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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

VIDAS® UP *Salmonella* (VIDAS® SPT Ref.30707)

(Certificate number: BIO 12/32 – 10/11)

for the detection of *Salmonella* spp. in a broad range of foods, pet food and animal feed, production environmental samples and primary production samples

Qualitative method

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This report consists of 239 pages, including 10 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

July 18, 2023

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	▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR Technical Rules (PR Revision n° 7)
Reference methods♦	▪ EN 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
Alternative method	**VIDAS® UP *Salmonella* (VIDAS® SPT)**
Scope	☒ **Broad range of foods** ☒ **Animal feed** ☒ **Pet food (375 g sample size)** ☒ **Production environmental samples** ☒ **Primary production samples (excluding drinking water)**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The VIDAS UP *Salmonella* (VIDAS SPT) method was validated by AFNOR Certification under the certificate number BIO 12/32 – 10/11. The different studies were performed by Institut Pasteur Lille (IPL), ISHA and ADRIA Développement as the Expert Laboratory. In 2015, the method was renewed taking into account the ISO/FDIS 16140-2 standard and the AFNOR Technical rules.
In 2019, the method was renewed taking into account the ISO 16140-2 standard and the AFNOR Technical rules version 6.

Table 1 - Timeline of the previous validation studies

Date	Study	Expert Lab.
October 2011	Initial validation study	Institut Pasteur de Lille
February 2012	Extension study: *Dairy products - Specific protocol ⑥*	Institut Pasteur de Lille
July 2012	Extension study: *Primary production samples*	ADRIA Développement
January 2013	Extension study: *375 g - Specific protocols ②, ③, ⑤*	Eurofins IPL Nord
January 2014	Extension study: *Latex assay for confirmation*	ADRIA Développement
May 2014	Extension study: *25 g - Specific protocol ③ for raw beef and raw veal with vancomycin*	ISHA
October 2015	Renewal study according to the ISO 16140-2 (2016) Extension study: *Use of the VITEK MS test for the confirmation procedure*	ADRIA Développement
September 2016	Extension for the use of software version 4.8	Data shown by bioMérieux
December 2016	Extension for the use of the *Salmonella* selective supplement in tablets	Data shown by bioMérieux
April 2018	Extension for the use of software version 4.10 linked to transition to Windows 10	Minor modification
November 2019	Extension for 2 additional categories *(Dehydrated products - 25 g sample size, dry pet food - 25 g sample size).* Renewal according to the ISO 16140-2:2016	ADRIA Développement
April 2020	Extension for a new category: pet food (375 g sample size)	ADRIA Développement
February 2021	Extension for primary production samples using a new protocol	ADRIA Développement
June 2022	Extension for VIDAS KUBE and VITEK MS PRIME	bioMérieux
June 2023	Renewal study	ADRIA

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 SPT test (Ref. 30707) is an enzyme-linked fluorescent assay (ELFA) using a novel recombinant phage protein based technology for use with the automated VIDAS®, mini-VIDAS® or VIDAS KUBE instruments for the specific detection of *Salmonella*.

Each test comprises two components:

- The disposable SPR used both for the solid phase and as a pipetting system for the test. The SPR is coated with specific anti-*Salmonella* proteins absorbed on its surface.

- The strip containing all the ready-to-use reagents required for the test: washing solution, specific anti-*Salmonella* proteins conjugated with alkaline phosphatase and substrate.

All the steps are performed automatically by the VIDAS® analytical module. An aliquot of the heat treated enrichment broth is pipeted in the strip and is cycled in and out of the SPR for a specific length of time to activate the reaction.

During the final detection step, the fluorescence intensity of the product from the hydrolysis reaction of the substrate by the conjugate enzyme is measured at 450 nm. It is expressed as a Relative Fluorescence Value (RFV), interpreted by the VIDAS® system as follows:

$$Test\ value\ (TV) = \frac{RFV\ sample}{RFV\ standard}$$

At the end of the test, the results are analyzed automatically by the system, which gives a test value (TV) for each sample. This value is compared to an internal reference (threshold) and each result is interpreted (positive, negative) according to the table below.

Test value TV	Interpretation
< 0.25	Negative
≥ 0.25	Positive

2.1.2 Protocols

The alternative method includes one standard protocol and ten specific protocols depending on food matrices and test portion size.

An overview of the different available protocols is provided in Table 2:

Table 2 - Overview of the protocols

Protocol	Protocol	Test portion up to	Dilution	Broth	Incubation time (h)	Temperature	Subculture
Standard	**Human food products:** ▪ Meat products (meat and poultry), ▪ Dairy products (excluding raw milk cheeses), ▪ Seafood and vegetables, ▪ Miscellaneous products including egg products, pastry, prepared food and chocolate products, **Environmental samples from food and feed production** **Pet food and animal feed**	25 g	1/10	BPW + *Salmonella* supplement (1 ml/225 ml)	18 - 24	41.5°C ± 1°C	/
Specific ①	**Raw beef and veal meats**	25 g	1/10	Pre-warmed BPW (41.5°C) + vancomycin (8 mg/l)	16 - 24	41.5°C ± 1°C	/
Specific ②	**Milk powder and derivate** **Raw beef and veal meats**	Up to 375 g	1/4 (1/10 for viscous sample)	Pre-warmed BPW (41.5°C) + *Salmonella* supplement (1 ml/225 ml). For viscous samples, (i.e. caseinates), the test portion is diluted to 1/10 and the volume of supplement is modified to 1 ml for 675 ml of BPW.	22 - 28	41.5°C ± 1°C	/
Specific ③	**Raw beef and veal meats**	Up to 375 g	1/4	pre-warmed BPW (41.5°C) + vancomycin (8 mg/l)	22 - 28	41.5°C ± 1°C	/
Specific ④	**Dairy products including raw milk cheese (dairy products other than raw milk cheeses can be also tested by the Standard protocol)**	25 g	1/10	BPW + *Salmonella* supplement (1 ml/225 ml)	18 - 24	41.5°C ± 1°C	1 ml in 10 ml pre-warmed SX2 6 - 8 h at 41.5°C ± 1°C

Protocol	Protocol	Test portion up to	Dilution	Broth	Incubation time (h)	Temperature	Subculture
Specific ⑤	**Cocoa**	Up to 375 g	1/4 (1/10 for cocoa powder)	Pre-warmed skimmed UHT milk (41.5°C) + *Salmonella* supplement 1 ml/225 ml) For cocoa butter, the test portion is diluted in BPW with Polysorbate (Tween) 80 10g/L. For cocoa powder samples, the test portion is diluted to 1/10 and the volume of supplement is modified to 1 ml for 675 ml of diluent.	22 - 28	41.5°C ± 1°C	/
Specific ⑥	**Primary production samples**	25 g or Swab or wipe or bootsocks-	1/10 or 10 ml or 225 ml	BPW + *Salmonella* supplement (2 ml/225 ml or 1 ml/225 ml for liquid samples) (surface sampling device must be totally recovered by the broth)	18 - 24	41.5°C ± 1°C	1 ml in 10 ml pre-warmed SX2 6 - 24 h at 41.5°C ± 1°C
Specific ⑦	**Dehydrated products Dry pet food**	25 g	1/10	BPW + vancomycin (8 mg/l)	20 - 26	41.5°C ± 1°C	/
Specific ⑧	**Pet food**	Up to 375 g	1/6	Pre-warmed BPW + vancomycin (8 mg/l)	22 - 28	37°C ± 1°C	/
Specific ⑨	**Pet food**	Up to 375 g	1/6	Pre-warmed BPW supplemented with *Salmonella* supplement	22 - 28	41.5°C ± 1°C	/
Specific ⑩	**Primary production samples (excluding drinking water)**	10 g or 25 g or Swab or wipe or bootsocks	1/10 or 1/20 (dusts) 10 ml or 225 ml	Tetrathionate broth (surface sampling device must be totally recovered by the broth)	18 - 24	37.0°C ± 1°C	0.1 ml in 10 ml SX2 18 - 24 h at 41.5°C ± 1°C

After enrichment step, an aliquot of 2 - 3 ml is heated for 5 min at 95°C - 100°C and then 0.5 ml of this broth is tested with the VIDAS SPT assay. For samples showing a high level of clotting (some eggs products for instance), it is recommended to heat a larger volume (e.g. 10 ml).

Alternatively, the Heat & Go system can be used for this step except for samples showing a high level of clotting (egg products and poultry) and for products diluted ¼ in the enrichment broth.

Overall, note that:

- Weighing is performed in bags with filter, and the temperature of enrichment broths is equilibrated at ambient temperature (18-25°C) before the start of analyses for the Standard protocol, specific protocols ④, ⑥ and ⑦. For 375 g sample size protocols and specific protocol ① (25 g), enrichment broths are pre-warmed at 41.5°C before the start of analyses or at 37°C for specific protocol ⑧.
- The bottle containing the freeze-dried supplement should be reconstituted with 14 ml of a 70 % ethanol solution and can be stored for 10 hours at 18-25°C or 7 days at 2-8°C. Homogenize the bottle containing the supplement prior to sampling. It is also possible to use ready to use tablets for 25 g or 375 g sample size.

Confirmation of positive results are performed by streaking the non heat-treated broth (BPW or SX2 for raw milk cheese and primary production samples) on a chromogenic agar, and confirmation of the characteristic colonies with the following tests:

- Conventional tests described in CEN or ISO;
- or API strip test without purification step;
- or *Salmonella* spp. latex kit (ref: MGNF42) from ASAP, ChromID or TSA;
- or VITEK® MS/VITEK MS PRIME assay without a purification step from ASAP or TSA.

In the event of a discordant result between the detection test and the confirmation test, the kit insert recommends that the laboratory takes the necessary steps to ensure that the result obtained is accurate. It is recommended, for example, to perform one of the following two additional procedures**:**

1. If there are no typical colonies on the selective agar,
    - Transfer 0.1 ml of non-heated enrichment broth into 10 ml of SX2 broth.
    - After incubation for 16 - 24 h at 41.5 ± 1°C, isolate onto a selective chromogenic *Salmonella* agar.
    - Identify the colonies using one of the 4 options indicated above.

2. If the latex test is negative, perform a confirmatory test based on a different principle (example: bioMérieux API strip directly using isolated colonies, without a purification step).

The enrichment broth can be stored for up to 72 h at 5°C ± 3°C before testing and confirmation, except for raw meat specific protocol ③.

2.1.3 Restriction

Drinking water is excluded from the primary production samples category (with the specific protocol ⑩).

2.2 Reference methods♦

For primary production samples tested in 2012, the ISO 6579 Annex D and U47-100 were used; the results of both methods have been combined to give the final result of the reference method as finally these two methods are equivalent to the current ISO 6579-1 except that only one selective agar plate was tested from MKTTn broth while 2 plates are required in the ISO 6579-1 (2017).

The reference methods used for the extension and renewal studies were the following:

- 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. Annex D of the reference method was not carried out during the study.
- 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

♦ Analysis performed according to the COFRAC accreditation

The flow diagrams are provided in **Appendix 2**.

2.3 Study design

The method comparison study was carried out using 25 or 375 g test portions of sample material, depending on the different protocols described in **Appendix 2**. The same sample size was used for both the reference and the alternative methods.

Unless otherwise stated, sample preparations were done according to ISO 6887 parts.

As there is no common initial (pre)-enrichment step for the reference and the alternative methods, different test portions, but coming from the same batch of product (Item), were used for the two methods. All resulting data were treated as unpaired study design (EN ISO 16140-2).

3 INITIAL VALIDATION, EXENSION/RENEWAL 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.

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

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

A minimum of 60 items for each category were tested by both the reference method and the alternative method in the sensitivity study, with a minimum of 30 positive

samples per category. Each category was made up of 3 types, with at least 20 items representative for each type, except for the chocolates and primary production samples categories which were made up of 2 types.

In order to take into account the different protocols used for primary production samples analyses and interpret the results for all the categories tested, three interpretations are provided all along the report as described below:

- All categories with PPS **specific ⑥ (6 h)**: Categories 1 to 7, 9, 10, 11 and for Category 8 (PPS): 6 h incubation time of SX2.
- All categories with PPS **specific ⑥ (24 h)**: Categories 1 to 7, 9, 10, 11 and for Category 8 (PPS): 24 h incubation time of SX2.
- All categories with PPS **specific ⑩**: Categories 1 to 7, 9, 10, 11 and 12.

Table 3 – Distribution per tested category and type

Category		Type		Protocol	Test portion	Number of samples tested		
						Positive	Negative	Total
1	Meat products	a	Raw meat (except poultry)	Standard	25g	10	10	20
		b	Seasoned and ready-to-cook poultry meat			9	11	20
		c	Delicatessen			13	12	25
		Total				32	33	65
		a	Fresh products	Specific ①	25g	15	12	27
		b	Frozen products			11	9	20
		c	Fresh and frozen products with additives			11	14	25
		Total				37	35	72
		a	Ground veal and ground beef	Specific ②	375g	10	12	22
		b	Beef trim			11	18	29
		c	Veal trim			9	11	20
		Total				30	41	71
		a	Ground veal and ground beef	Specific ③	375g	12	13	25
		b	Beef trim			8	12	20
		c	Veal trim			10	11	21
		Total				30	36	66
		Total				129	145	274
2	Dairy products	a	Raw milk cheese	Standard	25g			
		b	Pasteurized milk cheese and milk powders			10	18	28
		c	Others			10	16	26
		a	Raw milk cheese	Specific ④	25g	10	13	23
		b	Pasteurized milk cheese and milk powders			9	12	21
		c	Others			15	19	34
		Total				34	44	78
		a	Raw milk cheese	Standard + Specific ④	25g	10	13	23
		b	Pasteurized milk cheese and milk powders			19	30	49
		c	Others			25	35	60
		Total				54	78	132
		a	Milk powders with probiotics	Specific ②	375g	9	11	20
		b	Milk powders without probiotics			12	21	33
		c	Ingredients			9	11	20
		Total				30	43	73
		Total				84	121	205
3	Vegetables and seafood	a	Fresh or mapped, seasoned	Standard	25g	8	12	20
		b	Cooked and seasoned			10	11	21
		c	Fresh fish fillets			12	11	23
		Total				30	34	64
4	Miscellaneous	a	Pastries	Standard	25g	9	11	20
		b	Egg products			11	10	21
		c	Ready to eat or Ready to reheat			10	11	21
		Total				30	32	62

Category		Type		Protocol	Test portion	Number of samples tested		
						Positive	Negative	Total
5	Chocolates	a	Raw material	Specific ⑤	375g	15	18	33
		b	Finished products			15	21	36
			Total			30	39	69
9	Dehydrated products	a	Milk powders	Specific ⑦	25g	10	10	20
		b	Flours, sugars			10	10	20
		c	Egg powders			10	10	20
			Total			30	30	60
7	Pet food and animal feed	a	Soya cakes	Standard	25g	10	10	20
		b	Granular, flour			10	13	23
		c	Pâtés			10	11	21
			Total			30	34	64
10	Dry pet food	a	Raw materials	Specific ⑦	25g	11	10	21
		b	Dry food for dog and cat			10	10	20
		c	Dry food for fish			11	10	21
			Total			32	30	62
11	Pet food 375g	a	Wet pet food	Specific ⑧	375g	11	10	21
		b	Dry pet food			9	12	21
		c	Raw material			13	8	21
			Total			33	30	63
		a	Wet pet food	Specific ⑨	375g	10	15	25
		b	Dry pet food			9	11	20
		c	Raw material			14	6	20
			Total			33	32	65
6	Environment	a	Process waters	Standard	25g/ml or sampling device	10	12	22
		b	Surfaces			8	12	20
		c	Wastes			12	10	22
			Total			30	34	64
8	Primary production samples (6 h)	a	Faeces samples	Specific ⑥	25g/ml or sampling device	16	28	44
		b	Non faeces samples			15	24	39
			Total			31	52	83
	Primary production samples (24 h)	a	Faeces samples	Specific ⑥	25g/ml or sampling device	16	28	44
		b	Non faeces samples			15	24	39
			Total			31	52	83
12	Primary production samples (excluding drinking water) (PPS)	a	Faeces (poultry and pork)	Specific ⑩	25g or sampling device	18	17	35
		b	Non-faeces (poultry and pork)			13	19	32
			Total			31	36	67

PROTOCOL	Number of samples tested		
	Positive	Negative	Total
Total standard protocol	172	201	373
Total specific ①	37	35	72
Total specific ②	60	84	144
Total specific ③	30	36	66
Total specific ④	34	44	78
Total specific ⑤	30	39	69
Total specific ⑥ -6h	31	52	83
Total specific ⑥ -24h	31	52	83
Total specific ⑦	62	60	122
Total specific ⑧	33	30	63
Total specific ⑨	33	32	65
Total specific ⑩	31	36	67
All categories with PPS specific ⑥ (6 h)	**522**	**613**	**1135**
All categories with PPS specific ⑥ (24 h)	**522**	**613**	**1135**
All categories with PPS specific ⑩	**522**	**597**	**1119**

3.1.1.2 Artificial contamination of samples

Naturally contaminated samples were preferentially tested for all the studies, but artificial contamination was also performed using spiking or seeding protocols.

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

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

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

Category		Naturally contaminated	Artificially contaminated						Total
			Spiking protocol			Seeding protocol			
			≤ 5 CFU	5 < x ≤ 10 CFU	>10 CFU	≤ 3 CFU	3 < x ≤ 10 CFU	10>x >30 CFU	
All samples without PPS	Number of samples	58	165	89	23	148	8	0	491
	%	11.8%	33.6%	**18.1%**	4.7%	30.1%	**1.6%**	0.0%	100.0%
PPS-Specific ⑥	Number of samples	15	0	0	0	10	37	0	62
	%	24.2%	0.0%	0.0%	0.0%	16.1%	59.7%	0.0%	100.0%
PPS-Specific ⑩	Number of samples	4	0	0	0	10	17*	0	31
	%	12.9%	0.0%	0.0%	0.0%	32.3%	54.8%*	0.0%	100.0%
All samples with PPS (specific ⑥ and ⑩)	**Number of samples**	**77**	**165**	**89**	**23**	**168**	**62**	**0**	**584**
	%	**13.2%**	**28.3%**	**15.2%**	**3.9%**	**28.8%**	**10.6%**	**0.0%**	**100.0%**

*: contamination between 3.4 and 4.2 CFU/sample

In agreement with AFNOR rules, more than 10% of the positive results were obtained using naturally contaminated samples (13.2%).
25.8% of the positive samples were inoculated between 3 (seeding) or 5 (spiking) and 10 CFU combining all categories and protocols (food, feed and environmental samples at the production and primary production stage). For primary production samples tested with specific protocol ⑥ or ⑩, higher inoculation level was required to obtain positive results this was accepted by the AFNOR technical committee.

13.2 % of the samples were naturally contaminated when combining all the categories.

3.1.1.3 Protocols applied during the validation study

- **Incubation time**

The minimum incubation time was applied for each protocol.
For primary production samples tested with the specific protocol ⑥, two incubation times were tested for the subculture in SX2: 6 h and 24 h.

- **Confirmations**

The positive results following the VIDAS® SPT test were confirmed by streaking 10 µl of the unheated enrichment broth (BPW or SX2) onto XLD and a selective chromogenic agar and performing the following procedures starting from an isolated characteristic colony:

- The conventional tests described in the CEN or ISO standardized methods;
- An API strip test without purification,
- The *Salmonella* spp. latex kit (Ref.: MGNF42).

For the protocols using a one-step enrichment, in the event of absence of characteristic colonies on selective agar, the following supplementary confirmation option was used: transfer of 0.1 ml of the unheated enrichment broth into a tube of 10 ml of SX2 broth and incubation for 16 - 24 h at 41.5°C ± 1.0°C, followed by streaking onto selective agar for *Salmonella*, and completion of the tests described above.
VITEK® MS having been validated specifically for confirmation of *Salmonella*, it was not implemented in the sensitivity study.

- ***Enrichment broth storage***

The non-heated enrichment broths (SX2) were tested after storage for 72 h at 5°C ± 3°C (VIDAS test and confirmatory tests). This was applied on positive and discordant samples.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 5.

Table 5 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results)

Category			Protocol	PA	NA*	PD	ND**	PPND	PPNA	Total
1	Meat products		Standard	29	33	1	2	0	0	65
			Specific ①	29	35	4	4	0	0	72
			Specific ②	22	40	3	5	0	1	71
			Specific ③	23	36	2	5	0	0	66
2	Dairy products		Standard + Specific ④	52	77	2	0	0	1	132
			Specific ②	25	43	2	3	0	0	73
3	Vegetables and seafood		Standard	27	33	0	3	0	1	64
4	Miscellaneous		Standard	27	32	2	1	0	0	62
5	Chocolates		Specific ⑤	28	39	1	1	0	0	69
9	Dehydrated products		Specific ⑦	16	29	7	6	1	1	60
7	Pet food and animal feed		Standard	26	34	2	2	0	0	64
10	Dry pet food		Specific ⑦	22	30	5	5	0	0	62
11	Pet food 375g		Specific ⑧	24	30	5	4	0	0	63
			Specific ⑨	18	32	8	7	0	0	65
6	Environment		Standard	22	34	4	4	0	0	64
8	Primary production samples	6 h	Specific ⑥	25	52	3	3	0	0	83
		24 h	Specific ⑥	26	52	3	2	0	0	83
12	Primary production samples (excluding drinking water)		Specific ⑩	11	36	13	7	0	0	67
Total standard protocol				150	199	10	12	0	2	373
Total specific ①				29	35	4	4	0	0	72
Total specific ②				47	83	5	8	0	1	144
Total specific ③				23	36	2	5	0	0	66
Total specific ④				33	44	1	0	0	0	78
Total specific ⑤				28	39	1	1	0	0	69
Total specific ⑥ -6h				25	52	3	3	0	0	83
Total specific ⑥ -24h				26	52	3	2	0	0	83
Total specific ⑦				38	59	12	11	1	1	122
Total specific ⑧				24	30	5	4	0	0	63
Total specific ⑨				18	32	8	7	0	0	65
Total specific ⑩				11	36	13	7	0	0	67
All categories with PPS specific ⑥-6 h				**415**	**609**	**51**	**55**	**1**	**4**	**1135**
All categories with PPS specific ⑥-24 h				**416**	**609**	**51**	**54**	**1**	**4**	**1135**
All categories with PPS specific ⑩				**401**	**593**	**61**	**59**	**1**	**4**	**1119**

* 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 6.

