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	20.56	34.60	+	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	19.11	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	18.64	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	17.67	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18.99	40.75	+	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	21.39	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18.71	N/A	+	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	17.93	N/A	+	+	+	+	+	+	+	+	+	+	**PA**

Laboratory I **18h à 36+/-2°C**
Aerobic mesophilic flora: 2.80E+04 CFU/g Thermocycler: CFX Opus Standard

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	-	NA
3	-	-	-	-	-	-	N/A	32.76	-	-	-	-	-	-	-	-	-	NA
6	-	-	-	-	-	-	N/A	33.16	-	-	-	-	-	-	-	-	-	NA
11	-	-	-	-	-	-	N/A	33.13	-	-	-	-	-	-	-	-	-	NA
14	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	-	NA
18	-	-	-	-	-	-	N/A	33.2	-	-	-	-	-	-	-	-	-	NA
20	-	-	-	-	-	-	N/A	33.03	-	-	-	-	-	-	-	-	-	NA
23	-	-	-	-	-	-	N/A	33.2	-	-	-	-	-	-	-	-	-	NA
1	+	+	+	+	+	+	18.1	N/A	+	+	+	+	+	+	+	+	+	PA
5	-	-	-	-	-	-	N/A	32.78	-	-	-	-	-	-	-	-	-	NA
8	+	+	+	+	+	+	20.62	35.7	+	+	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	17.75	N/A	+	+	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	17.57	N/A	+	+	+	+	+	+	+	+	+	PA
16	-	-	-	-	-	-	N/A	32.7	-	-	-	-	-	-	-	-	-	NA
17	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	+	PA
21	-	-	-	-	-	-	N/A	33.13	-	-	-	-	-	-	-	-	-	NA
4	+	+	+	+	+	+	17.54	N/A	+	+	+	+	+	+	+	+	+	PA
7	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	+	PA
9	+	+	+	+	+	+	17.4	N/A	+	+	+	+	+	+	+	+	+	PA
10	+	+	+	+	+	+	18.28	N/A	+	+	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	18.21	N/A	+	+	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	18.13	36.25	+	+	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	17.78	N/A	+	+	+	+	+	+	+	+	+	PA
24	+	+	+	+	+	+	17.75	N/A	+	+	+	+	+	+	+	+	+	PA

Laboratory J **24h à 37°C**

Aerobic mesophilic flora: 6.40E+03 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*											
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.74	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.9	-	-	-	-	-	-	-	-	-	**NA**
6	+	+	-	-	+	+	37.24	33.18	+	-	-	+	+	+	+	+	+	**PA**
11	+	+	-	-	+	+	38.94	32.56	+	-	-	+	+	+	+	+	+	**PA**
14	+	+	-	-	+	+	N/A	33.22	-	-	-	-	-	-	+	+	-	**$ND_{FN(alt)}$**
18	-	-	-	-	-	-	N/A	33.4	-	-	-	+	+	+	-	+	-	**$NA_{FN(alt)}$**
20	+	+	-	-	+	+	N/A	32.75	-	-	-	-	-	-	+	+	-	**$ND_{FN(alt)}$**
23	+	+	-	-	+	+	N/A	32.89	-	-	-	-	-	-	+	+	-	**$ND_{FN(alt)}$**
1	+	+	+	+	+	+	18.81	33.52	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	17.85	33.14	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	19.47	35.36	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	-	-	+	+	N/A	32.59	-	-	-	-	-	-	+	+	-	**$ND_{FN(alt)}$**
13	+	+	+	+	+	+	19.24	N/A	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	19.91	37.00	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	20.3	34.46	+	+	+	+	+	+	+	+	+	**PA**
21	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	-	**NA**
4	+	+	+	+	+	+	18.33	33.27	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	19.73	33.53	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	18.61	33.86	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	18.1	33.56	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.56	34.16	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	18.27	34.42	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	17.23	34.25	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	19.34	35.53	+	+	+	+	+	+	+	+	+	**PA**

