

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report
Validation study according to the EN ISO 16140-2:2016

VIDAS Salmonella method (Dual selective enrichment)
(Certificate number: **BIO 12/01 - 04/94**)
for the detection of *Salmonella*
in a broad range of food and pet food








Qualitative method

<i>Expert Laboratory:</i>	ADRIA Développement ZA Creac'h Gwen 29196 Quimper Cedex (France)
<i>For:</i>	bioMérieux 376 Chemin de l'Orme 69280 Marcy l'Etoile (France)

This report consists of 93 pages, including 7 appendices.
Only copies including the totality of this report are authorised.

Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol ♦.

Version 0
03 May 2022

1	INTRODUCTION	4
2	METHOD PROTOCOLS	5
2.1	Alternative method	5
2.1.1	<i>Principle</i>	5
2.1.2	<i>Protocol</i>	6
2.1.3	<i>Restriction</i>	7
2.2	Reference method	7
2.3	Study design	7
3	INITIAL VALIDATION STUDY AND RENEWAL/EXTENSION STUDIES: RESULTS	8
3.1	Method comparison study	8
3.1.1	<i>Sensitivity study</i>	8
3.1.2	<i>Analysis of discordant results</i>	13
3.1.3	<i>Relative level of detection</i>	16
3.1.4	<i>Inclusivity / exclusivity</i>	18
3.1.5	<i>Practicability</i>	20
3.2	Inter-laboratory study	21
3.2.1	<i>Study organisation</i>	21
3.2.2	<i>Experimental parameters controls</i>	22
3.2.3	<i>Results analysis</i>	23
3.2.4	<i>Calculation and interpretation</i>	26
3.3	General conclusion	29
	<i>Appendix 1 – Flow diagram of the alternative method: VIDAS Salmonella - Dual selective enrichment</i>	30
	<i>Appendix 2 – Flow diagram of the reference method:</i>	31
	<i>Appendix 3 – Artificial contamination of samples</i>	32
	<i>Appendix 4 – Sensitivity study: raw data</i>	46
	<i>Appendix 5 – Relative level of detection study: raw data</i>	73
	<i>Appendix 6 – Inclusivity and exclusivity study: raw data</i>	82
	<i>Appendix 7 – Inter-laboratory study: raw data (study realised by IPL)</i>	88

Quality Assurance documents related to this study can be consulted upon request from **bioMérieux**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	<ul style="list-style-type: none"> ▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR technical rules (PR Revision 7).
Reference method[♦]	<ul style="list-style-type: none"> ▪ ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp ▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC
Alternative method	VIDAS Salmonella - Dual selective enrichment
Scope	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Broad range of food <input checked="" type="checkbox"/> Pet foods
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The initial validation was obtained in April 1994 (certificate number BIO 12/01 - 04/94) for a broad range of food and pet foods. The reference method used was the NF ISO 6579 (1993). The study was carried out by IPL.

Renewal and extension studies were performed:

<i>June 1998</i>	Renewal study Reference method: NF ISO 6579 (1993) <i>Study run by IPL</i>
<i>September 2002</i>	Renewal study Reference method: NF ISO 6579 (2002) Extension study for a new protocol aligned on the reference method: - RVS instead of RV - MKTTn instead of selenite cystine <i>Study run by IPL</i>
<i>September 2006</i>	Renewal study according to the ISO 16140 (2003): - Method comparison study completed - Inter-laboratory study according to EN ISO 16140:2003 <i>Study run by IPL</i>
<i>May 2010</i>	Renewal study <i>Study run by IPL</i>
<i>May 2014</i>	Renewal study <i>Study run by ADRIA Développement</i>
<i>May 2018</i>	Renewal study according to the EN ISO 16140-2:20016 Extension study for cocoa and chocolates, and milk powders (375 g sample size) <i>Study run by ADRIA Développement</i>
<i>April 2022</i>	Renewal study <i>Study run by ADRIA Développement</i>

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The VIDAS[®] *Salmonella* (SLM) assay is an enzyme- immunoassay, for use on the automated VIDAS[®] instruments (see the Operator's Manual) for the detection of *Salmonella* antigens using the ELFA technique (Enzyme Linked Fluorescent Assay).

Each test is composed of two parts:

- the Solid Phase Receptacle (SPR[®]) serves as the solid phase as well as the pipetting device. The SPR[®] is coated with anti- *Salmonella* antibodies adsorbed onto its surface.
- the strip which contains all the ready-to-use for the assay: pre-wash solution, wash buffer, antibodies anti- *Salmonella* conjugate with alkaline phosphatase and substrate.

All the assay steps are performed automatically by the instrument. The reaction medium is cycled in and out of the SPR[®] several times.

Part of the enrichment broth is dispensed into the reagent strip. The antigens present will bind to the anti- *Salmonella* antibodies coating the SPR[®].

Unbound sample components are eliminated during the washing steps. Antibodies conjugated with alkaline phosphatase are cycled in and out of the SPR[®] and will bind to any *Salmonella* antigens which are themselves bound to the antibodies on the SPR[®] wall. A final wash step removes unbound conjugate.

During the final detection step, the substrate (4-Methyl-umbelliferyl phosphate) is cycled in and out of the SPR[®]. The conjugate enzyme catalyzes the hydrolysis of this substrate into a fluorescent product (4-Methyl-umbelliferone), the fluorescence of which is measured at 450 nm.

At the end of the assay, the results are automatically analyzed by the instrument which calculates a test value for each sample. This value is compared to internal references (thresholds) and each result is interpreted (positive, negative). The RFV (Relative Fluorescence Value) is calculated by

subtracting the background reading from the final result. The RFV obtained for each sample is interpreted by the VIDAS® system as follows:

Test value (TV) = sample RFV / standard RFV.

If TV < 0.23, Test is negative
and
If TV ≥ 0.23, Test is positive

2.1.2 Protocol

The method consists in:

- A pre-enrichment step: x g (or x ml) sample in 9 x ml of Buffered Peptone Water (BPW) according to EN ISO 6887 parts, incubated for 16 to 20 h at 34°C – 38°C,
- Enrichment steps:
 - * Transfer 1 ml pre-enrichment into 10 ml of MKTTn broth, incubated for 6 to 8 hours at 34°C – 38°C;.
 - * Transfer 0.1 ml pre-enrichment into 10 ml of RVS broth, incubated for 6 to 8 hours at 41.5°C ± 1.0°C;
- Post-enrichment steps:
 - * Inoculation of 0.1 ml MKTTn broth into 10 ml M broth, incubated for 16 to 20 hours at 41.5°C ± 1.0°C,
 - * And inoculation of 1 ml RVS broth into 10 ml M broth, incubated for 16 to 20 hours at 41.5°C ± 1.0°C

After incubation, homogenize the M Broths and transfer 1 ml of each M broth in a single tube and heat for 15 ± 1 min at 95 - 100°C.

VIDAS SLM test is then performed from 0.5 ml of the cooled boiled M broth. Store the MKTTn and RVS broths at 5°C ± 3°C if confirmation is required or prolong incubation of the MKTTn broth at 37°C and of the RVS broth at 41.5°C for a total of 16 - 20 hours.

Positive results with VIDAS SLM tests have to be confirmed by streaking MKTTn and RVS broths (stored at 5°C ± 3°C or re-incubated) onto a *Salmonella* selective agar and by applying the tests described in the reference method.

2.1.3 Restriction

There is no restriction.

2.2 Reference method♦

The reference method used for the initial validation was the ISO 6579 (December 2002): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.

The reference method used for the renewal and extension study corresponds to the ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.

For the renewal study, the ISO 6579-1/A1 (March 2020) was also taken into consideration: 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 (See **Appendix 2**).

For all the cheeses and low moisture products tested for the renewal study, an incubation time of 48 h was applied for RVS and MKTTn selective enrichment step.

When big sample size (375 g) was tested for the alternative method, the same sampling was applied for the reference method.

Note: For cocoa and chocolates category, Brilliant Green was not added in the enrichment broth as the tested matrices did not contain high background microflora

2.3 Study design

The study is a **paired study design** as the reference and the alternative methods have the same enrichment procedure.

3 INITIAL VALIDATION STUDY AND RENEWAL/EXTENSION STUDIES: RESULTS

3.1 Method comparison study

The method comparison study is a study performed by the 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/>.

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

511 samples were analysed combining studies performed in 2002, 2006, 2017 and 2018 providing 246 positive and 265 negative results. The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	Meat products	a	Raw meats	16	16	32
		b	Raw poultry	10	10	20
		c	Delicatessen	8	12	20
		Total		34	38	72
2	Dairy products	a	Raw milk cheese	12	19	31
		b	Pasteurized milk cheese and ice cream	10	10	20
		c	Milk and milk powders	14	14	28
		Total		36	43	79
3	Seafood and vegetables	a	Fish fillets and shellfish	11	11	22
		b	Raw vegetables and spices	16	22	38
		c	Ready-to-eat vegetables	11	11	22
		Total		38	44	82
4	Miscellaneous	a	Eggs and egg-based products	15	11	26
		b	Pastries and chocolate	7	26	33
		c	Ready-to-eat meals	11	9	20
		Total		33	46	79
5	Pet food	a	Wet pet food	17	11	28
		b	Flours, pellets	15	11	26
		c	Meat for pet	8	12	20
		Total		40	34	74
6	Cocoa and chocolate (375 g)	a	Cocoa powders	16	7	23
		b	Chocolates	9	11	20
		c	Raw materials	8	12	20
		Total		33	30	63
7	Milk powders (375 g)	a	Milk powders	11	10	21
		b	Infant formula without probiotics	11	10	21
		c	Infant formula with probiotics	10	10	20
		Total		32	30	62
All categories				246	265	511

3.1.1.2 Artificial contamination of samples

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

250 samples were artificially contaminated, using 58 different strains. 185 gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.

Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Artificially contaminated				Total
		≤ 3 CFU/test portion (spiking)	≤ 5 CFU/test portion (seeding)	5 < x < 10 CFU/test portion	> 10 CFU/test portion	
Number of samples	61	82	48	49	6	246
%	24.8%	33.3%	19.5%	19.9%	2.4%	100.0%

24.8 % of the samples were naturally contaminated.

9 samples were contaminated at a level higher than 10 CFU; 3 of them were removed as only 3 samples can be kept per category with a maximum of 2 samples per type. The samples kept are:

- A15, Category 3, type c;
- B8, Category 3, type c;
- B4, Category 4, type b;
- E2, Category 5, type c;
- 3267, Category 6, type a;
- 2912, Category 6, type a.

3.1.1.3 Protocols applied during the validation study

Incubation time

There is no information provided in the reports from previous studies concerning the incubation time. The minimum incubation times were tested for the renewal study:

- BPW: 16 h
- RVS and MKTTn: 6 h for VIDAS Test and 20 h for confirmatory tests
- M broth: 16 h.

Confirmations

The confirmations were run by streaking 10 µl of RVS and MKTTn broth onto XLD and SMID2 for the initial validation study. Streaking was done onto ASAP and SMID2 for the renewal study.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**.

The results are given in Table 3.

Table 3 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results)

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Meat products	34	38	0	0	0	0	72
2	Dairy products	36	43	0	0	0	0	79
3	Seafood and vegetables	37	44	0	1	0	0	82
4	Miscellaneous	32	46	0	1	0	0	79
5	Pet food	40	34	0	0	0	0	74
6	Cocoa and chocolates (375 g)	32	30	0	1	0	0	63
7	Milk powders (375 g)	32	30	0	0	0	0	62
Total		243	265	0	3	0	0	511

* PPNA not included

** PPND not included

3.1.1.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR)

The calculations are presented in Table 4.

Table 4 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
1	Meat products	a	Raw meats	16	16	0	0	0	0	100.0	100.0	100.0	0.0
		b	Raw poultry	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		c	Delicatessen	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		Total		34	38	0	0	0	0	100.0	100.0	100.0	0.0
2	Dairy products	a	Raw milk cheese	12	19	0	0	0	0	100.0	100.0	100.0	0.0
		b	Pasteurized milk cheese and ice cream	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		c	Milk and milk powders	14	14	0	0	0	0	100.0	100.0	100.0	0.0
		Total		36	43	0	0	0	0	100.0	100.0	100.0	0.0
3	Seafood and vegetables	a	Fish fillets and shellfish	11	11	0	0	0	0	100.0	100.0	100.0	0.0
		b	Raw vegetables and spices	15	22	0	1	0	0	93.8	100.0	97.4	0.0
		c	Ready-to-eat vegetables	11	11	0	0	0	0	100.0	100.0	100.0	0.0
		Total		37	44	0	1	0	0	97.4	100.0	98.8	0.0
4	Miscellaneous	a	Eggs and egg-based products	14	11	0	1	0	0	93.3	100.0	96.2	0.0
		b	Pastries and chocolate	7	26	0	0	0	0	100.0	100.0	100.0	0.0
		c	Ready-to-eat meals	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		Total		32	46	0	1	0	0	97.0	100.0	98.7	0.0
5	Pet food	a	Wet pet food	17	11	0	0	0	0	100.0	100.0	100.0	0.0
		b	Flours, pellets	15	11	0	0	0	0	100.0	100.0	100.0	0.0
		c	Meat for pet	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		Total		40	34	0	0	0	0	100.0	100.0	100.0	0.0
6	Cocoa and chocolate (375 g)	a	Cocoa powders	15	7	0	1	0	0	93.8	100.0	95.7	0.0
		b	Chocolates	9	11	0	0	0	0	100.0	100.0	100.0	0.0
		c	Raw materials	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		Total		32	30	0	1	0	0	97.0	100.0	98.4	0.0
7	Milk powders (375 g)	a	Milk powders	11	10	0	0	0	0	100.0	100.0	100.0	0.0
		b	Infant formula without probiotics	11	10	0	0	0	0	100.0	100.0	100.0	0.0
		c	Infant formula with probiotics	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		Total		32	30	0	0	0	0	100.0	100.0	100.0	0.0
All categories			243	265	0	3	0	0	98.8	100.0	99.4	0.0	

* PPNA not included

** PPND not included

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	98.8 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	100.0 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	99.4 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.0 %

With $ND = ND + PPND$
 $NA = NA + PPNA$

3.1.2 Analysis of discordant results

Three negative deviations were observed for this study (See Table 6). They concern 2 artificially contaminated samples and one naturally contaminated sample. The presence of *Salmonella* spp. was confirmed in the enrichment broth for all of them. The tests were repeated twice for the samples tested for the renewal and extension studies; both results were negative. The detection limit of the alternative method was probably not reached.

Table 6 - Negative deviations

Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	Reference method	VIDAS SLM (Dual selective enrichment)						Category	Type
					RFV	VT	Test result	Confirmation	Final result	Agreement		
A8	Liquid egg product	/	/	+	243/580/1031	0.06/0.16(a)/ 0.30(b)	-/+/+	<i>Salmonella</i> spp	-	ND	4	a
4704	Sprouts	S. Virchow Ad2569	2,6	+	157/139	0.04/0.04	-/-	<i>Salmonella</i> spp	-	ND	3	b
3260	Cocoa powder (cocoa 32%)	S. Kentucky Ad1755	5,3	+	268/622	0.08/0.19	-/-	<i>Salmonella</i> spp	-	ND	6	a

- (a) Additional incubation time of the M broth (up to 24 h)
- (b) Subculture in a new M broth from RVS incubated for 24 h

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 7):

Table 7 - Analyses of discordant results

Category	Type	N+	ND	PPND	PD	Paired study				
						(ND+ PPND)-PD	AL	(ND+ PPND)+PD	AL	
1	a	Raw meats	16	0	0	0		0		
	b	Raw poultry	10	0	0	0		0		
	c	Delicatessen	8	0	0	0		0		
		Total	34	0	0	0	0	3	0	6
2	a	Raw milk cheese	12	0	0	0		0		
	b	Pasteurized milk cheese and ice cream	10	0	0	0		0		
	c	Milk and milk powders	14	0	0	0		0		
		Total	36	0	0	0	0	3	0	6
3	a	Fish fillets and shellfish	11	0	0	0		0		
	b	Raw vegetables and spices	16	1	0	0	1		1	
	c	Ready-to-eat vegetables	11	0	0	0	0		0	
		Total	38	1	0	0	1	3	1	6
4	a	Eggs and egg-based products	15	1	0	0	1		1	
	b	Pastries and chocolate	7	0	0	0	0		0	
	c	Ready-to-eat meals	11	0	0	0	0		0	
		Total	33	1	0	0	1	3	1	6
5	a	Wet pet food	17	0	0	0	0		0	
	b	Flours, pellets	15	0	0	0	0		0	
	c	Meat for pet	8	0	0	0	0		0	
		Total	40	0	0	0	0	3	0	6
6	a	Cocoa powders	16	1	0	0	1		1	
	b	Chocolates	9	0	0	0	0		0	
	c	Raw materials	8	0	0	0	0		0	
		Total	33	1	0	0	1	3	1	6
7	a	Milk powders	11	0	0	0	0		0	
	b	Infant formula without probiotics	11	0	0	0	0		0	
	c	Infant formula with probiotics	10	0	0	0	0		0	
		Total	32	0	0	0	0	3	0	6
All categories			246	3	0	0	3	6	3	18

The observed values for ((ND+PPND) - PD) and ((ND + PPND) + PD) meet the Acceptability Limit for each individual category and for all the combined categories (observed values < AL).

3.1.2.1 Confirmation

The positive samples were confirmed using the tests described in the reference method: subculture in RVS and MKTTn prior streaking onto XLD and SMID2 for the initial validation study and onto XLD and ASAP for the renewal and extension studies.

Typical colonies were observed from both selective enrichment broths except for one sample (2609: cocoa powder). In this case, typical colonies were observed only on the plates streaked from RVS.

3.1.3 Relative level of detection

The relative level of detection is the level of detection at $P = 0.50$ (LOD_{50}) of the alternative (proprietary) method divided by the level of detection at $P = 0.50$ (LOD_{50}) of the reference method.

The RLOD is defined as the ratio of the alternative and reference methods:

$$RLOD = \frac{LOD_{Alt.}}{LOD_{Ref.}}$$

3.1.3.1 Experimental design

Five (matrix/strain) pairs were tested for the study run in 2006 according to the ISO 16140 (2003) and 2 matrix/strain pairs in 2018 according to the EN ISO 16140-2:2016 (See Table 8).

Table 8 - Defined (matrix/strain) pairs for the RLOD determination

Category	Matrix	Inoculated strain	Origin	Storage conditions before analysis
1. Meat products	Poultry ground meat	S. Hadar	Poultry meat	/
2. Dairy products	Raw milk	S. Typhimurium	Raw milk cheese	/
3. Seafood and vegetables	Fish fillet	S. Virchow	Shellfish	/
4. Miscellaneous	Liquid egg product	S. Enteritidis	Liquid egg product	/
5. Feed	Pâté for pet	S. Senftenberg	Feed	/
7. Cocoa and chocolates (375 g)	Dark chocolate	S. Typhimurium Ad2034	Cocoa beans	Spiking protocol Heat treatment
8. Milk powders (375 g)	Milk powder	S. Mikawasima Ad1811	Raw milk	Seeding protocol Lyophilized strain 2 weeks at ambient temperature

3.1.3.2 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 (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 9.

Table 9 – Presentation of RLOD before and after confirmation of the alternative method results

(Strain / matrix) pair	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Ground poultry meat / S. Hadar	1.000	0.396	2.525	0.000	0.463	0.000	1.000
Raw milk / S. Typhimurium	1.000	0.364	2.744	0.000	0.505	0.000	1.000
Fish fillet / S. Virchow	1.000	0.435	2.298	0.000	0.416	0.000	1.000
Liquid egg product / S. Enteritidis	1.000	0.364	2.744	0.000	0.505	0.000	1.000
Pâté for pet / S. Senftenberg	1.000	0.316	3.163	0.000	0.576	0.000	1.000
Dark chocolate / S. Typhimurium Ad2034	1.000	0.421	2.376	0.000	0.433	0.000	1.000
Infant formula with ptobiotics / S. Mikawasima Ad1811	1.000	0.523	1.912	0.000	0.324	0.000	1.000
Combined	1.000	0.732	1.365	0.000	0.156	0.000	1.000

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-05-04 test are given in Table 10.

Table 10 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1	Ground poultry meat / S. Hadar	0.4 [0.2;0.8]	0.4 [0.2;0.8]
2	Raw milk / S. Typhimurium	0.7 [0.3;1.14]	0.7 [0.3;1.14]
3	Fish fillet / S. Virchow	0.3 [0.2;0.5]	0.3 [0.2;0.5]
4	Liquid egg product / S. Enteritidis	0.7 [0.3;1.3]	0.7 [0.3;1.3]
5	Pâté for pet / S. Senftenberg	0.7 [0.4;1.3]	0.7 [0.4;1.3]
6	Dark chocolate / S. Typhimurium Ad2034	1.2 [0.6;2.3]	1.2 [0.6;2.3]
7	Infant formula with ptobiotics / S. Mikawasima Ad1811	3.4 [2.0;5.6]	3.4 [2.0;5.6]
	Combined results	1.1 [0.8;1.4]	1.1 [0.8;1.4]

3.1.3.3 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 LOD₅₀ varies from 0.3 to 3.4 CFU/test portion for the reference method and the alternative method.

¹ 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.

3.1.4 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.

The inclusivity and the exclusivity of the alternative method are defined by analysis, respectively, of 50 positive strains and 30 negative strains. The study was performed in 2006. Additional tests were performed on 11 target strains in 2010 for the renewal study.

In order to be in agreement with the AFNOR technical rules, the following strains were also tested in 2014:

- *Salmonella* Typhimurium SI 1,4,[5],12:-:- (non-motile variant) Ad 1233
- *Salmonella* Typhimurium SI 1,4,[5],12:i:- (monophasic variant) Ad 1334
- *Salmonella* Typhimurium SI 1,4,[5],12:-:1,2 (monophasic variant) Ad 1335

For the renewal study performed in 2018, 37 *Salmonella* strains were tested in order to be in agreement with the ISO 16140-2:2016.

3.1.4.1 Test protocols

Inclusivity

Salmonella strains were grown in Buffered Peptone Water (BPW). Dilutions were done in order to inoculate around 10 cells/225 ml BPW. The enrichment step was performed at 37°C and enrichment protocol (inoculation in RVS and MKTTn, then post-enrichment in M broth) was realized before performing VIDAS SLM test.

Exclusivity

The different negative strains were cultured in non-selective broth. Dilutions were realised in order to inoculate 10⁵ cells/ml before performing the VIDAS SLM test.

3.1.4.2 Results

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

Inclusivity

The 102 *Salmonella* strains tested were detected using the VIDAS SLM test.

Exclusivity

Among the 30 non-target strains tested, cross reactions were observed with three strains of *Citrobacter* (*Citrobacter diversus* and *Citrobacter freundii*). These strains were tested again with the complete protocol of the alternative method and the reference method. Two of them still gave positive VIDAS test (*Citrobacter diversus* CIT30 and EN52) while negative results were observed with the reference method protocol. The three strains were confirmed as negative after streaking on RVS or SMID2.

The VIDAS *Salmonella* method (Dual selective enrichment) is specific and selective.

3.1.5 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	The storage temperature of the VIDAS SLM kit is at 2°C - 8°C. Store all unused reagent at 2°C - 8°C. The kit expiry date is shown on the box label and on the different vials. The kit components should be stored between +2°C and +8°C. If stored according to the recommended conditions (pouch correctly resealed with desiccant after use...), all components are stable until the expiration date indicated on the label.		
Time to result	Step	Time required (Day) VIDAS SLM dual enrichment method	Time required (Day) Reference method ISO 6579-1
	Realization of pre-enrichment	D0	D0
	Inoculations of enrichment broths (Rappaport-Vassiliadis Soja, MKTTn, M broth)	D1	D1
	VIDAS SLM test procedure	D2	/
	Streaking of RVS and MKTTn on selective media	/	D2-D3
	Reading the plates	/	D3 to D4
	Test result Obtaining negative results (if negative test, if no characteristic colony or after negative confirmation if necessary)	D2	D3 to D6
	Confirmatory tests	/	D3 to D6
	Obtaining positive results (after confirmation of typical colonies)	D5	D5 to D6
	Confirmation by reference method tests (including purification)	D5	D5 to D6
Common step with reference method	Pre-enrichment in BPW Confirmations		

The negative results are available in 2 days and the positive results in 5 days.