Table 6 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type		Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	Total
1	Meat products	a	Raw meat (except poultry)	Standard	9	10	0	1	0	0	90,0	100,0	95,0	0,0	20
		b	Seasoned and ready-to-cook poultry meat		9	11	0	0	0	0	100,0	100,0	100,0	0,0	20
		c	Delicatessen		11	12	1	1	0	0	92,3	92,3	92,0	0,0	25
		Total			29	33	1	2	0	0	93,8	96,9	95,4	0,0	65
		a	Fresh products	Specific ①	13	12	0	2	0	0	86,7	100,0	92,6	0,0	27
		b	Frozen products		8	9	3	0	0	0	100,0	72,7	85,0	0,0	20
		c	Fresh and frozen products with additives		8	14	1	2	0	0	81,8	90,9	88,0	0,0	25
		Total			29	35	4	4	0	0	89,2	89,2	88,9	0,0	72
		a	Ground veal and ground beef	Specific ②	8	11	0	2	0	1	80,0	100,0	90,9	8,3	22
		b	Beef trim		9	18	1	1	0	0	90,9	90,9	93,1	0,0	29
		c	Veal trim		5	11	2	2	0	0	77,8	77,8	80,0	0,0	20
		Total			22	40	3	5	0	1	83,3	90,0	88,7	2,4	71
		a	Ground veal and ground beef	Specific ③	11	13	0	1	0	0	91,7	100,0	96,0	0,0	25
		b	Beef trim		7	12	0	1	0	0	87,5	100,0	95,0	0,0	20
		c	Veal trim		5	11	2	3	0	0	70,0	80,0	76,2	0,0	21
		Total			23	36	2	5	0	0	83,3	93,3	89,4	0,0	66
		Total			103	144	10	16	0	1	87,6	92,2	90,5	0,7	274
2	Dairy products	a	Raw dairy products												
		b	Pasteurized dairy products	Standard	10	18	0	0	0	0	100,0	100,0	100,0	0,0	28
		c	Milk powders		9	15	1	0	0	1	100,0	90,0	96,2	6,3	26
		a	Raw dairy products	Specific ④	10	13	0	0	0	0	100,0	100,0	100,0	0,0	23
		b	Pasteurized dairy products		9	12	0	0	0	0	100,0	100,0	100,0	0,0	21
		c	Milk powders		14	19	1	0	0	0	100,0	93,3	97,1	0,0	34
		Total			33	44	1	0	0	0	100,0	97,1	98,7	0,0	78
		a	Raw dairy products	Standard + Specific ④	10	13	0	0	0	0	100,0	100,0	100,0	0,0	23
		b	Pasteurized dairy products		19	30	0	0	0	0	100,0	100,0	100,0	0,0	49
		c	Milk powders		23	34	2	0	0	1	100,0	92,0	96,7	2,9	60
		Total			52	77	2	0	0	1	100,0	96,3	98,5	1,3	132
		a	Milk powders with probiotics	Specific ②	5	11	2	2	0	0	77,8	77,8	80,0	0,0	20
		b	Milk powders without probiotics		11	21	0	1	0	0	91,7	100,0	97,0	0,0	33
		c	Ingredients		9	11	0	0	0	0	100,0	100,0	100,0	0,0	20
		Total			25	43	2	3	0	0	90,0	93,3	93,2	0,0	73
		Total			77	120	4	3	0	1	96,4	95,2	96,6	0,8	205

Category		Type		Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	Total
3	Vegetables and seafood	a	Fresh or mapped, seasoned	Standard	7	12	0	1	0	0	87,5	100,0	95,0	0,0	20
		b	Cooked and seasoned		9	11	0	1	0	0	90,0	100,0	95,2	0,0	21
		c	Fresh fish fillets		11	10	0	1	0	1	91,7	100,0	95,7	9,1	23
		Total			27	33	0	3	0	1	90,0	100,0	95,3	2,9	64
4	Miscellaneous	a	Pastries	Standard	7	11	1	1	0	0	88,9	88,9	90,0	0,0	20
		b	Egg products		10	10	1	0	0	0	100,0	90,9	95,2	0,0	21
		c	Ready to eat or Ready to reheat		10	11	0	0	0	0	100,0	100,0	100,0	0,0	21
		Total			27	32	2	1	0	0	96,7	93,3	95,2	0,0	62
5	Chocolates	a	Raw material	Specific ⑤	15	18	0	0	0	0	100,0	100,0	100,0	0,0	33
		b	Finished products		13	21	1	1	0	0	93,3	93,3	94,4	0,0	36
		Total			28	39	1	1	0	0	96,7	96,7	97,1	0,0	69
9	Dehydrated products	a	Milk powders	Specific ⑦	7	10	1	2	0	0	80,0	90,0	85,0	0,0	20
		b	Flours, sugars		4	10	3	3	0	0	70,0	70,0	70,0	0,0	20
		c	Egg powders		5	9	3	1	1	1	80,0	70,0	75,0	20,0	20
		Total			16	29	7	6	1	1	76,7	76,7	76,7	6,7	60
7	Pet food and animal feed	a	Soya cakes	Standard	10	10	0	0	0	0	100,0	100,0	100,0	0,0	20
		b	Granular, flour		9	13	1	0	0	0	100,0	90,0	95,7	0,0	23
		c	Pâtés		7	11	1	2	0	0	80,0	90,0	85,7	0,0	21
		Total			26	34	2	2	0	0	93,3	93,3	93,8	0,0	64
10	Dry pet food	a	Raw materials	Specific ⑦	8	10	3	0	0	0	100,0	72,7	85,7	0,0	21
		b	Dry food for dog and cat		7	10	1	2	0	0	80,0	90,0	85,0	0,0	20
		c	Dry food for fish		7	10	1	3	0	0	72,7	90,9	81,0	0,0	21
		Total			22	30	5	5	0	0	84,4	84,4	83,9	0,0	62
11	Pet food 375g	a	Wet pet food	Specific ⑧	11	10	0	0	0	0	100,0	100,0	100,0	0,0	21
		b	Dry pet food		4	12	3	2	0	0	77,8	66,7	76,2	0,0	21
		c	Raw material		9	8	2	2	0	0	84,6	84,6	81,0	0,0	21
		Total			24	30	5	4	0	0	87,9	84,8	85,7	0,0	63
		a	Wet pet food	Specific ⑨	8	15	1	1	0	0	90,0	90,0	92,0	0,0	25
		b	Dry pet food		3	11	3	3	0	0	66,7	66,7	70,0	0,0	20
		c	Raw material		7	6	4	3	0	0	78,6	71,4	65,0	0,0	20
		Total			18	32	8	7	0	0	78,8	75,8	76,9	0,0	65
6	Environment	a	Process waters	Standard	10	12	0	0	0	0	100,0	100,0	100,0	0,0	22
		b	Surfaces		5	12	1	2	0	0	75,0	87,5	85,0	0,0	20
		c	Wastes		7	10	3	2	0	0	83,3	75,0	77,3	0,0	22
		Total			22	34	4	4	0	0	86,7	86,7	87,5	0,0	64

Category		Type		Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	Total
8	Primary production samples (6 h)	a	Faeces samples	Specific ⑥	13	28	2	1	0	0	93,8	87,5	93,2	0,0	44
		b	Non faeces samples		12	24	1	2	0	0	86,7	93,3	92,3	0,0	39
		Total			25	52	3	3	0	0	90,3	90,3	92,8	0,0	83
	Primary production samples (24 h)	a	Faeces samples	Specific ⑥	14	28	2	0	0	0	100,0	87,5	95,5	0,0	44
		b	Non faeces samples		12	24	1	2	0	0	86,7	93,3	92,3	0,0	39
		Total			26	52	3	2	0	0	93,5	90,3	94,0	0,0	83
12	Primary production samples (excluding drinking water)	a	Faeces (poultry and pork)	Specific ⑩	7	17	6	5	0	0	72,2	66,7	68,6	0,0	35
		b	Non-faeces (poultry and pork)		4	19	7	2	0	0	84,6	46,2	71,9	0,0	32
		Total			11	36	13	7	0	0	77,4	58,1	70,1	0,0	67
Total standard protocol					150	199	10	12	0	2	93,0	94,2	94,1	1,0	373
Total specific ①					29	35	4	4	0	0	89,2	89,2	88,9	0,0	72
Total specific ②					47	83	5	8	0	1	86,7	91,7	91,0	1,2	144
Total specific ③					23	36	2	5	0	0	83,3	93,3	89,4	0,0	66
Total specific ④					33	44	1	0	0	0	100,0	97,1	98,7	0,0	78
Total specific ⑤					28	39	1	1	0	0	96,7	96,7	97,1	0,0	69
Total specific ⑥ -6h					25	52	3	3	0	0	90,3	90,3	92,8	0,0	83
Total specific ⑥ -24h					26	52	3	2	0	0	93,5	90,3	94,0	0,0	83
Total specific ⑦					38	59	12	11	1	1	80,6	80,6	80,3	3,3	122
Total specific ⑧					24	30	5	4	0	0	87,9	84,8	85,7	0,0	63
Total specific ⑨					18	32	8	7	0	0	78,8	75,8	76,9	0,0	65
Total specific ⑩					11	36	13	7	0	0	77,4	58,1	70,1	0,0	67
All categories with PPS specific ⑥-6 h					**415**	**609**	**51**	**55**	**1**	**4**	**89,3**	**90,2**	**90,6**	**0,8**	**1135**
All categories with PPS specific ⑥-24 h					**416**	**609**	**51**	**54**	**1**	**4**	**89,5**	**90,2**	**90,7**	**0,8**	**1135**
All categories with PPS specific ⑩					**401**	**593**	**61**	**59**	**1**	**4**	**88,5**	**88,3**	**89,2**	**0,8**	**1119**

* PPNA not included

** PPND not included

A summary of the results is given in Table 7.

Table 7 - Summary of results

		All categories		
		PPS Specific ⑥ 6 h	PPS Specific ⑥ 24 h	PPS Specific ⑩
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	89.3 %	89.5 %	88.5 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	90.2 %	90.2 %	88.3 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	90.6 %	90.7 %	89.2 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	0.8 %	0.8 %	0.8 %

With *ND = ND + PPND*
NA = NA + PPNA

3.1.1.6 Analysis of discordant results

The negative deviations observed for this extension study are given in Table 8 and the positive deviations in Table 9.

- ***Negative deviations***

The number of negative deviations varies from 55 to 60 depending on the interpretation applied for primary production samples and concern 51 artificially contaminated samples and 12 naturally contaminated samples.
The presence of *Salmonella* was confirmed in the enrichment broth for 6 of them: SA24 (veal balls); SA27 (frozen ground beef with onions); 7418 (rice flour), 7210 (Croquettes for cat), 8099 (raw material), 8228 (bird seeds). For these samples, the contamination level was probably just at the limit of the alternative method detection level. For the other samples, the negative deviations were probably linked to the unpaired study design and sample heterogenicity.

The confirmatory tests applied on the enrichment broths did not allow to recover the *Salmonella* strains in these samples.

For samples tested in 2018 and 2019, a subculture of the enrichment broth in SX2 incubated for 24 h or 48 h depending on the samples tested, was performed for

samples with a negative result with the VIDAS method in order to have the same incubation time as the reference method. For none of them the confirmation was positive.

Positive deviations

51 to 61 positive deviations were observed depending on the protocol applied for the primary production samples, 55 concern artificially contaminated samples and 11 naturally contaminated samples.

Table 8 - Negative deviations

♦ **Analyses performed according to the COFRAC accreditation (by ADRIA)**

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579 or ISO 6579-1	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confir-mation	Agree-ment			
						RFV	VT	Result					
2011	C11	Ground horse meat	/	/	+	191	0,05	-	-	ND	1	a	Standard
2011	Ac6	Vegetable stuffing	/	/	+	218	0,06	-	-	ND	1	c	Standard
2019	**5092**	**Fennel**	S. Virchow Ad2569	1,4	+	229	0,05	-	-	ND	3	a	Standard
2019	**5098**	**Potatoes purée**	S. Derby Ad3057	2,0	+	302	0,07	-	-	ND	3	b	Standard
2019	**4259**	**Raw fish**	S. Derby Ad1093	2,0	+	226	0,05	-	-	ND	3	c	Standard
2019	**5106**	**Pastry**	S. Typhimurium 633	4,2	+	198	0,05	-	-	ND	4	a	Standard
2011	Ac1	Surfaces sample	/	/	+	236	0,07	-	-	ND	6	b	Standard
2011	Ac2	Surfaces sample	/	/	+	225	0,07	-	-	ND	6	b	Standard
2011	Ac22	Waste (meat)	/	/	+	214	0,06	-	-	ND	6	c	Standard
2011	AG16	Waste (meat)	/	/	+	268	0,06	-	-	ND	6	c	Standard
2019	**5830**	**Pâtés for dog**	S. Kedougou Ad1502	2,2	+	230	0,05	-	-	ND	7	c	Standard
2019	**5831**	**Pâtés for cat**	S. Derby Ad1878	1,6	+	361	0,08	-	-	ND	7	c	Standard
2013	**SA11**	**Beef skewer**	S. Bredeney SAL.1.20	1,3	+		0,04	-	-	ND	1	a	①
2013	**SA24**	**Veal balls**	S. Brandenburg SAL.1.12	3	+		0,07	-	+	ND	1	a	①
2013	**SA25**	**Veal sausage**	S. Derby SAL.1.29	4	+		0,04	-	-	ND	1	c	①
2013	**SA27**	**Frozen ground beef + onion**	S. Derby SAL.1.29	4	+		0,03	-	+	ND	1	c	①
2019	**5824**	**Ground beef**	S. Enteritidis Ad2523	1,8	+	214	0,05	-	-	ND	1	a	②
2019	**5825**	**Ground beef**	S. Newport Ad2730	3	+	219	0,05	-	-	ND	1	a	②
2019	**4744**	**Beef trim**	S. Newport 586	1,8	+	267	0,05	-	-	ND	1	b	②
2013	**AX2**	**Veal**	S. Derby S126	3,8	+	190	0,05	-	-	ND	1	c	②
2013	AZ5	Roast veal	/	/	+	563	0,14	-	-	ND	1	c	②
2018	**8123**	**Infant formula with probiotics (5,7.10⁴ CFU/g)**	S. Agona Ad2922	1,1	+	93	0,02	-	-	ND	2	a	②

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579 or ISO 6579-1	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confir-mation	Agree-ment			
						RFV	VT	Result					
2018	**8128**	**Infant formula with probiotics (5,2.10⁵ CFU/g)**	S. Livingstone Ad2705	1,7	+	465	0,10	-	-	**ND**	2	a	②
2013	**Bi1**	**Non-fat dry milk Bio**	S. Typhimurium S54	3	+	27	0,00	-	-	**ND**	2	b	②
2013	**Bg5**	**Ground beef**	S. Derby S126	1,6	+	207	0,06	-	-	**ND**	1	a	③
2019	**5380**	**Beef trim**	S. Newport Ad2730	2,4	+	237	0,05	-	-	**ND**	1	b	③
2018	**7942**	**Frozen veal trim**	S. Panama 4255	2,2	+	312	0,06	-	-	**ND**	1	c	③
2018	**8201**	**Veal trim**	S. Ohio Ad2224	1,8	+	297	0,06	-	-	**ND**	1	c	③
2019	**5377**	**Veal trim**	S. Enteritidis Ad926	4,0	+	556	0,12	-	-	**ND**	1	c	③
2019	**6037**	**Cocoa powder**	S. Typhimurium Ad1682	1,6	+	30	0	-	-	**ND**	5	b	⑤
2018	**6661**	**Skimmed milk powder**	S. Livingstone Ad2705	2,4	+	55	0,01	-	-	**ND**	9	a	⑦
2018	**6671**	**Infant formula without probiotics**	S. Cerro Ad2707	1,1	+	143	0,03	-	-	**ND**	9	a	⑦
2018	**6675**	**White sugar**	S. Typhimurium Ad1682	1,0	+	170	0,04	-	-	**ND**	9	b	⑦
2018	**6677**	**White sugar**	S. Derby Ad1683	1,1	+	180	0,04	-	-	**ND**	9	b	⑦
2018	**7418**	**Rice flour**	S. Mbandaka Ad1723	0,2	+	315 312 312	0,07 0,07 0,07	- - -	+	**ND**	9	b	⑦
2018	**6762**	**Whole egg powder**	S. Infantis 14	1,7	+	159	0,03	-	-	**ND**	9	c	⑦
2018	**6771**	**Egg white powder**	S. Typhimurium Ad1484	8,8	+	1617 164 192	0,39 0,04 0,04	+ - -	-	**PPND**	9	c	⑦
2018	**6750**	**Pellets for cat beef/chicken**	S. Montevideo Ad2421	<0,7	+	153	0,03	-	-	**ND**	10	b	⑦
2018	**6757**	**Pellets for dog chicken**	S. Mbandaka Ad2647	1,7	+	118	0,02	-	-	**ND**	10	b	⑦
2018	**6974**	**Dry food for fish (flakes)**	S. Senftenberg Ad2418	1,5	+	204	0,05	-	-	**ND**	10	c	⑦
2018	**6979**	**Dry food for fish (flakes)**	S. Idikan Ad2567	1,2	+	141	0,03	-	-	**ND**	10	c	⑦
2018	**6980**	**Dry food for fish (granular)**	S. Infantis Ad2712	2,1	+	310	0,07	-	-	**ND**	10	c	⑦
2019	**7210**	**Croquettes for cat**	S. Poona Ad2330	2,6	+	434/ 210/175	0,11/ 0,05/0,04	-/-/-	+	**ND**	11	b	⑧
2019	**7542**	**Croquettes for dog**	S. Derby 630	2,8	+	206	0,04	-	-	**ND**	11	b	⑧

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579 or ISO 6579-1	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confir-mation	Agree-ment			
						RFV	VT	Result					
2019	**8099**	**Raw material**	S. Idikan Ad2648	6,8	+	422/ 520/554	0,09/ 0,11/0,12	-/-/-	+	**ND**	11	c	⑧
2020	346	Raw material (flour)	/		+	205	0,05	-	-	**ND**	11	c	⑧
2019	**8222**	**Pâté for dog**	S. Montevideo Ad2645	0,8	+	280	0,06	-	-	**ND**	11	a	⑨
2019	**7540**	**Croquettes for cat**	S. Mbandaka Ad2041	0,3	+	187	0,04	-	-	**ND**	11	b	⑨
2019	**8227**	**Dwarf rabbit (whole food)**	S. Poona Ad2330	1,4	+	350	0,07	-	-	**ND**	11	b	⑨
2019	**8228**	**Bird seeds**	S. Infantis Ad2712	0,6	+	656 /351/341	0,14/ 0,08/0,08	-/-/-	+	**ND**	11	b	⑨
2019	**7545**	**Processed animal proteins**	S. Mbandaka Ad2041	0,3	+	220	0,05	-	-	**ND**	11	c	⑨
2020	**171**	**Raw material (raw meat)**	S. Idikan Ad2567	1,6	+	234	0,05	-	-	**ND**	11	c	⑨
2020	346	Raw material (flour)	/		+	378	0,09	-	-	**ND**	11	c	⑨

Year of analysis	**Sample N°**	Product	Artificial contaminations		**Reference method: ISO 6579/A1**	**Reference method: U47-100**	**Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)**								Category	Type	Protocol
							BPW 18h at 41.5°C + SX2 6h at 41.5°C						**SX2 - 41.5°C / 24h**				
							VIDAS® assay result			**Final result confirmation**	**Agree-ment (ISO 6579/A1)**	**Agree+ment (U47-100)**	**VIDAS® assay result**				
			Strain	Inoculation level/sample			**RFV**	**VT**	**Result**				**RFV**	**VT**			
2012	2123	Pig faeces	/	/	+	+	317	0,07	-	-	ND	ND	11103	2,76	8	a	⑥
2012	1377	Wipe (pig square)	/	/	+	+	361	0,09	-	-	ND	ND	332	0,08	8	b	⑥
2012	**2279**	**Dust (henhouse)**	S. Infantis Ad1404	5,0	+	+	139	0,03	-	-	ND	ND	160	0,04	8	b	⑥