Laboratory K1 **19h à 37°C**

Aerobic mesophilic flora: 4.80E+05 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation					Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD						
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)						
2	-	-	-	-	-	-	N/A	33.12	-	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.85	-	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	33.28	-	-	-	-	-	-	-	-	-	-	**NA**
18	+/-	+/-	-	-	+/-	+	N/A	33.11	-	+/-	+/-	+/-	+/-	+	+	+	-	**$ND_{FN(alt)}$**	
20	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	33.08	-	-	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	19.13	34.03	+	+	+	+	+	+	+	+	+	+	**PA**
5	-	-	-	-	-	-	N/A	32.77	-	-	-	-	-	-	-	-	-	-	**NA**
8	-	-	-	-	-	-	N/A	33.29	-	-	-	-	-	-	-	-	-	-	**NA**
12	+	+	-	-	+	+	17.99	35.42	+	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	18.6	34.40	+	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	19.71	33.88	+	+	+	+	+	+	+	+	+	+	**PA**
17	-	-	-	-	-	-	N/A	33.07	-	-	-	-	-	-	-	-	-	-	**NA**
21	+	+	+	+	+	+	19.06	34.41	+	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	19.35	33.62	+	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	18.74	35.09	+	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	18.78	34.38	+	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	17.81	34.87	+	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	19.18	34.16	+	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	19.91	33.83	+	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18.20	34.29	+	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	19.37	34.53	+	+	+	+	+	+	+	+	+	+	**PA**

Laboratory K2 **19h à 37°C**
Aerobic mesophilic flora: 8.40E+05 CFU/g Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)					
25	-	-	-	-	-	-	N/A	32.56	-	-	-	-	-	-	-	-	-	NA
26	-	-	-	-	-	-	N/A	32.58	-	-	-	-	-	-	-	-	-	NA
32	-	-	-	-	-	-	N/A	33.03	-	-	-	-	-	-	-	-	-	NA
34	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	-	NA
38	-	-	-	-	-	-	36.61/ N/A	33.05/ 33.33	+/-	-	-	-	-	-	-	-	-	$PD_{FP(alt)}$
40	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	-	NA
45	-	-	-	-	-	-	N/A	32.96	-	-	-	-	-	-	-	-	-	NA
48	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	-	NA
27	+	+	+	+	+	+	20.07	33.52	+	+	+	+	+	+	+	+	+	PA
30	-	-	-	-	-	-	N/A	32.65	-	-	-	-	-	-	-	-	-	NA
33	+	+	+	+	+	+	22.21	32.46	+	+	+	+	+	+	+	+	+	PA
35	+	+	+	+	+	+	20.43	32.58	+	+	+	+	+	+	+	+	+	PA
36	+	+	+	+	+	+	21.05	33.28	+	+	+	+	+	+	+	+	+	PA
41	+	+	+	+	+	+	20.58	33.31	+	+	+	+	+	+	+	+	+	PA
42	+	+	+	+	+	+	19.47	34.94	+	+	+	+	+	+	+	+	+	PA
44	+	+	+	+	+	+	18.45	33.77	+	+	+	+	+	+	+	+	+	PA
28	+	+	+	+	+	+	19.03	33.42	+	+	+	+	+	+	+	+	+	PA
29	+	+	+	+	+	+	18.77	33.35	+	+	+	+	+	+	+	+	+	PA
31	-	-	-	-	-	-	N/A	32.70	-	-	-	-	-	-	-	-	-	NA
37	+	+	+	+	+	+	21.50	32.94	+	+	+	+	+	+	+	+	+	PA
39	+	+	+	+	+	+	18.70	34.12	+	+	+	+	+	+	+	+	+	PA
43	+	+	+	+	+	+	17.97	34.26	+	+	+	+	+	+	+	+	+	PA
46	+	+	+	+	+	+	17.88	34.36	+	+	+	+	+	+	+	+	+	PA
47	+	+	+	+	+	+	18.19	33.78	+	+	+	+	+	+	+	+	+	PA