3.2 Inter-laboratory study

The inter-laboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.

The results of the inter-laboratory studies run in 2006 were interpreted according to the EN ISO 16140-2:2016 standard using the Excel spread sheet available at <http://standards.iso.org/iso/16140> (AP Calculation tool ILS (clause 6.2.3 Calculation summary and interpretations of data) ver 14.03.2016).

3.2.1 Study organisation

Samples were sent to 15 laboratories. Pasteurised milk was inoculated with a *Salmonella* Typhimurium strain isolated from a dairy product.

Samples were prepared and inoculated on Monday 16th June 2006, as described below:

- 24 samples for analyses by the reference and the alternative methods;
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- A temperature probe.

The targeted inoculation levels were the following:

- Level: 0 CFU/25 ml,
- Level 1: 3 CFU/25 ml;
- Level 2: 30 CFU/25 ml.

The collaborators and the expert laboratory carried out the analyses at Day 1 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at two different levels. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. The results are given in Table 11.

Table 11 - Sample stability

Day	Reference method (detection)	CFU/25 ml
Day 0	+	43
Day 1	+	33
Day 2	+	8

A slight decrease in the *Salmonella* count was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 12).

Table 12 - Contamination levels

Level	Samples	Theoretical target level (CFU/25ml)	True level (CFU/25ml)	Low limit / 25 ml sample	High limit / 25 ml sample
Level 0 (L0)	1-4-7-10-11-16-19-22	0	0	/	/
Low level (L1)	2-5-8-12-13-17-20-23	3	4.0	1.1	10.3
High level (L2)	3-6-9-14-15-18-21-24	30	42.9	30.6	58.4

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 13.

Table 13 - Sample temperatures at receipt

Laboratory	Temperatures at receipt (°C)		Comments
	Measured by the laboratory	Temperature probe	
A	16.4	8.8	Reception at D2
B	/	/	Reception at D2
C	8.0	7.7	
D	9.7	3.7	
E	7.0	8.2	
F	Not communicated	2.7	
G	/	16.3	Reception at D2
H	Not communicated	Not received	
I	3.9	4.5	
J	1.1	5.2	
K	1.0	1.2	
L	3.0	2.7	
M	8.0	3.7	
N	3.4	7.7	
O	8.8	3.7	

Three labs (A, B and G) received their samples at Day 2 and did not realise the analyses. For the other labs, the temperatures measured by the probe were all correct.

3.2.3 Results analysis

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

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 14.

Table 14 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

Aerobic mesophilic flora enumeration

Depending on the Lab results, the enumeration levels varied from 1 to 10 CFU/ml.

Salmonella spp. detection

12 collaborators participated to the study. The results obtained are provided in Table 15 (reference method) and Table 16 (alternative method).

Table 15 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
C	0	8	8
D	0	8	8
E	8	8	8
F	3	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	0	8	8
Total	11	96	96

Table 16 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	8	8	8	8	8	8	8	8	8
F	4	4	4	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	12	12	12	96	96	96	96	96	96

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 and the results from Labs E and F were not kept for interpretation.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 17 (reference method) and Table 18 (alternative method).

Table 17 - Positive results by the reference method (Without Labs E and F)

Collaborators	Contamination level		
	L0	L1	L2
C	0	8	8
D	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	0	8	8
Total	CP₀=0	CP₁=80	CP₂=80

**Table 18 - Positive results (before and after confirmation)
by the alternative methods (Without Labs E and F)**

Collaborators	Contamination level								
	L0			L1			L2		
	VIDAS Result	Confirmation result	Final result	VIDAS result	Confirmation result	Final result	VIDAS Result	Confirmation result	Final result
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
Total	P₀=0	c₀=0	CP₀=0	P₁=80	C₁=80	CP₁=80	P₂=80	C₂=80	CP₂=80

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 19).

Table 19 - Percentage specificity

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

N: number of all L0 tests

P_0 = total number of false-positive results obtained with the blank samples before confirmation

CP_0 = total number of false-positive results obtained with the blank samples

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

Fractional positive results were obtained for the low and the high inoculation levels (L1 + L2). The two inoculation levels were retained for calculation.

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 20

Table 20 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0	Negative agreement (A-/R-) NA = 0
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 80	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0	Negative agreement (A-/R-) NA = 0

Based on the data summarized in Table 20, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 21).

Table 21 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	100.0 %	100.0 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100.0 %	100.0 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	100.0 %	100.0 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/	/

3.2.4.3 Interpretation of data

No discordant result was obtained for this inter-laboratory study.

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

For 10 Labs, the limits are the following:

	Calculated values	AL	Conclusion
ND - PD	0	3	ND - PD < AL
ND + PD	0	4	ND - PD < AL

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) and (ND + PD) are below the AL.

There is no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

3.2.4.4 Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and RLOD between laboratories

When using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls, the RLOD calculation is not possible as there is no fractional positive result.

3.3 General conclusion

The **method comparison study conclusions** are:

In the sensitivity study, 7 categories were tested: 6 food categories and the feed products. The protocol of the alternative method shows 3 negative deviations (ND) for the over all categories. The calculated values for (ND - PD) and (ND + PD) meet the acceptability limits (AL) for each individual category and for all the combined categories (observed values < AL).

The Relative Levels of Detection (RLOD) meet the Acceptability Limit for each matrix/strain pairs and for all the combined categories (observed values < AL).

The inclusivity and exclusivity testing gave the expected results for the 102 target strains and the 30 non-target strains.

The alternative method allows a two-days screening of the negative samples.


The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (PR revision 7).

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

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The alternative method is considered equivalent to the ISO standard.**

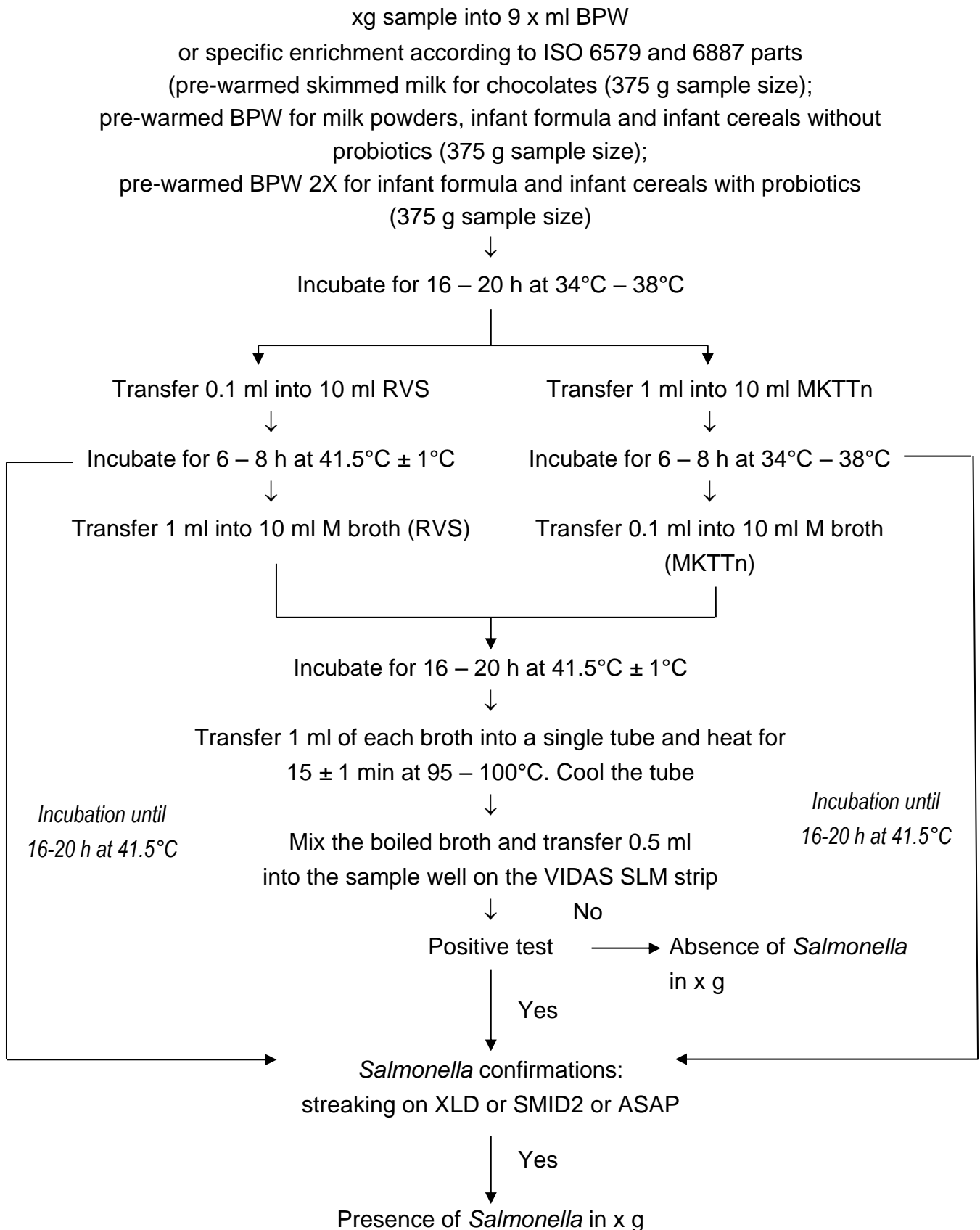
Quimper, 03 May 2022

Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality



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

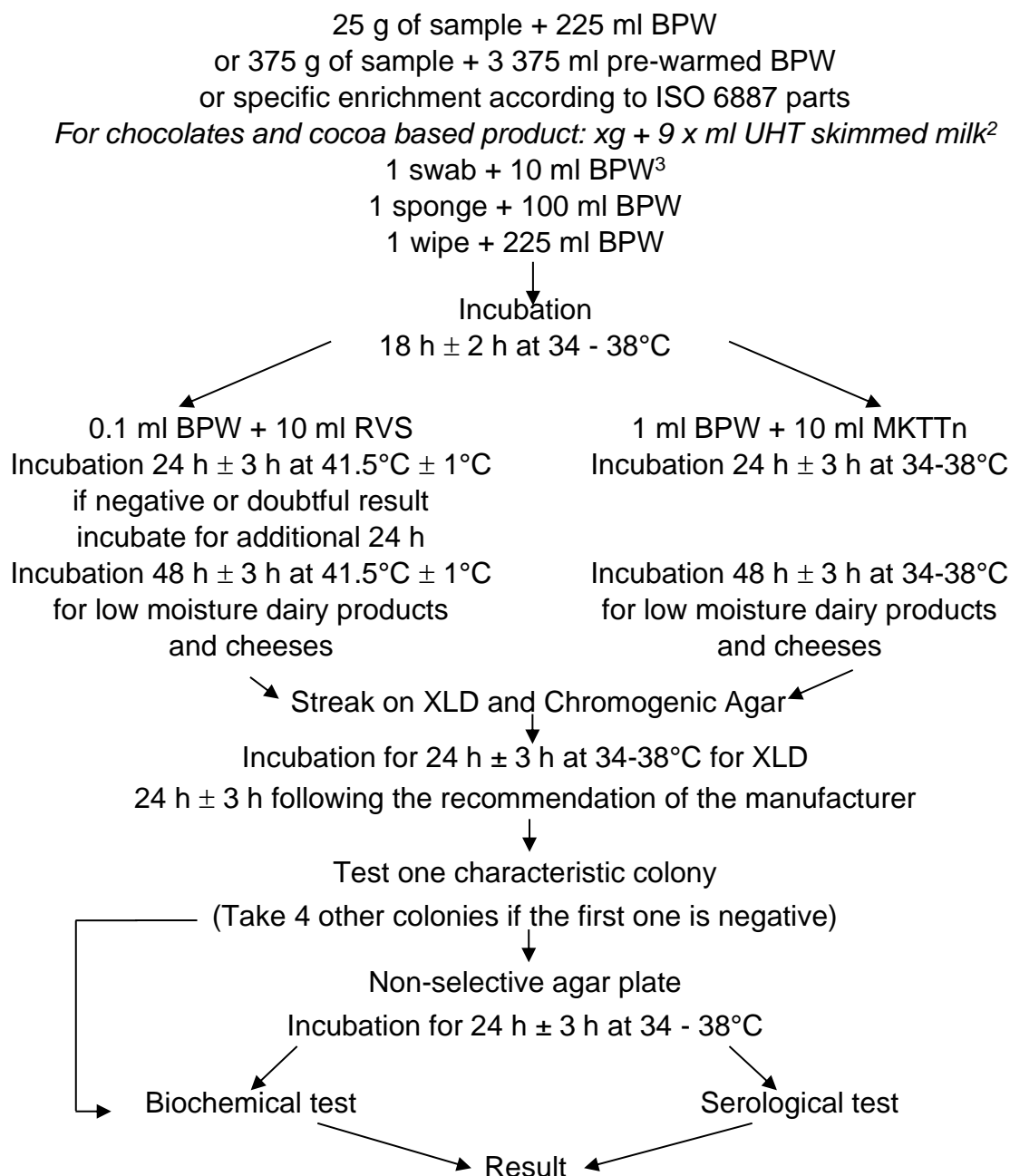
**Appendix 1 – Flow diagram of the alternative method:
VIDAS Salmonella - Dual selective enrichment**



Appendix 2 – Flow diagram of the reference method:

ISO 6579-1 (February 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 (March 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



² For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80
For products with high background microflora add Brilliant green (0.018g/L)

³ 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

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
A1	Whiting filet	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C	0.35	3.4	+
A2	Scallops	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C	0.35	3.4	+
A3	Salmon filet	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C	0.35	4.0	+
A4	Smoked mackerel	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C	0.35	4.7	+
A5	Seafoods	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C	0.35	5.4	+
A6	Saithe filet	PP1	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.78	6.9	+
A7	Shrimps	PP1	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.78	6.9	+
A13	Cooked lens	PV2	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C	0.41	6.3	+
A14	Cooked broccoli	PV2	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C	0.41	6.3	+
A15	Cooked green beans	PV2	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C	0.41	11.1	+
A17	Raw endive	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C	0.41	9.5	+
A19	Cooked saithe filet	DV3	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.78	6.9	+
B1	Red fruits pastry	DV2	14	<i>Salmonella</i> Enteritidis	Pastry	30min 55°C 30min -80°C	0.57	8.4	+
B2	Pastry (Baba au rhum)	DV2	14	<i>Salmonella</i> Enteritidis	Pastry	30min 55°C 30min -80°C	0.57	10.0	+
B3	Versaillais	DV2	14	<i>Salmonella</i> Enteritidis	Pastry	30min 55°C 30min -80°C	0.57	10.0	+
B4	Pastry (Forêt noire)	DV2	14	<i>Salmonella</i> Enteritidis	Pastry	30min 55°C 30min -80°C	0.57	11.7	+
B5	Baked custard	DV2	14	<i>Salmonella</i> Enteritidis	Pastry	30min 55°C 30min -80°C	0.57	8.4	+
B8	Roasted potatoes	DV2	87	<i>Salmonella</i> Blockley	Basil	30min 55°C 30min -80°C	1.84	10.3	+
B10	Scallops with Cognac	DV3	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.59	5.5	+
B11	Hake with curry	DV3	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.59	6.4	+
B12	Salmon + mushrooms	DV3	80	<i>Salmonella</i> Kedougou	Tuna	30min 55°C 30min -80°C	0.59	6.4	+
B13	Viennetta mint	PL2	45	<i>Salmonella</i> Indiana	Cheese (Brie de Meaux)	30min 55°C 30min -80°C	0.35	7.3	+
B14	St Félicien	PL2	45	<i>Salmonella</i> Indiana	Brie de Meaux	30min 55°C 30min -80°C	0.35	8.2	+
B15	Cheese	PL2	45	<i>Salmonella</i> Indiana	Brie de Meaux	30min 55°C 30min -80°C	0.35	8.2	+
B16	Brillat savarin	PL2	45	<i>Salmonella</i> Indiana	Brie de Meaux	30min 55°C 30min -80°C	0.35	4.6	+
B17	Goat cheese	PL2	45	<i>Salmonella</i> Indiana	Brie de Meaux	30min 55°C 30min -80°C	0.35	6.5	+
B18	Rollot de Picardie	PL2	97	<i>Salmonella</i> Typhimurium	Cheese (St Nectaire)	30min 55°C 30min -80°C	0.50	6.1	+

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
B19	Cheese (Morbier)	PL1	97	<i>Salmonella</i> Typhimurium	Cheese (St Nectaire)	30min 55°C 30min -80°C	0.50	7.6	+
B20	Cheese (Neufchâtel)	PL1	97	<i>Salmonella</i> Typhimurium	Cheese (St Nectaire)	30min 55°C 30min -80°C	0.50	7.6	+
B21	Cheese (Roquefort)	PL1	97	<i>Salmonella</i> Typhimurium	Cheese (St Nectaire)	30min 55°C 30min -80°C	0.50	9.1	+
B22	Cheese (Munster)	PL1	97	<i>Salmonella</i> Typhimurium	Cheese (St Nectaire)	30min 55°C 30min -80°C	0.50	9.1	+
C5	Stuffed squids	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	3.0	+
C6	Salmon roulades	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	3.4	+
C7	Stuffed squids	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	3.7	+
C8	Cooked salmon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	3.7	+
C9	Cooked salmon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	4.1	+
C10	White fish lemon	DV3	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C	0.71	4.5	+
C11	Goat cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30min 55°C 30min -80°C	0.64	3.3	+
C12	Ewe cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30min 55°C 30min -80°C	0.61	3.3	+
C13	Cheese	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30min 55°C 30min -80°C	0.61	3.7	+
C14	Milk	PL2	73	<i>Salmonella</i> Senftenberg	Dairy product	48H fridge 30min 55°C 30min -80°C	0.61	3.7	+
C15	Cheese (Crottin de chavignol)	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.64	4.8	+
C16	Valencay	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.64	4.8	+
C17	Selles sur cher	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.64	4.8	+
C18	Cheese (Crottin au lait cru)	PL1	54	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.64	5.2	+
C19	Milk powder	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.57	3.0	+
C20	Milk powder	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.57	3.0	+
C21	Dry milk	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.57	3.3	+
C22	Dry milk	PL3	55	<i>Salmonella</i> Typhimurium	Half skim milk	48H fridge 30min 55°C 30min -80°C	0.57	3.3	+
D2	Raw beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30min 55°C 30min -80°C 15min 45°C	1.02	0.0	-
D3	Raw beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30min 55°C 30min -80°C 15min 45°C	1.02	0.0	-
D4	Beef pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	1.4	+
D5	Beef pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	1.7	+
D6	Chicken pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	1.7	+
D7	Chicken pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	1.9	+

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/sample	
			N°	Name	Origin				
D8	Lamb pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	2.0	+
D9	Lamb pâté for dog	AN1	3	<i>Salmonella</i> Brandenburg	Pâté	30min 55°C 30min -80°C 15min 45°C	0.96	2.0	+
D14	Pellets	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	1.09	1.3	+
D15	Meal	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	1.09	1.4	-
D16	Meal	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	1.09	1.4	+
D18	Fish meal	AN2	85	<i>Salmonella</i> Liverpool	Fish meal	30min 55°C 30min -80°C 15min 45°C	1.02	0.2	+
D21	Meal	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30min 55°C 30min -80°C 15min 45°C	0.91	0.8	+
D22	Meal	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30min 55°C 30min -80°C 15min 45°C	0.91	0.9	+
D23	Pellets	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30min 55°C 30min -80°C 15min 45°C	0.91	0.9	-
D24	Pellets	AN2	81	<i>Salmonella</i> Kedougou	Pet food	30min 55°C 30min -80°C 15min 45°C	0.91	1.0	+
E1	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30min 55°C 30min -80°C 15min 45°C	0.95	8.2	+
E2	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30min 55°C 30min -80°C 15min 45°C	0.95	12.3	+
E3	Waste beef	AN3	1	<i>Salmonella</i> Anatum	Beef meat	30min 55°C 30min -80°C 15min 45°C	0.95	4.1	+
E4	Fish pâté for cat	AN1	90	<i>Salmonella</i> Oranienburg	Pet food	30min 55°C 30min -80°C 15min 45°C	0.81	1.0	+
E5	Liver and poultry pâté for cat	AN1	90	<i>Salmonella</i> Oranienburg	Pet food	30min 55°C 30min -80°C 15min 45°C	0.81	1.0	+
E6	Chicken pâté for cat	AN1	90	<i>Salmonella</i> Oranienburg	Pet food	30min 55°C 30min -80°C 15min 45°C	0.81	1.2	+
E7	Salmon pâté for cat	AN1	90	<i>Salmonella</i> Oranienburg	Pet food	30min 55°C 30min -80°C 15min 45°C	0.81	1.2	+
E15	Dry cat foods	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	0.66	3.2	+
E16	Dry cat foods	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	0.66	3.2	+
E17	Dry cat foods	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	0.66	3.8	+
E18	Dry cat foods	AN2	67	<i>Salmonella</i> Llandoff	Pet food	30min 55°C 30min -80°C 15min 45°C	0.66	3.8	+
F1	Dry milk	PL3	54	<i>Salmonella</i> Typhimurium	Half skim milk	30min 55°C 30min -80°C 15min 45°C	0.51	3.4	+
F2	Dry milk	PL3	54	<i>Salmonella</i> Typhimurium	Half skim milk	30min 55°C 30min -80°C 15min 45°C	0.51	4.1	+
F3	Dry milk	PL3	54	<i>Salmonella</i> Typhimurium	Half skim milk	30min 55°C 30min -80°C 15min 45°C	0.51	4.8	+
F4	Chef crawfish	PP1	31	<i>Salmonella</i> Virchow	Shellfish	30min 55°C 30min -80°C 15min 45°C	0.55	1.9	+
F5	Perch filet	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C 15min 45°C	0.55	1.9	-
F6	Fish filet	PP1	31	<i>Salmonella</i> Virchow	Cockle	30min 55°C 30min -80°C 15min 45°C	0.55	2.3	+
F7	Spinach	PV2	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	1.8	-
F8	Vegetables for couscous	PV2	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	1.8	+
F9	Cauliflower	PV2	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	2.2	+
F13	Salad	PV1	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	1.4	-
F14	Salad	PV1	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	1.8	+

Code	Product	Category and type	Artificial contaminations (Study realised by IPL)						Result
			Strain			Injury protocol	Injury measurement	CFUC/ sample	
			N°	Name	Origin				
F16	Catalan pan fried	PV1	59	<i>Salmonella</i> San Diego	Dried herbs	30min 55°C 30min -80°C 15min 45°C	0.57	2.2	-
F17	Catalan pan fried	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	1.8	-
F18	Catalan pan fried	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	1.8	-
F19	Red cabbage	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	2.2	+
F20	Red cabbage	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	2.2	+
F21	Red cabbage	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	2.7	+
F22	Red cabbage	PV1	2	<i>Salmonella</i> Amsterdam	Vegetables	30min 55°C 30min -80°C 15min 45°C	0.53	2.7	+
G1	Cooked whelks	PP1	71	<i>Salmonella</i> Senftenberg	Fish	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.73	6.0	+
G2	Ratatouille	PV2	2	<i>Salmonella</i> Amsterdam	Vegetables	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.45	6.8	+
G3	Red cabbage	PV1	87	<i>Salmonella</i> Blockley	Basil	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.46	4.6	+
G4	Tomatoes	PV1	87	<i>Salmonella</i> Blockley	Basil	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.46	5.8	+
G5	Provençal pan fried	PV1	87	<i>Salmonella</i> Blockley	Basil	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.46	6.9	+
G6	Provençal pan fried	PV1	87	<i>Salmonella</i> Blockley	Basil	48H fridge 30min 55°C 30min -80°C 5min 46°C	0.46	6.9	+