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579 or ISO 6579-1♦	Alternative method: VIDAS® UP Salmonella (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confirmation	Agree-ment			
						RFV	VT	Result					
2020	**2733**	**Bootsocks (poultry environment)**	S. Enteritidis Ad2970	2,2	+	143	0,04	-	-	**ND**	12	a	⑩
2020	3008	Bootsocks (poultry environment)	/		+	181	0,04	-	-	**ND**	12	a	⑩
2020	**3190**	**Sponge (poultry environment)**	*S.* Djugu Ad 2969	3,0	+	132	0,03	-	-	**ND**	12	b	⑩
2020	**3308**	**Pork feces**	*S.* Livingstone Ad2279	2,6	+	112	0,02	-	-	**ND**	12	a	⑩
2020	**3313**	**Poultry feces**	*S.* Mbandaka Ad1720	3,0	+	239	0,06	-	-	**ND**	12	a	⑩
2020	**3316**	**Wipe (poultry environment)**	*S.* Infantis Ad 1404	3,4	+	134	0,03	-	-	**ND**	12	b	⑩
2020	**3476**	**Poultry feces**	*S.* Agona Ad1306	3,4	+	219	0,05	-	-	**ND**	12	a	⑩

♦ Analyses performed according to the COFRAC accreditation

Table 9 - Positive deviations

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confirmation	Agreement			
						RFV	VT	Result					
2011	M4	Tomato stuffing	/		-	10662	2,89	+	+	**PD**	1	c	Standard
2019	**5294**	**Strawberry drinkable Yogurt**	*S.* Agona Ad1483	2,4	-	12940	3,14	+	+	**PD**	2	c	Standard
2019	**6047**	**Pastry**	S. Typhimurium 633	2,6	-	6861	1,64	+	+	**PD**	4	a	Standard
2011	AE15	Raw liquid egg	/		-	11192	2,65	+	+	**PD**	4	b	Standard
2011	Ac9	Surfaces sample	/		-	10750	3,37	+	+	**PD**	6	b	Standard
2011	Aa10	Waste	/		-	10365	3,25	+	+	**PD**	6	c	Standard
2011	Aa9	Waste	/		-	9224	2,89	+	+	**PD**	6	c	Standard
2011	AG1	Waste (meat)	/		-	9591	2,48	+	+	**PD**	6	c	Standard
2011	**X5**	**Granules**	S. Kedougou S81	5,8	-	9623	2,39	+	+	**PD**	7	b	Standard
2019	**4251**	**Terrine for cat**	S. Infantis Ad2712	2,4	-	15880	3,56	+	+	**PD**	7	c	Standard
2013	**SA2**	**Frozen ground beef**	S. Manhattan SAL.1.84	0,3	-		0,97	+	+	**PD**	1	b	①
2018	**7835**	**Frozen pork trim**	S. London Ad2422	1,8	-	9720	2,24	+	+	**PD**	1	b	①
2018	**7840**	**Frozen lamb meat**	S. Typhimurium Ad2226	2,8	-	6805	1,57	+	+	**PD**	1	b	①
2013	**SA17**	**Bolognaise ground beef**	S. *arizonae* SAL.1.8	1,7	-		1,99	+	+	**PD**	1	c	①
2019	**5827**	**Beef trim**	S. Enteritidis Ad2523	1,8	-	10497	2,51	+	+	**PD**	1	b	②
2019	**4740**	**Veal trim**	S. Enteritidis Ad926	3	-	11320	2,53	+	+	**PD**	1	c	②
2019	**4742**	**Veal trim**	S. Montevideo Ad1109	0,8	-	11439	2,56	+	+	**PD**	1	c	②
2018	**8121**	**Infant formula with probiotics (8,7.10^5 CFU/g)**	S. Agona Ad2922	1,1	-	4536	1,01	+	+	**PD**	2	a	②
2018	**8125**	**Infant formula with probiotics (1,6.10^3 CFU/g)**	S. Livingstone Ad2705	1,7	-	7902	1,76	+	+	**PD**	2	a	②
2018	**7943**	**Frozen veal trim**	S. Panama 4255	2,2	-	7529	1,68	+	+	**PD**	1	c	③
2018	**8204**	**Veal trim**	S. Ohio Ad2224	1,8	-	7498	1,67	+	+	**PD**	1	c	③
2019	**5294**	**Strawberry drinkable Yogurt**	*S.* Agona Ad1483	2,4	-	10747	2,61	+	+	**PD**	2	c	④
2019	**6040**	**Cocoa powder**	S. Typhimurium Ad2034	1,2	-	12981	3,31	+	+	**PD**	5	b	⑤
2018	**6664**	**Skimmed milk powder**	S. Livingstone Ad2705	2,4	-	8624	2,19	+	+	**PD**	9	a	⑦
2018	**6673**	**Brown sugar**	S. Typhimurium Ad1682	1,0	-	7016	1,72	+	+	**PD**	9	b	⑦
2018	**6678**	**White sugar**	S. Derby Ad1683	1,1	-	6857	1,68	+	+	**PD**	9	b	⑦
2018	**6680**	**Buckwheat flour**	S. Typhimurium 633	0,9	-	1830	0,45	+	+	**PD**	9	b	⑦
2018	**6763**	**Egg yolk powder**	S. Typhimurium Ad1484	8,8	-	2326	0,57	+	+	**PD**	9	c	⑦

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confirmation	Agreement			
						RFV	VT	Result					
2018	**6764**	**Egg yolk powder**	S. Enteritidis 10	1,3	-	7022	1,72	+	+	**PD**	9	c	⑦
2018	**6767**	**Whole egg powder**	S. Infantis 14	1,7	-	8262	2,03	+	+	**PD**	9	c	⑦
2018	**6992**	**Raw material for pet food**	S. Braenderup F286	1,2	-	7246	1,78	+	+	**PD**	10	a	⑦
2018	**6994**	**Raw material for pet food**	S. Derby 630	<1,7	-	8735	2,14	+	+	**PD**	10	a	⑦
2018	7935	Raw material for pet food	/		-	6804	1,57	+	+	**PD**	10	a	⑦
2018	**6749**	**Pellets for cat vegetables /milk/poultry**	S. Kedougou Ad2419	3	-	6996	1,72	+	+	**PD**	10	b	⑦
2018	**6976**	**Dry food for fish (flakes)**	S. Senftenberg Ad2418	1,5	-	7001	1,72	+	+	**PD**	10	c	⑦
2019	**7535**	**Croquettes for cat**	S. Cerro Ad689	0,8	-	11596	2,78	+	+	**PD**	11	b	⑧
2019	**7536**	**Croquettes for cat**	S. Cerro Ad689	0,8	-	10641	2,55	+	+	**PD**	11	b	⑧
2019	**7538**	**Croquettes for cat**	S. Kedougou Ad2419	1	-	12362	2,97	+	+	**PD**	11	b	⑧
2019	**7546**	**Processed animal proteins**	S. Derby 630	2,8	-	5210	1,25	+	+	**PD**	11	c	⑧
2020	343	Raw material (flour)	/		-	10227	2,59	+	+	**PD**	11	c	⑧
2019	**8223**	**Terrine for dog**	S. Infantis Ad2712	0,6	-	14317	3,10	+	+	**PD**	11	a	⑨
2019	**7535**	**Croquettes for cat**	S. Cerro Ad689	0,8	-	11260	2,70	+	+	**PD**	11	b	⑨
2019	**7538**	**Croquettes for cat**	S. Kedougou Ad2419	1	-	12421	2,98	+	+	**PD**	11	b	⑨
2019	**7539**	**Croquettes for dog**	S. Mbandaka Ad2041	0,3	-	14099	3,38	+	+	**PD**	11	b	⑨
2019	**7543**	**Processed animal proteins**	S. Cerro Ad689	0,8	-	15872	3,81	+	+	**PD**	11	c	⑨
2019	**7544**	**Processed animal proteins**	S. Kedougou Ad2419	1	-	12031	2,89	+	+	**PD**	11	c	⑨
2019	**7546**	**Processed animal proteins**	S. Derby 630	2,8	-	14063	3,37	+	+	**PD**	11	c	⑨
2020	**178**	**Raw material (flour)**	S. Braenderup F286	2,5	-	15862	4,03	+	+	**PD**	11	c	⑨

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579/A1	Reference method: U47-100	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)								Category	Type	Protocol
							BPW 18h at 41,5°C + SX2 6h at 41,5°C						SX2 - 41,5°C / 24h				
			Strain	Inoculation level/sample			VIDAS® assay result			Final result confir-mation	Agree-ment (ISO 6579/A1)	Agree-ment (U47-100)	VIDAS® assay result				
							RFV	VT	Result				RFV	VT			
2012	1370	Bootsocks (floor)	/		-	+	2122	0,55	+	+	PD	PA	1055	0,27	11	a	⑥
2012	2120	Poultry faeces	/		-	-	8786	2,19	+	+	PD	PD	8667	2,16	11	a	⑥
2012	**2270**	**Pig faeces**	*Salmonella* Derby Ad1452	7,4	-	-	9576	2,57	+	+	PD	PD	9742	2,61	11	a	⑥
2012	**1322**	**Dust (pregnant room)**	*Salmonella* Derby Ad1447	5,4	-	+	9639	2,53	+	+	PD	PA	8601	2,26	11	b	⑥
2012	**1734**	**Water (hatchery)**	*Salmonella* Havana Ad930	7,4	-	-	9448	2,30	+	+	PD	PD	9238	2,25	11	b	⑥

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method: ISO 6579♦	Alternative method: VIDAS® UP Salmonella (VIDAS® SPT)					Category	Type	Protocol
			Strain	Inoculation level/sample		VIDAS® assay result			Final result confirmation	Agree-ment			
						RFV	VT	Result					
2020	**2732**	**Poultry feces**	S. Agama Ad2949	3,6	-	11633	3,28	+	+	**PD**	12	a	⑩
2020	**2735**	**Pork feces**	S. Derby Ad2280	3,8	-	11416	3,22	+	+	**PD**	12	a	⑩
2020	**2739**	**Poultry litter**	S. Anatum Ad1108	1,8	-	12815	3,62	+	+	**PD**	12	b	⑩
2020	2944	Wipe (pork)	/		-	12226	3,08	+	+	**PD**	12	b	⑩
2020	**3183**	**Pork feces**	*S.* Infantis Ad 2278	4,0	-	15606	3,94	+	+	**PD**	12	a	⑩
2020	**3184**	**Pork litter**	*S.* Infantis Ad 2278	4,0	-	10869	2,74	+	+	**PD**	12	b	⑩
2020	**3187**	**Poultry feces**	*S.* Djugu Ad 2969	3,0	-	13497	3,40	+	+	**PD**	12	a	⑩
2020	**3191**	**Sponge (poultry environment)**	*S.* Typhimurium Ad1411	4,2	-	15844	4,00	+	+	**PD**	12	b	⑩
2020	**3312**	**Poultry feces**	*S.* Mbandaka Ad1720	3,0	-	13597	3,43	+	+	**PD**	12	a	⑩
2020	**3318**	**Sponge (poultry environment)**	*S.* Mbandaka Ad1720	3,0	-	12760	3,22	+	+	**PD**	12	b	⑩
2020	**3474**	**Bootsocks (poultry environment)**	*S.* Agona Ad1306	3,4	-	11665	3,11	+	+	**PD**	12	a	⑩
2020	**3475**	**Sponge (poultry environment)**	*S.* Agona Ad1306	3,4	-	15840	4,23	+	+	**PD**	12	b	⑩
2020	**3477**	**Sponge (poultry environment)**	*S.* Haifa Ad1727	3,4	-	12713	3,39	+	+	**PD**	12	b	⑩

♦ Analyses performed according to the COFRAC accreditation

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 10):

Table 10 - Analyses of discordant results

									UNPAIRED	
Category		Type		Protocol	N+	PD	ND*	PPND	(ND+ PPND)-PD	AL
1	Meat products	a	Raw meat (except poultry)	Standard	10	0	1	0	1	
		b	Seasoned and ready-to-cook poultry meat		9	0	0	0	0	
		c	Delicatessen		13	1	1	0	0	
		Total			32	1	2	0	1	3
		a	Fresh products	Specific ①	15	0	2	0	2	
		b	Frozen products		11	3	0	0	-3	
		c	Fresh and frozen products with additives		11	1	2	0	1	
		Total			37	4	4	0	0	3
		a	Ground veal and ground beef	Specific ②	10	0	2	0	2	
		b	Beef trim		11	1	1	0	0	
		c	Veal trim		9	2	2	0	0	
		Total			30	3	5	0	2	3
		a	Ground veal and ground beef	Specific ③	12	0	1	0	1	
		b	Beef trim		8	0	1	0	1	
		c	Veal trim		10	2	3	0	1	
		Total			30	2	5	0	3	3
		Total			129	10	16	0	/	/
2	Dairy products	a	Raw dairy products	Standard						
		b	Pasteurized dairy products		10	0	0	0	0	
		c	Milk powders		10	1	0	0	-1	
		a	Raw dairy products	Specific ④	10	0	0	0	0	
		b	Pasteurized dairy products		9	0	0	0	0	
		c	Milk powders		15	1	0	0	-1	
		Total			34	1	0	0	-1	3
		a	Raw dairy products	Standard + specific ④	10	0	0	0	0	
		b	Pasteurized dairy products		19	0	0	0	0	
		c	Milk powders		25	2	0	0	-2	
		Total			54	2	0	0	-2	3
		a	Milk powders with probiotics	Specific ②	9	2	2	0	0	
		b	Milk powders without probiotics		12	0	1	0	1	
		c	Ingredients		9	0	0	0	0	
		Total			30	2	3	0	1	3
		Total			84	4	3	0	/	/
3	Vegetables and seafood	a	Fresh or mapped, seasoned	Standard	8	0	1	0	1	
		b	Cooked and seasoned		10	0	1	0	1	
		c	Fresh fish fillets		12	0	1	0	1	
		Total			30	0	3	0	3	3
4	Miscellaneous	a	Pastries	Standard	9	1	1	0	0	
		b	Egg products		11	1	0	0	-1	
		c	Ready to eat or Ready to reheat		10	0	0	0	0	
		Total			30	2	1	0	-1	3

									UNPAIRED	
Category		Type		Protocol	N+	PD	ND*	PPND	(ND+ PPND)-PD	AL
5	Chocolates	a	Raw material	Specific ⑤	15	0	0	0	0	
		b	Finished products		15	1	1	0	0	
			Total		30	1	1	0	0	3
9	Dehydrated products	a	Milk powders	Specific ⑦	10	1	2	0	1	
		b	Flours, sugars		10	3	3	0	0	
		c	Egg powders		10	3	1	1	-1	
			Total		30	7	6	1	0	3
7	Pet food and animal feed	a	Soya cakes	Standard	10	0	0	0	0	
		b	Granular, flour		10	1	0	0	-1	
		c	Pâtés		10	1	2	0	1	
			Total		30	2	2	0	0	3
10	Dry pet food	a	Raw materials	Specific ⑦	11	3	0	0	-3	
		b	Dry food for dog and cat		10	1	2	0	1	
		c	Dry food for fish		11	1	3	0	2	
			Total		32	5	5	0	0	3
11	Pet food 375g	a	Wet pet food	Specific ⑧	11	0	0	0	0	
		b	Dry pet food		9	3	2	0	-1	
		c	Raw material		13	2	2	0	0	
			Total		33	5	4	0	-1	3
		a	Wet pet food	Specific ⑨	10	1	1	0	0	
		b	Dry pet food		9	3	3	0	0	
		c	Raw material		14	4	3	0	-1	
			Total		33	8	7	0	-1	3
6	Environment	a	Process waters	Standard	10	0	0	0	0	
		b	Surfaces		8	1	2	0	1	
		c	Wastes		12	3	2	0	-1	
			Total		30	4	4	0	0	3
8	Primary production samples (6 h)	a	Faeces samples	Specific ⑥	16	2	1	0	-1	
		b	Non faeces samples		15	1	2	0	1	
			Total		31	3	3	0	0	3
	Primary production samples (24 h)	a	Faeces samples	Specific ⑥	16	2	0	0	-2	
		b	Non faeces samples		15	1	2	0	1	
			Total		31	3	2	0	-1	3
12	Primary production samples (excluding drinking water)	a	Faeces (poultry and pork)	Specific ⑩	18	6	5	0	-1	
		b	Non-faeces (poultry and pork)		13	7	2	0	-5	
			Total		31	13	7	0	-6	3

					UNPAIRED	
PROTOCOLS	**N+**	**PD**	**ND***	**PPND**	**(ND+ PPND)-PD**	**AL**
Total standard protocol	172	10	12	0	2	5
Total specific ①	37	4	4	0	0	3
Total specific ②	60	5	8	0	3	4
Total specific ③	30	2	5	0	3	3
Total specific ④	34	1	0	0	-1	3
Total specific ⑤	30	1	1	0	0	3
Total specific ⑥ -6h	31	3	3	0	0	3
Total specific ⑥ -24h	31	3	2	0	-1	3
Total specific ⑦	62	12	11	1	0	4
Total specific ⑧	33	5	4	0	-1	3
Total specific ⑨	33	8	7	0	-1	3
Total specific ⑩	31	13	7	0	-6	3
All categories with PPS specific ⑥-6 h	**522**	**51**	**55**	**1**	**-1**	**8****
All categories with PPS specific ⑥-24 h	**522**	**51**	**54**	**1**	**-2**	**8****
All categories with PPS specific ⑩	**522**	**61**	**59**	**1**	**-1**	**8****

*PPND not included

**AL for 10 categories applied. Due to the number of positive samples tested, an AL = 12 (equivalent to 17 categories) could be applied.

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

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

481 samples were tested again after enrichment broth storage for 72 h at 5 ± 3°C, only two changes were observed (see Table 11):

Table 11 - Enrichment broth storage

Year of analysis	Sample N°	Product	Alternative method: VIDAS® UP Salmonella (VIDAS® SPT)									Category	Type	Protocol
			Before storage					After storage 72 h at 5°C± 3°C						
			VIDAS® assay result			Final result confir-mation	Agree-ment	VIDAS® assay result			Final result confirmation	Agree-ment 72 h			
			RFV	VT	Result			RFV	VT	Result					
2013	Bg3	Ground veal	1186	0,34	+	+	**PA**	901	0,23	-	+	**ND**	1	a	③
2018	**6680**	**Buckwheat flour**	1830	0,45	+	+	**PD**	2220	0,54	-	- (x5)	**PPNA**	9	b	⑦

The analyses of discordant results become (See Table 12).

Table 12 - Analysis of discordant results after storage 72 h at 5 ± 3°C

Category		Type		Protocol	N+	PD	ND*	PPND	(ND+ PPND)-PD	AL
1	Meat products	a	Raw meat (except poultry)	Standard	10	0	1	0	1	
		b	Seasoned and ready-to-cook poultry meat		9	0	0	0	0	
		c	Delicatessen		13	1	1	0	0	
		Total			32	1	2	0	1	3
		a	Fresh products	Specific ①	15	0	2	0	2	
		b	Frozen products		11	3	0	0	-3	
		c	Fresh and frozen products with additives		11	1	2	0	1	
		Total			37	4	4	0	0	3
		a	Ground veal and ground beef	Specific ②	10	0	2	0	2	
		b	Beef trim		11	1	1	0	0	
		c	Veal trim		9	2	2	0	0	
		Total			30	3	5	0	2	3
		a	Ground veal and ground beef	Specific ③	12	0	2	0	2	
		b	Beef trim		8	0	1	0	1	
		c	Veal trim		10	2	3	0	1	
		Total			30	2	6	0	4	3
		Total			129	10	17	0	/	/
2	Dairy products	a	Raw dairy products	Standard						
		b	Pasteurized dairy products		10	0	0	0	0	
		c	Milk powders		10	1	0	0	-1	
		Total			20	1	0	0	-1	3
		a	Raw dairy products	Specific ④ (72h BPW)	10	0	0	0	0	
		b	Pasteurized dairy products		9	0	0	0	0	
		c	Milk powders		12	1	0	0	-1	
		Total			31	1	0	0	-1	3
		a	Raw dairy products	Specific ④ (72h SX2)	10	0	0	0	0	
		b	Pasteurized dairy products		9	0	0	0	0	
		c	Milk powders		12	1	0	0	-1	
		Total			31	1	0	0	-1	3
		a	Raw dairy products	Standard + specific ④ (72h BPW)	10	0	0	0	0	
		b	Pasteurized dairy products		19	0	0	0	0	
		c	Milk powders		22	2	0	0	-2	
		Total			51	2	0	0	-2	3
		a	Raw dairy products	Standard + specific ④ (72h SX2)	10	0	0	0	0	
		b	Pasteurized dairy products		19	0	0	0	0	
		c	Milk powders		22	2	0	0	-2	
		Total			51	2	0	0	-2	3
		a	Milk powders with probiotics	Specific ②	9	2	2	0	0	
		b	Milk powders without probiotics		12	0	1	0	1	
		c	Ingredients		9	0	0	0	0	
		Total			30	2	3	0	1	3
		Total			51	2	4	0	/	/
3	Vegetables and seafood	a	Fresh or mapped, seasoned	Standard	8	0	1	0	1	
		b	Cooked and seasoned		10	0	1	0	1	
		c	Fresh fish fillets		12	0	1	0	1	
		Total			30	0	3	0	3	3
4	Miscellaneous	a	Pastries	Standard	9	1	1	0	0	
		b	Egg products		11	1	0	0	-1	
		c	Ready to eat or Ready to reheat		10	0	0	0	0	
		Total			30	2	1	0	-1	3