Laboratory L 23h à 37°C
Aerobic mesophilic flora: 6.70E+04 CFU/g Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result		
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD						
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)						
2	-	-	-	-	-	-	N/A	33.20	-	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	33.00	-	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	33.29	-	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	32.39	-	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.94	-	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.59	-	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.90	-	-	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	22.54	32.74	+	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	20.28	33.43	+	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.27	37.49	+	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	19.19	34.01	+	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19.31	34.16	+	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.65	34.72	+	+	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	18.70	35.31	+	+	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	18.34	36.00	+	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	18.68	34.23	+	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	19.39	34.36	+	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	20.76	35.28	+	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	19.17	34.53	+	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18.32	35.15	+	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	18.27	35.84	+	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18.19	37.28	+	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	19.57	35.28	+	+	+	+	+	+	+	+	+	+	**PA**

Laboratory M **20h à 37°C**

Aerobic mesophilic flora: 7.50E+04 CFU/g

Thermocycler: CFX Opus DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation												
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)		Latex test BIO RAD		Confirmation final result *Salmonella* spp. (direct streaking and after subculture)					
										RAPID' *Salmonella*		RAPID' *Salmonella*										
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)		(+/-)								
2	-	-	-	-	-	-	N/A	32.02	-	-	-	-		-		-			-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.00	-	-	-	-		-		-			-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.16	-	-	-	-		-		-			-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32.31	-	-	-	-		-		-			-	-	-	**NA**
14	-	-	-	-	-	-	N/A	32.06	-	-	-	-		-		-			-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.04	-	-	-	-		-		-			-	-	-	**NA**
20	-	-	-	-	-	-	N/A	31.82	-	-	-	-		-		-			-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32.28	-	-	-	-		-		-			-	-	-	**NA**
1	-	-	-	-	-	-	N/A	32.09	-	-	-	-		-		-			-	-	-	**NA**
5	+	+	+	+	+	+	23.18	32.10	+	+	+	+		+		+			+	+	+	**PA**
8	+	+	+	+	+	+	21.86	33.51	+	+	+	+		+		+			+	+	+	**PA**
12	+	+	+	+	+	+	22.93	33.93	+	+	+	+		+		+			+	+	+	**PA**
13	+	+	+	+	+	+	23.31	32.80	+	+	+	+		+		+			+	+	+	**PA**
16	+	+	+	+	+	+	22.86	33.10	+	+	+	+		+		+			+	+	+	**PA**
17	+	+	+	+	+	+	23.91	32.35	+	+	+	+		+		+			+	+	+	**PA**
21	+	+	+	+	+	+	23.51	32.11	+	+	+	+		+		+			+	+	+	**PA**
4	+	+	+	+	+	+	23.09	33.03	+	+	+	+		+		+			+	+	+	**PA**
7	+	+	+	+	+	+	21.66	33.34	+	+	+	+		+		+			+	+	+	**PA**
9	+	+	+	+	+	+	22.85	34.68	+	+	+	+		+		+			+	+	+	**PA**
10	+	+	+	+	+	+	22.63	33.61	+	+	+	+		+		+			+	+	+	**PA**
15	+	+	+	+	+	+	21.72	33.65	+	+	+	+		+		+			+	+	+	**PA**
19	+	+	+	+	+	+	22.38	32.63	+	+	+	+		+		+			+	+	+	**PA**
22	+	+	+	+	+	+	22.54	33.03	+	+	+	+		+		+			+	+	+	**PA**
24	+	+	+	+	+	+	22.36	33.08	+	+	+	+		+		+			+	+	+	**PA**