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4636	Rocamadour au lait cru	Raw milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	-	2	a
ADRIA-2017	4637	Camembert au lait cru	Raw milk cheese	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-	2	a
ADRIA-2017	4638	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	-	2	c
ADRIA-2017	4639	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+	2	c
ADRIA-2017	4640	Lait cru de vache	Raw milk	S. Mbandaka Ad2296	Raw milk	Seeding 48h 2-8°C	/	6-6-4-1-1	3.6	+	2	c
ADRIA-2017	4641	Lait cru de vache	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+	2	c
ADRIA-2017	4642	Lait cru de vache	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 2-8°C	/	0-0-2-1-1	0.8	+	2	c
ADRIA-2017	4643	Noix de Saint-Jacques	Scallops	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	-	3	a
ADRIA-2017	4644	Poulpe	Octopus	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+	3	a
ADRIA-2017	4645	Encornet	Squid	S. Anatum Ad2727	Crab	Seeding 48h 2-8°C	/	0-4-2-1-2	1.8	+	3	a
ADRIA-2017	4700	Champignons blancs crus	Mushrooms	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	b
ADRIA-2017	4701	Salade iceberg	Iceberg lettuce	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	b
ADRIA-2017	4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+	3	b
ADRIA-2017	4703	Mélange de jeunes pousses	Baby leaves	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	b
ADRIA-2017	4704	Graines germées (alfalfa, roquette)	Sprouts	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	b
ADRIA-2017	4705	Graines germées alfalfa	Sprouts	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	+	3	b
ADRIA-2017	4706	Betterave	Beet	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	+	3	c
ADRIA-2017	4707	Carottes rapées	Grated carrots	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	-	3	c
ADRIA-2017	4708	Celeri remoulade	Celery	S. Livingstone Ad2566	Potatoes	Seeding 48h 2-8°C	/	1-1-4-1-1	1.6	-	3	c
ADRIA-2017	4709	Coleslow	Coleslow	S. Havana Ad2728	Sunflower	Seeding 48h 2-8°C	/	1-3-3-3-4	2.8	-	3	c
ADRIA-2017	4710	Salade de fruits tropicale	Tropical fruits salad	S. Virchow Ad2569	Zucchini	Seeding 48h 2-8°C	/	3-3-2-4-1	2.6	+	3	c
ADRIA-2017	5240	Terrine pour chat au saumon	Cat food (salmon)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	a
ADRIA-2017	5241	Terrine pour chien à la volaille	Dog food (poultry)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	a

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	5242	Terrine pour chat au bœuf	Cat food (beef)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	a
ADRIA-2017	5243	Terrine pour chien au bœuf	Dog food (beef)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	a
ADRIA-2017	5244	Terrine pour chat au lapin	Cat food (rabbit)	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	+	5	a
ADRIA-2017	5245	Croquettes pour chien	Pellets for dog	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	-	5	b
ADRIA-2017	5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	b
ADRIA-2017	5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	b
ADRIA-2017	5248	Snack pour chien	Dry dog food	S. Infantis Ad2709	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,81	6-6-2-2-3	3.8	+	5	b
ADRIA-2017	5249	Tablettes au bœuf	Dry dog food	S. Tennessee Ad2720	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,39	6-6-5-4-4	5.0	+	5	b
ADRIA-2017	5250	Mini stick pour chien	Dry dog food	S. Mbandaka Ad2710	Animal feed	Spiking heat treatment 8 minutes at 56°C	0,98	3-4-1-3-4	3.0	+	5	b
ADRIA-2017	5360	Bethmale au lait cru	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-	2	a
ADRIA-2017	5361	Camembert au lait cru	Raw milk cheese	S. Ohio Ad1482	Raw milk	Seeding 48h 2-8°C	/	3-2-2-2-4	2.6	-	2	a
ADRIA-2017	5362	Carottes rapées	Grated carrots	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	-	3	c
ADRIA-2017	5363	Céleri	Celery	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+	3	c
ADRIA-2017	5364	Concombres	Cucumbers	S. Infantis Ad1646	Compost	Seeding 48h 2-8°C	/	6-4-4-5-5	4.8	+	3	c
ADRIA-2017	7088	Camembert au lait cru	Raw milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+	2	a
ADRIA-2017	7089	Roquefort au lait cru	Raw milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 2-8°C	/	2-1-3-2-6	2.8	+	2	a
ADRIA-2017	2606	Poudre de cacao	Cocoa powder	S. Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1,7	1-2-1-2-2	1.6	-	6	a
ADRIA-2017	2607	Poudre de cacao	Cocoa powder	S. Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0,8	1-1-0-0-0	0.4	+	6	a
ADRIA-2017	2608	Poudre de cacao	Cocoa powder	S. Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1,0	0-2-0-2-1	1	+	6	a
ADRIA-2017	2609	Poudre de cacao bio	Cocoa powder	S. Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1,7	1-2-1-2-2	1.6	+	6	a
ADRIA-2017	2610	Poudre de cacao bio	Cocoa powder	S. Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0,8	1-1-0-0-0	0.4	+	6	a
ADRIA-2017	2611	Chocolat au lait	Milk chocolate	S. Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1,0	0-2-0-2-1	1	+	6	b

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	2612	Chocolat blanc	White chocolate	S. Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1,7	1-2-1-2-2	1.6	+	6	b
ADRIA-2017	2613	Chocolat noir	Dark chocolate	S. Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0,8	1-1-0-0-0	0.4	+	6	b
ADRIA-2017	2614	Liqueur de cacao naturelle	Cocoa liquor	S. Montevideo Ad1686	Gelatine	Spiking HT 8min 56°C	0,8	1-1-0-0-0	0.4	-	6	c
ADRIA-2017	2615	Liqueur de cacao alkalisée	Alkalized cocoa liquor	S. Infantis Ad1646	Environmental sample	Spiking HT 8min 56°C	1,0	0-2-0-2-1	1	+	6	c
ADRIA-2017	2616	Masse de cacao	Cocoa mass	S. Infantis Ad1685	Gelatine	Spiking HT 8min 56°C	1,7	1-2-1-2-2	1.6	+	6	c
ADRIA-2017	2635	Chocolat noir	Dark chocolate	S. Bareilly Ad 1687	Environmental sample	Seeding 1 week at room temperature	/	44-40-20-15-30	23.8	-	6	b
ADRIA-2017	2636	Chocolat blanc	White chocolate	S. Bareilly Ad 1687	Environmental sample	Seeding 1 week at room temperature	/	44-40-20-15-30	23.8	-	6	b
ADRIA-2017	2637	Chocolat au lait	Milk chocolate	S. Stanley Ad1688	Environmental sample	Seeding 1 week at room temperature	/	12-11-18-12-17	14	-	6	b
ADRIA-2017	2638	Liqueur de cacao naturelle	Cocoa liquor	S. Typhimurium Ad2034	Cocoa beans	Seeding 1 week at room temperature	/	25-12-15-14-14	16	-	6	c
ADRIA-2017	2639	Fèves de cacao	Cocoa beans	S. Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+	6	c
ADRIA-2017	2640	Fèves de cacao	Cocoa beans	S. Stanley Ad1688	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	4.5	-	6	c
ADRIA-2017	2641	Poudre de cacao alkalisée	Alkalized cocoa powder	S. Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 1 week at room temperature	/	/	0.4	+	6	a
ADRIA-2017	2642	Poudre de cacao bio	Cocoa powder	S. Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+	6	a
ADRIA-2017	2643	Poudre de cacao	Cocoa powder	S. Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	2.3	+	6	a
ADRIA-2017	2644	Poudre de cacao	Cocoa powder	S. Stanley Ad1688	Environmental sample	Seeding lyophilized strain 1 week at room temperature	/	/	4.5	+	6	a
ADRIA-2017	2645	Poudre de cacao	Cocoa powder	S. Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 1 week at room temperature	/	/	0.4	+	6	a

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	2907	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	S. Typhimurium Ad1333	Tiramisu	Seeding 10 days at room temperature	/	18-25-16-25-26	22	-	6	b
ADRIA-2017	2908	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	S. Bovismorbificans 728	Gelatine	Seeding 10 days at room temperature	/	8-10-7-6-6	7.4	+	6	b
ADRIA-2017	2909	Chocolat au lait (41% cacao)	Milk chocolate (41% cocoa)	S. Agona Ad1483	Tiramisu	Seeding 10 days at room temperature	/	5-10-10-15-17	11.4	-	6	b
ADRIA-2017	2910	Drops de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	S. Bareilly Ad 1687	Environmental sample	Seeding lyophilized strain 10 days at room temperature	/	/	1.5	+	6	b
ADRIA-2017	2911	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	S. Stanley Ad1688	Environmental sample	Seeding lyophilized strain 10 days at room temperature	/	/	4.5	+	6	b
ADRIA-2017	2912	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	S. Typhimurium Ad2034	Cocoa beans	Seeding lyophilized strain 10 days at room temperature	/	/	12.5	+	6	b
ADRIA-2017	2913	Beurre de cacao	Cocoa butter	S. Typhimurium Ad1333	Tiramisu	Seeding 10 days at room temperature	/	8-9-7-8-9	8.2	+	6	c
ADRIA-2017	2914	Beurre de cacao	Cocoa butter	S. Bovismorbificans 728	Gelatine	Seeding 10 days at room temperature	/	4-3-2-5-5	3.8	+	6	c
ADRIA-2017	2915	Beurre de cacao	Cocoa butter	S. Agona Ad1483	Tiramisu	Seeding 10 days at room temperature	/	5-4-4-11-10	6.8	+	6	c
ADRIA-2017	3260	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+	6	a
ADRIA-2017	3261	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	+	6	a
ADRIA-2017	3262	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	S. Braenderup Ad1661	Chocolate industry	Seeding lyophilized strain 1 week at temperature	/	/	6	+	6	a
ADRIA-2017	3263	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	S. Mbandaka Ad1723	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	10.5	-	6	a
ADRIA-2017	3264	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+	6	a
ADRIA-2017	3265	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	+	6	a
ADRIA-2017	3266	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	S. Braenderup Ad1661	Chocolate industry	Seeding lyophilized strain 1 week at temperature	/	/	6	-	6	a
ADRIA-2017	3267	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	S. Mbandaka Ad1723	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	10.5	+	6	a

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	3268	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	S. Kentucky Ad1755	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	5.3	+	6	a
ADRIA-2017	3269	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	S. Ouakam Ad1647	Environmental sample	Seeding lyophilized strain 1 week at temperature	/	/	2	-	6	a
ADRIA-2017	4256	Beurre de cacao	Cocoa butter	S. Anatum A00E007	Environmental sample	Seeding 2 weeks at room temperature	/	10-17-13-11-7	11.6	-	6	c
ADRIA-2017	4257	Fèves de cacao	Cocoa beans	S. Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.25	-	6	c
ADRIA-2017	4258	Crumbs	Crumbs	S. Virchow F276	Curry	Seeding lyophilized strain 2 weeks at room temperature	/	/	2.6	+	6	c
ADRIA-2017	4259	Crumbs	Crumbs	S. Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.25	-	6	c
ADRIA-2017	4260	Liqueur de cacao	Cocoa liquor	S. Anatum A00E007	Environmental sample	Seeding 2 weeks at room temperature	/	19-23-17-19-21	19.8	-	6	c
ADRIA-2017	4261	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	S. Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.3	-	6	b
ADRIA-2017	4262	Chocolat lait-caramel (31% cacao)	Milk chocolate and caramel (31% cocoa)	S. Anatum A00E007	Environmental sample	Seeding lyophilized strain 2 weeks at room temperature	/	/	6.3	+	6	b
ADRIA-2017	4263	Chocolat au lait (47% cacao)	Milk chocolate (47% cocoa)	S. Virchow F276	Curry	Seeding lyophilized strain 2 weeks at room temperature	/	/	2.6	+	6	b
ADRIA-2017	4264	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	S. Virchow F276	Curry	Seeding 2 weeks at room temperature	/	27-25-27-31-22	26.4	-	6	b
ADRIA-2017	4265	Chocolat noir (65% cacao)	Dark chocolate (65% cocoa)	S. Virchow F276	Curry	Seeding 2 weeks at room temperature	/	27-25-27-31-22	26.4	-	6	b
ADRIA-2017	4487	Poudre de lait écrémé	Skim milk powder	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	+	7	a
ADRIA-2017	4488	Poudre de lait écrémé	Skim milk powder	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	+	7	a

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4489	Poudre de lait écrémé	Skim milk powder	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	+	7	a
ADRIA-2017	4490	Poudre de lait demi-écrémé	Half-skim milk powder	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	-	7	a
ADRIA-2017	4491	Lait en poudre	Milk powder	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	a
ADRIA-2017	4492	Lait infantile sans probiotiques	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	b
ADRIA-2017	4493	Lait infantile sans probiotiques	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	-	7	b
ADRIA-2017	4494	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	4495	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	4496	Lait infantile sans probiotiques	Infant formula without probiotics	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3,2.10 ⁶ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	c
ADRIA-2017	4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6,4.10 ⁵ CFU/g)	S. Virchow Ad1721	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c
ADRIA-2017	4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5,2.10 ⁶ CFU/g)	S. Infantis 401B	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<3.1	-	7	c
ADRIA-2017	4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2,3.10 ⁶ CFU/g)	S. Montevideo Ad912	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.3	-	7	c

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2,0.10 ⁵ CFU/g)	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	3	+	7	c
ADRIA-2017	5540	Lait entier en poudre	Milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	a
ADRIA-2017	5541	Lait en poudre écrémé	Skim milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	5542	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	a
ADRIA-2017	5543	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	-	7	a
ADRIA-2017	5544	Lait en poudre écrémé	Skim milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	-	7	a
ADRIA-2017	5545	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	5546	Lait infantile sans probiotiques	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	5547	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	b
ADRIA-2017	5548	Lait infantile sans probiotiques	Infant formula without probiotics	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	b
ADRIA-2017	5549	Lait infantile sans probiotiques	Infant formula without probiotics	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	b
ADRIA-2017	5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2,0.10 ⁷ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2,4.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	c
ADRIA-2017	5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3,0.10 ⁵ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	c
ADRIA-2017	5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1,4.10 ⁷ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.4	+	7	c
ADRIA-2017	5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1,0.10 ⁷ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	c
ADRIA-2017	5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6,7.10 ⁶ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1.7	+	7	c
ADRIA-2017	7194	Lait en poudre écrémé	Skim milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	a
ADRIA-2017	7195	Lait en poudre écrémé	Skim milk powder	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	7196	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	a
ADRIA-2017	7197	Lait en poudre écrémé	Skim milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	a
ADRIA-2017	7198	Lait en poudre demi-écrémé	Half-skim milk powder	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	a
ADRIA-2017	7199	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	b
ADRIA-2017	7200	Lait infantile sans probiotiques	Infant formula without probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	b

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	7201	Lait infantile sans probiotiques	Infant formula without probiotics	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	+	7	b
ADRIA-2017	7202	Lait infantile sans probiotiques	Infant formula without probiotics	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	b
ADRIA-2017	7203	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	b
ADRIA-2017	7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4,8.10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3,3.10 ⁶ CFU/g)	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.3	-	7	c
ADRIA-2017	7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4,0.10 ⁴ CFU/g)	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0.8	-	7	c
ADRIA-2017	7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2,2.10 ⁶ CFU/g)	S. Anatum Ad2718	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4,8.10 ⁶ UFC/g)	S. Anatum Ad2707	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3,3.10 ⁶ UFC/g)	S. Anatum Ad2707	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	1.1	-	7	c
ADRIA-2017	7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4,0.10 ⁴ UFC/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	7	+	7	c
ADRIA-2017	7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2,2.10 ⁶ UFC/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 19 days at room temperature	/	/	7	+	7	c
ADRIA-2017	7708	Lait en poudre écrémé	Skim milk powder	S. Anatum 26	Dairy product	Spiking HT 8min 56°C	1,2	5-4-5-5-6	5	+	7	a
ADRIA-2017	7709	Lait en poudre cuisine	Milk powder	S. Montevideo 604	Raw milk	Spiking HT 8min 56°C	1,3	6-4-4-4-5	4.6	+	7	a

Date of analysis	Sample no	Product (French name)	Product	Artificial contaminations (Study realised by ADRIA)						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level / sample				
								Enumeration	Mean			
ADRIA-2017	7710	Lait en poudre écrémé	Skim milk powder	S. Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1,7	7-5-6-4-4	5.2	+	7	a
ADRIA-2017	7711	Lait en poudre demi-écrémé	Half-skim milk powder	S. Anatum 26	Dairy product	Spiking HT 8min 56°C	1,2	5-4-5-5-6	5	+	7	a
ADRIA-2017	7712	Lait infantile sans probiotiques	Infant formula without probiotics	S. Montevideo 604	Raw milk	Spiking HT 8min 56°C	1,3	6-4-4-4-5	4.6	+	7	b
ADRIA-2017	7713	Lait infantile sans probiotiques	Infant formula without probiotics	S. Anatum Ad1167	Dairy product	Spiking HT 8min 56°C	1,7	7-5-6-4-4	5.2	+	7	b
ADRIA-2018	2297	Jambon blanc	Ham	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	+	1	c
ADRIA-2018	2298	Mortadelle	Mortadella	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	-	1	c
ADRIA-2018	2299	Pâté de campagne	Pâté	S. Typhimurium 4874	Pâté	Seeding 2-8°C	/	0-2-3-1-2	1.6	+	1	c
ADRIA-2018	2300	Pâté de foie	Liver pâté	S. Typhimurium 4874	Pâté	Seeding 2-8°C	/	0-2-3-1-2	1.6	+	1	c
ADRIA-2018	2301	Saucisson à l'ail	Garlic sausage	S. Enteritidis 2532	Ham	Seeding 2-8°C	/	0-3-4-4-3	2.8	+	1	c

Appendix 4 – Sensitivity study: raw data

IPL Legend:

Total bacteria growth

Ø : no growth

L = low

M = medium

H = high

Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

(x) : x typical colonies of *Salmonella* if $x \leq 5$

Cf : *Citrobacter freundii*

Ec : *Escherichia coli*

En : *Enterobacter*

Ha : *Hafnia alvei*

Pm : *Proteus mirabilis*

a : incubation of M broth for 24h of overtime

b : realization of a new M broth from RVS broth incubated 24h

CA : artificial contamination

Categories of samples :

MP : Meat Products

DP : Dairy Products

SF : Seafood

V : Vegetables

D : Diverse food products (miscellaneous)

F : Animal feed

ADRIA Legend

Bold typing : artificially inoculated samples

Salmonella detection results:

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
(ia):	inoculation area
-:	no typical colonies but presence of background microflora
st:	plate without any colony
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
NC:	non-characteristic colony

ADRIA-2017
ADRIA-2018 ♦Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation							Result	Agreement	Category	Type	
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						XLD	SM ID2	ASAP	XLD	SM ID2	ASAP	ISO 6579 (RVS and MKTTn 48h for Milk powders)					
																								RVS
IPL-2002	2002	Langue de porc	Pork tongue	-ME	-LE	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Cœur de bœuf	Beef heart	-HE	-ME	-HE	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Joues de porc	Cheeks of pork	-HE	-LE	-HE	-LE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	-LE	-LE	-HE	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Joue de porc	Cheeks of pork	-LE	-LE	-LE	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	Ø	Ø	Ø	Ø	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	-ME	-ME	-HD (En)	-HD (Ha)	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Rognons de bœuf	Pork kidneys	-LE	Ø	-LE	-HD (Ha)	/	-		0.07	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Rognons de bœuf	Pork kidneys	-ME	-LE	-HD (Cf)	-HD (Cf,Ha)	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Foie de veau	Veal liver	-LD (Cf)	-MD (Ha)	-HE	-HE	/	-		0.09	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Foie de porc	Pork liver	-ME	-ME	-HE	-HE	/	-		0.07	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Steak de cheval	Horse meat	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Viande de cheval	Horse meat	-LE	-LE	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Viande bovine	Beef meat	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Côte de porc	Pork meat	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Filet de porc	Pork meat	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	a
IPL-2002	2002	Joue de porc	Cheeks of pork	+MD	-LD (En)	+MB	+MB	Salmonella spp	+		2.97	+	+MD	-LD (En)	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+LD	+LD	+MD	+LD	Salmonella spp	+		2.95	+	+LD	+LD	/	+MD	+LD	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Rôti de porc	Pork meat	+LB	+LB	+HB	+MB	Salmonella spp	+		2.39	+	+LB	+LB	/	+HB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+LB	+LC	+LC	+LB	Salmonella spp	+		2.81	+	+LB	+LC	/	+LC	+LB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Foie de porc	Pork liver	+LB	+LC	+HC	+MB	Salmonella spp	+		2.21	+	+LB	+LC	/	+HC	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+MB	+MC	+HC	+HC	Salmonella spp	+		3.03	+	+MB	+MC	/	+HC	+HC	/	Salmonella spp	/	+	PA	1	a

MEAT PRODUCTS

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)											Category	Type		
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						XLD	SM ID2	ASAP	XLD	SM ID2	ASAP					Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)
IPL-2002	2002	Poitrine de veau	Veal breast	+LC	+LC	+MB	+MB	Salmonella spp	+		2.28	+	+LC	+LC	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Poitrine de porc	Pork breast	+MB	+MB	+MB	+MB	Salmonella spp	+		2.57	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Langue de porc	Pork tongue	+MB	+MC	+HC	+HC	Salmonella spp	+		3.03	+	+MB	+MC	/	+HC	+HC	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Joue de porc	Leeks of pork	+MB	+MB	+MB	+LB	Salmonella spp	+		2.83	+	+MB	+MB	/	+MB	+LB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Rognons	Kidneys	+MB	+MB	+HB	+HB	Salmonella spp	+		2.50	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Viande hachée	Ground beef	+MB	+MB	+MB	+MB	Salmonella spp	+		2.81	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Viande hachée	Ground beef	+MB	+MB	+MB	+MB	Salmonella spp	+		2.93	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	+MB	+MB	+MB	+MB	Salmonella spp	+		2.70	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Rognons de porc	Pork kidneys	+MB	+MB	+MB	+MB	Salmonella spp	+		2.83	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Viande hachée de cheval	Ground horse meat	+MB	+MB	+MB	+MB	Salmonella spp	+		3.25	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	a
IPL-2002	2002	Poule	Hen	-ME	-LE	-HE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Poulet	Chicken	-ME	-LE	-LE	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-ME	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-HE	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Foies de poulet	Chicken liver	-ME	-LE	-ME	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Foies de canard	Duck liver	-ME	-LE	-ME	-MD (En)	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Blancs de poulet	Chicken meat	-HE	-LE	-HE	-LD (En)	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Poulet	Chicken	-ME	-LE	-LE	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	b
IPL-2002	2002	Cuisse de pintade	Guinea pool leg	+HD	+MB	-ME	+MB	Salmonella spp	+		2.98	+	+HD	+MB	/	-ME	+MB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Foies de volaille	Poultry liver	+MB	+LC	+MC	+HB	Salmonella spp	+		2.86	+	+MB	+LC	/	+MC	+HB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Foies de volaille	Polutry liver	+HB	+LB	+HB	+HB	Salmonella spp	+		2.76	+	+HB	+LB	/	+HB	+HB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Cuisse de volaille	Polutry leg	+LB	+LB	+HB	+HB	Salmonella spp	+		2.73	+	+LB	+LB	/	+HB	+HB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Cuisse de canette	Duck leg	+MB	+MB	+MB	+MB	Salmonella spp	+		3.03	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Abats de poulet	Chicken giblets	+LB	+LB	+HB	+HB	Salmonella spp	+		2.66	+	+LB	+LB	/	+HB	+HB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Poule	Hen	+MB	+MB	+HB	+HB	Salmonella spp	+		2.88	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	1	b