Category		Type		Protocol	N+	PD	ND*	PPND	(ND+ PPND)-PD	AL
5	Chocolates	a	Raw material	Specific ⑤	15	0	0	0	0	
		b	Finished products		15	1	1	0	0	
		Total			30	1	1	0	0	3
9	Dehydrated products	a	Milk powders	Specific ⑦	10	1	2	0	1	
		b	Flours, sugars		9	2	3	0	1	
		c	Egg powders		10	3	2	0	-1	
		Total			29	6	7	0	1	3
7	Pet food and animal feed	a	Soya cakes	Standard	10	0	0	0	0	
		b	Granular, flour		10	1	0	0	-1	
		c	Pâtés		8	1	2	0	1	
		Total			28	2	2	0	0	3
10	Dry pet food	a	Raw materials	Specific ⑦	11	3	0	0	-3	
		b	Dry food for dog and cat		10	1	2	0	1	
		c	Dry food for fish		11	1	3	0	2	
		Total			32	5	5	0	0	3
11	Pet food 375g	a	Wet pet food	Specific ⑧	11	0	1	0	1	
		b	Dry pet food		9	3	1	0	-2	
		c	Raw material		13	2	2	0	0	
		Total			33	5	4	0	-1	3
	Pet food 375g	a	Wet pet food	Specific ⑨	10	1	1	0	0	
		b	Dry pet food		9	3	3	0	0	
		c	Raw material		14	4	3	0	-1	
		Total			33	8	7	0	-1	3
6	Environment	a	Process waters	Standard	6	0	0	0	0	
		b	Surfaces		8	1	2	0	1	
		c	Wastes		11	3	2	0	-1	
		Total			25	4	4	0	0	3
8	Primary production samples (6 h)	a	Faeces samples	Specific ⑥	16	2	1	0	-1	
		b	Non faeces samples		15	1	2	0	1	
		Total			31	3	3	0	0	3
	Primary production samples (24 h)	a	Faeces samples	Specific ⑥	16	2	0	0	-2	
		b	Non faeces samples		15	1	2	0	1	
		Total			31	3	2	0	-1	3
12	Primary production samples (excluding drinking water)	a	Faeces (poultry and pork)	Specific ⑩	18	6	5	0	-1	
		b	Non-faeces (poultry and pork)		13	7	2	0	-5	
		Total			31	13	7	0	-6	3

PROTOCOLS	N+	PD	ND*	PPND	(ND+ PPND)-PD	AL
Total standard protocol	165	10	12	0	2	6
Total specific ①	37	4	4	0	0	3
Total specific ②	60	5	8	0	3	4
Total specific ③	30	2	6	0	**4**	3
Total specific ④	31	1	0	0	-1	3
Total specific ④	31	1	0	0	-1	3
Total specific ⑤	30	1	1	0	0	3
Total specific ⑥ -6 h	31	3	3	0	0	3
Total specific ⑥ 24 h	31	3	2	0	-1	3
Total specific ⑦	61	11	12	0	1	4
Total specific ⑧	33	5	4	0	-1	3
Total specific ⑨	33	8	7	0	-1	3
Total specific ⑩-	31	13	7	0	-6	3
All categories (excluding specific ③) with PPS specific ⑥-6 h	**481**	**48**	**51**	**0**	**3**	**8****
All categories (excluding specific ③) with PPS specific ⑥-24 h	**481**	**48**	**50**	**0**	**2**	**8****
All categories (excluding specific ③) with PPS specific ⑩	**481**	**58**	**55**	**0**	**-3**	**8****

* PPND not included
** AL for 9 categories applied. Due to the number of positive samples tested, an AL = 11 (equivalent to 9 categories) could be applied

The observed values for ((ND + PPND) - PD) meet the acceptability limit for each individual category, each protocol (except specific ③) and for all the combined categories (calculated values ≤ AL).

3.1.1.8 Confirmation

The number of samples confirmed positive by direct streaking and for which a subculture in SX2 was required is given in Table 13.

Table 13 - Number of samples confirmed by protocol

Protocol	VIDAS UP *Salmonella* Number of positive samples	Confirmation	
		Direct streaking	Subculture SX2
Standard	160	157	3
①	33	29	4
②	52	52	/
③	25	25	/
④ (1)	34	/	34
⑤	29	29	/
⑥ 6 h (1)	28	/	28
⑥ 24 h (1)	29	/	29
⑦	50	50	/
⑩	24	/	24
⑧	29	29	/
⑨	26	25	1

(1): protocols with subculture in SX2

Subculture in SX2 was required only for 7 samples for the one step enrichment protocols tested.

3.1.2 Relative level of detection

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

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

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

The relative detection level is the smallest number of culturable micro-organisms that can be detected in the sample in 50% of occasions by the alternative and reference methods.

3.1.2.1 Experimental design

Combining all the studies, 17 matrix/strain pairs were tested. One sample type and one relevant target micro-organism for this sample type was chosen for each of the tested categories, as shown in Table 14.
For this extension study, one matrix/strain pair was tested.

The following protocol was applied:

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

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

Table 14 - Defined (matrix/strain) pairs for the RLOD determination

Category		Protocol	Type		Item	Sample size	Strain	Reference number	Strain origin	Inoculation procedure
1	Meat products	Standard	b	Seasoned, RTC	Raw ground poultry meat	25 g	S. Hadar	S15	Poultry meat	No storage after inoculation
		①	a	fresh products	Ground beef	25 g	S. Typhimurium	SAL.1.133	Ground meat	
		②	b	Beef trim	Raw beef	375 g	S. Ohio	S 165	Ground beef	
		③	b	Beef trim	Raw beef	375 g	S. Ohio	S 165	Ground beef	
2	Dairy products (except raw milk cheese)	Standard	a	Pasteurized milk cheeses	Cream cheese	25 g	S. Typhimurium	S54	Milk	
	Dairy products	④	c	Milks, milk powders, yoghourts, cream cheeses	Raw milk	25 g	S. Derby	S109	Raw milk	
		②	b	Milk powders without probiotics	Milk powder	375 g	S. Derby	S109	Raw milk	
3	Vegetables and seafood	Standard	c	Fresh fish fillets	Raw fish fillet	25 g	S. Kedougou	S80	Tuna	
4	Miscellaneous	Standard	b	Egg products	Liquid egg	25 g	S. Enteritidis	S43	Egg products	
5	Chocolates	⑤	a	Chocolate	Chocolate	375 g	S. Anatum	S86	Chocolate	
9	Dehydrated products	⑦	a	Milk powders	Infant formula with probiotics	25 g	S. Mikawasima	Ad1811	Raw ewe milk	Seeding protocol Lyophilized strain 2 weeks at ambient temperature

Category		Protocol	Type		Item	Sample size	Strain	Reference number	Strain origin	Inoculation procedure
7	Pet food and animal feed	Standard	c	Pâtés	Pâté for dog	25 g	S. Liverpool	S85	Feed products	No storage after inoculation
10	Dry pet food	⑦	b	Dry food for dog and cat	Pellets for cat	25 g	S. Derby	Ad1878	Raw material for feed	Seeding protocol Lyophilized strain 2 weeks at ambient temperature
11	Pet food	⑧ ⑨	b	Dry pet food	Pellets for dog	375 g	S. Senftenberg	Ad2983	Raw material	Seeding protocol Lyophilized strain 2 weeks at ambient temperature
6	Environment	Standard	a	Process waters	Process water	25 g	S. London	S154	Environment	No storage after inoculation
8	Primary production samples	⑥	a	Poultry faeces	Poultry faeces	25 g	S. Agona	Ad1306	Bootsocks	Storage 24 h at ambient temperature
12	Primary production samples (excluding drinking water)	⑩		Poultry faeces	Bootsocks	Sample device	S. Djugu	Ad2969	Bootsocks (poultry environment)	Seeding 24 h at room temperature

Different test sample preparations were performed depending on the different studies as follows:

- For items tested with the **Standard protocol**, Specific protocols ④ and ⑥**:** 5 **contamination levels (including uninoculated)** × 6 **replicates**
- For items tested with the specific protocols ②, ③ and ⑤: 4 **contamination levels (including uninoculated)** × 6 **replicates**
- For the matrices tested with the specific protocols ①, ②, ⑦, ⑧, ⑨ and ⑩: 3 **contamination levels (including uninoculated)** × (5 – 20 – 5) **replicates respectively**.

Background microflora of the tested matrices was also determined.

After inoculation, the matrices were stored as described in Table 14.

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 15.08.2015. The RLOD are given in Table 15 (before confirmation) and Table 16 (after confirmation).

Table 15 – Presentation of RLOD before confirmation of the alternative method results

Category		Protocol	Item	Strain	Test portion	Study design	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Meat products	Standard	Raw ground poultry meat	S. Hadar S15	25g	Unpaired	1,326	0,537	3,271	0,282	0,452	0,624	0,533	
		①	Ground beef	S. Typhimurium SAL.1.133	25g	Unpaired	0,749	0,354	1,584	-0,289	0,375	0,772	1,560	
		②	Raw beef	S. Ohio S165	375g	Unpaired	0,768	0,197	2,992	-0,264	0,680	0,389	1,302	
		③	Raw beef	S. Ohio S165	375g	Unpaired	0,570	0,152	2,138	-0,562	0,661	0,851	1,605	
2	Dairy products	Standard	Cream cheese	S. Typhimurium S54	25g	Unpaired	0,795	0,294	2,150	-0,230	0,498	0,461	1,356	
		④	Raw milk	S. Derby S109	25g	Unpaired	1,618	0,516	5,077	0,481	0,572	0,841	0,400	
		②	Milk powder	S. Enteritidis S112	375g	Unpaired	1,320	0,441	3,951	0,278	0,548	0,507	0,612	
3	Vegetables and seafood	Standard	Raw fish fillet	S. Kedougou S80	25g	Unpaired	0,981	0,351	2,747	-0,019	0,515	0,037	1,029	
4	Miscellaneous	Standard	Liquid egg	S. Enteritidis S43	25g	Unpaired	1,170	0,437	3,134	0,157	0,493	0,318	0,750	
5	Cocoa and chocolate	⑤	Chocolate	S. Anatum S86	375g	Unpaired	1,320	0,441	3,951	0,278	0,548	0,507	0,612	
9	Dehydrated products	⑦	Infant formula with probiotics	S. Mikawasima Ad1811	25g	Unpaired	1,559	0,689	3,531	0,444	0,409	1,087	0,277	2,5
7	Pet food and animal feed	Standard	High moisture pet food	S. Liverpool S85	25g	Unpaired	0,607	0,205	1,794	-0,499	0,542	0,922	1,643	
10	Dry pet food	⑦	Pellets for cat	S. Derby Ad1878	25g	Unpaired	1,322	0,549	3,186	0,279	0,440	0,635	0,526	
11	Pet Food	⑧	Pellets for dog	S. Senftenberg Ad2983	375g	Unpaired	0,797	0,346	1,835	-0,227	0,417	0,544	1,414	
		⑨	Pellets for dog	S. Senftenberg Ad2983	375g	Unpaired	1,280	0,519	3,158	0,247	0,451	0,548	0,584	
6	Environment	Standard	Process water	S. London S154	25g	Unpaired	1,536	0,560	4,209	0,429	0,504	0,851	0,395	
8	PPS	⑥ (6h and 24h)	Poultry faeces	S. Agona Ad1306	25g	Unpaired	1,776	0,683	4,617	0,574	0,478	1,201	0,230	
12	PPS (excluding drinking water)	⑩	Bootsocks	S. Djugu Ad2969	Sample device	Unpaired	0,868	0,355	2,123	-0,142	0,447	0,316	1,248	
Combined							**1,090**	**0,894**	**1,330**	**0,086**	**0,099**	**0,869**	**0,385**	

Table 16 – Presentation of RLOD after confirmation of the alternative method results

Category		Protocol	Item	Strain	Test portion	Study design	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Meat products	Standard	Raw ground poultry meat	S. Hadar S15	25g	Unpaired	1,326	0,537	3,271	0,282	0,452	0,624	0,533	
		①	Ground beef	S. Typhimurium SAL.1.133	25g	Unpaired	0,749	0,354	1,584	-0,289	0,375	0,772	1,560	
		②	Raw beef	S. Ohio S165	375g	Unpaired	0,768	0,197	2,992	-0,264	0,680	0,389	1,302	
		③	Raw beef	S. Ohio S165	375g	Unpaired	1,008	0,374	2,716	0,008	0,496	0,015	0,988	
2	Dairy products	Standard	Cream cheese	S. Typhimurium S54	25g	Unpaired	0,795	0,294	2,150	-0,230	0,498	0,461	1,356	
		④	Raw milk	S. Derby S109	25g	Unpaired	1,618	0,516	5,077	0,481	0,572	0,841	0,400	
		②	Milk powder	S. Enteritidis S112	375g	Unpaired	1,320	0,441	3,951	0,278	0,548	0,507	0,612	
3	Vegetables and seafood	Standard	Raw fish fillet	S. Kedougou S80	25g	Unpaired	0,981	0,351	2,747	-0,019	0,515	0,037	1,029	
4	Miscellaneous	General	Liquid egg	S. Enteritidis S43	25g	Unpaired	1,170	0,437	3,134	0,157	0,493	0,318	0,750	
5	Cocoa and chocolate	⑤	Chocolate	S. Anatum S86	375g	Unpaired	1,320	0,441	3,951	0,278	0,548	0,507	0,612	
9	Dehydrated products	⑦	Infant formula with probiotics	S. Mikawasima Ad1811	25g	Unpaired	1,559	0,689	3,531	0,444	0,409	1,087	0,277	2,5
7	Pet food and animal feed	General	High moisture pet food	S. Liverpool S85	25g	Unpaired	0,607	0,205	1,794	-0,499	0,542	0,922	1,643	
10	Dry pet food	⑦	Pellets for cat	S. Derby Ad1878	25g	Unpaired	1,322	0,549	3,186	0,279	0,440	0,635	0,526	
11	Pet Food	⑧	Pellets for dog	S. Senftenberg Ad2983	375g	Unpaired	0,797	0,346	1,835	-0,227	0,417	0,544	1,414	
		⑨	Pellets for dog	S. Senftenberg Ad2983	375g	Unpaired	1,280	0,519	3,158	0,247	0,451	0,548	0,584	
6	Environment	General	Process water	S. London S154	25g	Unpaired	1,536	0,560	4,209	0,429	0,504	0,851	0,395	
8	PPS	⑥ (6h and 24h)	Poultry faeces	S. Agona Ad1306	25g	Unpaired	1,776	0,683	4,617	0,574	0,478	1,201	0,230	
12	PPS (excluding drinking water)	⑩	Bootsocks	S. Djugu Ad2969	Sample device	Unpaired	0,868	0,355	2,123	-0,142	0,117	0,316	1,248	
Combined							**1,100**	**0,902**	**1,342**	**0,096**	**0,099**	**0,964**	**0,335**	

Note that one sample of raw beef tested with specific protocol ③ was not confirmed for the highest inoculation level. This resulted in a change of RLOD value calculated at 0.570 before confirmation, into 1.008 after confirmation. The value of the combined RLOD changed from 1.106 before confirmation to 1.117 after confirmation. Note that the values obtained for the PPS category are neither influenced by the reference method (ISO 6579/A1 or U47-100) nor by the specific protocol of the alternative method ⑥ - 6 h or ⑥-24 h.

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 17.

Table 17 - LOD_{50} results

Category		Protocol	Item	Strain	Test portion	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
						Reference method	Alternative method
1	Meat products	General	Raw ground poultry meat	S. Hadar S15	25g	0,5 [0,3 - 0,9]	0,7 [0,4 - 1,1]
		①	Ground beef	S. Typhimurium SAL.1.133	25g	1,1 [0,6 - 1,9]	0,7 [0,4 - 1,2]
		②	Raw beef	S. Ohio S165	375g	0,5 [0,2 - 0,9]	0,4 [0,2 - 0,8]
		③	Raw beef	S. Ohio S165	375g	0,5 [0,2 - 0,9]	0,5 [0,2 - 0,9]
2	Dairy products	General	Cream cheese	S. Typhimurium S54	25g	0,5 [0,3 - 0,9]	0,4 [0,2 - 0,8]
		④	Raw milk	S. Derby S109	25g	0,5 [0,3 - 0,9]	0,7 [0,4 - 1,3]
		②	Milk powder	S. Enteritidis S112	375g	0,4 [0,2 - 0,8]	0,5 [0,3 - 0,9]
3	Vegetables and seafood	General	Raw fish fillet	S. Kedougou S80	25g	0,5 [0,3 - 0,9]	0,5 [0,3 - 0,9]
4	Miscellaneous	General	Liquid egg	S. Enteritidis S43	25g	0,5 [0,3 - 0,8]	0,5 [0,3 - 1,0]
5	Cocoa and chocolate	⑤	Chocolate	S. Anatum S86	375g	0,3 [0,2 - 0,5]	0,4 [0,2 - 0,7]
9	Dehydrated products	⑦	Infant formula with probiotics	S. Mikawasima Ad1811	25g	0,4 [0,2 - 0,6]	0,6 [0,3 - 1,0]
7	Pet food and animal feed	General	High moisture pet food	S. Liverpool S85	25g	0,7 [0,4 - 1,3]	0,5 [0,3 - 0,9]
10	Dry pet food	⑦	Pellets for cat	S. Derby Ad1878	25g	1,0 [0,6 - 1,6]	1,2 [0,7 - 2,1]
11	Pet Food	⑧	Pellets for dog	S. Senftenberg Ad2983	375g	1,7 [0,9 - 3,2]	1,3 [0,7 - 2,4]
		⑨	Pellets for dog	S. Senftenberg Ad2983	375g	1,7 [0,9 - 3,2]	2,2 [1,1 - 4,2]
6	Environment	General	Process water	S. London S154	25g	0,4 [0,2 - 0,7]	0,7 [0,4 - 1,2]
8	PPS	⑥ (6h and 24h)	Poultry faeces	S. Agona Ad1306	25g	1,0 [0,5 - 1,8]	1,7 [0,8 - 3,5]
12	PPS (excluding drinking water)	⑩	Bootsocks	S. Djugu Ad2969	Sample device	0,7 [0,4 - 1,2]	0,6 [0,4 - 1,1]
Combined						**0,7 [0,6 - 0,8]**	**0,7 [0,6 - 0,8]**

[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.

3.1.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 2.5 for unpaired studies, for all matrix/strain pairs tested.

The LOD_{50} varies from 0.3 to 1.7 CFU/sample size for the reference method and from 0.4 to 2.2 CFU/ sample size for the alternative method.

3.1.3 Inclusivity / exclusivity

The inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. The exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Protocols

The following protocols were tested for inclusivity and exclusivity studies:

- **Initial validation (IPL, 2011): 57 target strains and 30 non-target strains tested**

  - **Inclusivity**: 225 ml of buffered peptone water + *Salmonella* supplement, in the presence of food matrix (2 ml of UHT milk), were inoculated with approximately 10 cells of *Salmonella* (pure culture in nutrient broth) and incubated for 18 h at 41.5°C ± 1°C before performing the VIDAS® SPT test. In the event of a negative result, the strain was tested a second time in parallel with the reference method.
  - **Exclusivity**: 225 ml of buffered peptone water without the *Salmonella* supplement were inoculated with 10^5 cells / ml (pure cultures) and incubated for 18 h at 41.5°C before performing the VIDAS® SPT test. In the event of a positive result, a further test was performed with, in parallel, the reference method and the complete VIDAS® SPT method.

- **Extension validation study for PPS (ADRIA, 2012): 53 target strains tested**

  - **Inclusivity**: 225 ml of the supplemented BPW or the supplemented BPW containing sterile poultry faeces were inoculated with approximately 10 cells of *Salmonella* (pure culture in BHI at 37°C). The full protocol of the alternative

method was then followed (specific protocol ⑥ incubation time for 6 h and 24 h).

- **Renewal validation study (ADRIA, 2015): 47 target strains**

  - **Inclusivity**: The list of the positive target strains was completed to have a total of 100 target strains tested. 47 *Salmonella* strain cultures were then performed in BHI medium at 37°C. Dilutions were done to inoculate 10 cells/225 ml enrichment broth. The BPW + SPT Supplement were tested with and without addition of milk (25 ml/225 ml). The broths were then incubated for 18 h at 41.5°C and the VIDAS SPT test applied. Confirmation step was performed by streaking the enrichment broth onto ASAP selective agar plates.

- **Extension validation study for PPS (ADRIA, 2021): 100 target strains tested**

  - **Inclusivity**: for the extension study (2021), 100 target strains were tested. The target strains were grown in BHI overnight at 37°C and inoculated between 10 to 100 CFU/225ml TT broth, incubated for 18 h at 37°C. A subculture in SX2 broth was performed (incubation 18 h at 41.5°C) before performing the alternative method (SPT and confirmatory tests).

3.1.3.2 Results

The raw data are given in **Appendix 6**.

- **Initial validation (IPL, 2011): 57 target strains and 30 non-target strains tested**
  - **Inclusivity**: Among the 57 *Salmonella* strains tested, including 6 non motile strains, 56 strains were detected. The non-detected target strain was a non-motile strain isolated from a meat product (S65). This strain was detected using the reference method.

  - **Exclusivity**: In the exclusivity study, of the 30 non-target strains tested, one cross-reaction with a strain of *Citrobacter koseri* (CIT30, isolated from animal feeding stuffs) was observed. Note that another *Citrobacter koseri (*EN 53) was tested and gave a negative VIDAS test.