Laboratory N 24h à 37°C
Aerobic mesophilic flora: 5.70E+05 CFU/g Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33.43	-	-	-	-	-	-	-	-	-	NA
3	-	-	-	-	-	-	N/A	32.88	-	-	-	-	-	-	-	-	-	NA
6	-	-	-	-	-	-	N/A	33.41	-	-	-	-	-	-	-	-	-	NA
11	-	-	-	-	-	-	N/A	33.14	-	-	-	-	-	-	-	-	-	NA
14	-	-	-	-	-	-	N/A	33.44	-	-	-	-	-	-	-	-	-	NA
18	-	-	-	-	-	-	N/A	33.05	-	-	-	-	-	-	-	-	-	NA
20	-	-	-	-	-	-	N/A	33.24	-	-	-	-	-	-	-	-	-	NA
23	-	-	-	-	-	-	N/A	32.81	-	-	-	-	-	-	-	-	-	NA
1	+	+	+	+	+	+	19.62	N/A	+	+	+	+	+	+	+	+	+	PA
5	+	+	+	+	+	+	18.36	N/A	+	+	+	+	+	+	+	+	+	PA
8	+	+	+	+	+	+	19.82	35.73	+	+	+	+	+	+	+	+	+	PA
12	+	+	+	+	+	+	21.21	33.27	+	+	+	+	+	+	+	+	+	PA
13	+	+	+	+	+	+	18.43	N/A	+	+	+	+	+	+	+	+	+	PA
16	+	+	+	+	+	+	18.42	N/A	+	+	+	+	+	+	+	+	+	PA
17	+	+	+	+	+	+	19.61	N/A	+	+	+	+	+	+	+	+	+	PA
21	+	+	+	+	+	+	18.13	N/A	+	+	+	+	+	+	+	+	+	PA
4	+	+	+	+	+	+	19.05	35.51	+	+	+	+	+	+	+	+	+	PA
7	+	+	+	+	+	+	18.05	N/A	+	+	+	+	+	+	+	+	+	PA
9	+	+	+	+	+	+	19.08	35.74	+	+	+	+	+	+	+	+	+	PA
10	+	+	+	+	+	+	19.15	N/A	+	+	+	+	+	+	+	+	+	PA
15	+	+	+	+	+	+	17.99	N/A	+	+	+	+	+	+	+	+	+	PA
19	+	+	+	+	+	+	18.48	N/A	+	+	+	+	+	+	+	+	+	PA
22	+	+	+	+	+	+	22.24	N/A	+	+	+	+	+	+	+	+	+	PA
24	+	+	+	+	+	+	18.81	N/A	+	+	+	+	+	+	+	+	+	PA

Laboratory O

Aerobic mesophilic flora: 1.30E+06 CFU/g

Thermocycler: CFX96 DW

N° Sample	ISO 6579-1						EZ-Check *Salmonella*												
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test		PCR final result *Salmonella* spp.	Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)		Direct streaking (10µL)	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS)	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		RAPID' *Salmonella* Typical colonies (+/-)	(+/-)	RAPID' *Salmonella* Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	33,36	-	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	33,45	-	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	33,07	-	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	32,85	-	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	33,28	-	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	33,27	-	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	33,00	-	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	32,73	-	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	21,18	33,60	+	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	21,18	33,73	+	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18,60	36,82	+	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	20,07	34,95	+	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	19,67	33,96	+	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18,10	34,26	+	+	+	+	+	+	+	+	+	**PA**
17	-	-	-	-	-	-	N/A	33,15	-	-	-	-	-	-	-	-	-	**NA**
21	+	+	+	+	+	+	20,00	33,85	+	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	20,11	34,59	+	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	18,43	37,07	+	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	19,85	34,03	+	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	19,08	37,07	+	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18,84	35,08	+	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	19,16	36,65	+	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18,88	35,72	+	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	18,14	34,37	+	+	+	+	+	+	+	+	+	**PA**

Laboratory P (ADRIA)