MEAT PRODUCTS

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)											Category	Type		
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn							ISO 6579 (RVS and MKTTn 48h for Milk powders)	
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2002	2002	Magret de canard	Duck meat	+MB	+MB	+MA	+MB	Salmonella spp	+		2.37	+	+MB	+MB	/	+MA	+MB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Cailles à cuire	Quails	+MB	+MB	+MB	+MB	Salmonella spp	+		2.84	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	b
IPL-2002	2002	Escalope de dinde	Turkey meat	+MB	+MB	+HB	+MB	Salmonella spp	+		2.80	+	+MB	+MB	/	+HB	+MB	/	Salmonella spp	/	+	PA	1	b
ADRIA-2018	2587	Aiguillette de blanc de poulet	Chicken meat	-	-	-	-	/	-	268	0.08	-	-	-	-	-	-	-	/	/	-	NA	1	b
ADRIA-2018	2588	Escalope de dinde	Turkey meat	-	-	-	-	/	-	266	0.07	-	-	-	-	-	-	-	/	/	-	NA	1	b
IPL-2002	2002	Poitrine de porc	Pork meat	-ME	-ME	-HE	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Saucisse	Sausage	-LE	-LE	-LE	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Lardons	Sliced bacon	-ME	-LE	Ø	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Lardons	Sliced bacon	-LE	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Saucisse de veau	Veal sausage	-ME	-LE	-ME	-LE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	-ME	-ME	-HE	-HE	/	-		0.15	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Lardons fumés	Smoked sliced bacon	-LE	-LE	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Poitrine de porc	Pork breast	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	1	c
IPL-2002	2002	Poitrine	Breast	+LB	+MB	+HB	+HD	Salmonella spp	+		2.58	+	+LB	+MB	/	+HB	+HD	/	Salmonella spp	/	+	PA	1	c
IPL-2002	2002	Crépinette de porc	Pork crépinette	+MB	+MD	+MB	+MB	Salmonella spp	+		2.80	+	+MB	+MD	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	c
IPL-2002	2002	Saucisse de Toulouse	Sausage	+MB	+MB	+MB	+MB	Salmonella spp	+		3.02	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	1	c
IPL-2002	2002	Chipolatas	Chipolatas	+HB	+HB	+HB	+MB	Salmonella spp	+		2.91	+	+HB	+HB	/	+HB	+MB	/	Salmonella spp	/	+	PA	1	c
ADRIA-2018	2297	Jambon blanc	Ham	+p	+p	+p	+p	Salmonella spp	+	7664	2.22	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	1	c
ADRIA-2018	2298	Mortadelle	Mortadella	st	st	st	st	/	-	246	0.07	-	st	st	st	st	st	st	/	/	-	NA	1	c
ADRIA-2018	2299	Pâté de campagne	Pâté	+p	+p	+p	+p	Salmonella spp	+	7032	2.04	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	1	c
ADRIA-2018	2300	Pâté de foie	Liver pâté	+p	+p	+p	+p	Salmonella spp	+	7138	2.07	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	1	c
ADRIA-2018	2301	Saucisson à l'ail	Garlic sausage	+p	+p	+p	+p	Salmonella spp	+	7648	2.22	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	1	c
ADRIA-2018	2308	Saucisson à l'ail	Garlic sausage	st	st	st	st	/	-	267	0.07	-	st	st	st	st	st	st	/	/	-	NA	1	c
ADRIA-2018	2394	Mortadelle	Mortadella	st	st	st	st	/	-	245	0.07	-	st	st	st	st	st	st	/	/	-	NA	1	c

DAIRY PRODUCTS

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														Category	Type
				RVS		MKTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement			
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTn			Identification	ISO 6579 (RVS and MKTn 48h for Milk powders)					
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP							
IPL-2002	2002	St Nectaire	Raw milk cheese	-LE	-LE	-ME	-ME	/	-		0.08	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Fourme d'Ambert	Raw milk cheese	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Carré du vinage	Raw milk cheese	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Carré du vinage	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Morbier au lait cru	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Epoisses	Raw milk cheese	-LE	-LE	-HE	-HE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Munster fermier	Raw milk cheese	-LE	-LE	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Maroilles	Raw milk cheese	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Brie de Meaux	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Fromage fermier de chèvre	Goat cheese	-LE	∅	-HE	-LE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Reblochon	Raw milk cheese	-ME	-ME	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Reblochon	Raw milk cheese	-MD (Pm)	-ME	-HE	-HE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2002	2002	Fromage au lait cru	Pasteurized milk cheese	-ME	-ME	∅	∅	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	a	
IPL-2006	B19	Morbier	Raw milk cheese	+MB	+MB	+HB	+HB	Salmonella spp	+	10116	2.96	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	B20	Neufchâtel	Raw milk cheese	+HA	+MB	+HA	+HA	Salmonella spp	+	10150	2.97	+	+HA	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	B21	Roquefort	Raw milk cheese	+MB	+MB	+HB	+HB	Salmonella spp	+	10131	2.96	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	B22	Munster fermier	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	10153	2.97	+	+HB	+HB	/	+HB	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	C15	Crottin de chavignol	Raw milk cheese	+HB	+HB	+HB	+HB	Salmonella spp	+	10782	3.15	+	+HB	+HB	/	+HB	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	C16	Valencay	Raw milk cheese	+HB	+HB	+HC	+HB	Salmonella spp	+	10525	3.08	+	+HB	+HB	/	+HC	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	C17	Selles sur cher	Raw milk cheese	+HB	+HB	+HC	+HC	Salmonella spp	+	10781	3.15	+	+HB	+HB	/	+HC	+HC	/	Salmonella spp	/	+	PA	2	a	
IPL-2006	C18	Crottin au lait cru	Raw milk cheese	+HB	+HB	+HC	+HB	Salmonella spp	+	9419	2.75	+	+HB	+HB	/	+HC	+HB	/	Salmonella spp	/	+	PA	2	a	
IPL-2002	2002	Fromage au lait cru	Raw milk cheese	-ME	-ME	+MD	+MD	Salmonella spp	+		0.40	+	-ME	-ME	/	+MD	+MD	/	Salmonella spp	/	+	PA	2	a	
IPL-2002	2002	Fromage au lait cru	Raw milk cheese	-ME	+MD	-ME	+MD	Salmonella spp	+		2.59	+	-ME	+MD	/	-ME	+MD	/	Salmonella spp	/	+	PA	2	a	

DAIRY PRODUCTS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTn			Identification	ISO 6579 (RVS and MKTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4636	Rocamadour au lait cru	Raw milk cheese	+md	-	+md/+d	-	<i>Proteus mirabilis</i>	-	114	0.03	-	+md	-	-	+md/+d	-	-	/	/	-	NA	2	a
ADRIA-2017	4637	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	106	0.03	-	-	-	-	-	-	-	/	/	-	NA	2	a
ADRIA-2017	5360	Bethmale au lait cru	Raw milk cheese	-	-	-	-	/	-	117	0.03	-	-	-	-	-	-	-	/	/	-	NA	2	a
ADRIA-2017	5361	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	120	0.03	-	-	-	-	-	-	-	/	/	-	NA	2	a
ADRIA-2017	7088	Camembert au lait cru	Raw milk cheese	+p	+p	+p	+p	<i>Salmonella spp</i>	+	10504	3.09	+	+p	+p	+p	+p	+p	+p	<i>Salmonella spp</i>	/	+	PA	2	a
ADRIA-2017	7089	Roquefort au lait cru	Raw milk cheese	+M	+p	+m	+m/+	<i>Salmonella spp</i>	+	10529	3.10	+	+M	+M	+p	+m	+m	+m/+	<i>Salmonella spp</i>	/	+	PA	2	a
IPL-2002	2002	Fromage pâte molle	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Livarot	Pasteurized milk cheese	-HE	-HE	-HE	-HE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Emmental	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Edam	Pasteurized milk cheese	-LE	-LE	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Pont l'Evêque	Pasteurized milk cheese	-ME	-ME	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Tomme de Savoie	Pasteurized milk cheese	Ø	Ø	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Cantal	Pasteurized milk cheese	-ME	-ME	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2002	2002	Comté	Pasteurized milk cheese	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	b
IPL-2006	B14	Fromage à pâte molle	Pasteurized milk cheese	+HB	+HB	+HB	+HB	<i>Salmonella spp</i>	+	10213	2.98	+	+HB	+HB	/	+HB	+HB	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	B15	Fromage de chèvre	Pasteurized milk cheese	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	10193	2.98	+	+MA	+MA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	B16	Brillat savarin	Pasteurized milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	10192	2.98	+	+HA	+HA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	B17	Bûche au chèvre	Pasteurized milk cheese	+HA	+HA	+HA	+MA	<i>Salmonella spp</i>	+	10209	2.98	+	+HA	+HA	/	+HA	+MA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	B18	Rollot de Picardie	Pasteurized milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	10243	2.99	+	+HA	+HA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	C11	Bûche chèvre	Pasteurized milk cheese	+HA	+HA	+HA	+HA	<i>Salmonella spp</i>	+	10322	3.02	+	+HA	+HA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	C12	Fromage brebis	Pasteurized milk cheese	+HA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	10341	3.02	+	+HA	+MA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	C13	Fromage à pâte molle	Pasteurized milk cheese	+HB	+HB	+HA	+HA	<i>Salmonella spp</i>	+	10112	2.95	+	+HB	+HB	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	C14	Fromage à pâte molle	Pasteurized milk cheese	+MB	+MB	+HA	+HA	<i>Salmonella spp</i>	+	9966	2.91	+	+MB	+MB	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
IPL-2006	B13	Glace	Ice cream	+MA	+MA	+HA	+HA	<i>Salmonella spp</i>	+	10357	3.03	+	+MA	+MA	/	+HA	+HA	/	<i>Salmonella spp</i>	/	+	PA	2	b
ADRIA-2018	2306	Glace vanille	Vanilla ice cream	st	st	st	st	/	-	240	0.06	-	st	st	st	st	st	st	/	/	-	NA	2	b

DAIRY PRODUCTS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						XLD	SM ID2	ASAP	XLD	SM ID2	ASAP	ISO 6579 (RVS and MKTTn 48h for Milk powders)					
																				RVS				
ADRIA-2018	2307	Glace au chocolat	Chocolate ice cream	st	st	st	st	/	-	249	0.07	-	st	st	st	st	st	st	/	/	-	NA	2	b
IPL-2006	A20	Poudre de lait	Milk powder	-ME	-LE	-HE	-ME	/	-	116	0.03	-	-ME	-LE	/	-HE	-ME	/	/	/	-	NA	2	c
IPL-2006	A21	Poudre de lait	Milk powder	-LE	-LE	-ME	-ME	/	-	172	0.04	-	-LE	-LE	/	-ME	-ME	/	/	/	-	NA	2	c
IPL-2006	C22	Poudre de lait	Milk powder	-LE	Ø	-ME	Ø	/	-	141	0.04	-	-LE	Ø	/	-ME	Ø	/	/	/	-	NA	2	c
IPL-2006	C23	Poudre de lait	Milk powder	-ME	-ME	-ME	Ø	/	-	112	0.03	-	-ME	-ME	/	-ME	Ø	/	/	/	-	NA	2	c
IPL-2006	C24	Poudre de lait	Milk powder	-ME	-LE	-ME	Ø	/	-	118	0.03	-	-ME	-LE	/	-ME	Ø	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	Ø	Ø	-LE	-LE	/	-		0.07	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-LE	-LE	-HE	-HE	/	-		0.07	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.10	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-ME	-ME	-HE	-HE	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait cru	Raw milk	-LE	-LE	-ME	-ME	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait en poudre	Milk powder	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2002	2002	Lait en poudre entier	Milk powder	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	2	c
IPL-2006	C19	Poudre de lait	Milk powder	+HA	+HA	+HA	+HA	Salmonella spp	+	10036	2.93	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	2	c
IPL-2006	C20	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	Salmonella spp	+	10033	2.93	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	2	c
IPL-2006	C21	Poudre de lait	Milk powder	+MA	+MA	+HA	+HA	Salmonella spp	+	10004	2.92	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	2	c
IPL-2006	F1	Poudre de lait	Milk powder	+MB	+MB	+MA	+MA	Salmonella spp	+	11248	2.95	+	+MB	+MB	/	+MA	+MA	/	Salmonella spp	/	+	PA	2	c
IPL-2006	F2	Poudre de lait	Milk powder	+MA	+MA	+MA	+MA	Salmonella spp	+	11147	2.92	+	+MA	+MA	/	+MA	+MA	/	Salmonella spp	/	+	PA	2	c
IPL-2006	F3	Poudre de lait	Milk powder	+MB	+MB	+HB	+MB	Salmonella spp	+	11298	2.96	+	+MB	+MB	/	+HB	+MB	/	Salmonella spp	/	+	PA	2	c
IPL-2002	2002	Poudre de lait	Milk powder	+MB	+LB	+MB	+HB	Salmonella spp	+		3.00	+	+MB	+LB	/	+MB	+HB	/	Salmonella spp	/	+	PA	2	c
IPL-2002	2002	Lait cru	Raw milk	+MB	+MB	+MB	+MB	Salmonella spp	+		2.79	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	2	c
IPL-2002	2002	Poudre de lait	Milk powder	+HB	+MB	+MB	+MB	Salmonella spp	+		3.01	+	+HB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	2	c
IPL-2002	2002	Lait cru	Raw milk	+MA	+MA	+MA	+MA	Salmonella spp	+		2.38	+	+MA	+MA	/	+MA	+MA	/	Salmonella spp	/	+	PA	2	c
ADRIA-2017	4638	Lait cru de vache	Raw milk	-	-	-	-	/	-	130	0.04	-	-	-	-	-	-	-	/	/	-	NA	2	c

DAIRY PRODUCTS

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579				Alternative method : VIDAS SLM (Dual selective enrichment)											Category	Type				
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement		
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn							ISO 6579 (RVS and MKTTn 48h for Milk powders)	
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4639	Lait cru de vache	Raw milk	+M	+M	+M	+p	Salmonella spp	+	10427	3.33	+	+M	+M	+M	+M	+M	+p	Salmonella spp	/	+	PA	2	c
ADRIA-2017	4640	Lait cru de vache	Raw milk	+M	+p	+M	+p	Salmonella spp	+	6548	2.09	+	+M	+M	+p	+M	+m	+p	Salmonella spp	/	+	PA	2	c
ADRIA-2017	4641	Lait cru de vache	Raw milk	+M	+p	+M	+M	Salmonella spp	+	10096	3.22	+	+M	+M	+p	+M	+m	+M	Salmonella spp	/	+	PA	2	c
ADRIA-2017	4642	Lait cru de vache	Raw milk	+M	+M	+m	+md/+	Salmonella spp	+	10067	3.21	+	+M	+M	+M	+m	-	+md/+	Salmonella spp	/	+	PA	2	c

SEAFOOD AND VEGETABLES

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)												Category	Type	
				RVS		MKTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTn					Identification			ISO 6579 (RVS and MKTn 48h for Milk powders)
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2006	F5	Filet de perche	Fish fillet	-ME	-LE	-HE	-ME	/	-	122	0.03	-	-ME	-LE	/	-HE	-ME	/	/	/	-	NA	3	a
IPL-2002	2002	Saumon fumé	Smoked salmon	-LE	∅	∅	∅	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de sole	Fish fillet	∅	∅	-LE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Saumon	Salmon	∅	∅	-LE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de poisson	Fish fillet	∅	∅	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de cabillaud	Cod fillet	-LE	-HE	-ME	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de haddock	Haddock fillet	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de perche	Fish fillet	-MD (Ec)	-ME	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de cabillaud	Cod fillet	∅	∅	-LE	-LE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2002	2002	Filet de congre	Fish fillet	∅	∅	-HE	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	a
IPL-2006	A1	Filet de merlan	Herring fillet	+MA	+MA	+MA	+MA	Salmonella spp	+	10542	3.01	+	+MA	+MA	/	+MA	+MA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	A3	Pavé de saumon	Salmon	+MB	+MB	+MB	+HA	Salmonella spp	+	11009	3.15	+	+MB	+MB	/	+MB	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	A4	Filet de maquereaux fumé	Smoked mackerel	+HA	+HA	+HA	+HA	Salmonella spp	+	11010	3.15	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	A5	Mélange fruits de mer	Seafood cocktail	+MB	+MB	+HB	+HB	Salmonella spp	+	11200	3.20	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	3	a
IPL-2006	A6	Filet de lieu noir	Fish fillet	+MB	+MB	+HA	+HA	Salmonella spp	+	11152	3.19	+	+MB	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	A7	Crevettes	Shrimps	+MB	+MA	+HB	+HA	Salmonella spp	+	10730	3.07	+	+MB	+MA	/	+HB	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	F4	Queues d'écrevisses	Crayfish	+HA	+MA	+HA	+HA	Salmonella spp	+	11557	3.03	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	F6	Filet de grenadier	Fish fillet	+MA	+MA	+HB	+HA	Salmonella spp	+	12030	3.15	+	+MA	+MA	/	+HB	+HA	/	Salmonella spp	/	+	PA	3	a
IPL-2006	G1	Bulots cuits	Cooked whelks	+MA	+LA	+HA	+HA	Salmonella spp	+	9246	2.71	+	+MA	+LA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	a
ADRIA-2017	4643	Noix de Saint-Jacques	Scallops	st	st	st	st	/	-	102	0.03	-	st	st	st	st	st	st	/	/	-	NA	3	a
ADRIA-2017	4644	Poulpe	Octopus	+M	+M	+M	+M	Salmonella spp	+	6522	2.08	+	+M	+M	+M	+M	+M	+M	Salmonella spp	/	+	PA	3	a
ADRIA-2017	4645	Encornet	Squid	+M	+p	+M	+M	Salmonella spp	+	6665	2.13	+	+M	+M	+p	+M	+M	+M	Salmonella spp	/	+	PA	3	a
IPL-2006	A22	Chou rouge cru	Raw red cubage	-ME	-LE	-ME	-ME	/	-	147	0.04	-	-ME	-LE	/	-ME	-ME	/	/	/	-	NA	3	b
IPL-2006	F11	Poireaux	Leeks	-ME	-ME	-HE	-HE	/	-	128	0.03	-	-ME	-ME	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2006	F12	Laitue	Lettuce	-LE	-ME	-HE	-HE	/	-	524	0.13	-	-LE	-ME	/	-HE	-HE	/	/	/	-	NA	3	b

SEAFOOD AND VEGETABLES

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)											Category	Type		
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn							Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2006	F13	Laitue	Lettuce	-LE	-LE	-HE	-HE	/	-	362	0.09	-	-LE	-LE	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2006	F15	Mélange catalan	Vegetable mix	-ME	-LE	-HE	-HE	/	-	139	0.03	-	-ME	-LE	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2006	F16	Mélange catalan	Vegetable mix	-ME	-ME	-HE	-HE	/	-	141	0.03	-	-ME	-ME	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2006	F17	Mélange catalan	Vegetable mix	-ME	-ME	-HE	-HE	/	-	140	0.03	-	-ME	-ME	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2006	F18	Mélange catalan	Vegetable mix	-LE	-LE	-HE	-HE	/	-	130	0.03	-	-LE	-LE	/	-HE	-HE	/	/	/	-	NA	3	b
IPL-2002	2002	Paprika	Paprika	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Mélange d'épices	Spices mix	-ME	-ME	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Mélange d'épices	Spices mix	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Curry	Curry	-LE	-LE	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Paprika	Paprika	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Romarin	Rosemary	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Salade mélangée	Produces	-LE	-LE	-HE	-HE	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Salade frisée	Produces	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Salade de mâche	Produces	-LE	-LE	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2002	2002	Tomates en rondelles	Sliced tomatoes	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	b
IPL-2006	A17	Endives crues	Endives	+MB	+MB	+HB	+MB	Salmonella spp	+	10856	3.10	+	+MB	+MB	/	+HB	+MB	/	Salmonella spp	/	+	PA	3	b
IPL-2006	F14	Laitue	Lettuce	+MB	+MB	+HB	+HB	Salmonella spp	+	10670	2.80	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	3	b
IPL-2006	F19	Chou rouge	Red cabbage	+LA	+MA	+MA	+MA	Salmonella spp	+	10096	2.65	+	+LA	+MA	/	+MA	+MA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	F20	Chou rouge	Red cabbage	+MA	+MB	+HA	+MA	Salmonella spp	+	10221	2.68	+	+MA	+MB	/	+HA	+MA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	F21	Chou rouge	Red cabbage	+MA	+LA	+HA	+HA	Salmonella spp	+	10528	2.76	+	+MA	+LA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	F22	Chou rouge	Red cabbage	+MA	+LA	+HA	+MA	Salmonella spp	+	10641	2.79	+	+MA	+LA	/	+HA	+MA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	G3	Chou rouge cru	Red cabbage	+MB	+MB	+HA	+HA	Salmonella spp	+	10996	3.22	+	+MB	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	G4	Tomate crue	Raw tomato	+MA	+MA	+HA	+HA	Salmonella spp	+	11023	3.23	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	b
IPL-2006	G5	Mélange provençal	Vegetable mix	+MB	+MB	+HB	+HB	Salmonella spp	+	10888	3.19	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	3	b
IPL-2006	G6	Mélange provençal	Vegetable mix	+MB	+MB	+MB	+HB	Salmonella spp	+	10685	3.13	+	+MB	+MB	/	+MB	+HB	/	Salmonella spp	/	+	PA	3	b