- **Extension validation study for PPS (ADRIA, 2012): 53 target strains tested**
    - **Inclusivity**: No positive result was obtained for the 53 tested strains when grown in the supplemented BPW for both sub-culture incubation times (6 h and 24 h). 33 strains gave a positive result when tested in presence of non-sterile faeces, after 6 h incubation time. No additional positive result was obtained after 24 h incubation time. All the 20 remaining strains gave a positive result after 6 h incubation time when tested in presence of sterile faeces, except the following:
        - S. Gallinarum Ad300
        - S. *arizonae* CIP 5526
        - S. Urbana Ad501
        - S. Sternschanze Ad500

  The S. Gallinarum Ad300 and S. *arizonae* CIP 5526 strains were not detected by the reference method run in parallel, in contrast to S. Urbana Ad501 and S. Sternschanze Ad500 which were detected.

- **Renewal validation study (ADRIA, 2015): 47 target strains**
    - **Inclusivity**: Among the 47 tested strains, only the 2 following strains gave a positive VIDAS SPT test without adding milk in the enrichment broth:
        - S. Berta CIP 105682
        - S. Rubislow Ad2332

  When milk was added most of the strains gave positive result except the 4 following strains:
        - S. Abortusequi Ad2321
        - S. Abortusovis Ad 2320
        - S. Kentucky CIP 105623
        - S. Urbana Ad501

  Note that for S. Abortusequi Ad2321 and S. Abortusovis Ad 2320, when a higher inoculation level was tested, a positive result was observed. When possible, other strains from the same serotype were tested. It was the case for *S*. Kentucky and *S*. Urbana; the new strains gave then a positive result. Concerning the confirmatory tests, 6 strains didn't give typical colonies on ASAP plates: *S.* Abortusequi Ad 2321, *S*. Abortusovis Ad2320, *S. bongori* Ad599, *S. indica* Ad 600*, S.* Kentucky CIP 105623 and *S.* Urbana Ad501. The latex test was negative for 3 strains: *Salmonella* Gaminara Ad2324, *Salmonella houtenae* Ad 596 and *Salmonella salamae* Ad593.

- **Extension validation study for PPS (ADRIA, 2021): 100 target strains tested**

Among the 100 *Salmonella* strains tested, 94 gave positive SPT tests. Six strains (*Salmonella* Gallinarum biovar Pullorum Ad300, *Salmonella* Luciana CIP105626, *Salmonella* Ouakam Ad1647, *Salmonella* Sternschanze Ad500, *Salmonella* Typhi Ad302, *Salmonella* Urbana Ad501) gave negative VIDAS tests while typical colonies were observed on the selective agar plates for four of them. For *Salmonella* Gallinarum Ad300 and *Salmonella* Luciana CIP105626, colonies were observed on the plates, but they gave a negative latex test. *Salmonella* Luciana was also tested using the protocol of the ISO 6579-1 method and typical colonies were observed on the four selective agar plates.
Note that *Salmonella* Gallinarum biovar Pullorum Ad300, *Salmonella* Sternschanze Ad500, *Salmonella* Urbana Ad501 also gave negative results when tested for the extension study performed in 2012 using the specific protocol ⑥ dedicated to primary production samples. Additionally, some strains which were not detected in 2011 have been detected with the specific protocol ⑩: *Salmonella* Abortusovis Ad2320, *Salmonella* Abortusequi Ad2321 and *Salmonella* Kentucky CIP 105623

The results obtained during the different studies are summarized in Table 18.

Table 18 - Inclusivity and exclusivity results

Year of analysis	Target strains				Non-target strains			
	Protocol	Number tested	Positive	Negative	Protocol	Number tested	Positive	Negative
2011 (IPL)	Standard BPW + sup 18 h at 41.5°C	57	56	1 non motile strain S65	BPW 18 h at 41.5°C	30	1 *Citrobacter Koseri* CIT30	29
2011 (ADRIA)	PPS BPW + sup 18 h at 41.5°C + SX2 6 – 24 h at 41.5°C	53	49	4 S. Gallinarum Ad300* *S. arizonae* CIP 5526* S. Urbana Ad501 S. Sternschanze Ad500				
2015 (ADRIA)	Standard BPW + sup 18 h at 41.5°C	47	43	4 S. Abortusequi Ad2321** A. Abortusovis Ad2320** S. Kentucky CIP 105623 S. Urbana Ad501				
2021 (ADRIA)	TT broth18 h at 37.0°C + SX2 18 h at 37.0°C	100	94	S. Gallinarum Ad300 *S.* Luciana CIP 105626 S.Ouakam Ad1647 S. Typhi Ad302 S. Urbana Ad501 S. Sternschanze Ad500				
Total	**Standard**	**104**	**99**	**5**	**BPW**	**30**	**1**	**29**
	PPS specific ⑥	**47**	**43**	**4**				
	PPS specific ⑩	**100**	**94**	**6**				

* **Not detected with the reference method**
** **Detected with a higher inoculation level**

The results observed for the different studies are satisfying, the VIDAS® UP *Salmonella* method is selective and specific.

3.1.4 Extension for confirmation protocols

Note that confirmation using the *Salmonella* spp latex kit and the VITEK MS/VITEK MS PRIME apply only to the VIDAS UP *Salmonella* method and to the agar plates tested during the study. VITEK MS/VITEK MS PRIME is for confirmation at the genus level, identification is not part of the study. Confirmation is performed from an isolated characteristic colony only; otherwise purification must be performed.

The protocol followed during the study is in agreement with the comparison study of the pre-FDIS ISO 16140-6 standard. In particular:

- For the inclusivity study, as the methods claim for *Salmonella* spp, at least 150 *Salmonella* strains covering the common *Salmonella* serovars were tested. In addition, 2 *S. bongori* strains, 3 (latex) and 4 (VITEK MS) *S. enterica subsp. salamae* strains, 5 *S. enterica subsp. arizonae* strains, 9 *S. enterica subsp. diarizonae* strains and 2 *S. enterica subsp. houtenae strains* were included in the study.
- For the exclusivity study, at least 100 non-*Salmonella* strains were tested including more than 75 strains covering the *Enterobacteriaceae* family.

3.1.4.1 Protocols

- **Extension study Latex confirmation (ADRIA, 2014): 150 target strains and 100 non-target strains tested**
    - **Inclusivity**: Target strains were cultured in BHI for 24 h at 37°C, then subcultured in supplemented BPW during 18 h at 41.5°C and streaked onto ChromID *Salmonella* and ASAP plates. Latex test was performed on colonies from both plates.
    - **Exclusivity**: Non-target strains were cultured in BHI for 24 h at 37°C, then subcultured in BPW during 16 h at 37 °C and streaked onto TSA, ChromID *Salmonella* and ASAP plate for 24 h at 37°C. Latex test was then performed on colonies from both plates.

  The protocol is given in **Appendix 7**.

- **Extension study VITEK® MS confirmation (ADRIA, 2015): 150 target strains and 100 non-target strains tested**
  - **Inclusivity**: Target strains were cultured in BHI for 24 h at 37°C, then subcultured in supplemented BPW in presence of milk during 16 h at 41.5 °C and streaked onto ASAP plate. VITEK® MS test was then performed on colony.
  - **Exclusivity**: Non-target strains were cultured in BHI for 24 h at 37°C (or optimal temperature), then subcultured in BPW during 16 h at 37°C (or optimal temperature) and streaked onto TSA (for 24 h at 37°C or optimal temperature) and ASAP plate. VITEK® MS test was then performed on colonies from both plates.

  The protocol is given in **Appendix 8**.

3.1.4.2 Results

Raw data are given in **Appendix 9**.

- **Extension study Latex confirmation (ADRIA, 2014): 150 target strains and 100 non-target strains tested**
  - **Inclusivity**: Overall, 115, 119 and 117 positive latex results were obtained from colonies obtained from TSA, ChromID *Salmonella* and ASAP agars respectively.

Table 19

	Streaking medium		
	TSA	ChromID *Salmonella*	ASAP
Number of strains giving a positive latex test	115	119	117
Number of strains giving a negative latex test	35	31	33
Number of strains not able to grow on the plate	0	0	0

In case of a VIDAS positive result and presence of characteristic colonies on the agar medium, if the latex assay is negative, it is a disagreement between the detection assay + isolation assay and the confirmation test. The kit insert recommends to use an alternative assay, e.g; an API strip, for confirmation.

- **Exclusivity**: Overall, 1 strain gave a positive VIDAS UP SPT reaction (*Enterobacter helveticus* DSM18396). On the ChromID *Salmonella* agar, 7 strains gave characteristic colonies but only 1 (*Aeromonas punctata* Ad1517) gave a positive Latex result. On the ASAP agar, 4 strains gave characteristic colonies and 2 (*A. punctata* Ad1517 and *Aeromonas salmonicida* Ad1319) gave a positive Latex result.

Table 20

Number of strains tested	100		
Number of strains giving a positive VIDAS test	1 (Strain 40: 4 positive tests/ 7)		
	Streaking medium		
	TSA	ChromID *Salmonella*	ASAP
Number of strains showing characteristic colonies	/	7	4
Number of strains not able to grow on the plate	0	11	20
Number of strains giving a positive or doubtful latex test	19	7	10
Number of strains showing characteristic colonies and a positive or doubtful latex test	/	1 (3) **	3 (3-4) **

** non-target strains:

3: *Aeromonas punctata* Ad 1517

4: *Aeromonas salmonicida* Ad 1319

- **Conclusion Latex**

All the tested strains gave a negative VIDAS test, except one culture type collection strain, *Enterobacter helveticus* DSM 18396. Note that the artifact reaction is probably due to the use of a pure culture and is moreover not repeatable. Indeed, the tests done with the VIDAS method enrichment, supplemented BPW, did show a negative VIDAS test.

Some more or less characteristic colonies were observed on the tested chromogenic agars. Some of these strains provided a positive or doubtful latex test. But due the selectivity performances of the VIDAS method, these confirmation procedures are never run in routine analyses. Once again, the tests done with the VIDAS method enrichment, supplemented BPW, did show negative VIDAS tests.

- **Extension study VITEK® MS confirmation (2015): 150 target strains and 104 non-target strains tested**
    - **Inclusivity**: All the tested strains were confirmed as *Salmonella* sp., except 2 strains (S. *arizonae* CIP 5522 and *S.* Bongori Ad599) when grown on ASAP and 1 strain (S. *houtenae* Ad596) when grown on TSA. For these strains, no result was obtained from the VITEK® MS assay. In case of no result, an additional confirmation test must be performed.

Table 21 - Target strains results

	Streaking medium	
	ASAP	**TSA**
Number of strains tested	150	150
Number of strains confirmed as *Salmonella* spp.	148 (1)	149 (1)
Number of strains with no identification	2 (*S. arizonae* CIP 5522, *S. bongori* Ad 599)	1 (*S. houtenae* Ad 596)

(1) For two strains (*S. houtenae* Ad 596 and Ad 597), two tests were needed to obtain an identification.

    - **Exclusivity**: On ASAP plate, 82 strains gave non-characteristic colonies and the 22 remaining did not grow. No strain was confirmed as *Salmonella* spp. and no result was obtained from the VITEK® MS for 11 strains. On TSA plate, no strain was confirmed as *Salmonella* spp. and no result was obtained from the VITEK® MS for 12 strains.

Table 22 - Non target strains results

	Streaking medium	
	ASAP	**TSA**
Number of strains tested	104	104
Number of strains not able to grow on the plate	22	0
Number of strains giving non-characteristic colonies on the plate	82	Not applicable
Number of strains with no identification	11	12
Number of strains confirmed as *Salmonella*	0	0

All the negative strains were either not able to grow on the tested agars, or not confirmed as *Salmonella* spp with the VITEK® MS.

- **Conclusion VITEK® MS**

All the 150 tested *Salmonella* strains were confirmed as *Salmonella* spp, except in three cases (*S. arizonae* CIP 5522, *S. bongori* Ad 599 and S. *houtenae* Ad 596 from TSA) for which "no result" was obtained.

Among the 104 tested negative strains, no confirmation as *Salmonella* genus was observed.

VITEK® MS is an accurate and rapid technology to confirm VIDAS SPT positive presumptive results.

3.1.5 *Practicability*

The alternative method practicability was evaluated according to the AFNOR criteria relative to the method comparison study.

Storage conditions Use after opening of the kit	The storage temperature of the VIDAS SPT kit is 2°C - 8°C. The kit expiration 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	**Steps**	**Reference method (ISO 6579-1)**	**Alternative method**
	Pre-enrichment	Day 0	Day 0
	Inoculations of various enrichment broths (RVS, MKTTn)	Day 1	/
	VIDAS® SPT test	/	Day 1 or Day 2(1)
	Streaking onto selective agars	Day 2 or Day3 (2)	/
	Reading plates	Day 3 or Day 4	
	Negative result	**Day 3 or Day 4**	**Day 1 or Day 2 (1)**
	Confirmatory tests	Day 3 to Day 5	/
	Positive results (after confirmation)	**Day 4 to Day 5**	**Day 2 (Latex) to Day 4 (API)**
	Positive results (confirmation with reference method tests, including a purification step)	**Day 4 to Day 5**	**Day 2 to Day 4**
	(1) depending on the protocol applied (with or without subculture in SX2) (2) For low moisture dairy products and cheeses		
Common step with the reference method	None		

For the alternative method, the negative results are available in 2 days using the specific protocol ⑩ and the positive results in 2 or 4 days.

3.2 Inter-laboratory study

The aim of the inter-Laboratory study is to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained in the methods comparison study.

3.2.1 Study organisation

The interlaboratory study was performed in 2011 during the initial validation study. Samples were sent to 16 laboratories. 25 g test portions of Pâté were inoculated with *Salmonella* Derby S12 strain, isolated from sausage meat.

Samples were distributed in filter bags and inoculated at D0 (07/04/2011), as described below:

- 24 blind coded samples for analysis by the VIDAS® UP *Salmonella* method;
- 24 blind coded samples for analysis by the EN ISO 6579 (2002);
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method, 1 water flask labelled “Temperature Control” with a temperature probe, which must be incubated simultaneously with the samples during analysis (storage and alternative enrichment incubation).

The targeted inoculation levels were the following:

- Level 0: 0 CFU/25 g,
- Level 1: 3 CFU/25 g, inoculation level providing as much as possible fractional positive recovery data;
- Level 2: 30 CFU/25 g.

Blind coded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

Samples were shipped on D0 (07/04/2011) to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

Collaborative study laboratories and the expert laboratory had receive the samples on D1 (07/05/2011) before 2 pm and to carry out the tests 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 Detection of Salmonella spp. in the matrix before inoculation

In order to detect the presence of *Salmonella* spp., the reference method was performed on five portions (25 g) before the inoculation. All the results were negative.

3.2.2.2 Strain stability during transport

Samples inoculated at a low level were tested for detection of *Salmonella* spp. after 24 h and 48 h storage at 5°C ± 3°C. The mesophilic aerobic flora enumeration was also performed at Day 0 (See Table 23).

Table 23 - *Salmonella* spp. stability in the matrix

Day	*Salmonella* spp. (Reference method detection – CFU/25 g)		Mesophilic aerobic flora (CFU/g)
	Low level	High level	
Day 0	1.16	10.85	$1.2 \cdot 10^8$
Day 1	Detected	Detected	/
Day 2	Detected	Detected	/

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

3.2.2.3 Contamination levels

The contamination levels and the sample codification were the following (see Table 24).

Table 24 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g)	Low limit / 25 g	High limit / 25 g
Level 0	5-6-13-14-17-18-19-20 - 25-26-33-34-43-44-45-46	0	0	/	/
Low level	1-2-7-8-11-12-21-22 29-30-31-32-37-38-47-48	3	1.2	1.0	1.3
High level	3-4-9-10-15-16-23-24-27-28-35-36-39-40-41-42	30	10.9	10.1	11.6

3.2.2.4 Logistic conditions

The temperatures measured at reception by the collaborators, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 25.

Table 25 - Sample temperatures at receipt

Collaborator	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	5.0	7.8	D1	D1
B	5.1	8.2	D1	D1
C	4.0	6.0	D1	D1
D	2.5	5.0	D1	D1
E	5.7	6.3	D1 after 4 pm	D2
F	0.6	4.6	D1	D1
G	6.2	6.6	D1	D1
H	1.6	4.0	D1	D1
I	1.1	6.2	D1	D1
J	0.6	3.5	D1	D1
K	1.1	3.4	D1	D1
L	2.2	5.2	D1	D1
M	2.5	3.9	D1	D1
N	/	5.4	D2	D2
O	4.6	6.1	D1	D1
P	3.0	7.3	D1	D1

No problem was encountered during the transport or at receipt for the 16 collaborators, except for the collaborator E and N. Collaborator E received its samples on D1 after 4 pm; the temperature was below 8 °C. Collaborator N received its samples on the morning of D2 and analysed the samples on D2. These 2 collaborators were excluded from the interpretation of the results. They proceeded to analyses only at Day 2.

3.2.3 Calculation and summary of data

The raw data are given in **Appendix 10**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory (IPL) are given in Table 26.

Table 26 – Results obtained by the expert Lab. (IPL)

Level	Reference method	Alternative method
L0	0	0
L1	1	0
L2	8	8

All the uninoculated samples were found negative by both reference and alternative methods.

All the samples contaminated at the low level were found negative by both reference and alternative methods except sample 47 which gave a positive result with the reference method only.

All the samples contaminated at the high level gave a positive result with both methods.

3.2.3.2 Results observed by the collaborative laboratories

- ***Mesophilic aerobic flora enumeration***

Depending on the Lab results, the enumeration levels varied from $1.2 \cdot 10^8$ (Expert Laboratory) to $1.8 \cdot 10^9$ (Collaborator K) CFU/g. The average enumeration level over the 9 participating collaborators who obtained interpretable results was $6.0 \cdot 10^8$ CFU/g.

- ***Salmonella spp. detection***

16 collaborators participated to the study; the results obtained by all the individual collaborators in the inter-laboratory study are summarised in Table 27 (reference method) and Table 28 (alternative method).

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

Collaborator	Contamination level		
	L0	L1	L2
A	0	7	8
B	0	8	8
C	0	8	8
D	0	2	8
E	0	2	8
F	0	5	8
G	0	0	8
H	0	4	8
I	0	4	8
J	0	8	8
K	0	4	8
L	0	6	8
M	0	6	8
N	/	/	/
O	0	0	8
P	0	0	8
TOTAL	P_0 =0	P_1 = 64	P_2 = 120

Table 28 - Positive results (before and after confirmation) by the alternative method (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*
A	0	0	0	6	6	6	8	8	8
B	0	0	0	8	8	8	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	6	6	6	8	8	8
E	0	0	0	0	0	0	8	8	8
F	0	0	0	2	2	2	8	8	8
G	0	0	0	1	1	1	8	8	8
H	0	0	0	1	1	1	8	8	8
I	0	0	0	0	0	0	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	0	0	0	8	8	8
L	0	0	0	7	7	7	8	8	8
M	0	0	0	7	7	7	8	8	8
N	/	/	/	/	/	/	/	/	/
O	0	0	0	2	2	2	8	8	8
P	0	0	0	1	1	1	8	8	8
TOTAL	P_0 = 0	C_0 = 0	CP_0 = 0	P_1 = 55	C_1 = 55	CP_1 = 55	P_2 = 120	C_2 = 120	CP_2 = 120

3.2.3.3 Results of the collaborators retained for interpretation

Two collaborators (E and N) carried out the analyses at Day 2. Their results were not kept for interpretation; a summary of the results is given in Table 29 (reference method) and Table 30 (alternative method).

Table 29 - Positive results by the reference method (Without Labs E and N)

Collaborators	Contamination level		
	L0	L1	L2
A	0	7	8
B	0	8	8
C	0	8	8
D	0	2	8
F	0	5	8
G	0	0	8
H	0	4	8
I	0	4	8
J	0	8	8
K	0	4	8
L	0	6	8
M	0	6	8
O	0	0	8
P	0	0	8
TOTAL	$P_0 = 0$	$P_1 = 62$	$P_2 = 112$

Table 30 - Positive results (before and after confirmation) by the alternative method (Without Labs E and N)

Collaborators	Contamination level								
	L0			L1			L2		
	VIDAS result	*Confirmation result*	*Final result*	*VIDAS result*	*Confirmation result*	*Final result*	*VIDAS result*	*Confirmation result*	*Final result*
A	0	0	0	6	6	6	8	8	8
B	0	0	0	8	8	8	8	8	8
C	0	0	0	7	7	7	8	8	8
D	0	0	0	6	6	6	8	8	8
F	0	0	0	2	2	2	8	8	8
G	0	0	0	1	1	1	8	8	8
H	0	0	0	1	1	1	8	8	8
I	0	0	0	0	0	0	8	8	8
J	0	0	0	7	7	7	8	8	8
K	0	0	0	0	0	0	8	8	8
L	0	0	0	7	7	7	8	8	8
M	0	0	0	7	7	7	8	8	8
O	0	0	0	2	2	2	8	8	8
P	0	0	0	1	1	1	8	8	8
TOTAL	$P_0 = 0$	$C_0 = 0$	$CP_0 = 0$	$P_1 = 55$	$C_1 = 55$	$CP_1 = 55$	$P_2 = 112$	$C_2 = 112$	$CP_0 = 112$

The non-contaminated samples (level L0) were all found negative with both methods. The samples with the highest levels of contamination (level L2) were all found positive with both methods.

At the low level of contamination (level L1), 55 samples were found positive with the alternative method and 62 samples with the reference method.

As this is an unpaired data study, the observed differences are mainly due to the sampling heterogeneity.

To confirm this hypothesis, the enrichment broths for the negative VIDAS® SPT tests were transferred in SX2 broths, incubated for 16-24 hours at 41.5°C ± 1.0°C before being isolated on selective *Salmonella* agar (XLD, SM2).