Aerobic mesophilic flora: 2.10E+05 CFU/g

Thermocycler CFX Opus DW and CFX Duet

N° Sample	ISO 6579-1 ♦						EZ-Check Salmonella													
	RVS		MKTTn		Latex test BIO RAD	Final result	PCR test CFX Opus DW			PCR test CFX Duet			Confirmation				Confirmation final result *Salmonella* spp. (direct streaking and after subculture)	Confirmations from ISO 6579-1	All confirmation results	Final result	Agreement Ref/Alt
	XLD	RAPID' *Salmonella*	XLD	RAPID' *Salmonella*			*Salmonella* spp. (FAM)	IPC (HEX)	PCR final result *Salmonella* spp.	*Salmonella* spp. (FAM)	IPC (HEX)	PCR final result *Salmonella* spp.	Direct streaking (10µL) RAPID' *Salmonella*	Latex test BIO RAD	RVS (0.5ml into 10ml of RVS) RAPID' *Salmonella*	Latex test BIO RAD					
	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)	Typical colonies (+/-)			Cq value	Cq value		Cq value	Cq value		Typical colonies (+/-)	(+/-)	Typical colonies (+/-)	(+/-)					
2	-	-	-	-	-	-	N/A	32.78	-	N/A	32.52	-	-	-	-	-	-	-	-	**NA**
3	-	-	-	-	-	-	N/A	32.66	-	N/A	32.51	-	-	-	-	-	-	-	-	**NA**
6	-	-	-	-	-	-	N/A	32.97	-	N/A	32.68	-	-	-	-	-	-	-	-	**NA**
11	-	-	-	-	-	-	N/A	33.09	-	N/A	32.84	-	-	-	-	-	-	-	-	**NA**
14	-	-	-	-	-	-	N/A	33.16	-	N/A	32.65	-	-	-	-	-	-	-	-	**NA**
18	-	-	-	-	-	-	N/A	32.88	-	N/A	32.86	-	-	-	-	-	-	-	-	**NA**
20	-	-	-	-	-	-	N/A	32.94	-	N/A	32.63	-	-	-	-	-	-	-	-	**NA**
23	-	-	-	-	-	-	N/A	33.35	-	N/A	33.29	-	-	-	-	-	-	-	-	**NA**
1	+	+	+	+	+	+	19.49	34.08	+	19.64	34.61	+	+	+	+	+	+	+	+	**PA**
5	+	+	+	+	+	+	18.52	35.07	+	18.14	35.44	+	+	+	+	+	+	+	+	**PA**
8	+	+	+	+	+	+	18.78	34.47	+	18.45	35.16	+	+	+	+	+	+	+	+	**PA**
12	+	+	+	+	+	+	17.74	34.44	+	17.84	38.27	+	+	+	+	+	+	+	+	**PA**
13	+	+	+	+	+	+	18.46	34.04	+	18.33	34.99	+	+	+	+	+	+	+	+	**PA**
16	+	+	+	+	+	+	18.87	34.56	+	18.88	37.98	+	+	+	+	+	+	+	+	**PA**
17	+	+	+	+	+	+	22.84	33.02	+	22.61	32.64	+	+	+	+	+	+	+	+	**PA**
21	+	+	+	+	+	+	18.94	33.9	+	18.81	35.44	+	+	+	+	+	+	+	+	**PA**
4	+	+	+	+	+	+	18.71	33.68	+	18.67	34.7	+	+	+	+	+	+	+	+	**PA**
7	+	+	+	+	+	+	18.17	34.52	+	18.17	35.82	+	+	+	+	+	+	+	+	**PA**
9	+	+	+	+	+	+	17.52	34.91	+	17.65	N/A	+	+	+	+	+	+	+	+	**PA**
10	+	+	+	+	+	+	17.79	34.55	+	17.79	38.46	+	+	+	+	+	+	+	+	**PA**
15	+	+	+	+	+	+	18.22	35.31	+	18.24	35.36	+	+	+	+	+	+	+	+	**PA**
19	+	+	+	+	+	+	17.74	34.74	+	17.65	37.39	+	+	+	+	+	+	+	+	**PA**
22	+	+	+	+	+	+	18.11	35.04	+	17.72	37.29	+	+	+	+	+	+	+	+	**PA**
24	+	+	+	+	+	+	18.29	35.28	+	18.19	36.08	+	+	+	+	+	+	+	+	**PA**