SEAFOOD AND VEGETABLES

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579				Alternative method : VIDAS SLM (Dual selective enrichment)													Category	Type		
				RVS		MKTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTn							Identification	ISO 6579 (RVS and MKTn 48h for Milk powders)
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4700	Champignons blancs crus	Mushrooms	+p	+p	+p	+p	Salmonella spp	+	9944	2.83	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	3	b
ADRIA-2017	4701	Salade iceberg	Iceberg lettuce	+p	+p	+p	+p	Salmonella spp	+	9475	2.70	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	3	b
ADRIA-2017	4702	Tendres pousses (mâche, épinards, laitues)	Baby leaves	+M	+M	+M	+M	Salmonella spp	+	10190	2.90	+	+M	+M	+M	+M	+M	+M	Salmonella spp	/	+	PA	3	b
ADRIA-2017	4703	Mélange de jeunes pousses	Baby leaves	+p	+M	+M	+M	Salmonella spp	+	10093	2.87	+	+p	+M	+M	+M	+M	+M	Salmonella spp	/	+	PA	3	b
ADRIA-2017	4704	Graines germées (alfalfa, roquette)	Sprouts	+M	+md/+	+m/-	-	Salmonella spp	+	157/139	0.04/0.04	-/-	+M	+md/+	+md/+	+m/-	-	-	Salmonella spp	/	-	ND	3	b
ADRIA-2017	4705	Graines germées alfalfa	Sprouts	+M	+m	+m	+m	Salmonella spp	+	10203	2.90	+	+M	+m	+m	+m	-	+m	Salmonella spp	/	+	PA	3	b
ADRIA-2017	5485	Courgette crue	Zucchini	-	-	-	-	/	-	150	0.04	-	-	-	-	-	-	-	/	/	-	NA	3	b
ADRIA-2017	5486	Champignons blancs crus	Mushrooms	-	-	-	-	/	-	155	0.04	-	-	-	-	-	-	-	/	/	-	NA	3	b
ADRIA-2017	5487	Epinards surgelés	Frozen spinach	-	-	-	-	/	-	138	0.04	-	-	-	-	-	-	-	/	/	-	NA	3	b
ADRIA-2017	5488	Courgettes surgelées	Frozen zucchini	-	-	-	-	/	-	142	0.04	-	-	-	-	-	-	-	/	/	-	NA	3	b
IPL-2006	A16	Carottes cuites	Cooked carrots	∅	∅	∅	∅	/	-	114	0.03	-	∅	∅	/	∅	∅	/	/	/	-	NA	3	c
IPL-2006	A18	Chou rouge cuit	Cooked red cabbage	∅	∅	∅	∅	/	-	113	0.03	-	∅	∅	/	∅	∅	/	/	/	-	NA	3	c
IPL-2006	F7	Epinards	Spinach	∅	∅	∅	∅	/	-	117	0.03	-	∅	∅	/	∅	∅	/	/	/	-	NA	3	c
IPL-2006	F10	Lentilles	Lenses	∅	∅	∅	∅	/	-	120	0.03	-	∅	∅	/	∅	∅	/	/	/	-	NA	3	c
IPL-2002	2002	Céleri	Celery	∅	∅	-HE	-HE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	3	c
IPL-2002	2002	Carottes râpées	Sliced carrots	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	3	c
IPL-2002	2002	Crudités	Raw vegetables	∅	∅	∅	∅	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	3	c
IPL-2006	A13	Lentilles cuites	Cooked lens	+MA	+LA	+HA	+HA	Salmonella spp	+	9818	2.80	+	+MA	+LA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	A14	Brocolis cuits	Cooked brocolis	+MA	+MA	+HA	+HA	Salmonella spp	+	10078	2.88	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	A15	Haricots verts cuits	Cooked beans	+MA	+MA	+HA	+HA	Salmonella spp	+	10186	2.91	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	B8	Pommes de terre roties	Roasted potatoes	+HA	+MA	+MA	+HA	Salmonella spp	+	10424	3.05	+	+HA	+MA	/	+MA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	F8	Légumes pour couscous	Vegetables for couscous	+MA	+MA	+HA	+HA	Salmonella spp	+	10809	2.83	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	F9	Chou fleur	Colliflower	+HA	+HA	+HA	+HA	Salmonella spp	+	10837	2.84	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
IPL-2006	G2	Ratatouille	Ratatouille	+MA	+MA	+HA	+HA	Salmonella spp	+	9503	2.78	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	3	c
ADRIA-2017	4706	Betterave	Beet	+p	+p	+p	+p	Salmonella spp	+	9616	2.74	+	+p	+p	+p	+p	+M	+p	Salmonella spp	/	+	PA	3	c

SEAFOOD AND VEGETABLES																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4707	Carottes rapées	Grated carrots	-	-	-	-	/	-	142	0.04	-	-	-	-	-	-	-	/	/	-	NA	3	c
ADRIA-2017	4708	Celeri remoulade	Celery	st	st	st	st	/	-	166	0.04	-	st	st	st	st	st	st	/	/	-	NA	3	c
ADRIA-2017	4709	Coleslaw	Coleslaw	st	st	st	st	/	-	167	0.04	-	st	st	st	st	-	st	/	/	-	NA	3	c
ADRIA-2017	4710	Salade de fruits tropicale	Tropical fruits salad	+p	+p	+p	+p	Salmonella spp	+	9576	2.72	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	3	c
ADRIA-2017	5362	Carottes rapées	Grated carrots	st	st	st	st	/	-	138	0.04	-	st	st	st	st	st	st	/	/	-	NA	3	c
ADRIA-2017	5363	Céleri	Celery	+p	+p	+p	+p	Salmonella spp	+	9458	2.82	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	3	c
ADRIA-2017	5364	Concombres	Cucumbers	+M	+M	+M	+M	Salmonella spp	+	9534	2.84	+	+M	+M	+M	+M	+M	+M	Salmonella spp	/	+	PA	3	c

MISCELLANEOUS																									
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)															
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Agreement	Category	Type		
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			ISO 6579 (RVS and MKTTn 48h for Milk powders)	Result					
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP							
IPL-2002	2002	Coule d'œufs	Liquid egg product	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Coule d'œufs	Liquid egg product	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Mayonnaise artisanale	Mayonnaise	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Blancs d'œufs	Egg white	-LE	-LE	-LE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Flan aux œufs	Custard	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2002	2002	Flan aux œufs	Custard	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	4	a
IPL-2006	A8	Œufs liquides entiers	Liquid egg product	+MB	+LB	+HB	+HB	Salmonella spp	+	243/580/1031	0.06/0.16a/0.30b	-/-/+	+MB	+LB	/	+HB	+HB	/	Salmonella spp	/	-	ND	4	a	
IPL-2006	A9	Coule d'œufs	Liquid egg product	+HC	-LE	+HB	+HB	Salmonella spp	+	10551	3.01	+	+HC	-LE	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	a	
IPL-2006	A10	Coule d'œufs	Liquid egg product	+MB	+LB	+HB	+HB	Salmonella spp	+	10721	3.06	+	+MB	+LB	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	a	
IPL-2006	A11	Coule d'œufs	Liquid egg product	+HB	+MC	+HB	+HB	Salmonella spp	+	10506	3.00	+	+HB	+MC	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	a	
IPL-2006	A12	Coule d'œufs	Liquid egg product	+MB	+LB	+HC	+MB	Salmonella spp	+	10866	3.10	+	+MB	+LB	/	+HC	+MB	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Coule d'œufs	Liquid egg product	+MB	+HB	+HC	+HC	Salmonella spp	+		2.62	+	+MB	+HB	/	+HC	+HC	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Coule d'œuf entier	Liquid egg product	+HB	+MB	+HC	+HC	Salmonella spp	+		2.60	+	+HB	+MB	/	+HC	+HC	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Jaunes d'œufs	Egg yolk	+HB	+HB	+HC	+HC	Salmonella spp	+		2.35	+	+HB	+HB	/	+HC	+HC	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Jaunes d'œufs	Egg yolk	+MB	+HC	+HC	+HC	Salmonella spp	+		2.93	+	+MB	+HC	/	+HC	+HC	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Blancs d'œufs	White egg	+MA	+MB	+HC	+HC	Salmonella spp	+		2.89	+	+MA	+MB	/	+HC	+HC	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Coules d'œufs	Liquid egg product	+MB	+MB	+MB	+MB	Salmonella spp	+		2.53	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	4	a	
IPL-2002	2002	Blancs d'œufs	White egg	+MA	+MA	-HE	-HE	Salmonella spp	+		2.61	+	+MA	+MA	/	-HE	-HE	/	Salmonella spp	/	+	PA	4	a	
IPL-2006	B5	Flan	Custard	+MA	+MB	+HA	+HA	Salmonella spp	+	10014	2.93	+	+MA	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	a	

MISCELLANEOUS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						XLD	SM ID2	ASAP	XLD	SM ID2	ASAP	Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)				
IPL-2002	2002	Crème pâtissière	Custard	+MB	+MB	+HB	+MB	Salmonella spp	+		2.69	+	+MB	+MB	/	+HB	+MB	/	Salmonella spp	/	+	PA	4	a
IPL-2002	2002	Crème pâtissière	Custard	+MB	+MB	+HB	+HB	Salmonella spp	+		2.41	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	a
ADRIA-2017	5489	Crème anglaise	Custard	st	st	st	st	/	-	151	0.04	-	st	st	st	st	st	st	/	/	-	NA	4	a
IPL-2002	2002	Pépites de chocolat	Chocolate	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Poudre de cacao	Cocoa powder	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Copeaux de chocolat	Chocolate	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Pâte à tartiner chocolat	Custard	-ME	-ME	-HE	-HE	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Millefeuille	Pastry	-LE	-LE	-ME	-ME	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Chou pâtissier	Pastry	Ø	Ø	-ME	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Eclair chocolat	Pastry	Ø	Ø	-ME	-ME	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Religieuse chocolat	Pastry	-LE	Ø	-LE	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Coupe chantilly	Dessert	-LE	Ø	-LE	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	St Honoré	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Choux chantilly	Pastry	-LE	Ø	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	St Honoré	Pastry	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Chou à la crème	Pastry	-LE	Ø	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Eclair café	Pastry	Ø	Ø	-ME	-MD (En)	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Religieuse chocolat	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Profiteroles	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Choux chantilly	Pastry	Ø	Ø	-HE	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Eclair café	Pastry	-LE	-LE	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Religieuse	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Noiselia	Dessert	Ø	Ø	-LE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Princesse des îles	Dessert	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Chou parisien	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b

MISCELLANEOUS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement	Category	Type		
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						XLD	SM ID2	ASAP	XLD	SM ID2	ASAP					Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)
IPL-2002	2002	Merveilleux	Pastry	Ø	Ø	Ø	Ø	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2002	2002	Versillais	Pastry	Ø	Ø	-ME	-ME	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	4	b
IPL-2006	B1	Eclair aux fruits rouges	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+	9930	2.90	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	b
IPL-2006	B2	Baba au rhum	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+	9873	2.88	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	b
IPL-2006	B3	Versillais	Pastry	+MB	+MB	+HB	+HB	Salmonella spp	+	9864	2.88	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	b
IPL-2006	B4	Forêt noire	Pastry	+MB	+MB	+HB	+HB	Salmonella spp	+	9971	2.91	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	b
IPL-2002	2002	Eclair au café	Pastry	+MB	+MB	+MB	+MB	Salmonella spp	+		2.62	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	4	b
IPL-2002	2002	Eclair chocolat	Pastry	+MB	+MB	+MB	+MB	Salmonella spp	+		2.16	+	+MB	+MB	/	+MB	+MB	/	Salmonella spp	/	+	PA	4	b
IPL-2002	2002	Eclair café	Pastry	+MA	+MA	+HA	+HA	Salmonella spp	+		2.59	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	b
ADRIA-2017	5483	Chocolat noir	Dark chocolate	st	st	st	st	/	-	161	0.04	-	st	st	st	st	st	st	/	/	-	NA	4	b
ADRIA-2017	5484	Chocolat caramel	Chocolate with caramel	st	st	st	st	/	-	123	0.03	-	st	st	st	st	st	st	/	/	-	NA	4	b
IPL-2006	A2	Coquilles St Jacques	Scallops	+MB	+LA	+HA	+HB	Salmonella spp	+	10801	3.09	+	+MB	+LA	/	+HA	+HB	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C1	Salade de calamars	Deli salad	Ø	Ø	Ø	Ø	/	-	146	0.04	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	4	c
IPL-2006	C2	Poisson poché sauce océane	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	4	c
IPL-2006	C3	Paupiette de saumon	Ready to reheat fish	-HE	-HE	Ø	Ø	/	-	112	0.03	-	-HE	-HE	/	Ø	Ø	/	/	/	-	NA	4	c
IPL-2006	C4	Brandade de morue	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	4	c
IPL-2002	2002	Salade de crevettes	Deli salad	Ø	Ø	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	4	c
IPL-2002	2002	Fondant de saumon	Ready to reheat fish	Ø	Ø	Ø	Ø	/	-		0.06	-	/	/	/	/	/	/	/	/	-	NA	4	c
IPL-2006	A19	Filet de lieu noir cuit	Cooked fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10612	3.03	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	B10	Coquille St Jacques au cognac	Ready to reheat scallops	+HA	+MA	+HA	+HA	Salmonella spp	+	10417	3.04	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	B11	Merlu au curry	Ready to reheat fish	+LA	+MA	+HA	+HA	Salmonella spp	+	10523	3.07	+	+LA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	B12	Saumon aux champignons	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10470	3.06	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C5	Calamars farcis	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10195	2.98	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C6	Paupiette de saumon	Ready to reheat fish	+MB	+MB	+HB	+HB	Salmonella spp	+	10211	2.98	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C7	Calamars farcis	Ready to reheat fish	+HB	+HB	-HE	-HE	Salmonella spp	+	10937	3.20	+	+HB	+HB	/	-HE	-HE	/	Salmonella spp	/	+	PA	4	c

MISCELLANEOUS																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation							Agreement	Category	Type		
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			ISO 6579 (RVS and MKTTn 48h for Milk powders)				Result	
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2006	C8	Boudin de saumon cuit	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	10083	2.95	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C9	Délice de saumon au champagne	Ready to reheat fish	+MA	+MA	+HA	+HA	Salmonella spp	+	9962	2.91	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
IPL-2006	C10	Poisson blanc au citron	Ready to reheat fish	+HA	+MA	+HA	+HA	Salmonella spp	+	9994	2.92	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	4	c
ADRIA-2018	2302	Hachis parmentier	Ready to reheat meals	st	st	st	st	/	-	254	0.07	-	st	st	st	st	st	st	/	/	-	NA	4	c
ADRIA-2018	2303	Spaghetti bolognaise	Ready to reheat meals	st	st	st	st	/	-	255	0.07	-	st	st	st	st	st	st	/	/	-	NA	4	c
ADRIA-2018	2304	Blanquette de veau	Ready to reheat meals	st	st	st	st	/	-	252	0.07	-	st	st	st	st	st	st	/	/	-	NA	4	c

PET FOOD																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						ISO 6579 (RVS and MKTTn 48h for Milk powders)	Result	Agreement	Category	Type	
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn								
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2006	D10	Paté bœuf	Pâté for pet	Ø	Ø	Ø	Ø	/	-	121	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	D11	Paté poulet	Pâté for pet	Ø	Ø	Ø	Ø	/	-	118	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	D12	Paté agneau	Pâté for pet	Ø	Ø	Ø	Ø	/	-	119	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E8	Pâté pour chat truite et cabillaud	Pâté for pet	Ø	Ø	Ø	Ø	/	-	154	0.04	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E9	Pâté pour chat foie et volaille	Pâté for pet	Ø	Ø	Ø	Ø	/	-	118	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E10	Pâté pour chat poulet	Pâté for pet	Ø	Ø	Ø	Ø	/	-	119	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E11	Pâté pour chat saumon	Pâté for pet	Ø	Ø	Ø	Ø	/	-	121	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E12	Pâté pour chien bœuf	Pâté for pet	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2006	E13	Pâté pour chien agneau	Pâté for pet	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2002	2002	Pâté de bœuf avec morceaux	Pâté for pet	Ø	Ø	Ø	Ø	/	-	118	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	a
IPL-2002	2002	Pâté pour chien au thon	Pâté for pet	-HE	-HE	-HE	-HE	/	-		0.04	-	/	/	/	/	/	/	/	/	-	NA	5	a
IPL-2006	D4	Paté bœuf	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	10988	2.88	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	D5	Paté bœuf	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	11034	2.89	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	D6	Paté poulet	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	11354	2.98	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	D7	Paté poulet	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	11396	2.99	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	D8	Paté agneau	Pâté for pet	+HA	+HA	+HA	+HA	Salmonella spp	+	11593	3.04	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	D9	Paté agneau	Pâté for pet	+HA	+MA	+HA	+HA	Salmonella spp	+	10951	2.87	+	+HA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	E4	Pâté pour chat truite et cabillaud	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	10617	2.78	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	E5	Pâté pour chat foie et volaille	Pâté for pet	+HA	+HA	+HA	+HA	Salmonella spp	+	10695	2.80	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	E6	Pâté pour chat poulet	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	10994	2.88	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2006	E7	Pâté pour chat saumon	Pâté for pet	+MA	+MA	+HA	+HA	Salmonella spp	+	10400	2.73	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
IPL-2002	2002	Pâté de bœuf pour chien	Pâté for pet	+LB	+MA	+MC	+HB	Salmonella spp	+		2.47	+	+LB	+MA	/	+MC	+HB	/	Salmonella spp	/	+	PA	5	a
IPL-2002	2002	Pâté de bœuf pour chat	Pâté for pet	+MB	+MA	+HA	+HA	Salmonella spp	+		2.23	+	+MB	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	a
ADRIA-2017	5240	Terrine pour chat au saumon	Cat food (salmon)	+p	+p	+p	+p	Salmonella spp	+	10223	3.03	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	a
ADRIA-2017	5241	Terrine pour chien à la volaille	Dog food (poultry)	+p	+p	+p	+p	Salmonella spp	+	10217	3.03	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	a
ADRIA-2017	5242	Terrine pour chat au bœuf	Cat food (beef)	+p	+p	+p	+p	Salmonella spp	+	10022	2.97	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	a
ADRIA-2017	5243	Terrine pour chien au bœuf	Dog food (beef)	+p	+p	+p	+p	Salmonella spp	+	9980	2.96	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	a
ADRIA-2017	5244	Terrine pour chat au lapin	Cat food (rabbit)	+p	+p	+p	+p	Salmonella spp	+	10476	3.10	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	a
IPL-2006	D13	Granulés	Granules	Ø	Ø	Ø	Ø	/	-	245	0.06	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b

PET FOOD																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement	Category	Type		
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn							Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
IPL-2006	D15	Farines	Flour	Ø	Ø	Ø	Ø	/	-	119	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2006	D17	Farines	Flour	Ø	Ø	Ø	Ø	/	-	119	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2006	D19	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	/	-	122	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2006	D20	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	/	-	115	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2006	D23	Granulés	Granules	Ø	Ø	Ø	Ø	/	-	120	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2006	E14	Croquettes pour chat	Pellets for cat	Ø	Ø	Ø	Ø	/	-	116	0.03	-	Ø	Ø	/	Ø	Ø	/	/	/	-	NA	5	b
IPL-2002	2002	Granulés	Granules	-ME	-ME	-HE	-LE	/	-		0.05	-	/	/	/	/	/	/	/	/	-	NA	5	b
IPL-2002	2002	Croquettes pour chat	Pellets for cat	Ø	Ø	Ø	Ø	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	5	b
IPL-2002	2002	Farine pour poissons	Flour for fish	-ME	-HE	-HE	-HE	/	-		0.03	-	/	/	/	/	/	/	/	/	-	NA	5	b
IPL-2006	D14	Granulés	Granules	+MA	+MA	+HA	+HA	Salmonella spp	+	11279	2.96	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	D16	Farines	Flour	+MA	+MA	+HA	+HA	Salmonella spp	+	10408	2.73	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	D18	Farine de poisson	Flour for fish	+HA	+HA	+HA	+HA	Salmonella spp	+	10449	2.74	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	D21	Farines	Flour	+MB	+LB	+HB	+HB	Salmonella spp	+	11287	2.96	+	+MB	+LB	/	+HB	+HB	/	Salmonella spp	/	+	PA	5	b
IPL-2006	D22	Farines	Flour	+HB	+MB	+HA	+HA	Salmonella spp	+	11024	2.89	+	+HB	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	D24	Granulés	Granules	+MA	+MA	+HA	+HA	Salmonella spp	+	11243	2.95	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	E15	Croquettes pour chat	Pellets for cat	+MA	+MA	+HA	+HA	Salmonella spp	+	10842	2.84	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	E16	Croquettes pour chat	Pellets for cat	+MA	+MA	+HA	+HA	Salmonella spp	+	10970	2.88	+	+MA	+MA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	E17	Croquettes pour chat	Pellets for cat	+MA	+HA	+HA	+HA	Salmonella spp	+	10993	2.88	+	+MA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
IPL-2006	E18	Croquettes pour chat	Pellets for cat	+HA	+HA	+HA	+HA	Salmonella spp	+	11077	2.90	+	+HA	+HA	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	b
ADRIA-2017	5245	Croquettes pour chien	Pellets for dog	st	st	st	st	/	-	144	0.04	-	st	st	st	st	st	st	/	/	-	NA	5	b
ADRIA-2017	5246	Croquettes pour chat thon, saumon, légumes et céréales	Pellets for cat (tuna, salmon, vegetables and cereals)	+p	+p	+p	+p	Salmonella spp	+	9875	2.93	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	b
ADRIA-2017	5247	Croquettes pour chat bœuf, poulet, foie	Pellets for cat (beef, poultry, liver)	+p	+p	+p	+p	Salmonella spp	+	9935	2.94	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	b
ADRIA-2017	5248	Snack pour chien	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10192	3.02	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	b
ADRIA-2017	5249	Tablettes au bœuf	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10158	3.01	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	b
ADRIA-2017	5250	Mini stick pour chien	Dry dog food	+p	+p	+p	+p	Salmonella spp	+	10137	3.00	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	5	b
IPL-2006	D1	Viande bovine pour animaux	Beef meat for pet	-LA(Ha)	-MA(Ha)	-HA(Ha)	-HA(Ha)	/	-	143	0.03	-	-LE	-ME	/	-HE	-HE	/	Hafnia alvei	/	-	NA	5	c
IPL-2006	D2	Viande bovine pour animaux	Beef meat for pet	-LA(Ha)	-LA(Ha)	-HA(Ha)	-HA(Ha)	/	-	140	0.03	-	-LE	-LE	/	-HE	-HE	/	Hafnia alvei	/	-	NA	5	c
IPL-2006	D3	Viande bovine pour animaux	Beef meat for pet	-LE	-LE	-HE	-HE	/	-	130	0.03	-	-LE	-LE	/	-HE	-HE	/	/	/	-	NA	5	c
IPL-2006	E19	Déchets viande bovine pour animaux	Beef meat for pet	-ME	-ME	-HE	-HE	/	-	140	0.03	-	-ME	-ME	/	-HE	-HE	/	/	/	-	NA	5	c

PET FOOD																									
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														Category	Type
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement					
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn					ISO 6579 (RVS and MKTTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP							
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Boulette de bœuf pour chien	Beef meat for pet	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Boulette pour chat	Balls for cat	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Boulette pour chat	Balls for cat	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Boulette pour chien	Balls for dog	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2002	2002	Abats de bœuf pour animaux	Beef meat for pet	∅	∅	∅	∅	/	-		0.03	-	/	/	/	/	/	/	/	/	/	-	NA	5	c
IPL-2006	E1	Déchets viande bovine pour animaux	Beef meat for pet	+MA	+MB	+HB	+HB	Salmonella spp	+	10289	2.70	+	+MA	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	5	c	
IPL-2006	E2	Déchets viande bovine pour animaux	Beef meat for pet	+MA	+MB	+HB	+HB	Salmonella spp	+	10259	2.69	+	+MA	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	5	c	
IPL-2006	E3	Déchets viande bovine pour animaux	Beef meat for pet	+MB	+MB	+HB	+HB	Salmonella spp	+	10668	2.80	+	+MB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	5	c	
IPL-2002	2002	Viande pour chien	Meat for pet	+MB	+MB	+MB	+HA	Salmonella spp	+		2.67	+	+MB	+MB	/	+MB	+HA	/	Salmonella spp	/	+	PA	5	c	
IPL-2002	2002	Viande pour chien	Meat for pet	+MB	+MB	+HB	+HA	Salmonella spp	+		2.62	+	+MB	+MB	/	+HB	+HA	/	Salmonella spp	/	+	PA	5	c	
IPL-2002	2002	Viande pour chat	Meat for pet	+HB	+MB	+HB	+HB	Salmonella spp	+		2.42	+	+HB	+MB	/	+HB	+HB	/	Salmonella spp	/	+	PA	5	c	
IPL-2002	2002	Hachis pour animaux	Meat for pet	+MC	+LB	+HB	+MB	Salmonella spp	+		2.48	+	+MC	+LB	/	+HB	+MB	/	Salmonella spp	/	+	PA	5	c	
IPL-2002	2002	Boulette de bœuf pour chien	Meat for pet	+MB	+MB	+HA	+HA	Salmonella spp	+		2.36	+	+MB	+MB	/	+HA	+HA	/	Salmonella spp	/	+	PA	5	c	
ADRIA-2018	2305	Viande bovine pour animaux	Meat for pet	-	-	-	-	/	-	191	0.05	-	-	-	-	-	-	-	/	/	-	NA	5	c	