These additional tests confirmed the absence of *Salmonella* in the samples, except for 2 samples (A1 and D22). The limit of detection of the alternative method was probably not reached for these 2 samples.

3.2.3.4 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 31).

Table 31 - Percentage specificity

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

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

3.2.3.5 *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)*

As fractional positive results were obtained for the low inoculation level (L1), it was 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 is provided in Table 32.

Table 32 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 40**	Positive deviation (R-/A+) **PD = 15**
Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 22 (PPND = 0)**	Negative agreement (A-/R-) **NA = 35 (PPNA = 0)**

Based on the data summarized in Table 32, 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 33).

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

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \; x \; 100\% =$	71.4 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \; x \; 100\% =$	80.5 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \; x \; 100\% =$	67.0 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \; x \; 100\% =$	0 %

3.2.3.6 *Interpretation of data*

Negative deviations are listed in Table 34 for Level 1. Positive deviations are listed in Table 35 for Level 1.

Table 34 - Negative deviations for Level 1

Collaborator	Reference method						Alternative method					Agree-ment
	Code	RVS		MKTTn		Result	Code	VIDAS	Confirmation		Final result	
		XLD	Hektoen	XLD	Hektoen			Result	XLD	SM2		
A	37	+	+	+	+	+	11	-	-	-	-	ND
C	47	+	+	+	+	+	21	-	-	-	-	ND
E	32	+	+	+	+	+	8	-	-	-	-	ND
	38	+	+	+	+	+	12	-	-	-	-	ND
F	29	+	+	+	+	+	1	-	-	-	-	ND
	30	+	+	+	+	+	2	-	-	-	-	ND
	38	+	+	+	+	+	12	-	-	-	-	ND
H	29	+	+	+	+	+	1	-	-	-	-	ND
	30	+	+	+	+	+	2	-	-	-	-	ND
	37	+	+	+	+	+	11	-	-	-	-	ND
	38	+	+	+	+	+	12	-	-	-	-	ND
I	30	+	+	+	+	+	2	-	-	-	-	ND
	37	+	+	+	+	+	11	-	-	-	-	ND
	38	+	+	+	+	+	12	-	-	-	-	ND
	47	+	+	+	+	+	21	-	-	-	-	ND
J	31	+	+	+	+	+	7	-	-	-	-	ND
K	30	+	+	+	+	+	2	-	-	-	-	ND
	31	+	+	+	+	+	7	-	-	-	-	ND
	37	+	+	+	+	+	11	-	-	-	-	ND
	48	+	+	+	+	+	22	-	-	-	-	ND
L	32	+	+	+	+	+	8	-	-	-	-	ND
M	31	+	+	+	+	+	7	-	-	-	-	ND

Table 35 - Positive deviations for Level 1

Collaborator	Reference method						Alternative method					Agreement
	Code	RVS		MKTTn		Result	Code	VIDAS	Confirmation		Final result	
		XLD	Hektoen	XLD	Hektoen			Result	XLD	SM2		
A	32	-	-	-	-	-	8	+	+	+	+	PD
D	29	-	-	-	-	-	1	+	+	+	+	PD
	31	-	-	-	-	-	7	+	+	+	+	PD
	32	-	-	-	-	-	8	+	+	+	+	PD
	37	-	-	-	-	-	11	+	+	+	+	PD
	38	-	-	-	-	-	12	+	+	+	+	PD
G	48	-	-	-	-	-	22	+	+	+	+	PD
H	31	-	-	-	-	-	7	+	+	+	+	PD
L	29	-	-	-	-	-	1	+	+	+	+	PD
	48	-	-	-	-	-	22	+	+	+	+	PD
M	30	-	-	-	-	-	2	+	+	+	+	PD
	38	-	-	-	-	-	12	+	+	+	+	PD
O	30	-	-	-	-	-	2	+	+	+	+	PD
	48	-	-	-	-	-	22	+	+	+	+	PD
P	48	-	-	-	-	-	22	+	+	+	+	PD

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

$$(p+)_{\text{ref}} = \frac{P_x}{N_x}$$

where

P_x = number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all the collaborators

N_x = number of samples tested at level x (L_1 or L_2) with the reference method by all the collaborators

$$(p+)_{\text{alt}} = \frac{CP_x}{N_x}$$

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all the collaborators;

N_x = number of samples tested at level x (L_1 or L_2) with the alternative method by all the collaborators.

$$(\text{ND-PD})_{\max} = \sqrt{3N_x \times \left((p+)_{\text{ref}} + (p+)_{\text{alt}} - 2\left((p+)_{\text{ref}} \times (p+)_{\text{alt}}\right)\right)}$$

where

N_x = number of samples tested for level x (L_1 or L_2) with the reference method by all the collaborators.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 36).

Table 36 - Calculations

	Level 1
N_X	112
$(p+)_{ref}$	0.6
$(p+)_{alt}$	0.5
AL = (ND - PD) max	12.97
ND - PD	7
Conclusion	ND-PD ≤ AL

The ISO 16140-2 (2016) requirements are fulfilled as (ND - PD) meet the Acceptability limit (AL).

3.2.3.7 Evaluation of the $LOD_{50\%}$, LOD 95% and RLOD between collaborators

The $LOD_{50\%}$, LOD 95% and the RLOD was calculated 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 results are used only for information (see Table 37 by method).

Table 37 - Results by method

	$LOD_{50\ \%}$	$LOD_{95\ \%}$	RLOD
Reference method	1.33 [1.05; 1.68]	5.73 [4.53; 7.25]	1.15 [0.88 - 1.51]
Alternative method	1.53 [1.21; 1.92]	6.59 [5.24; 8.30]	

The calculation tool concluded that the methods are not significantly different at the 5% significance level (change in deviance of the model with method effects to the null model D_{method} = 0.71 with 1 degree of freedom, p-value 0.4). The relative limit of detection (RLOD) of the alternative method, as compared to the reference method, is **1.15** with a 90% confidence interval of 0.88 - 1.51.

The calculation tool concluded that the probabilities of detection (POD) of the laboratories are significantly different at the 5% significance level (change in deviance of the model with laboratory effects to the null model D_{lab} = 74.5 with 13 degrees of freedom, p-value 0).

4 CONCLUSION

The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment procedures.

☒ The observed values for ND-PD for the individual categories, for all categories combined as well as for each protocol meet the acceptability limits (observed values ≤ AL).

☒ The RLOD values (using the confirmed alternative method results) meet the acceptability limit, which is 2.5 for unpaired studies, for all matrix/strain pairs tested.

☒ It is possible to store the enrichment broths BPW and SX2 for 72 h at 5°C ± 3°C, for all the protocols except for specific protocol ③ (Meat products - 375 g).

☒ The VIDAS® UP Salmonella method is selective and specific.

☒ The alternative method allows a one-day screening of the negative samples for the protocols which require only a one step enrichment, two days are required for the protocols with a 24 h subculture in SX2 broth.

☒ 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 observed value for ND-PD is lower than the acceptability limits.

☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements.

☒ **The VIDAS® UP *Salmonella* method (VIDAS® SPT) is considered equivalent to the ISO standard.**

Quimper, 18 July 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

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® UP *Salmonella* (VIDAS SPT)

Standard protocol:
Meat products
Dairy products (excluding raw milk cheeses)
Vegetables and seafood
Miscellaneous
Pet food and animal feed
Environmental samples
25 g or sampling device
(1 swab into 10 mL, 1 sponge into 100 mL, 1 wipe into 225 mL)

xg + 9x ml supplemented BPW
(*dilution 1/10*)↓
18 - 24 h at 41.5°C ± 1°C

Possibility to store the broths for 72 h at 5°C ± 3°C

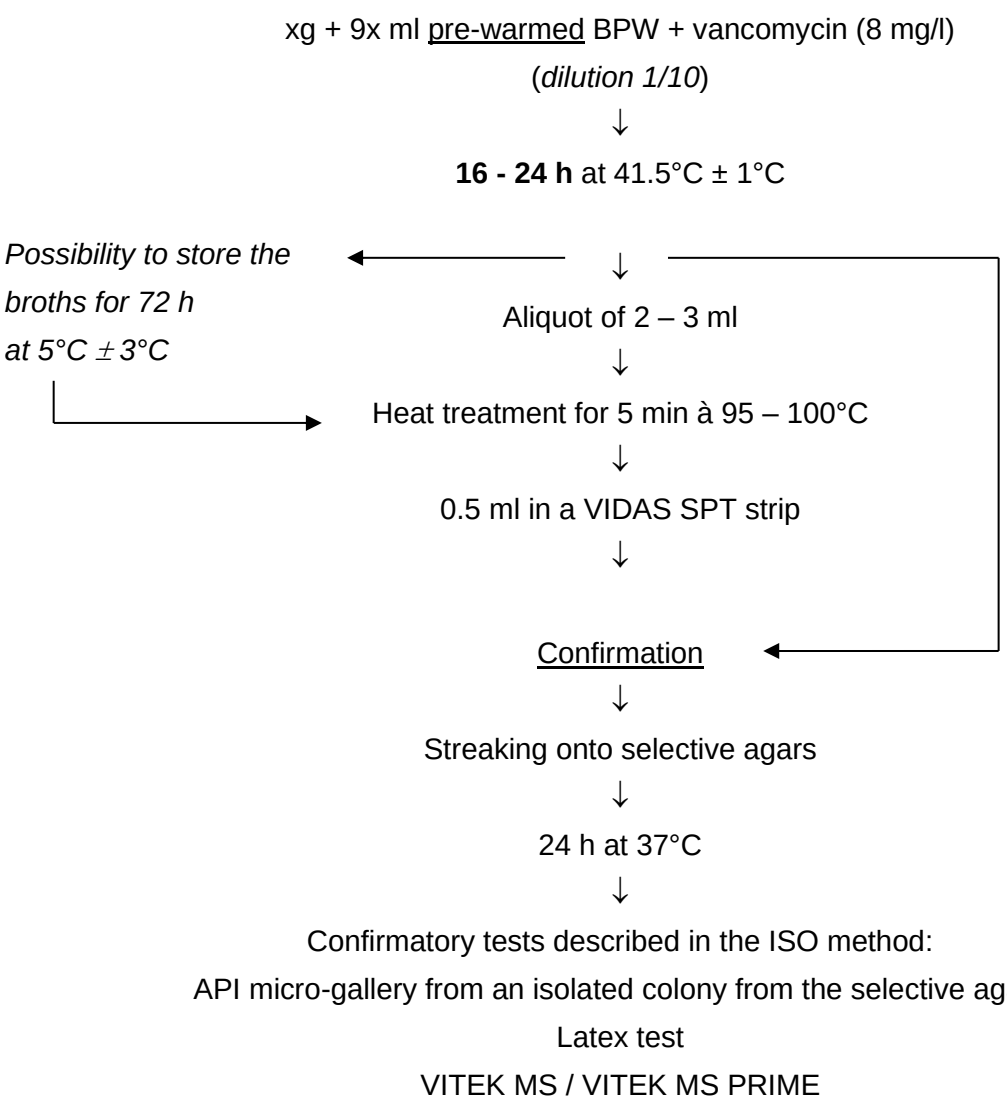
↓
Aliquot of 2 – 3 ml
↓
Heat treatment for 5 min à 95 – 100°C
↓
0.5 ml in a VIDAS SPT strip
↓

Confirmation
↓
Streaking onto selective agars
↓
24 h at 37°C
↓
Confirmatory tests described in the ISO method:
API micro-gallery from an isolated colony from the selective agars
Latex test
VITEK MS / VITEK MS PRIME

Specific protocol ①

Raw beef and veal meats

25 g



Specific protocol ②
Raw beef and veal meats
Milk powders and derivates
up to 375 g

xg + 3x ml of pre-warmed supplemented BPW
(*dilution 1/4*)
(dilution 1/10 for viscous samples)
↓
22 - 28 h at 41.5°C ± 1°C

Possibility to store the broths for 72 h at 5°C ± 3°C

↓
Aliquot of 2 – 3 ml
↓
Heat treatment for 5 min à 95 – 100°C
↓
0.5 ml in a VIDAS SPT strip
↓

Confirmation
↓
Streaking onto selective agars
↓
24 h at 37°C
↓
Confirmatory tests described in the ISO method:
API micro-gallery from an isolated colony from the selective agars
Latex test
VITEK MS / VITEK MS PRIME

Specific protocol ③
Raw beef and veal meats
up to 375 g

xg + 3x ml of pre-warmed BPW + vancomycin (8 mg/l)
(*dilution 1/4*)
↓
22 - 28 h at 41.5°C ± 1°C
↓
Aliquot of 2 – 3 ml
↓
Heat treatment for 5 min à 95 – 100°C
↓
0.5 ml in a VIDAS SPT strip
↓
Confirmation
↓
Streaking onto selective agars
↓
24 h at 37°C
↓
Confirmatory tests described in the ISO method:
API micro-gallery from an isolated colony from the selective agars
Latex test
VITEK MS / VITEK MS PRIME

Possibility to store the broths for 72 h at 5°C ± 3°C

Specific protocol ④

Raw milk cheeses

25 g

xg + 9x ml of supplemented BPW

(*dilution 1/10*)

↓

18 - 24 h at 41.5°C ± 1°C

↓

Transfer 1 ml into 10 ml of SX2 broth at 41.5°C

↓

6 - 8 h at 41.5°C ± 1°C

Possibility to store the broths for 72 h at 5°C ± 3°C

↓

Aliquot of 2 – 3 ml

↓

Heat treatment for 5 min à 95 – 100°C

↓

0.5 ml in a VIDAS SPT strip

↓

Confirmation

↓

Streaking onto selective agars

↓

24 h at 37°C

↓

Confirmatory tests described in the ISO method:

API micro-gallery from an isolated colony from the selective agars

Latex test

VITEK MS / VITEK MS PRIME

Specific protocol ⑤
Chocolates
up to 375 g

xg + 3x ml of pre-warmed supplemented UHT milk
(*dilution 1/4*)
(dilution 1/10 for cocoa powders)
↓
22 - 28 h at 41.5°C ± 1°C

Possibility to store the broths for 72 h at 5°C ± 3°C

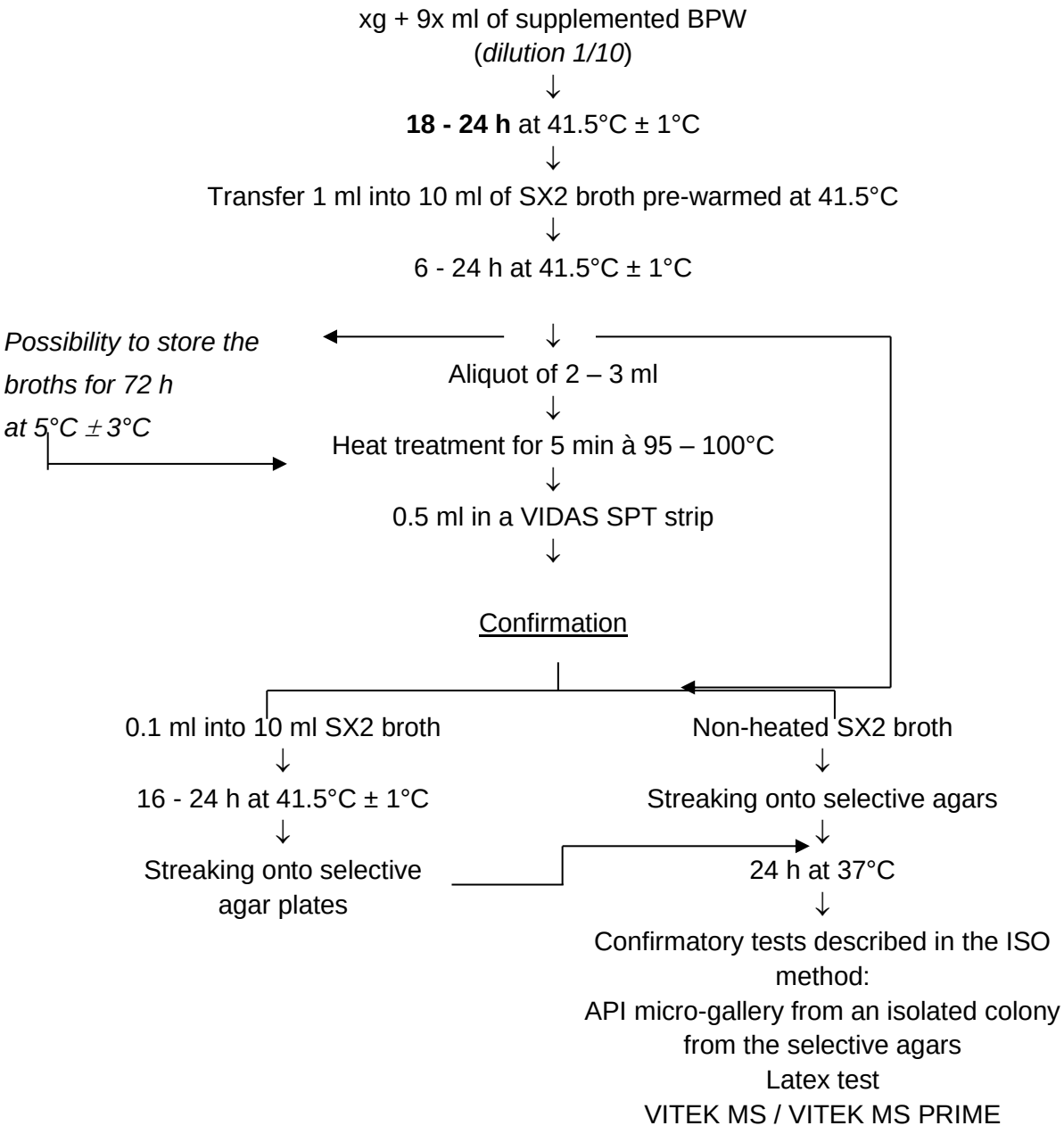
↓
Aliquot of 2 – 3 ml
↓
Heat treatment for 5 min à 95 – 100°C
↓
0.5 ml in a VIDAS SPT strip
↓

Confirmation
↓
Streaking onto selective agars
↓
24 h at 37°C
↓
Confirmatory tests described in the ISO method:
API micro-gallery from an isolated colony from the selective agars
Latex test
VITEK MS / VITEK MS PRIME

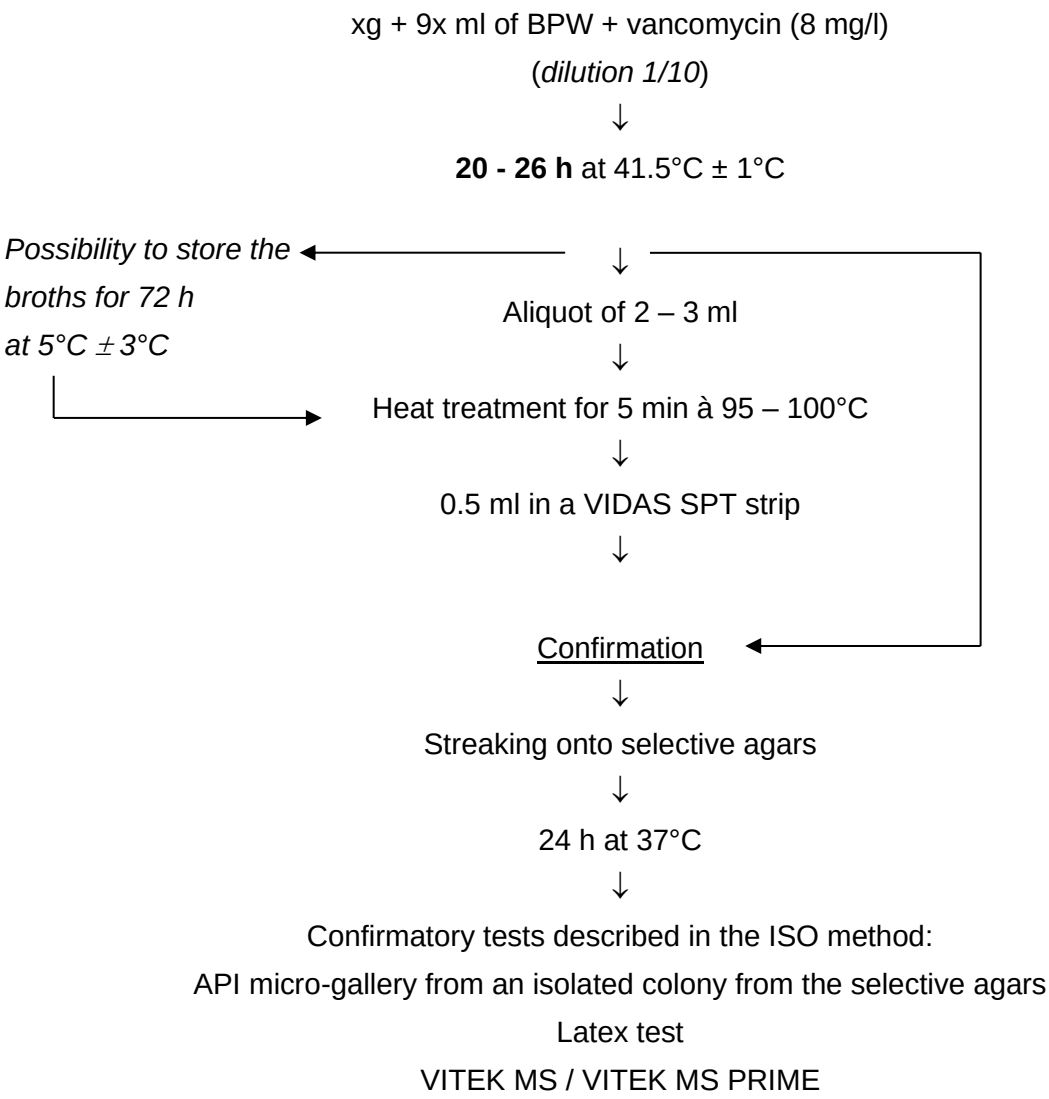
Specific protocol ⑥

Primary production samples

25 g or sample device



Specific protocol ⑦
Dehydrated products (25 g)
Dry pet foods (25 g)



Specific protocol ®

Pet food (up to 375 g)

xg + 5x ml of pre-warmed BPW + vancomycin (8 mg/l)

(*dilution 1/6*)

↓

22 - 28 h at 37°C ± 1°C

Possibility to store the broths for 72 h at 5°C ± 3°C

↓

Aliquot of 2 – 3 ml

↓

Heat treatment for 5 min à 95 – 100°C

↓

0.5 ml in a VIDAS SPT strip

↓

Confirmation

↓

Streaking onto selective agars

↓

24 h at 37°C

↓

Confirmatory tests described in the ISO method:

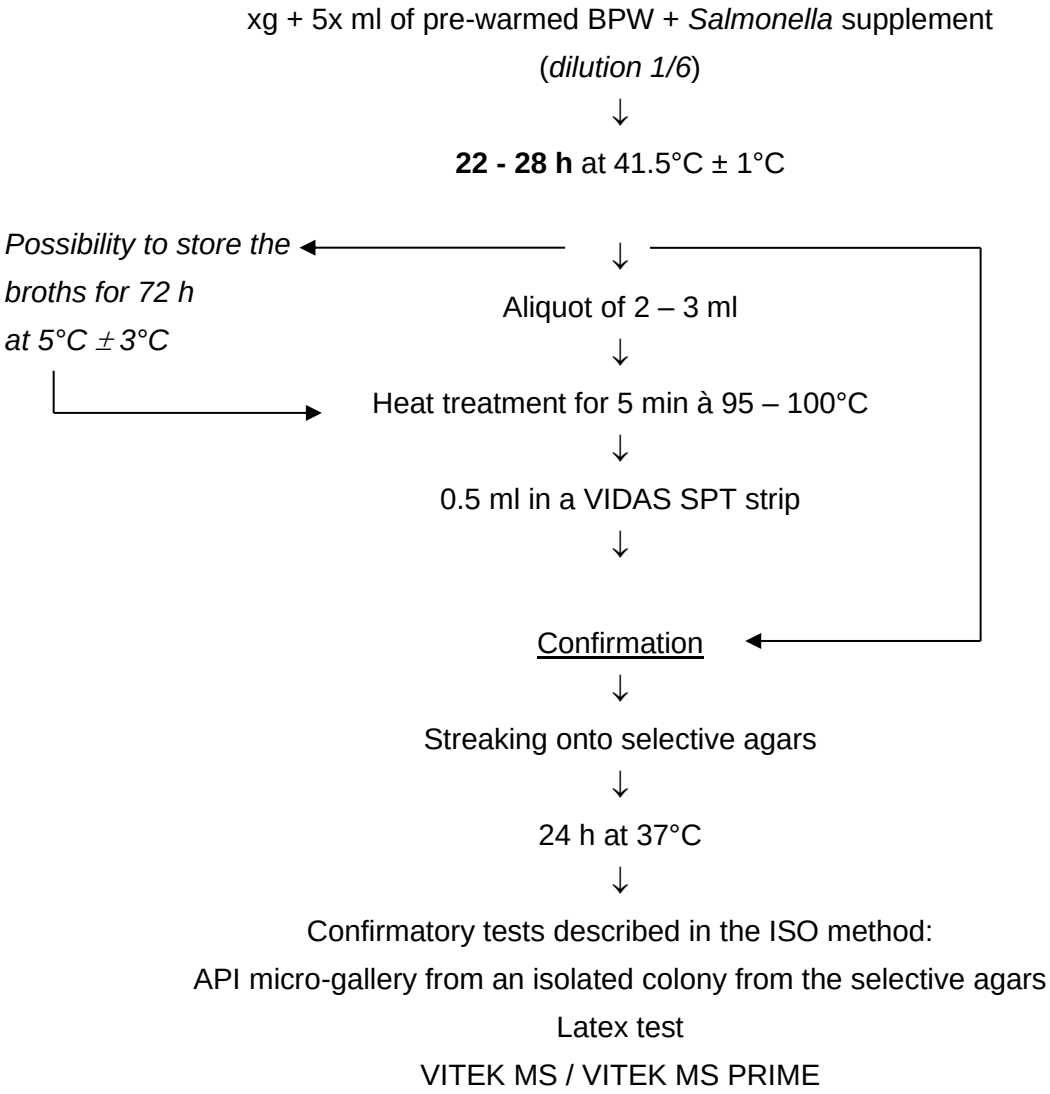
API micro-gallery from an isolated colony from the selective agars

Latex test

VITEK MS / VITEK MS PRIME

Specific protocol ⑨

Pet food (up to 375 g)



Specific protocol ⑩

Primary production samples (excluding drinking water)

25 g or sample device

25 g sample (faeces, litter) + 225 ml Tetrathionate (TT) broth
10 g dusts + 190 ml Tetrathionate broth
or swab + 10 ml Tetrathionate broth
or sponge + 100 ml Tetrathionate broth
or bootsock + 225 ml Tetrathionate broth

↓

18 - 24 h at 37.0°C ± 1°C

↓

Transfer 0.1 ml into 10 ml of SX2 broth at 41.5°C

↓

18 - 24 h at 41.5°C ± 1°C

↓

Aliquot of 2 – 3 ml

↓

Heat treatment for 5 min à 95 – 100°C

↓

0.5 ml in a VIDAS SPT strip

↓

Confirmation

↓

Non-heated SX2 broth

↓

Streaking onto selective agars

↓

24 h at 37°C

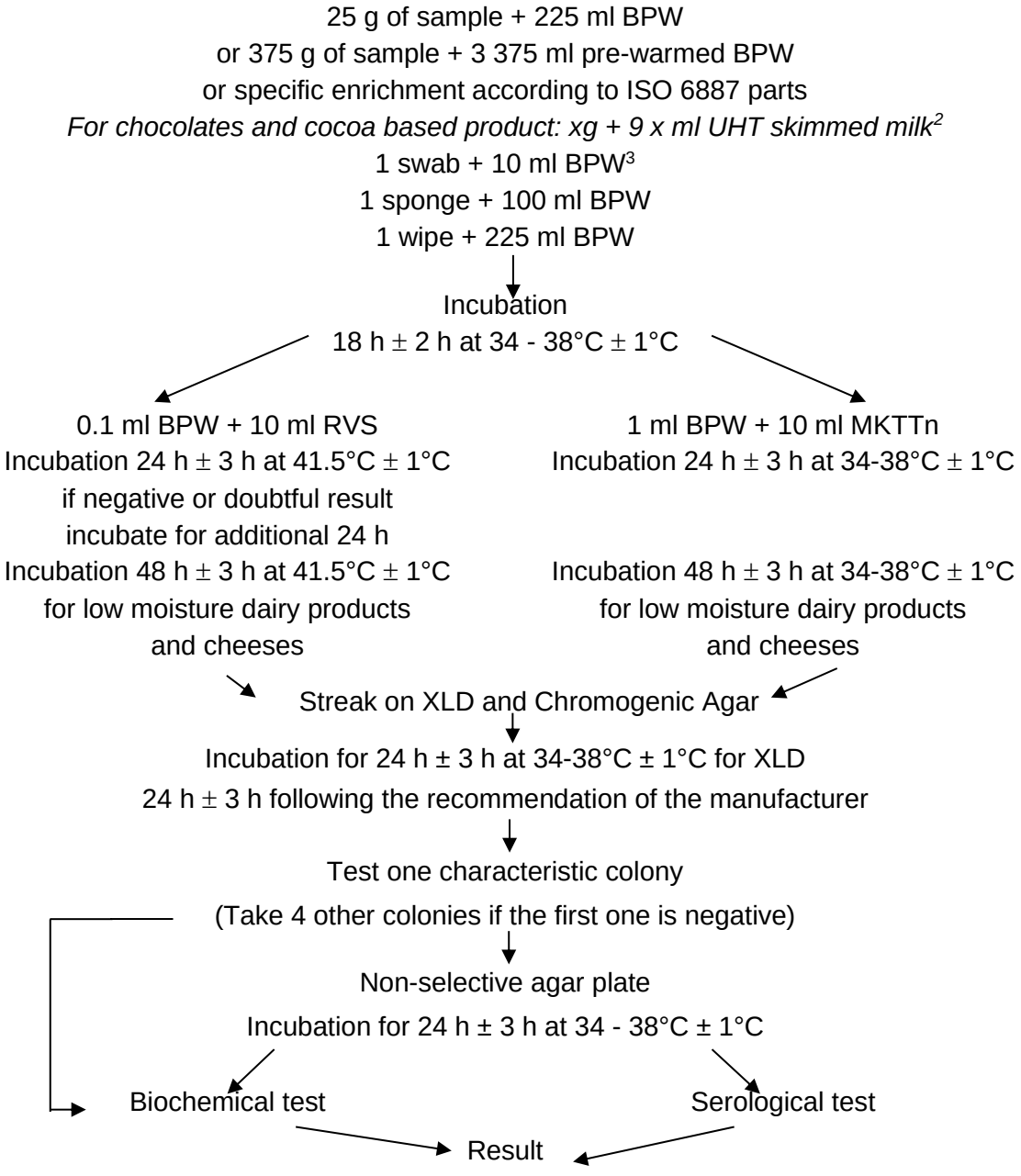
↓

Confirmatory tests described in the ISO method:
API micro-gallery from an isolated colony from the selective agars
Latex test
VITEK MS / VITEK MS PRIME

Possibility to store the broths for 72 h at 5°C ± 3°C

Appendix 2 – Flow diagram of the reference methods:
ISO 6579-1:2017: Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella* – Part 1: detection of *Salmonella* spp.
ISO 6579-1/A1 (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

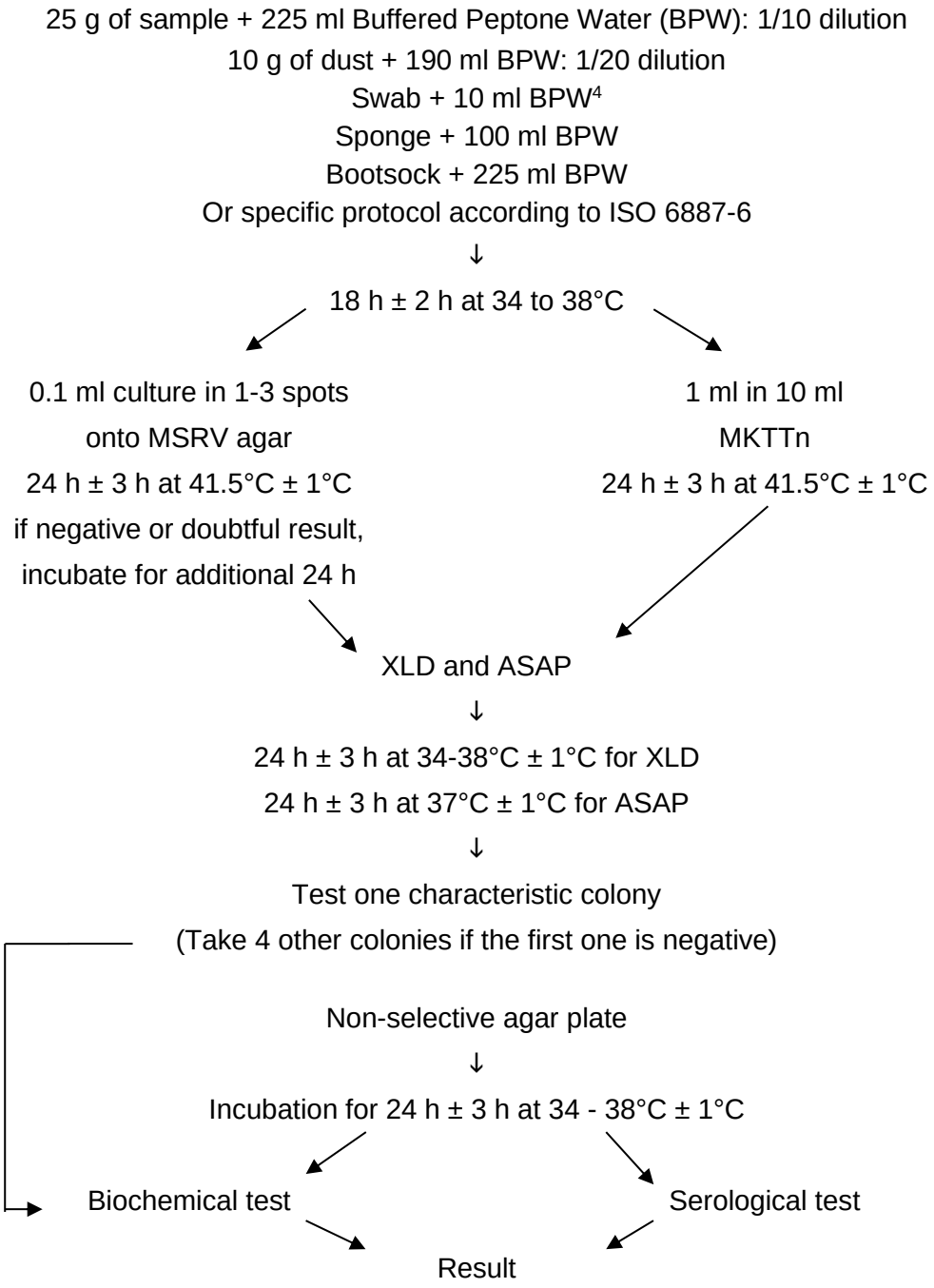
Food products, feed and production environmental samples



[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)

Primary production samples: faeces and environmental samples



[4] 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

♦ Analyses performed according to the COFRAC accreditation (by ADRIA)