COCOA AND CHOCOLATE (375 g sample size)																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	2606	Poudre de cacao	Cocoa powder	st	st	st	st	-	-	103	0.02	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	2607	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	12479	3.23	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2608	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	11861	3.07	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2609	Poudre de cacao bio	Cocoa powder	st	st	+p	+p	Salmonella spp	+	11665	3.01	+	st	st	st	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2610	Poudre de cacao bio	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	12699	3.28	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2641	Poudre de cacao alkalisée	Alkalized cocoa powder	+p	+p	+p	+p	Salmonella spp	+	8465	2.19	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2642	Poudre de cacao bio	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	11130	2.88	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2643	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	10747	2.78	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2644	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	9500	2.45	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	2645	Poudre de cacao	Cocoa powder	+p	+p	+p	+p	Salmonella spp	+	9062	2.34	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3260	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	Salmonella spp	+	268/622	0.08/0.19	-/-	+p	+p	+p	+p	+p	+p	Salmonella spp	/	-	ND	6	a
ADRIA-2017	3261	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+M	+p	+p	+p	Salmonella spp	+	10180	3.22	+	+M	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3262	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	+p	+p	+p	+p	Salmonella spp	+	9731	3.08	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3263	Chocolat en poudre (31,7% de cacao)	Cocoa powder (cocoa 31,7%)	st	st	st	st	-	-	117	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	3264	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	Salmonella spp	+	11226	3.55	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3265	Chocolat en poudre (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	Salmonella spp	+	11316	3.58	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3266	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	st	st	st	st	-	-	110	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	3267	Poudre cacaotée (32% de cacao)	Cocoa powder (cocoa 32%)	+p	+p	+p	+p	Salmonella spp	+	11287	3.57	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3268	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	+p	+p	+p	+p	Salmonella spp	+	11506	3.64	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	a
ADRIA-2017	3269	Poudre de cacao (21,3% de cacao)	Cocoa powder (cocoa 21,3%)	st	st	st	st	-	-	116	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	7048	Poudre de cacao alkalinisée bio	Alkalized organic cocoa powder	st	st	st	st	-	-	206	0.06	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	7049	Poudre de cacao à matière grasse réduite	Fat reduced cocoa powder	st	st	st	st	-	-	221	0.06	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	7050	Poudre de cacao à matière grasse réduite	Fat reduced cocoa powder	st	st	st	st	-	-	192	0.05	-	st	st	st	st	st	st	/	/	-	NA	6	a
ADRIA-2017	2611	Chocolat au lait	Milk chocolate	+p	+p	+p	+M	Salmonella spp	+	12069	3.12	+	+p	+p	+p	+p	+M	+M	Salmonella spp	/	+	PA	6	b
ADRIA-2017	2612	Chocolat blanc	White chocolate	+M	+M	+p	+p	Salmonella spp	+	10874	2.81	+	+M	+m	+M	+p	+p	+p	Salmonella spp	/	+	PA	6	b

COCOA AND CHOCOLATE (375 g sample size)																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	2613	Chocolat noir	Dark chocolate	+p	+p	+p	+p	Salmonella spp	+	12563	3.25	+	+p	+p	+p	+p	+M	+p	Salmonella spp	/	+	PA	6	b
ADRIA-2017	2635	Chocolat noir	Dark chocolate	st	st	-	-	-	-	124	0.03	-	st	st	st	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2636	Chocolat blanc	White chocolate	-	-	-	-	-	-	109	0.02	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2637	Chocolat au lait	Milk chocolate	-	-	-	-	-	-	122	0.03	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2907	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	-	-	-	-	-	-	104	0.03	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2908	Chocolat au lait au caramel (31% cacao)	Milk chocolate with caramel (31% cocoa)	+M	+p	+p	+p	Salmonella spp	+	13380	4.23	+	+M	+M	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	b
ADRIA-2017	2909	Chocolat au lait (41% cacao)	Milk chocolate (41% cocoa)	st	st	-	-	-	-	97	0.03	-	st	st	st	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2910	Drops de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+p	+p	+M	+M	Salmonella spp	+	13721	4.34	+	+p	+p	+p	+M	+M	+M	Salmonella spp	/	+	PA	6	b
ADRIA-2017	2911	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+p	+p	+p	+p	Salmonella spp	+	10083	3.19	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	b
ADRIA-2017	2912	Pistoles de chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	+M	+M	+M	+M	Salmonella spp	+	9737	3.08	+	+M	+M	+M	+M	+M	+M	Salmonella spp	/	+	PA	6	b
ADRIA-2017	4261	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	st	st	st	st	-	-	178	0.05	-	st	-	st	st	st	st	/	/	-	NA	6	b
ADRIA-2017	4262	Chocolat lait-caramel (31% cacao)	Milk chocolate and caramel (31% cocoa)	+M	+M	+M	+M	Salmonella spp	+	8743	2.49	+	+M	+M	+M	+M	+1/2	+M	Salmonella spp	/	+	PA	6	b
ADRIA-2017	4263	Chocolat au lait (47% cacao)	Milk chocolate (47% cocoa)	+p	+p	+p	+p	Salmonella spp	+	10096	2.87	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	b
ADRIA-2017	4264	Chocolat noir (50% cacao)	Dark chocolate (50% cocoa)	-	-	-	-	-	-	143	0.04	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	4265	Chocolat noir (65% cacao)	Dark chocolate (65% cocoa)	st	st	st	st	-	-	137	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	b
ADRIA-2017	7051	Chocolat blanc	White chocolate	-	-	-	-	-	-	234	0.06	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	7052	Chocolat noir	Dark chocolate	st	st	st	st	-	-	200	0.05	-	st	st	st	st	st	st	/	/	-	NA	6	b
ADRIA-2017	7053	Chocolat noisette	Nuts chocolate	-	-	-	-	-	-	228	0.06	-	-	-	-	-	-	-	/	/	-	NA	6	b
ADRIA-2017	2614	Liqueur de cacao naturelle	Cocoa liquor	st	st	st	st	-	-	103	0.02	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	2615	Liqueur de cacao alkalisée	Alkalized cocoa liquor	+p	+p	+M	+M	Salmonella spp	+	12115	3.13	+	+p	+p	+p	+M	+M	+M	Salmonella spp	/	+	PA	6	c
ADRIA-2017	2616	Masse de cacao	Cocoa mass	+p	+p	+p	+p	Salmonella spp	+	11348	2.93	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	c
ADRIA-2017	2638	Liqueur de cacao naturelle	Cocoa liquor	st	-	-	-	-	-	124	0.03	-	st	-	-	-	-	-	/	/	-	NA	6	c
ADRIA-2017	2639	Fèves de cacao	Cocoa beans	+m	+m	+M	+M	Salmonella spp	+	4288	1.11	+	+m	+m	+m	+M	+1/2	+M	Salmonella spp	/	+	PA	6	c
ADRIA-2017	2640	Fèves de cacao	Cocoa beans	-	-	-	-	-	-	108	0.02	-	-	-	-	-	+md/+d	-	Pseudo. Oryzihabitans	/	-	NA	6	c
ADRIA-2017	2913	Beurre de cacao	Cocoa butter	+p	+p	+M	+p	Salmonella spp	+	13606	4.31	+	+p	+p	+p	+M	+M	+p	Salmonella spp	/	+	PA	6	c

COCOA AND CHOCOLATE (375 g sample size)																								
Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)														
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation								Result	Agreement	Category	Type
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn			Identification	ISO 6579 (RVS and MKTTn 48h for Milk powders)				
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	2914	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	Salmonella spp	+	13683	4.33	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	c
ADRIA-2017	2915	Beurre de cacao	Cocoa butter	+p	+p	+p	+p	Salmonella spp	+	10660	3.37	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	c
ADRIA-2017	4256	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	138	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	4257	Fèves de cacao	Cocoa beans	-	-	-	+m (Api=Providencia)	-	-	132	0.03	-	-	+md	-	-	-	+m	Providencia	/	-	NA	6	c
ADRIA-2017	4258	Crumbs	Crumbs	+p	+p	+p	+p	Salmonella spp	+	9957	2.83	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	6	c
ADRIA-2017	4259	Crumbs	Crumbs	st	st	st	st	-	-	124	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	4260	Liqueur de cacao	Cocoa liquor	st	st	st	st	-	-	125	0.03	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7054	Masse de cacao	Cocoa mass	st	st	st	st	-	-	202	0.05	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7055	Masse de cacao	Cocoa mass	st	st	st	st	-	-	224	0.06	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7056	Masse de cacao	Cocoa mass	st	st	st	st	-	-	194	0.05	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7057	Masse de cacao	Cocoa mass	st	st	st	st	-	-	195	0.05	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7058	Beurre de cacao	Cocoa butter	st	st	st	st	-	-	210	0.06	-	st	st	st	st	st	st	/	/	-	NA	6	c
ADRIA-2017	7059	Fèves de cacao	Cocoa beans	+M	+M	+M	+M	Salmonella spp	+	9871	2.9	+	+M	1/2	+M	+M	+M	+M	Salmonella spp	/	+	PA	6	c

MILK POWDERS (375 sample size)

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579						Alternative method : VIDAS SLM (Dual selective enrichment)											Category	Type		
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn							ISO 6579 (RVS and MKTTn 48h for Milk powders)	
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4487	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9562	2.83	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	a
ADRIA-2017	4488	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9577	2.84	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	a
ADRIA-2017	4489	Poudre de lait écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9792	2.90	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	a
ADRIA-2017	4490	Poudre de lait demi-écrémé	Half-skim milk powder	st	st	st	st	-	-	135	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	4491	Lait en poudre	Milk powder	st	st	st	st	-	-	163	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	5540	Lait entier en poudre	Milk powder	-	-	-	-	-	-	147	0.04	-	-	st	-	-	st	-	/	-	-	NA	7	a
ADRIA-2017	5541	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9966	2.95	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	5542	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	9747	2.89	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	5543	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	141	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	5544	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	148	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	7194	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	170	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	7195	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10262	2.93	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7196	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	176	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	7197	Lait en poudre écrémé	Skim milk powder	st	st	st	st	-	-	189	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	7198	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10291	2.94	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7708	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10156	2.95	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7709	Lait en poudre cuisine	Milk powder	+p	+p	+p	+p	Salmonella spp	+	10494	3.05	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7710	Lait en poudre écrémé	Skim milk powder	+p	+p	+p	+p	Salmonella spp	+	8951	2.60	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7711	Lait en poudre demi-écrémé	Half-skim milk powder	+p	+p	+p	+p	Salmonella spp	+	10297	3.00	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	a
ADRIA-2017	7869	Lait en poudre entier	Milk powder	st	st	st	st	/	-	216	0.06	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	7870	Lait en poudre demi-écrémé	Half-skim milk powder	st	st	st	st	/	-	221	0.06	-	st	st	st	st	st	st	/	-	-	NA	7	a
ADRIA-2017	4492	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	156	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	4493	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	148	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	4494	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10255	3.04	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	b
ADRIA-2017	4495	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10161	3.01	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	b

MILK POWDERS (375 sample size)

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579				Alternative method : VIDAS SLM (Dual selective enrichment)														Category	Type	
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn					ISO 6579 (RVS and MKTTn 48h for Milk powders)			
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	4496	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10298	3.05	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	b
ADRIA-2017	5545	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10152	3.01	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	5546	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	9980	2.96	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	5547	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	8500	2.52	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	5548	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10248	3.04	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	5549	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10229	3.03	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	7199	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	187	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7200	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	185	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7201	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10177	2.91	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	7202	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	178	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7203	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	-	-	205	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7712	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	10616	3.09	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	7713	Lait infantile sans probiotiques	Infant formula without probiotics	+p	+p	+p	+p	Salmonella spp	+	8977	2.61	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	b
ADRIA-2017	7871	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	237	0.07	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7872	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	240	0.07	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7873	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	231	0.06	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	7874	Lait infantile sans probiotiques	Infant formula without probiotics	st	st	st	st	/	-	236	0.07	-	st	st	st	st	st	st	/	-	-	NA	7	b
ADRIA-2017	4497	Lait infantile avec probiotiques (3,2.10 ⁶ UFC/g)	Infant formula with probiotics (3,2.10 ⁶ CFU/g)	st	st	st	st	-	-	168	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	4498	Lait infantile avec probiotiques (6,4.10 ⁵ UFC/g)	Infant formula with probiotics (6,4.10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10137	3.00	+	+p	+p	+p	+p	+p	+p	Salmonella spp	/	+	PA	7	c
ADRIA-2017	4499	Lait infantile avec probiotiques (5,2.10 ⁶ UFC/g)	Infant formula with probiotics (5,2.10 ⁶ CFU/g)	st	st	st	st	-	-	159	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	4500	Lait infantile avec probiotiques (2,3.10 ⁶ UFC/g)	Infant formula with probiotics (2,3.10 ⁶ CFU/g)	st	st	st	st	-	-	149	0.04	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	4501	Lait infantile avec probiotiques (2,0.10 ⁵ UFC/g)	Infant formula with probiotics (2,0.10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	9988	2.96	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c

MILK POWDERS (375 sample size)

Date analysis	Sample no	Product (French name)	Product	Reference method: ISO 6579				Alternative method : VIDAS SLM (Dual selective enrichment)														Category	Type	
				RVS		MKTTn		Identification	Result	RFV	VT	Test result	Confirmation						Result	Agreement				
				XLD	SM ID2/ ASAP (renewal and extension)	XLD	SM ID2/ ASAP (renewal and extension)						RVS			MKTTn					ISO 6579 (RVS and MKTTn 48h for Milk powders)			
													XLD	SM ID2	ASAP	XLD	SM ID2	ASAP						
ADRIA-2017	5550	Lait infantile avec probiotiques (2,0.10 ⁷ CFU/g)	Infant formula with probiotics (2,0.10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10031	2.97	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	5551	Lait infantile avec probiotiques (2,4.10 ⁵ CFU/g)	Infant formula with probiotics (2,4.10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10229	3.03	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	5552	Lait infantile avec probiotiques (3,0.10 ⁵ CFU/g)	Infant formula with probiotics (3,0.10 ⁵ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	8646	2.56	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	5553	Lait infantile avec probiotiques (1,4.10 ⁷ CFU/g)	Infant formula with probiotics (1,4.10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	8612	2.55	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	5554	Lait infantile avec probiotiques (1,0.10 ⁷ CFU/g)	Infant formula with probiotics (1,0.10 ⁷ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10060	2.98	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	5555	Lait infantile avec probiotiques (6,7.10 ⁶ CFU/g)	Infant formula with probiotics (6,7.10 ⁶ CFU/g)	+p	+p	+p	+p	Salmonella spp	+	10392	3.08	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	7204	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4,8.10 ⁶ CFU/g)	st	st	st	st	-	-	184	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7205	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3,3.10 ⁶ CFU/g)	st	st	st	st	-	-	191	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7206	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4,0.10 ⁴ CFU/g)	st	st	st	st	-	-	180	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7207	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2,2.10 ⁶ CFU/g)	st	st	st	st	-	-	182	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7423	Lait infantile avec probiotiques (4,8.10 ⁶ UFC/g)	Infant formula with probiotics (4,8.10 ⁶ UFC/g)	st	st	st	st	-	-	179	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7424	Lait infantile avec probiotiques (3,3.10 ⁶ UFC/g)	Infant formula with probiotics (3,3.10 ⁶ UFC/g)	st	st	st	st	-	-	187	0.05	-	st	st	st	st	st	st	/	-	-	NA	7	c
ADRIA-2017	7425	Lait infantile avec probiotiques (4,0.10 ⁴ UFC/g)	Infant formula with probiotics (4,0.10 ⁴ UFC/g)	+p	+p	+p	+p	Salmonella spp	+	9976	2.85	+	+p	+p	+p	+p	+p	+p	Salmonella spp	+	+	PA	7	c
ADRIA-2017	7426	Lait infantile avec probiotiques (2,2.10 ⁶ UFC/g)	Infant formula with probiotics (2,2.10 ⁶ UFC/g)	+M	+M	+p	+M	Salmonella spp	+	9872	2.82	+	+M	+M	+M	+p	+M	+M	Salmonella spp	+	+	PA	7	c
ADRIA-2017	7875	Lait infantile avec probiotiques (<2.10 ³ UFC/g)	Infant formula with probiotics (<2.10 ³ CFU/g)	st	st	st	st	/	-	234	0.06	-	st	st	st	st	st	st	/	-	-	NA	7	c

Appendix 5 – Relative level of detection study: raw data

IPL Legend:

Level of colonies on the plates:

- L = low A = pure culture of the target
- M = medium B = majority of the target with background microflora
- H = high C = minority of the target with background microflora
- D = few target colonies with background microflora
- E = no typical colonies

Ground poultry meat (25 g) / Salmonella Hadar

(Study realised by IPL)

16000 CFU/g and *310 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison	
		RVS		MKIttn		Result	Conclusion	Dual selective enrichment			Conclusion		
		XLD	SMID2	XLD	SMID2			RFV	VT	Result			
1	0	-HE	-HE	-HE	-HE	-	0/6	112	0.03	-	0/6	=	
		-HE	-HE	-HE	-HE	-		102	0.03	-			=
		-HE	-HE	-HE	-HE	-		113	0.05	-			=
		-HE	-HE	-HE	-HE	-		116	0.03	-			=
		-ME	-HE	-HE	-HE	-		115	0.03	-			=
		-HE	-HE	-HE	-HE	-		119	0.03	-			=
2*	0,5	+MC	+MD	+HB	+HB	+	3/6	11859	3.34	+	3/6	=	
		-ME	-ME	-HE	-HE	-		297	0.08	-			=
		-ME	-ME	-HE	-HE	-		294	0.08	-			=
		+MB	+MC	+HB	+HB	+		11467	3.23	+			=
		+HC	+HC	+HC	+HC	+		11385	3.21	+			=
		-HE	-ME	-HE	-HE	-		289	0.08	-			=
3*	1,12	+MB	+MB	+HB	+HB	+	5/6	10206	2.88	+	5/6	=	
		+MB	+MB	+HB	+HB	+		10100	2.85	+			=
		+MB	+MB	+HB	+HB	+		10085	2.84	+			=
		+MB	+MB	+HB	+HB	+		10063	2.84	+			=
		+MB	+MB	+HB	+HB	+		10244	2.89	+			=
		-HE	-ME	-HE	-HE	-		292	0.08	-			=
4*	1,75	+HC	+HC	+HB	+HB	+	6/6	10507	2.96	+	6/6	=	
		+MB	+MC	+HB	+HC	+		11080	3.12	+			=
		+HC	+HC	+HC	+HC	+		11367	3.21	+			=
		+MB	+MB	+HB	+HB	+		10514	2.96	+			=
		+MB	+MB	+HB	+HC	+		10218	2.88	+			=
		+HB	+MB	+HB	+HB	+		10495	2.96	+			=

Raw milk (25 ml) / Salmonella Typhimurium

(Study realised by IPL)

9 000 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Dual selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-ME	-ME	-LE	-ME	-	0/6	298	0.08	-	0/6	=
		-HE	-LE	-HE	-HE	-		295	0.08	-		=
		-HE	-ME	-HE	-HE	-		283	0.08	-		=
		-ME	-LE	-HE	-HE	-		290	0.08	-		=
		-HE	-LE	-HE	-HE	-		291	0.08	-		=
		-ME	-LE	-HE	-HE	-		292	0.08	-		=
		-ME	-ME	-HE	-HE	-			304	0.08		-
2	0,4	-ME	-ME	-HE	-HE	-	1/6	310	0.08	-	1/6	=
		-ME	-ME	-HE	-HE	-		297	0.08	-		=
		-ME	-ME	-HE	-HE	-		298	0.08	-		=
		+MB	+HB	+HB	+HB	+		11770	3.23	+		=
		-HE	-HE	-HE	-HE	-		291	0.08	-		=
		-LE	-LE	-HE	-HE	-			298	0.08		-
3	1,15	+MB	+MB	+HB	+HB	+	5/6	10784	3.16	+	5/6	=
		-LE	-LE	+HB	+HB	+		11239	3.29	+		=
		-ME	-ME	+HB	+HB	+		9328	2.73	+		=
		+HB	+MB	+HA	+HA	+		10967	3.21	+		=
		+MB	+MB	+HA	+HA	+		10572	3.10	+		=
		+MB	+MB	+HB	+HB	+			10347	3.03		+
4	2,8	+HB	+HB	+HA	+HA	+	6/6	10098	2.96	+	6/6	=
		+MB	+MB	+HB	+HB	+		10178	2.98	+		=
		+MB	+MB	+HB	+HB	+		10415	3.05	+		=
		+MB	+MB	+HB	+HB	+		10610	3.11	+		=
		+MB	+MB	+HB	+HB	+		10093	2.96	+		=
		+MB	+HB	+HB	+HB	+						

Fish fillet (25 g)/ Salmonella Virchow

(Study realised by IPL)

17 000 000 CFU/g

* 1 100 000 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Dual selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-LE	-LE	-HE	-HE	-	0/6	121	0.03	-	0/6	=
		-LE	-LE	-HE	-HE	-		112	0.03	-		=
		-LE	-LE	-HE	-HE	-		121	0.03	-		=
		-LE	-LE	-HE	-HE	-		116	0.03	-		=
		-LE	-LE	-HE	-HE	-		138	0.03	-		=
		-LE	-LE	-HE	-HE	-		118	0.03	-		=
2	0,28	-LE	-LE	-HE	-HE	-	2/6	116	0.03	-	2/6	=
		+LA	+MA	+HB	+MB	+		11188	3.21	+		=
		-LE	-LE	-HE	-ME	-		119	0.03	-		=
		+MB	+LB	+HB	+HB	+		10846	3.11	+		=
		-LE	-LE	-HE	-HE	-		127	0.03	-		=
-LE	-LE	-HE	-ME	-	123	0.03	-	=				
3	0,43	+MA	+MA	+HB	+HB	+	3/6	10746	3.08	+	3/6	=
		+LB	+MB	+HB	+HB	+		10595	3.04	+		=
		+MA	+LA	+HB	+HB	+		10581	3.04	+		=
		-ME	-LE	-HE	-HE	-		118	0.03	-		=
		-LE	-LE	-HE	-HE	-		129	0.03	-		=
		-ME	-LE	-HE	-HE	-		121	0.03	-		=
4	0,57	+LA	+LA	+HB	+HB	+	5/6	10190	2.92	+	5/6	=
		+MA	+LA	+HB	+HB	+		10068	2.89	+		=
		+LB	+MB	+HB	+HB	+		10121	2.91	+		=
		+MA	+MA	+HB	+MB	+		10160	2.92	+		=
		-LE	-LE	-HE	-HE	-		121	0.03	-		=
		+MA	+MA	+HB	+HB	+		10397	2.98	+		=
5*	0,97	+MA	+MA	+HB	+HB	+	6/6	10950	3.14	+	6/6	=
		+MB	+MA	+HB	+HA	+		10795	3.10	+		=
		+MA	+MA	+HB	+HB	+		10850	3.11	+		=
		+MA	+MB	+HB	+HB	+		10842	3.11	+		=
		+MB	+MB	+HB	+HB	+		10800	3.10	+		=
		+MA	+MA	+HB	+HA	+		10943	3.14	+		=

Liquid egg product (25 g)/ Salmonella Enteritidis

(Study realised by IPL)

220 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Dual selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	-LE	-LE	-HE	-ME	-	0/6	289	0.08	-	0/6	=
		-LE	-LE	-HE	-ME	-		291	0.08	-		=
		-LE	-LE	-HE	-ME	-		290	0.08	-		=
		Ø	Ø	-ME	-ME	-		296	0.08	-		=
		-LE	-LE	-HE	-ME	-		294	0.08	-		=
		-LE	Ø	-ME	-ME	-		284	0.08	-		=
2	0,45	+MA	+MA	+HA	+HA	+	2/6	9187	2.69	+	2/6	=
		+MA	+MA	+HA	+HA	+		9308	2.73	+		=
		Ø	Ø	-ME	-ME	-		289	0.08	-		=
		-LE	-LE	-ME	-ME	-		290	0.08	-		=
		-ME	-ME	-ME	-LE	-		273	0.08	-		=
		-ME	-ME	-ME	-ME	-		289	0.08	-		=
3	1,24	-LE	-LE	-HE	-ME	-	4/6	420	0.11	-	4/6	=
		+LA	+MB	+HB	+HB	+		9700	2.73	+		=
		+MA	+MA	+HA	+HA	+		9881	2.79	+		=
		-LE	-LE	-ME	-ME	-		269	0.07	-		=
		+HA	+MB	+HB	+HB	+		9447	2.66	+		=
		+MA	+MA	+HA	+MA	+		9378	2.64	+		=
4	3,1	+MA	+LA	+HA	+MA	+	6/6	9455	2.67	+	6/6	=
		+MA	+MA	+HB	+HB	+		9401	2.65	+		=
		+MB	+MB	+HA	+HA	+		9444	2.66	+		=
		+MA	+LA	+HA	+HA	+		8641	2.44	+		=
		+MA	+MB	+HB	+HB	+		8600	2.42	+		=
		+MB	+MB	+HB	+HB	+		8706	2.45	+		=

Pâté for dog (25 g)/ Salmonella Senftenberg

(Study realised by IPL)

30 CFU/g

* 20 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method						Alternative method : VIDAS SLM				Comparison
		RVS		MKttn		Result	Conclusion	Dual selective enrichment			Conclusion	
		XLD	SMID2	XLD	SMID2			RFV	VT	Result		
1	0	∅	∅	∅	∅	-	0/6	130	0.03	-	0/6	=
		∅	∅	∅	∅	-		555	0.15	-		=
		∅	∅	∅	∅	-		206	0.05	-		=
		∅	∅	∅	∅	-		128	0.03	-		=
		∅	∅	∅	∅	-		115	0.03	-		=
		∅	∅	∅	∅	-		114	0.03	-		=
2*	0,62	+HA	+MA	+HA	+HA	+	1/6	10146	2.91	+	1/6	=
		∅	∅	∅	∅	-		109	0.03	-		=
		∅	∅	∅	∅	-		110	0.03	-		=
		∅	∅	∅	∅	-		110	0.03	-		=
		∅	∅	∅	∅	-		106	0.03	-		=
		∅	∅	∅	∅	-		131	0.03	-		=
3*	0,94	∅	∅	∅	∅	-	3/6	110	0.03	-	3/6	=
		+MA	+MA	+HA	+HA	+		10188	2.92	+		=
		∅	∅	∅	∅	-		127	0.03	-		=
		∅	∅	∅	∅	-		111	0.03	-		=
		+HA	+HA	+HA	+HA	+		9413	2.70	+		=
		+HA	+HA	+HA	+HA	+		9410	2.70	+		=
4	1,14	+HA	+HA	+HA	+HA	+	6/6	10291	2.92	+	6/6	=
		+HA	+MA	+HA	+HA	+		10284	2.91	+		=
		+MA	+HA	+HA	+HA	+		10512	2.98	+		=
		+MA	+HA	+HA	+HA	+		10596	3.00	+		=
		+HA	+HA	+HA	+HA	+		10523	2.98	+		=
		+HA	+HA	+HA	+HA	+		10873	3.08	+		=

Matrix : Dark chocolate (375 g)
Strain : *Salmonella* Typhimurium Ad2034

Aerobic mesophilic flora : 60 CFU/g

(Study realised by ADRIA)

N° sample	Level	Contamination level (cfu/sample)	Reference method: ISO 6579 ♦					Alternative method: VIDAS SLM- Dual									
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Dual			RVS		MKTTn		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella	ASAP	Chrom ID salmonella		
8104	0	/	st	st	st	st	-	0/5	-	165	0.04	st	st	st	st	-	0/5
8105			st	st	st	st	-		-	154	0.04	st	st	st	st	-	
8106			st	st	st	st	-		-	187	0.05	st	st	st	st	-	
8107			st	st	st	st	-		-	178	0.05	st	st	st	st	-	
8108			st	st	st	st	-		-	166	0.04	st	st	st	st	-	
8194	Low	0,8	st	st	st	st	-	7/20	-	166	98	st	st	st	st	-	7/20
8195			+p	+p	+p	+p	+		+	119	6940	+p	+p	+p	+p	+	
8196			+p	+p	+p	+p	+		+	118	7126	+p	+p	+p	+p	+	
8197			+p	+p	+p	+p	+		+	118	7062	+p	+p	+p	+p	+	
8198			st	st	st	st	-		-	118	164	st	st	st	st	-	
8199			+p	+p	+p	+p	+		+	117	6915	+p	+p	+p	+p	+	
8200			st	st	st	st	-		-	119	171	st	st	st	st	-	
8201			st	st	st	st	-		-	117	154	st	st	st	st	-	
8202			st	st	st	st	-		-	120	161	st	st	st	st	-	
8203			st	st	st	st	-		-	116	157	st	st	st	st	-	
8204			st	st	st	st	-		-	118	152	st	st	st	st	-	
8205			st	st	st	st	-		-	118	159	st	st	st	st	-	
8206			st	st	st	st	-		-	119	165	st	st	st	st	-	
8207			st	st	st	st	-		-	118	168	st	st	st	st	-	
8208			+p	+p	+p	+p	+		+	120	7051	+p	+p	+p	+p	+	
8209			+p	+p	+p	+p	+		+	119	6991	+p	+p	+p	+p	+	
8210			st	st	st	st	-		-	117	173	st	st	st	st	-	
8211	st	st	st	st	-	-	117	172	st	st	st	st	-				
8212	-	-	-	-	-	-	118	203	-	-	-	-	-				
8213	+p	+p	+p	+p	+	+	119	6798	+p	+p	+p	+p	+				

♦ Analyses performed according to the COFRAC accreditation

N° sample	Level	Contamination level (cfu/sample)	Reference method: ISO 6579 ♦				Alternative method: VIDAS SLM- Dual										
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Dual			RVS		MKTTn		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella	ASAP	Chrom ID salmonella		
8084	High	9,8	+p	+p	+p	+p	+	20/20	+	7059	2.11	+p	+p	+p	+p	+	20/20
8085			+p	+p	+p	+p	+		+	7234	2.17	+p	+p	+p	+p	+	
8086			+p	+p	+p	+p	+		+	7437	2.23	+p	+p	+p	+p	+	
8087			+p	+p	+p	+p	+		+	7233	2.17	+p	+p	+p	+p	+	
8088			+p	+p	+p	+p	+		+	7329	2.19	+p	+p	+p	+p	+	
8089			+p	+p	+p	+p	+		+	7179	2.15	+p	+p	+p	+p	+	
8090			+p	+p	+p	+p	+		+	7272	2.18	+p	+p	+p	+p	+	
8091			+p	+p	+p	+p	+		+	7726	2.31	+p	+p	+p	+p	+	
8092			+p	+p	+p	+p	+		+	7302	2.19	+p	+p	+p	+p	+	
8093			+p	+p	+p	+p	+		+	7324	2.19	+p	+p	+p	+p	+	
8094			+p	+p	+p	+p	+		+	7278	2.18	+p	+p	+p	+p	+	
8095			+p	+p	+p	+p	+		+	7363	2.2	+p	+p	+p	+p	+	
8096			+p	+p	+p	+p	+		+	8166	2.45	+p	+p	+p	+p	+	
8097			+p	+p	+p	+p	+		+	7145	2.14	+p	+p	+p	+p	+	
8098			+p	+p	+p	+p	+		+	7195	2.15	+p	+p	+p	+p	+	
8099			+p	+p	+p	+p	+		+	7198	2.16	+p	+p	+p	+p	+	
8100			+p	+p	+p	+p	+		+	6874	2.06	+p	+p	+p	+p	+	
8101			+p	+p	+p	+p	+		+	7048	2.11	+p	+p	+p	+p	+	
8102	+p	+p	+p	+p	+	+	7200	2.16	+p	+p	+p	+p	+				
8103	+p	+p	+p	+p	+	+	7208	2.16	+p	+p	+p	+p	+				

Matrix : Infant formula with probiotics (375 g)
Strain : Salmonella Mikawasima Ad1811

Aerobic mesophilic flora (Lactic): 1,0.10⁶ CFU/g

(Study realised by ADRIA)

N° sample	Level	Contamination level (cfu/sample)	Reference method: ISO 6579 ♦					Alternative method: VIDAS SLM- Dual									
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Dual			RVS		MKTTn		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella	ASAP	Chrom ID salmonella		
7976	0	/	st	st	st	st	-	0/5	-	194	0.05	st	st	st	st	-	0/5
7977			st	st	st	st	-		-	179	0.05	st	st	st	st	-	
7978			st	st	st	st	-		-	172	0.05	st	st	st	st	-	
7979			st	st	st	st	-		-	167	0.05	st	st	st	st	-	
7980			st	st	st	st	-		-	179	0.05	st	st	st	st	-	
8146	Low	0,5	+p	+p	+p	+p	+	6/20	+	9930	2.98	+p	+p	+p	+p	+	6/20
8147			st	st	st	st	-		-	160	0.04	st	st	st	st	-	
8148			st	st	st	st	-		-	28	0	st	st	st	st	-	
8149			st	st	st	st	-		-	80	0.02	st	st	st	st	-	
8150			st	st	st	st	-		-	149	0.04	st	st	st	st	-	
8151			st	st	st	st	-		-	167	0.05	st	st	st	st	-	
8152			+p	+p	+p	+p	+		+	9867	2.96	+p	+p	+p	+p	+	
8153			st	st	st	st	-		-	165	0.04	st	st	st	st	-	
8154			+p	+p	+p	+p	+		+	9817	2.94	+p	+p	+p	+p	+	
8155			st	st	st	st	-		-	83	0.02	st	st	st	st	-	
8156			+p	+p	+p	+p	+		+	9863	2.96	+p	+p	+p	+p	+	
8157			st	st	st	st	-		-	153	0.04	st	st	st	st	-	
8158			+p	+p	+p	+p	+		+	9864	2.96	+p	+p	+p	+p	+	
8159			st	st	st	st	-		-	75	0.02	st	st	st	st	-	
8160			st	st	st	st	-		-	165	0.04	st	st	st	st	-	
8161			+p	+p	+p	+p	+		+	9736	2.92	+p	+p	+p	+p	+	
8162			st	st	st	st	-		-	182	0.05	st	st	st	st	-	
8163			st	st	st	st	-		-	111	0.03	st	st	st	st	-	
8164			st	st	st	st	-		-	171	0.05	st	st	st	st	-	
8165			st	st	st	st	-		-	164	0.04	st	st	st	st	-	

♦ Analyses performed according to the COFRAC accreditation

N° sample	Level	Contamination level (cfu/sample)	Reference method: ISO 6579 ♦					Alternative method: VIDAS SLM- Dual									
			RVS		MKTTn		Final result	Number positive samples/Total	Test VIDAS SLM Dual			RVS		MKTTn		Final result	Number positive samples/Total
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	ASAP	Chrom ID salmonella	ASAP	Chrom ID salmonella		
7956	High	2,3	st	st	st	st	-	16/20	-	182	0.05	st	st	st	st	-	16/20
7957			+p	+p	+p	+p	+		+	9914	2.97	+p	+p	+p	+p	+	
7958			+p	+p	+p	+p	+		+	9957	2.98	+p	+p	+p	+p	+	
7959			+p	+p	+p	+p	+		+	9887	2.96	+p	+p	+p	+p	+	
7960			+p	+p	+p	+p	+		+	9822	2.94	+p	+p	+p	+p	+	
7961			+p	+p	+p	+p	+		+	9903	2.97	+p	+p	+p	+p	+	
7962			st	st	st	st	-		-	196	0.05	st	st	st	st	-	
7963			st	st	st	st	-		-	176	0.05	st	st	st	st	-	
7964			+p	+p	+p	+p	+		+	9883	2.96	+p	+p	+p	+p	+	
7965			+p	+p	+p	+p	+		+	9934	2.98	+p	+p	+p	+p	+	
7966			+p	+p	+p	+p	+		+	9928	2.97	+p	+p	+p	+p	+	
7967			+p	+p	+p	+p	+		+	9956	2.98	+p	+p	+p	+p	+	
7968			+p	+p	+p	+p	+		+	9847	2.95	+p	+p	+p	+p	+	
7969			+p	+p	+p	+p	+		+	9809	2.94	+p	+p	+p	+p	+	
7970			+p	+p	+p	+p	+		+	9917	2.97	+p	+p	+p	+p	+	
7971			+p	+p	+p	+p	+		+	9889	2.96	+p	+p	+p	+p	+	
7972			+p	+p	+p	+p	+		+	9729	2.91	+p	+p	+p	+p	+	
7973			st	st	st	st	-		-	172	0.05	st	st	st	st	-	
7974			+p	+p	+p	+p	+		+	9894	2.96	+p	+p	+p	+p	+	
7975			+p	+p	+p	+p	+		+	9936	2.98	+p	+p	+p	+p	+	

Appendix 6 – Inclusivity and exclusivity study: raw data

INITIAL VALIDATION (IPL, 2006) - INCLUSIVITY						
Strain	Origin	Inoculation rate in 225 ml BPW	Alternative method			
			RFV	Test value	Result	
S63	<i>Salmonella</i> Agona	Beef	13.2	10329	2.96	+
S2	<i>Salmonella</i> Amsterdam	Plants	11.6	10263	2.91	+
S1	<i>Salmonella</i> Anatum	Chocolate	27.0	10450	2.96	+
S68	<i>Salmonella diarizonae</i> III b 38 r:z	Breeding of goose	8.8	6054	1.74	+
S76	<i>Salmonella diarizonae</i> III b 61:-:-	Turkey	9.6	5291	1.52	+
S75	<i>Salmonella diarizonae</i> III b 61:i:z53	Chicken leg	10.8	4837	1.39	+
S70	<i>Salmonella diarizonae</i> III b 61:k:1,5,7	Lamb's brains	8.4	11491	3.30	+
S78	<i>Salmonella diarizonae</i> III b 61:z:1,5	Turkey stew	6.8	2551	0.73	+
S87	<i>Salmonella</i> Blockley	Basil	8.0	10708	3.07	+
S3	<i>Salmonella</i> Brandenburg	Country terrine	10.4	11073	3.14	+
S5	<i>Salmonella</i> Brandenburg	Pork's liver	8.8	10576	3.04	+
S6	<i>Salmonella</i> Brandenburg	Meat of kangaroo	16.4	10531	3.02	+
S8	<i>Salmonella</i> Bredeney	Pork offal	10.8	11088	3.14	+
S103	<i>Salmonella</i> Cerro	Cabbage pastry cook	8.0	10256	2.94	+
S9	<i>Salmonella</i> Cubana	Soymeal	10.0	11633	3.30	+
S10	<i>Salmonella</i> Derby	Horse meat	11.2	11153	3.16	+
S11	<i>Salmonella</i> Derby	Pork's liver	7.6	10180	2.92	+
S14	<i>Salmonella</i> Enteritidis	Pastry	11.6	9852	2.79	+
S38	<i>Salmonella</i> Enteritidis	Egg product	9.2	9146	2.62	+
S41	<i>Salmonella</i> Enteritidis	Meat-based product	8.4	9208	2.64	+
S43	<i>Salmonella</i> Enteritidis	Egg product	12.8	10282	2.95	+
S119	<i>Salmonella</i> Gallinarum	Collection	4.0	11476	3.36	+
S15	<i>Salmonella</i> Hadar	Poultry meat	9.2	11116	3.19	+
S66	<i>Salmonella</i> Havana	Poultry farm	10.4	10232	3.00	+
S50	<i>Salmonella</i> Heidelberg	Poultry	8.0	10720	3.08	+
S65	<i>Salmonella</i> immobile	Meat-based product	11.2	11127	3.26	+
S45	<i>Salmonella</i> Indiana	Brie de Meaux cheese	5.6	10639	3.05	+
S19	<i>Salmonella</i> Infantis	Poultry meat	9.2	10469	3.01	+
S52	<i>Salmonella</i> Infantis	Environment	8.4	10652	3.06	+
S80	<i>Salmonella</i> Kedougou	Tuna	9.2	9197	2.66	+
S81	<i>Salmonella</i> Kedougou	Feed	8.0	10529	3.08	+
S85	<i>Salmonella</i> Liverpool	Feed	12.8	9747	2.85	+
S67	<i>Salmonella</i> Llandoff	Feed	7.6	11169	3.27	+
S21	<i>Salmonella</i> Mbandaka	Heart of calf	4.8	9960	2.92	+
S22	<i>Salmonella</i> Michigan	Horse meat	15.6	11199	3.28	+
S23	<i>Salmonella</i> Montevideo	Meat of poultry	7.6	9574	2.80	+
S25	<i>Salmonella</i> Newport	Meat of poultry	8.4	10919	3.20	+
S90	<i>Salmonella</i> Oranienburg	Feed	8.8	9058	2.65	+
S99	<i>Salmonella</i> Paratyphi A	Collection	6.0	5923	1.73	+
S100	<i>Salmonella</i> Paratyphi B	Collection	5.2	11526	3.38	+
S101	<i>Salmonella</i> Paratyphi C	Collection	8.8	10036	2.94	+
S120	<i>Salmonella</i> Pullorum	Collection	5.3	11254	3.17	+
S13	<i>Salmonella</i> Saintpaul	Meat-based product	19.6	10484	2.97	+
S59	<i>Salmonella</i> San Diego	Dried herbs	8.4	10226	2.99	+
S111	<i>Salmonella</i> Senftenberg	Fish meal	11.2	9140	2.68	+
S71	<i>Salmonella</i> Senftenberg	Fish	7.2	9104	2.67	+
S102	<i>Salmonella</i> Typhi Typhi	Collection	17.5	11565	3.26	+
S26	<i>Salmonella</i> Typhimurium	Pork's liver	12.8	11000	3.22	+

INITIAL VALIDATION (IPL, 2006) - INCLUSIVITY						
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method		
				RFV	Test value	Result
S33	<i>Salmonella</i> Typhimurium	Egg product	8.4	11425	3.35	+
S31	<i>Salmonella</i> Virchow	Shell	8.0	10876	3.12	+
S83	<i>Salmonella</i> Westhampton	Feed	8.0	8314	2.43	+

RENEWAL STUDY (IPL, 2010) - INCLUSIVITY						
Strain	Origin	Inoculation rate in 225 ml BPW	Alternative method			
			RFV	Test value	Result	
S158	<i>Salmonella arizonae</i> III a 48 :z4, z23 :-	Duck	16.0	12006	3.41	+
S159	<i>Salmonella arizonae</i> III a 51 :z4, z23 :-	Duck	7.5	10028	2.85	+
S160	<i>Salmonella arizonae</i> III b 38:l,v:z53	Semolina of wheat	11.0	10525	2.99	+
S148	<i>Salmonella</i> Dublin	Cow raw milk	29.0	10133	2.88	+
S49	<i>Salmonella</i> Kottbus	Olive of turkey poult	17.0	11782	3.35	+
S154	<i>Salmonella</i> London	Environment (production workshop)	31.0	11497	3.27	+
S156	<i>Salmonella</i> Livingstone	Environment (production workshop)	20.0	11973	3.40	+
S150	<i>Salmonella</i> Manhattan	Dried sausage	15.0	11631	3.30	+
S152	<i>Salmonella</i> Napoli	Duck	12.0	10103	2.87	+
S149	<i>Salmonella</i> Regent	Muscovy (internal organs)	16.0	10690	3.04	+
S151	<i>Salmonella</i> Rissen	Environment (production workshop)	17.0	11099	3.15	+

RENEWAL STUDY (ADRIA Développement, 2014) - INCLUSIVITY							
Strain	Reference	Origin	Inoculation level CFU / 225ml	RFV	VT	Result	ChromID Salmonella
<i>Salmonella</i> Typhimurium S1 1,4 [5], 12 :- :-	Ad 1333	Tiramisu	14	8136	2.6	+	+
<i>Salmonella</i> Typhimurium S1 1,4 [5], 12 : i :-	Ad 1334	Ready to reheat meal (Pork)	9	11067	3.54	+	+
<i>Salmonella</i> Typhimurium SI 1,4,[5],12:-:1,2	Ad 1335	Environmental sample (Poultry)	8	11203	3.59	+	+

RENEWAL STUDY (ADRIA Développement, 2018) - INCLUSIVITY												
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	VIDAS SLM Test (DV)			Confirmation			
						RFV	Test value	Result	ASAP		ChromID	
									Reading	Latex	Reading	Latex
1	Salmonella	Abaetetuba	Ad2318	/	43	10153	2.89	+	+	+	+	+
2	Salmonella	Aberdeen	CIP 105618	/	54	9937	2.83	+	+	+	+	+
3	Salmonella	Abortusequi	Ad2321	/	19	6712	1.91	+	- (small white colonies)	+	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	49	6783	1.93	+	- (small white colonies)	+	- (small white colonies)	+
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	60	9914	2.82	+	+	+	+	+
6	Salmonella	Bareilly	Ad 1687	Chocolate industry	49	10127	2.88	+	+	+	+	+
7	Salmonella	bongori 66 :z35	Ad 599	Environmental sample	20	9124	2.6	+	+	+	+	+
8	Salmonella	Braenderup	Adria 111	Pork meat	34	10232	2.91	+	+	+	+	+
9	Salmonella	Caracas	Ad2322	Spice	70	10068	2.87	+	+	+	+	+
10	Salmonella	Chester	CIP 103543	/	40	6701	1.91	+	+	+	+	+
11	Salmonella	diarizonae 38:lv:z53	Ad 451	Ewe milk cheese	52	6938	1.97	+	+	+	+	+
12	Salmonella	Gaminara	Ad2324	Boar meat	34	10051	2.86	+	+	+	+	+
13	Salmonella	Give	436	Ground beef	48	10241	2.91	+	+	+	+	+
14	Salmonella	houtenae 50:g,z51	Ad 596	Dairy product	25	10284	2.93	+	+	+	+	+
15	Salmonella	Hvittingfoss	Ad2325	Raw stuff	49	10239	2.91	+	+	+w	+	+w
16	Salmonella	indica	Ad 600	Environmental sample	49	10154	2.89	+	+	+	+	+
17	Salmonella	indica11:b:e,n,x	Ad2337	Chicken breeding environment	36	10108	2.88	+	+	+	+	+
18	Salmonella	Javiana	Ad2326	Turkey meat	33	8825	2.51	+	+	+	+	+
19	Salmonella	Kentucky	Ad1756	Poultry environmental sample	42	10088	2.87	+	+	+	+	+
20	Salmonella	Lille	Adria 37	Food product	46	9306	2.65	+	+	+	+	+

RENEWAL STUDY (ADRIA Développement, 2018) - INCLUSIVITY												
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	VIDAS SLM Test (DV)			Confirmation			
						RFV	Test value	Result	ASAP		ChromID	
									Reading	Latex	Reading	Latex
21	<i>Salmonella</i>	Meleagridis	505	Raw milk	39	9724	2.77	+	+	+	+	+
22	<i>Salmonella</i>	Minnesota	Ad2328	Feed	47	8988	2.56	+	+	+	+	+
23	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	37	9315	2.65	+	+	+	+	+
24	<i>Salmonella</i>	Muenchen	CIP 106178		11	10284	2.93	+	+	+	+	+
25	<i>Salmonella</i>	Panama	Adria 8	Ground beef	11	9058	2.58	+	+	+	+	+
26	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	14	10063	2.86	+	+	+	+	+
27	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	22	10258	2.92	+	+	+	+	+
28	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	14	9631	2.74	+	+	+	+	+
29	<i>Salmonella</i>	<i>salamae</i> 42ib:enxz15	Ad 593	Cereals	14	10004	2.85	+	+	+	+ (pale colonies)	+
30	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	13	10405	2.96	+	+	+	+	+
31	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate industry	21	7244	2.06	+	+	+	+	+
32	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	33	10173	2.9	+	+	+	+	+
33	<i>Salmonella</i>	Thompson	AER301	Poultry	27	10319	2.94	+	+	+	+	+
34	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	43	10205	2.9	+	+	+	+	+
35	<i>Salmonella</i>	Veneziana	Adria 233	Food product	14	9639	2.74	+	+	+	+	+
36	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	24	9686	2.76	+	+	+	+	+
37	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	36	7035	2.00	+	+	+	+	+

INITIAL VALIDATION (IPL, 2006) - EXCLUSIVITY										
Strain		Origin	Inoculation rate in 225 ml BPW	Alternative method			Reference method			
				RFV	Test value	Result	RVS plating on		MKTTn plating on	
							XLD	SMID2	XLD	SMID2
CIT30	<i>Citrobacter diversus</i>	Feed	1.8E+06	11150	3.27	+	-	-	-	-
			1.4E+06	10376	3.04	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dried herbs	1.8E+06	11427	3.35	+	-	-	-	-
CIT24	<i>Citrobacter freundii</i>	Meat-based product	1.0E+06	278	0.08	-	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Vegetables	1.0E+06	2269	0.66	+	-	-	-	-
			2.3E+05	292	0.08	-	-	-	-	-
CIT26	<i>Citrobacter freundii</i>	Fish	1.0E+06	262	0.07	-	-	-	-	-
CIT27	<i>Citrobacter freundii</i>	Milk	1.4E+06	281	0.08	-	-	-	-	-
ENT51	<i>Enterobacter cloacae</i>	Dairy product	4.0E+05	271	0.07	-	-	-	-	-
ENT59	<i>Enterobacter sakazakii</i>	Pastry	1.8E+06	274	0.08	-	-	-	-	-
EC17	<i>Escherichia coli</i>	Pork's kidney	1.4E+06	254	0.07	-	-	-	-	-
EC19	<i>Escherichia coli</i>	Red cabbage	7.5E+05	316	0.09	-	-	-	-	-
EC15	<i>Escherichia coli</i>	Caul	1.9E+06	271	0.07	-	-	-	-	-
HA31	<i>Hafnia alvei</i>	Minced meat	1.9E+06	246	0.06	-	-	-	-	-
HA32	<i>Hafnia alvei</i>	Raw milk	1.8E+06	273	0.07	-	-	-	-	-
EN71	<i>Klebsiella oxytoca</i>	Milk	6.6E+05	270	0.07	-	-	-	-	-
KL77	<i>Klebsiella pneumoniae</i>	Milk powder	1.1E+06	278	0.08	-	-	-	-	-
EN44	<i>Proteus mirabilis</i>	Chicken liver	1.5E+06	246	0.06	-	-	-	-	-
PS30	<i>Pseudomonas aeruginosa</i>	Red mullet filet	1.4E+05	290	0.07	-	-	-	-	-
PS33	<i>Pseudomonas fluorescens</i>	Minced meat	9.4E+04	288	0.08	-	-	-	-	-
EN49	<i>Serratia marcescens</i>	Raw milk	9.3E+05	270	0.07	-	-	-	-	-
EN73	<i>Shigella sonnei</i>	Meat product	7.1E+05	393	0.10	-	-	-	-	-
EN72	<i>Shigella flexneri</i>	Meat product	1.2E+06	353	0.09	-	-	-	-	-
BA1	<i>Bacillus cereus</i>	Egg product	6.2E+04	168	0.04	-	-	-	-	-
ST1	<i>Staphylococcus aureus</i>	Collection	3.5E+05	178	0.05	-	-	-	-	-
ST20	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	2.0E+05	293	0.08	-	-	-	-	-
LE1	<i>Rhodotorula rubra</i>	Pastry	3.7E+05	300	0.08	-	-	-	-	-
LE5	<i>Saccharomyces cerevisiae</i>	Extract of coffee	3.5E+05	304	0.08	-	-	-	-	-
LE3	<i>Candida albicans</i>	Pastry	3.5E+04	374	0.10	-	-	-	-	-
BA16	<i>Bacillus licheniformis</i>	Custard	1.2E+05	228	0.06	-	-	-	-	-
17	<i>Erwinia spp</i>	Meat-based product	6.2E+04	261	0.07	-	-	-	-	-
20	<i>Arthrobacter nicotianae</i>	Collection	3.9E+05	294	0.08	-	-	-	-	-
Complete alternative method (BPW + RVS, MKTTn + M broth) and reference method										
CIT30	<i>Citrobacter diversus</i>	Feed	3.1E+08	10280	2.93	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dried herbs	2.8E+08	11337	3.23	+	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Plants	3.7E+08	325	0.09	-	-	-	-	-

Appendix 7 – Inter-laboratory study: raw data (study realised by IPL)

Laboratory C

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	294	0.08	-	-	-	NA
4	-	-	-	-	-	295	0.08	-	-	-	NA
7	-	-	-	-	-	295	0.08	-	-	-	NA
10	-	-	-	-	-	286	0.08	-	-	-	NA
11	-	-	-	-	-	299	0.08	-	-	-	NA
16	-	-	-	-	-	295	0.08	-	-	-	NA
19	-	-	-	-	-	297	0.08	-	-	-	NA
22	-	-	-	-	-	290	0.08	-	-	-	NA
5	+	+	+	+	+	12615	3.53	+	+	+	PA
8	+	+	+	+	+	11954	3.35	+	+	+	PA
12	+	+	+	+	+	12852	3.60	+	+	+	PA
13	+	+	+	+	+	12131	3.40	+	+	+	PA
17	+	+	+	+	+	11799	3.25	+	+	+	PA
20	+	+	+	+	+	11712	3.25	+	+	+	PA
23	+	+	+	+	+	11422	3.20	+	+	+	PA
6	+	+	+	+	+	12257	3.43	+	+	+	PA
9	+	+	+	+	+	11709	3.25	+	+	+	PA
14	+	+	+	+	+	11939	3.34	+	+	+	PA
15	+	+	+	+	+	11453	3.21	+	+	+	PA
18	+	+	+	+	+	11550	3.19	+	+	+	PA
21	+	+	+	+	+	11400	3.19	+	+	+	PA
24	+	+	+	+	+	11459	3.22	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :				10							

Laboratory D

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	298	0.07	-	-	-	NA
4	-	-	-	-	-	297	0.07	-	-	-	NA
7	-	-	-	-	-	293	0.07	-	-	-	NA
10	-	-	-	-	-	293	0.07	-	-	-	NA
11	-	-	-	-	-	294	0.07	-	-	-	NA
16	-	-	-	-	-	300	0.07	-	-	-	NA
19	-	-	-	-	-	299	0.07	-	-	-	NA
22	-	-	-	-	-	300	0.07	-	-	-	NA
2	+	+	+	+	+	12665	3.35	+	+	+	PA
5	+	+	+	+	+	12529	3.32	+	+	+	PA
8	+	+	+	+	+	10688	2.83	+	+	+	PA
12	+	+	+	+	+	10203	2.70	+	+	+	PA
13	+	+	+	+	+	12930	3.42	+	+	+	PA
17	+	+	+	+	+	12598	3.34	+	+	+	PA
20	+	+	+	+	+	10614	2.81	+	+	+	PA
23	+	+	+	+	+	10265	2.72	+	+	+	PA
3	+	+	+	+	+	12516	3.31	+	+	+	PA
6	+	+	+	+	+	12638	3.34	+	+	+	PA
9	+	+	+	+	+	10086	2.67	+	+	+	PA
14	+	+	+	+	+	12759	3.38	+	+	+	PA
15	+	+	+	+	+	12853	3.40	+	+	+	PA
18	+	+	+	+	+	12907	3.42	+	+	+	PA
21	+	+	+	+	+	10190	2.70	+	+	+	PA
24	+	+	+	+	+	9700	2.57	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :				<10							

Laboratory E

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	+	+	+	+	+	11352	3.06	+	+	+	PA
4	+	+	+	+	+	11382	3.07	+	+	+	PA
7	+	+	+	+	+	11602	3.13	+	+	+	PA
10	+	+	+	+	+	11219	3.02	+	+	+	PA
11	+	+	+	+	+	11181	3.01	+	+	+	PA
16	+	+	+	+	+	11477	3.06	+	+	+	PA
19	+	+	+	+	+	11694	3.12	+	+	+	PA
22	+	+	+	+	+	4564	1.21	+	+	+	PA
2	+	+	+	+	+	11612	3.13	+	+	+	PA
5	+	+	+	+	+	11282	3.04	+	+	+	PA
8	+	+	+	+	+	11182	3.01	+	+	+	PA
12	+	+	+	+	+	11192	3.02	+	+	+	PA
13	+	+	+	+	+	11283	3.01	+	+	+	PA
17	+	+	+	+	+	11584	3.09	+	+	+	PA
20	+	+	+	+	+	11102	2.96	+	+	+	PA
23	+	+	+	+	+	11336	3.02	+	+	+	PA
3	+	+	+	+	+	11438	3.08	+	+	+	PA
6	+	+	+	+	+	10901	2.94	+	+	+	PA
9	+	+	+	+	+	11239	3.03	+	+	+	PA
14	+	+	+	+	+	11498	3.07	+	+	+	PA
15	+	+	+	+	+	11764	3.14	+	+	+	PA
18	+	+	+	+	+	11500	3.07	+	+	+	PA
21	+	+	+	+	+	11569	3.08	+	+	+	PA
24	+	+	+	+	+	11085	2.96	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					<10						

Laboratory F

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	+	+	-	-	+	10580	2.78	+	+	+	PA
4	-	-	-	-	-	287	0.07	-	-	-	NA
7	+	+	-	-	+	10455	2.75	+	+	+	PA
10	-	-	-	-	-	288	0.07	-	-	-	NA
11	-	-	-	-	-	287	0.07	-	-	-	NA
16	-	-	-	-	-	10590	2.79	+	+	+	PD
19	-	-	-	-	-	289	0.07	-	-	-	NA
22	+	+	-	-	+	10566	2.78	+	+	+	PA
2	+	+	+	+	+	9753	2.57	+	+	+	PA
5	+	+	+	+	+	9946	2.62	+	+	+	PA
8	+	+	+	+	+	10235	2.69	+	+	+	PA
12	+	+	+	+	+	10567	2.78	+	+	+	PA
13	+	+	+	+	+	10643	2.75	+	+	+	PA
17	+	+	+	+	+	10464	2.75	+	+	+	PA
20	+	+	+	+	+	9733	2.56	+	+	+	PA
23	+	+	+	+	+	10463	2.75	+	+	+	PA
3	+	+	+	+	+	9737	2.56	+	+	+	PA
6	+	+	+	+	+	10113	2.66	+	+	+	PA
9	+	+	+	+	+	9851	2.59	+	+	+	PA
14	+	+	+	+	+	10507	2.66	+	+	+	PA
15	+	+	+	+	+	10043	2.64	+	+	+	PA
18	+	+	+	+	+	10046	2.64	+	+	+	PA
21	+	+	+	+	+	9968	2.62	+	+	+	PA
24	+	+	+	+	+	10141	2.62	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					300						

Laboratory H

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	303	0.08	-	-	-	NA
4	-	-	-	-	-	301	0.08	-	-	-	NA
7	-	-	-	-	-	301	0.08	-	-	-	NA
10	-	-	-	-	-	300	0.08	-	-	-	NA
11	-	-	-	-	-	300	0.08	-	-	-	NA
16	-	-	-	-	-	306	0.08	-	-	-	NA
19	-	-	-	-	-	304	0.08	-	-	-	NA
22	-	-	-	-	-	292	0.07	-	-	-	NA
2	+	+	+	+	+	13183	3.57	+	+	+	PA
5	+	+	+	+	+	13536	3.66	+	+	+	PA
8	+	+	+	+	+	13667	3.70	+	+	+	PA
12	+	+	+	+	+	13411	3.63	+	+	+	PA
13	+	+	+	+	+	12716	3.44	+	+	+	PA
17	+	+	+	+	+	13519	3.66	+	+	+	PA
20	+	+	+	+	+	13011	3.52	+	+	+	PA
23	+	+	+	+	+	12923	3.50	+	+	+	PA
3	+	+	+	+	+	13548	3.67	+	+	+	PA
6	+	+	+	+	+	13417	3.63	+	+	+	PA
9	+	+	+	+	+	13694	3.71	+	+	+	PA
14	+	+	+	+	+	13013	3.52	+	+	+	PA
15	+	+	+	+	+	13100	3.55	+	+	+	PA
18	+	+	+	+	+	13695	3.71	+	+	+	PA
21	+	+	+	+	+	13097	3.54	+	+	+	PA
24	+	+	+	+	+	12603	3.41	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					10						

Laboratory I

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	293	0,08	-	-	-	NA
4	-	-	/	/	/	/	/	/	/	/	/
7	-	-	-	-	-	301	0.08	-	-	-	NA
10	-	-	-	-	-	298	0.08	-	-	-	NA
11	-	-	-	-	-	290	0.08	-	-	-	NA
16	-	-	-	-	-	286	0.08	-	-	-	NA
19	-	-	-	-	-	296	0.08	-	-	-	NA
22	-	-	-	-	-	288	0.08	-	-	-	NA
2	+	+	+	+	+	9436	2.73	+	+	+	PA
5	+	+	+	+	+	9676	2.80	+	+	+	PA
8	+	+	+	+	+	10049	2.91	+	+	+	PA
12	+	+	+	+	+	10079	2.91	+	+	+	PA
13	+	+	+	+	+	9455	2.73	+	+	+	PA
17	+	+	+	+	+	9631	2.78	+	+	+	PA
20	+	+	+	+	+	9976	2.88	+	+	+	PA
23	+	+	+	+	+	10033	2.90	+	+	+	PA
3	+	+	+	+	+	9068	2.62	+	+	+	PA
6	+	+	+	+	+	9542	2.76	+	+	+	PA
9	+	+	+	+	+	9670	2.80	+	+	+	PA
14	+	+	+	+	+	9128	2.64	+	+	+	PA
15	+	+	+	+	+	9099	2.63	+	+	+	PA
18	+	+	+	+	+	9555	2.76	+	+	+	PA
21	+	+	+	+	+	9724	2.81	+	+	+	PA
24	+	+	+	+	+	9730	2.81	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					1						

Laboratory J

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	290	0.08	-	-	-	NA
4	-	-	-	-	-	284	0.08	-	-	-	NA
7	-	-	-	-	-	290	0.08	-	-	-	NA
10	-	-	-	-	-	287	0.08	-	-	-	NA
11	-	-	-	-	-	288	0.08	-	-	-	NA
16	-	-	-	-	-	276	0.08	-	-	-	NA
19	-	-	-	-	-	288	0.08	-	-	-	NA
22	-	-	-	-	-	284	0.08	-	-	-	NA
2	+	+	+	+	+	9906	2.95	+	+	+	PA
5	+	+	+	+	+	9383	2.79	+	+	+	PA
8	+	+	+	+	+	9571	2.85	+	+	+	PA
12	+	+	+	+	+	9238	2.75	+	+	+	PA
13	+	+	+	+	+	9347	2.78	+	+	+	PA
17	+	+	+	+	+	9290	2.76	+	+	+	PA
20	+	+	+	+	+	9591	2.85	+	+	+	PA
23	+	+	+	+	+	7629	2.27	+	+	+	PA
3	+	+	+	+	+	9004	2.68	+	+	+	PA
6	+	+	+	+	+	9343	2.78	+	+	+	PA
9	+	+	+	+	+	9075	2.70	+	+	+	PA
14	+	+	+	+	+	9263	2.76	+	+	+	PA
15	+	+	+	+	+	9102	2.71	+	+	+	PA
18	+	+	+	+	+	9407	2.80	+	+	+	PA
21	+	+	+	+	+	7390	2.20	+	+	+	PA
24	+	+	+	+	+	7292	2.17	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					<10						

Laboratory K

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	278	0.08	-	-	-	NA
4	-	-	-	-	-	270	0.08	-	-	-	NA
7	-	-	-	-	-	280	0.08	-	-	-	NA
10	-	-	-	-	-	279	0.08	-	-	-	NA
11	-	-	-	-	-	278	0.08	-	-	-	NA
16	-	-	-	-	-	279	0.08	-	-	-	NA
19	-	-	-	-	-	283	0.08	-	-	-	NA
22	-	-	-	-	-	272	0.08	-	-	-	NA
2	+	+	+	+	+	10078	3.02	+	+	+	PA
5	+	+	+	+	+	10313	3.09	+	+	+	PA
8	+	+	+	+	+	10847	3.25	+	+	+	PA
12	+	+	+	+	+	10989	3.30	+	+	+	PA
13	+	+	+	+	+	10583	3.17	+	+	+	PA
17	+	+	+	+	+	10398	3.12	+	+	+	PA
20	+	+	+	+	+	10704	3.21	+	+	+	PA
23	+	+	+	+	+	11213	3.36	+	+	+	PA
3	+	+	+	+	+	10332	3.10	+	+	+	PA
6	+	+	+	+	+	10535	3.16	+	+	+	PA
9	+	+	+	+	+	10971	3.29	+	+	+	PA
14	+	+	+	+	+	10707	3.21	+	+	+	PA
15	+	+	+	+	+	10919	3.27	+	+	+	PA
18	+	+	+	+	+	10454	3.14	+	+	+	PA
21	+	+	+	+	+	10894	3.27	+	+	+	PA
24	+	+	+	+	+	11020	3.31	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					<1						

Laboratory L

Sample N°	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	290	0.08	-	-	-	NA
4	-	-	-	-	-	278	0.08	-	-	-	NA
7	-	-	-	-	-	285	0.08	-	-	-	NA
10	-	-	-	-	-	283	0.08	-	-	-	NA
11	-	-	-	-	-	281	0.08	-	-	-	NA
16	-	-	-	-	-	278	0.08	-	-	-	NA
19	-	-	-	-	-	275	0.08	-	-	-	NA
22	-	-	-	-	-	278	0.08	-	-	-	NA
2	+	+	+	+	+	10975	3.29	+	+	+	PA
5	+	+	+	+	+	11327	3.40	+	+	+	PA
8	+	+	+	+	+	10264	3.08	+	+	+	PA
12	+	+	+	+	+	10306	3.09	+	+	+	PA
13	+	+	+	+	+	10276	3.08	+	+	+	PA
17	+	+	+	+	+	10180	3.05	+	+	+	PA
20	+	+	+	+	+	11598	3.48	+	+	+	PA
23	+	+	+	+	+	11492	3.45	+	+	+	PA
3	+	+	+	+	+	11073	3.32	+	+	+	PA
6	+	+	+	+	+	10942	3.28	+	+	+	PA
9	+	+	+	+	+	9854	2.96	+	+	+	PA
14	+	+	+	+	+	10490	3.15	+	+	+	PA
15	+	+	+	+	+	10405	3.12	+	+	+	PA
18	+	+	+	+	+	10122	3.04	+	+	+	PA
21	+	+	+	+	+	11351	3.41	+	+	+	PA
24	+	+	+	+	+	11015	3.31	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :				3							

Laboratory M

Reference	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	291	0.08	-	-	-	NA
4	-	-	-	-	-	293	0.08	-	-	-	NA
7	-	-	-	-	-	286	0.07	-	-	-	NA
10	-	-	-	-	-	291	0.08	-	-	-	NA
11	-	-	-	-	-	288	0.07	-	-	-	NA
16	-	-	-	-	-	286	0.07	-	-	-	NA
19	-	-	-	-	-	293	0.08	-	-	-	NA
22	-	-	-	-	-	295	0.08	-	-	-	NA
2	+	+	+	+	+	12351	3.42	+	+	+	PA
5	+	+	+	+	+	12911	3.58	+	+	+	PA
8	+	+	+	+	+	12725	3.52	+	+	+	PA
12	+	+	+	+	+	12948	3.59	+	+	+	PA
13	+	+	+	+	+	12422	3.44	+	+	+	PA
17	+	+	+	+	+	12276	3.40	+	+	+	PA
20	+	+	+	+	+	11190	3.10	+	+	+	PA
23	+	+	+	+	+	11190	3.10	+	+	+	PA
3	+	+	+	+	+	12535	3.47	+	+	+	PA
6	+	+	+	+	+	13079	3.62	+	+	+	PA
9	+	+	+	+	+	12785	3.54	+	+	+	PA
14	+	+	+	+	+	12267	3.40	+	+	+	PA
15	+	+	+	+	+	12464	3.45	+	+	+	PA
18	+	+	+	+	+	12208	3.38	+	+	+	PA
21	+	+	+	+	+	11003	3.05	+	+	+	PA
24	+	+	+	+	+	11274	3.12	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :				1							

Laboratory N

Reference	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	293	0.08	-	-	-	NA
4	-	-	-	-	-	296	0.08	-	-	-	NA
7	-	-	-	-	-	302	0.08	-	-	-	NA
10	-	-	-	-	-	297	0.08	-	-	-	NA
11	-	-	-	-	-	303	0.08	-	-	-	NA
16	-	-	-	-	-	291	0.08	-	-	-	NA
19	-	-	-	-	-	321	0.08	-	-	-	NA
22	-	-	-	-	-	305	0.08	-	-	-	NA
2	+	+	+	+	+	10294	2.86	+	+	+	PA
5	+	+	+	+	+	10626	2.95	+	+	+	PA
8	+	+	+	+	+	10453	2.90	+	+	+	PA
12	+	+	+	+	+	10415	2.96	+	+	+	PA
13	+	+	+	+	+	10335	2.87	+	+	+	PA
17	+	+	+	+	+	10060	2.79	+	+	+	PA
20	+	+	+	+	+	11832	3.29	+	+	+	PA
23	+	+	+	+	+	11721	3.26	+	+	+	PA
3	+	+	+	+	+	9985	2.77	+	+	+	PA
6	+	+	+	+	+	10579	2.94	+	+	+	PA
9	+	+	+	+	+	10045	2.79	+	+	+	PA
14	+	+	+	+	+	10104	2.81	+	+	+	PA
15	+	+	+	+	+	10033	2.79	+	+	+	PA
18	+	+	+	+	+	10312	2.87	+	+	+	PA
21	+	+	+	+	+	11464	3.19	+	+	+	PA
24	+	+	+	+	+	11516	3.20	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					<1						

Laboratory O

Reference	Reference method					Alternative method: VIDAS SLM -Dual enrichment broth					Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation	Result	
	XLD	SMID2	XLD	SMID2		RFV	VT				
1	-	-	-	-	-	281	0.08	-	-	-	NA
4	-	-	-	-	-	276	0.08	-	-	-	NA
7	-	-	-	-	-	281	0.08	-	-	-	NA
10	-	-	-	-	-	281	0.08	-	-	-	NA
11	-	-	-	-	-	290	0.08	-	-	-	NA
16	-	-	-	-	-	274	0.08	-	-	-	NA
19	-	-	-	-	-	275	0.08	-	-	-	NA
22	-	-	-	-	-	276	0.08	-	-	-	NA
2	+	+	+	+	+	10022	3.01	+	+	+	PA
5	+	+	+	+	+	10859	3.26	+	+	+	PA
8	+	+	+	+	+	10826	3.25	+	+	+	PA
12	+	+	+	+	+	10875	3.27	+	+	+	PA
13	+	+	+	+	+	9733	2.92	+	+	+	PA
17	+	+	+	+	+	10601	3.19	+	+	+	PA
20	+	+	+	+	+	10838	3.26	+	+	+	PA
23	+	+	+	+	+	11093	3.33	+	+	+	PA
3	+	+	+	+	+	10050	3.02	+	+	+	PA
6	+	+	+	+	+	10510	3.16	+	+	+	PA
9	+	+	+	+	+	11617	3.49	+	+	+	PA
14	+	+	+	+	+	9774	2.94	+	+	+	PA
15	+	+	+	+	+	10230	3.07	+	+	+	PA
18	+	+	+	+	+	10391	3.12	+	+	+	PA
21	+	+	+	+	+	10505	3.16	+	+	+	PA
24	+	+	+	+	+	10743	3.23	+	+	+	PA
Aerobic mesophilic flora (CFU/ml) :					1						