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/Sample				
							Enumeration / Mean				
2018	**7841**	**Beef trim**	S. Enteritidis Ad2295	Beef meat	Seeding 48 h at 3±2°C	/	2-0-3-5-1 / 2,2	+	Standard	1	a
2011	**L3**	**Merguez sausage**	S. Derby S12	Sausage	90 min at 50°C and 10 min at -80°C	0,90	/ / 2,8	+	Standard	1	c
2011	**L6**	**Sausage meat**	S. Typhimurium S32	Bacon	90 min at 50°C and 10 min at -80°C	1,02	/ / 3,8	+	Standard	1	c
2011	**M13**	**Guinea fowl**	S. Infantis S19	Poultry meat	90 min at 50°C and 10 min at -80°C	0,71	/ / 1,3	+	Standard	1	b
2011	**M14**	**Guinea fowl**	S. Infantis S19	Poultry meat	90 min at 50°C and 10 min at -80°C	0,71	/ / 1,3	+	Standard	1	b
2011	**M15**	**Chicken**	S. Infantis S19	Poultry meat	90 min at 50°C and 10 min at -80°C	0,71	/ / 2,6	+	Standard	1	b
2011	**M16**	**Turkey fillet**	S. Infantis S19	Poultry meat	90 min at 50°C and 10 min at -80°C	0,71	/ / 2,6	+	Standard	1	b
2011	**M18**	**Pork loin chop**	S. Infantis S18	Pork tongue	90 min at 50°C and 10 min at -80°C	0,54	/ / 7,6	+	Standard	1	a
2011	**M19**	**Pork loin chop**	S. Infantis S18	Pork tongue	90 min at 50°C and 10 min at -80°C	0,54	/ / 7,6	+	Standard	1	a
2011	**N10**	**Chicken fillet**	S. Hadar S131	Poultry	90 min at 50°C and 10 min at -80°C	0,55	/ / 4,2	+	Standard	1	b
2011	**N11**	**Pork tenderloin**	S. Hadar S131	Poultry	90 min at 50°C and 10 min at -80°C	0,55	/ / 4,2	+	Standard	1	a
2011	**R12**	**Rooster**	S. Amsterdam S141	Poultry	90 min at 50°C and 10 min at -80°C	0,68	/ / 5,6	+	Standard	1	b
2011	**M17**	**Lamb chop**	S. Infantis S18	Pork tongue	90 min at 50°C and 10 min at -80°C	0,54	/ / 3,8	+	Standard	1	a
2013	**SA28**	**Ground beef**	S. Enteritidis SAL.1.50	Red meat	15 min at 56°C + 7 days at - 20°C	0,80	/ / 2,3	-	①	1	a
2013	**SA5**	**Raw sliced beef**	S. Montevideo SAL.1.93	Ground beef	15 min at 56°C + 7 days at - 20°C	1,70	/ / 3,3	+	①	1	a
2013	**SA10**	**Ground beef halal**	S. Bredeney SAL.1.20	Ground poultry	15 min at 56°C + 7 days at - 20°C	1,00	/ / 1,3	+	①	1	a
2013	**SA11**	**Beef skewer**	S. Bredeney SAL.1.20	Ground poultry	15 min at 56°C + 7 days at - 20°C	1,00	/ / 1,3	+	①	1	a
2013	**SA12**	**Frozen beef balls (halal)**	S. Bredeney SAL.1.20	Ground poultry	15 min at 56°C + 7 days at - 20°C	1,00	/ / 1,3	+	①	1	a
2013	**SA13**	**Rib steak (halal)**	S. London SAL.1.82	Environment (production workshop)	15 min at 56°C + 7 days at - 20°C	0,60	/ / 1,7	+	①	1	a
2013	**SA14**	**Sirloin**	S. London SAL.1.82	Environment (production workshop)	15 min at 56°C + 7 days at - 20°C	0,60	/ / 1,7	+	①	1	a
2013	**SA15**	**Beef tartar**	S. London SAL.1.82	Environment (production workshop)	15 min at 56°C + 7 days at - 20°C	0,60	/ / 1,7	+	①	1	a
2013	**SA16**	**Beefsteak**	S. *arizonae* SAL.1.8	Duck	3 days at - 20°C + 15 min at 56°C	0,70	/ / 1,7	+	①	1	a
2013	**SA19**	**Veal meat**	S. *arizonae* SAL.1.7	Duck	15 min at 56°C + 7 days at - 20°C	1,70	/ / 1,7	+	①	1	a
2013	**SA21**	**Ground veal**	S. *arizonae* SAL.1.7	Duck	15 min at 56°C + 7 days at - 20°C	1,70	/ / 1,7	+	①	1	a
2013	**SA22**	**Ground veal**	S. Brandenburg SAL.1.12	Pork chop	15 min at 56°C + 7 days at - 20°C	1,60	/ / 3,0	+	①	1	a
2013	**SA24**	**Veal balls**	S. Brandenburg SAL.1.12	Pork chop	15 min at 56°C + 7 days at - 20°C	1,60	/ / 3,0	+	①	1	a
2013	**SA29**	**Beef tartar**	S. Enteritidis SAL.1.50	Red meat	15 min at 56°C + 7 days at - 20°C	0,80	/ / 2,3	+	①	1	a
2013	**SA71**	**Frozen ground beef 15% fat**	S. Saint-Paul SAL.1.120	Frozen meat	3 days at - 20°C + 15 min at 56°C	0,80	/ / 2,7	+	①	1	a
2013	**SA73**	**Ground beef 15% fat**	S. Cerro SAL.1.177	Meat powder (AFSSA 798.2010)	3 days at - 20°C + 15 min at 56°C	1,00	/ / 4,7	+	①	1	a
2013	**SA3**	**Frozen ground beef + onion**	S. Manhattan SAL.1.84	Beef	15 min at 56°C + 7 days at - 20°C	1,10	/ / 0,3	-	①	1	b
2013	**SA60**	**Frozen beef trim**	S. Saint-Paul SAL.1.120	Frozen meat	3 days at - 20°C + 15 min at 56°C	0,80	/ / 0,0	-	①	1	b
2013	**SA61**	**Frozen fascia**	S. Paratyphi A (1,2,12:a:-) SAL.1.104	CIP A220	3 days at - 20°C + 15 min at 56°C	0,80	/ / 0,0	-	①	1	b
2013	**SA2**	**Frozen ground beef**	S. Manhattan SAL.1.84	Beef	15 min at 56°C + 7 days at - 20°C	1,10	/ / 0,3	+	①	1	b
2013	**SA4**	**Frozen beef balls**	S. Montevideo SAL.1.93	Ground beef	15 min at 56°C + 7 days at - 20°C	1,70	/ / 3,3	+	①	1	b
2013	**SA7**	**Frozen ground beef**	S. Typhimurium SAL.1.133	Ground beef	15 min at 56°C + 7 days at - 20°C	0,60	/ / 2,0	+	①	1	b
2013	**SA8**	**Frozen beef**	S. Typhimurium SAL.1.133	Ground beef	15 min at 56°C + 7 days at - 20°C	0,60	/ / 2,0	+	①	1	b
2013	**SA59**	**Frozen beef trim**	S. Indiana SAL.1.64	Beef tenderloin	3 days at - 20°C + 15 min at 56°C	0,50	/ / 1,0	+	①	1	b
2013	**SA70**	**Frozen fascia**	S. Indiana SAL.1.64	Beef tenderloin	3 days at - 20°C + 15 min at 56°C	0,50	/ / 4,0	+	①	1	b
2018	**7835**	**Frozen pork trim**	S. London Ad2422	Pork meat	Seeding 2 weeks at -20°C	/	1-1-1-2-4 / 1,8	+	①	1	b
2018	**7836**	**Frozen pork trim**	S. London Ad2422	Pork meat	Seeding 2 weeks at -20°C	/	1-1-1-2-4 / 1,8	-	①	1	b
2018	**7837**	**Frozen pork trim**	S. London Ad2422	Pork meat	Seeding 2 weeks at -20°C	/	1-1-1-2-4 / 1,8	+	①	1	b
2018	**7838**	**Frozen lamb meat**	S. Typhimurium Ad2226	Merguez	Seeding 2 weeks at -20°C	/	3-3-2-2-4 / 2,8	+	①	1	b
2018	**7839**	**Frozen lamb meat**	S. Typhimurium Ad2226	Merguez	Seeding 2 weeks at -20°C	/	3-3-2-2-4 / 2,8	+	①	1	b
2018	**7840**	**Frozen lamb meat**	S. Typhimurium Ad2226	Merguez	Seeding 2 weeks at -20°C	/	3-3-2-2-4 / 2,8	+	①	1	b
2013	**SA1**	**Frozen ground beef + tomatoes**	S. Manhattan SAL.1.84	Beef	15 min at 56°C + 7 days at - 20°C	1,10	/ / 0,3	+	①	1	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/Sample				
							Enumeration / Mean				
2013	**SA9**	**Frozen ground beef + tomatoes**	S. Typhimurium SAL.1.133	Ground beef	15 min at 56°C + 7 days at - 20°C	0,60	/ 2,0	+	①	1	c
2013	**SA17**	**Bolognaise ground beef**	S. *arizonae* SAL.1.8	Duck	3 days at - 20°C + 15 min at 56°C	0,70	/ 1,7	+	①	1	c
2013	**SA18**	**Boulettes au bœuf orientales (épices)**	S. *arizonae* SAL.1.8	Duck	3 days at - 20°C + 15 min at 56°C	0,70	/ 1,7	+	①	1	c
2013	**SA20**	**Ground veal with soya proteins**	S. *arizonae* SAL.1.7	Duck	15 min at 56°C + 7 days at - 20°C	1,70	/ 1,7	+	①	1	c
2013	**SA23**	**Spiced veal forcemeat**	S. Brandenburg SAL.1.12	Pork chop	15 min at 56°C + 7 days at - 20°C	1,60	/ 3,0	+	①	1	c
2013	**SA25**	**Veal sausage**	S. Derby SAL.1.29	Porc shoulder	15 min at 56°C + 7 days at - 20°C	1,30	/ 4,0	+	①	1	c
2013	**SA26**	**Frozen ground beef + tomatoes**	S. Derby SAL.1.29	Porc shoulder	15 min at 56°C + 7 days at - 20°C	1,30	/ 4,0	+	①	1	c
2013	**SA27**	**Frozen ground beef + onion**	S. Derby SAL.1.29	Porc shoulder	15 min at 56°C + 7 days at - 20°C	1,30	/ 4,0	+	①	1	c
2013	**SA30**	**Beef Carpaccio with basil**	S. Enteritidis SAL.1.50	Red meat	15 min at 56°C + 7 days at - 20°C	0,80	/ 2,3	+	①	1	c
2013	**SA31**	**Beef Carpaccio olive parmigiano**	S. Enteritidis SAL.1.50	Red meat	15 min at 56°C + 7 days at - 20°C	0,80	/ 2,3	+	①	1	c
2013	**AR1**	**Rumsteak**	S. Brandenburg S4	Heifer liver	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	0,79	/ 8,8	+	②	1	a
2013	**AR2**	**Ground beef**	S. Brandenburg S4	Heifer liver	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	0,79	/ 8,8	+	②	1	a
2013	**AT2**	**Beef balls (frozen)**	S. Saint-Paul S13	Meat product	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	1,06	/ 11,0	+	②	1	a
2013	**Bb1**	**Ground beef**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 2,6	+	②	1	a
2013	**Bb2**	**Ground beef**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 2,6	+	②	1	a
2013	**Bb3**	**Ground veal**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 3,9	+	②	1	a
2013	**Bp4**	**Ground veal**	S. Kedougou S20	Gelatine	90 min at 50°C and 10 min at -80°C	0,87	/ 6,3	+	②	1	a
2013	**Ba1**	**Beef steak**	S. Ohio S165	Ground beef	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	0,51	/ 10,2	+	②	1	b
2013	**Ba2**	**Sliced beef**	S. Ohio S165	Ground beef	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	0,51	/ 10,2	+	②	1	b
2013	**Bb4**	**Rumsteak**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 3,9	+	②	1	b
2013	**AX1**	**Rib veal**	S. Derby S126	Meat product	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	1,58	/ 3,8	+	②	1	c
2013	**AX2**	**Veal**	S. Derby S126	Meat product	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	1,58	/ 3,8	+	②	1	c
2013	**Bp1**	**Veal cutlet**	S. Kedougou S20	Gelatine	90 min at 50°C and 10 min at -80°C	0,87	/ 4,2	+	②	1	c
2013	**Bp2**	**Osso bucco**	S. Kedougou S20	Gelatine	90 min at 50°C and 10 min at -80°C	0,87	/ 4,2	+	②	1	c
2019	**4739**	**Veal trim**	S. Enteritidis Ad926	Veal	Seeding 48 h at 3±2°C	/	7-2-2-1-4 3,0	+	②	1	c
2019	**4740**	**Veal trim**	S. Enteritidis Ad926	Veal	Seeding 48 h at 3±2°C	/	7-2-2-1-4 3,0	+	②	1	c
2019	**4741**	**Veal trim**	S. Enteritidis Ad926	Veal	Seeding 48 h at 3±2°C	/	7-2-2-1-4 3,0	+	②	1	c
2019	**4742**	**Veal trim**	S. Montevideo Ad1109	Veal	Seeding 48 h at 3±2°C	/	1-0-1-1-1 0,8	+	②	1	c
2019	**4743**	**Veal trim**	S. Montevideo Ad1109	Veal	Seeding 48 h at 3±2°C	/	1-0-1-1-1 0,8	-	②	1	c
2019	**4744**	**Beef trim**	S. Newport 586	Beef	Seeding 48 h at 3±2°C	/	1-0-1-0-7 1,8	+	②	1	b
2019	**4746**	**Beef trim**	S. Newport 586	Beef	Seeding 48 h at 3±2°C	/	1-0-1-0-7 1,8	+	②	1	b
2019	**4747**	**Beef trim**	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3±2°C	/	0-1-6-3-3 2,6	+	②	1	b
2019	**4748**	**Beef trim**	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3±2°C	/	0-1-6-3-3 2,6	+	②	1	b
2019	**5824**	**Ground beef**	S. Enteritidis Ad2523	Meat product	Seeding 48 h at 3±2°C	/	1-2-3-3-0 1,8	+	②	1	a
2019	**5825**	**Ground beef**	S. Newport Ad2730	Beef	Seeding 48 h at 3±2°C	/	2-3-4-2-5 3,0	+	②	1	a
2019	**5826**	**Beef trim**	S. Newport Ad2730	Beef	Seeding 48 h at 3±2°C	/	2-3-4-2-5 3,0	+	②	1	b
2019	**5827**	**Beef trim**	S. Enteritidis Ad2523	Meat product	Seeding 48 h at 3±2°C	/	1-2-3-3-0 1,8	+	②	1	b
2013	**Bb1**	**Ground beef**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 2,6	+	③	1	a
2013	**Bb2**	**Ground beef**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 2,6	+	③	1	a
2013	**Bb3**	**Ground veal**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 3,9	+	③	1	a
2013	**Bc1**	**Ground beef**	S. Urbana S145	Beef	90 min at 50°C and 10 min at -80°C	1,10	/ 9,8	+	③	1	a
2013	**Bg1**	**Veal balls**	S. Montevideo S24	Beef liver	90 min at 50°C and 10 min at -80°C	1,01	/ 7,0	+	③	1	a
2013	**Bg2**	**Ground beef**	S. Montevideo S24	Beef liver	90 min at 50°C and 10 min at -80°C	1,01	/ 7,0	+	③	1	a
2013	**Bg3**	**Ground veal**	S. Montevideo S24	Beef liver	90 min at 50°C and 10 min at -80°C	1,01	/ 7,0	+	③	1	a
2013	**Bg4**	**Ground beef**	S. Montevideo S24	Beef liver	90 min at 50°C and 10 min at -80°C	1,01	/ 7,0	+	③	1	a
2013	**Bg5**	**Ground beef**	S. Derby S126	Meat product	90 min at 50°C and 10 min at -80°C	1,12	/ 1,6	+	③	1	a
2013	**Bh1**	**Ground beef**	S. Saint-Paul S13	Meat product	90 min at 50°C and 10 min at -80°C	0,54	/ 8,4	+	③	1	a
2013	**Bh2**	**Ground veal**	S. Saint-Paul S13	Meat product	90 min at 50°C and 10 min at -80°C	0,54	/ 8,4	+	③	1	a
2013	**Bn1**	**Ground beef**	S. Typhimurium S26	Pork liver	90 min at 50°C and 10 min at -80°C	0,58	/ 9,8	+	③	1	a
2013	**Ba1**	**Beef steak**	S. Ohio S165	Ground beef	60 min at -20°C and 120 min at +4°C and 10 min at -80°C	0,51	/ 10,2	+	③	1	b
2013	**Bb4**	**Rump**	S. Typhimurium S130	Meat product	90 min at 50°C and 10 min at -80°C	0,86	/ 3,9	+	③	1	b

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2013	Bg7	Sliced beef	S. Derby S126	Meat product	90 min at 50°C and 10 min at -80°C	1,12	/	1,6	+	③	1	b
2013	Bh4	Scoter	S. Saint-Paul S13	Meat product	90 min at 50°C and 10 min at -80°C	0,54	/	8,4	+	③	1	b
2013	Bh5	Sirloin	S. Mbandaka S21	Veal heart	90 min at 50°C and 10 min at -80°C	0,72	/	10,2	+	③	1	b
2013	Bn3	Beef tenderloin	S. Typhimurium S29	Boar	90 min at 50°C and 10 min at -80°C	0,63	/	8,4	+	③	1	b
2013	Bc2	Veal cutlet	S. Urbana S145	Beef	90 min at 50°C and 10 min at -80°C	1,10	/	9,8	+	③	1	c
2013	Bg6	Veal cutlet	S. Derby S126	Meat product	90 min at 50°C and 10 min at -80°C	1,12	/	1,6	+	③	1	c
2013	Bh3	Veal shoulder	S. Saint-Paul S13	Meat product	90 min at 50°C and 10 min at -80°C	0,54	/	8,4	+	③	1	c
2018	7941	Frozen veal trim	S. Panama 4255	Beef meat	Seeding 2 weeks at -20°C	/	0-2-6-2-1	2,2	-	③	1	c
2018	7942	Frozen veal trim	S. Panama 4255	Beef meat	Seeding 2 weeks at -20°C	/	0-2-6-2-1	2,2	+	③	1	c
2018	7943	Frozen veal trim	S. Panama 4255	Beef meat	Seeding 2 weeks at -20°C	/	0-2-6-2-1	2,2	+	③	1	c
2018	8201	Veal trim	S. Ohio Ad2224	Beef meat	Seeding 48 h at 3±2°C	/	2-1-3-1-2	1,8	+	③	1	c
2018	8202	Veal trim	S. Ohio Ad2224	Beef meat	Seeding 48 h at 3±2°C	/	2-1-3-1-2	1,8	-	③	1	c
2018	8203	Veal trim	S. Ohio Ad2224	Beef meat	Seeding 48 h at 3±2°C	/	2-1-3-1-2	1,8	+	③	1	c
2018	8204	Veal trim	S. Ohio Ad2224	Beef meat	Seeding 48 h at 3±2°C	/	2-1-3-1-2	1,8	+	③	1	c
2019	5377	Veal trim	S. Enteritidis Ad926	Veal meat	Seeding 48 h at 3±2°C	/	6-2-6-3-3	4,0	+	③	1	c
2019	5378	Veal trim	S. Enteritidis Ad926	Veal meat	Seeding 48 h at 3±2°C	/	6-2-6-3-3	4,0	+	③	1	c
2019	5379	Beef trim	S. Newport Ad2730	Beef meat	Seeding 48 h at 3±2°C	/	2-2-2-3-3	2,4	+	③	1	b
2019	5380	Beef trim	S. Newport Ad2730	Beef meat	Seeding 48 h at 3±2°C	/	2-2-2-3-3	2,4	+	③	1	b
2011	N12	Mimolette jeune (PM)	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,60	/	1,8	+	Standard	2	b
2011	N13	Goat's cheese / walnut (PM)	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,60	/	3,6	+	Standard	2	b
2011	R2	Mirabella cheese	S. Heidelberg S96	Offal of chicken	90 min at 50°C and 10 min at -80°C	0,37	/	0,2	+	Standard	2	b
2011	R3	Parmesan	S. Heidelberg S96	Offal of chicken	90 min at 50°C and 10 min at -80°C	0,37	/	0,6	-	Standard	2	b
2011	R4	Goat's cheese with apricots	S. Heidelberg S96	Offal of chicken	90 min at 50°C and 10 min at -80°C	0,37	/	0,4	-	Standard	2	b
2011	R5	Gorgonzola	S. Enteritidis S112	Milk powder	90 min at 50°C and 10 min at -80°C	0,77	/	0,2	-	Standard	2	b
2011	R6	Red Cheddar	S. Enteritidis S112	Milk powder	90 min at 50°C and 10 min at -80°C	0,77	/	0,4	-	Standard	2	b
2011	T5	Gouda	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,50	/	1,6	+	Standard	2	b
2011	T6	Edam	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,50	/	1,6	+	Standard	2	b
2011	U1	Grated Cheese	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	3,2	+	Standard	2	b
2011	Z2	Emmental	S. Dublin S148	Raw cow milk	20 min at -80°C and 12%salt and 24 h at +4°C	0,05	/	3,0	+	Standard	2	b
2011	Z3	Tartiflette	S. Dublin S148	Raw cow milk	20 min at -80°C and 12%salt and 24 h at +4°C	0,05	/	3,0	+	Standard	2	b
2011	Z4	Brie de Meaux	S. Dublin S148	Raw cow milk	20 min at -80°C and 12%salt and 24 h at +4°C	0,05	/	4,5	+	Standard	2	b
2011	Z5	Camembert	S. Dublin S148	Raw cow milk	20 min at -80°C and 12%salt and 24 h at +4°C	0,05	/	4,5	+	Standard	2	b
2011	R19	Natural fermented milk	S. Senftenberg S73	Dairy product	90 min at 50°C and 10 min at -80°C	0,54	/	7,0	-	Standard	2	c
2011	U3	Raspberry fresh cheese mousse	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	6,4	+	Standard	2	c
2011	Z1	Cream cheese	S. Urbana S145	Beef	20 min at -80°C and 12%salt and 24 h at +4°C	0,63	/	3,6	+	Standard	2	c
2019	5293	Vanilla drinkable Yogurt	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	Standard	2	c
2019	5294	Strawberry drinkable Yogurt	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	Standard	2	c
2019	5295	Peach yoghurt	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	Standard	2	c
2019	5296	Yogurt	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	-	Standard	2	c
2019	5297	Raw milk	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	Standard	2	c
2019	5298	Raw milk	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	Standard	2	c
2019	5299	Fermented Milk	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	Standard	2	c
2019	5300	Fermented Milk	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	Standard	2	c
2019	5301	Pasteurized milk	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	Standard	2	c
2019	5302	Half-skimmed pasteurized milk	S. Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	Standard	2	c
2019	5303	Dairy dessert (Rice with milk)	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	Standard	2	c
2019	5304	Dairy dessert (Semolina with milk)	S. Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	Standard	2	c
2013	Bs2	Dry milk + probiotics + starch	S. Agona S123	Milk powder	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,91	/	5,0	+	②	2	a
2013	Bs5	Dry milk + probiotics + starch	S. Agona S47	Instant yeast	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,87	/	9,3	+	②	2	a
2018	8121	Infant formula with probiotics (8,7.10^5 CFU/g)	S. Agona Ad2922	Milk powder	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,87	/	1,1	+	②	2	a

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2018	8122	**Infant formula with probiotics (1,7.10³ CFU/g)**	S. Agona Ad2922	Milk powder	24 h at 4°C and 90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,86	/	1,1	-	②	2	a
2018	8123	**Infant formula with probiotics (5,7.10⁴ CFU/g)**	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	②	2	a
2018	8124	**Infant formula with probiotics (5,9.10⁵ CFU/g)**	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	②	2	a
2018	8125	**Infant formula with probiotics (1,6.10³ CFU/g)**	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	②	2	a
2018	8126	**Infant formula with probiotics (7,3.10⁵ CFU/g)**	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	②	2	a
2018	8127	**Infant formula with probiotics (4,3.10³ CFU/g)**	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	-	②	2	a
2018	8128	**Infant formula with probiotics (5,2.10⁵ CFU/g)**	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	②	2	a
2018	8129	**Infant formula with probiotics (8,8.10⁵ CFU/g)**	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	②	2	a
2013	Bi1	**Non-fat dry milk Bio**	S. Typhimurium S54	Milk	60 min at -20°C and 120 min at 50°C and 10 min at -80°C	0,51	/	3,0	+	②	2	b
2013	Bi2	**Non-fat dry milk calcium**	S. Typhimurium S54	Milk	60 min at -20°C and 120 min at 50°C and 10 min at -80°C	0,51	/	3,0	+	②	2	b
2013	Bi3	**Whole dry milk**	S. Typhimurium S54	Milk	60 min at -20°C and 120 min at 50°C and 10 min at -80°C	0,51	/	3,0	+	②	2	b
2013	Bi4	**Half fat dry milk**	S. Typhimurium S54	Milk	60 min at -20°C and 120 min at 50°C and 10 min at -80°C	0,51	/	3,0	+	②	2	b
2013	Bi5	**Non-fat dry milk**	S. Typhimurium S54	Milk	60 min at -20°C and 120 min at 50°C and 10 min at -80°C	0,51	/	4,5	+	②	2	b
2013	Bj1	**Non-fat dry milk**	S. Enteritidis S112	Milk powder	90 min at 50°C and 10 min at -80°C	0,80	/	10,4	+	②	2	b
2013	Bl1	**Dry milk 26%fat**	S. Senftenberg S73	Dairy product	90 min at 50°C and 10 min at -80°C	0,51	/	9,6	+	②	2	b
2013	Bl3	**Non-fat dry milk**	S. Senftenberg S73	Dairy product	90 min at 50°C and 10 min at -80°C	0,51	/	9,6	+	②	2	b
2013	Bs1	**Dry milk - probiotics + starch**	S. Agona S123	Milk powder	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,91	/	5,0	+	②	2	b
2013	Bs3	**Dry milk - probiotics + starch**	S. Agona S123	Milk powder	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,91	/	7,0	+	②	2	b
2013	Bs4	**Dry milk - probiotics - starch**	S. Agona S123	Milk powder	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,91	/	7,0	+	②	2	b
2013	Bs6	**Dry milk - probiotics + starch**	S. Agona S47	Instant yeast	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,87	/	9,3	+	②	2	b
2013	Cc1	**Casein**	S. Kottbus S64	Casein residue	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,62	/	5,0	+	②	2	c
2013	Cc2	**Casein**	S. Kottbus S64	Casein residue	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,62	/	5,0	+	②	2	c
2013	Cc4	**Casein**	S. Kottbus S64	Casein residue	90 min at 50°C and 10 min at -80°C and 24 h at +4°C	0,62	/	7,5	+	②	2	c
2013	Cd1	**Lactoserum**	S. Agona S48	Instant yeast	90min at 50°C and 10 min at -80°C	0,60	/	7,6	+	②	2	c
2013	Cd2	**Whey**	S. Agona S48	Instant yeast	90min at 50°C and 10 min at -80°C	0,60	/	7,6	+	②	2	c
2013	Cd3	**Whey**	S. Agona S48	Instant yeast	90min at 50°C and 10 min at -80°C	0,60	/	11,4	+	②	2	c
2013	Cd4	**Whey**	S. Agona S48	Instant yeast	90min at 50°C and 10 min at -80°C	0,60	/	11,4	+	②	2	c
2018	8130	**Starch**	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	+	②	2	c
2018	8131	**Caseinate**	S. Cerro Ad2153	Whey	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	+	②	2	c
2012	T8	**Brie de Meaux (raw milk)**	S. Indiana S45	Cheese	90 min at 50°C and 15 min at -80°C	0,50	/	*3,2*	+	④	2	a
2012	T19	**Maroilles fermier (raw milk)**	S. Senftenberg S73	Dairy product	90 min at 50°C and 15 min at -80°C	0,55	/	*0,8*	+	④	2	a
2012	U17	**Comté (raw milk)**	S. Indiana S45	Cheese	90 min at 50°C and 15 min at -80°C	0,50	/	*3,7*	+	④	2	a
2012	Aj1	**Munster (raw milk)**	S. Kottbus S64	Casein residue	90 min at 50°C and 15 min at -80°C	0,91	/	*6,4*	+	④	2	a
2012	Aj2	**Crottin de Chavignol (goat raw milk)**	S. Kottbus S64	Casein residue	90 min at 50°C and 15 min at -80°C	0,91	/	*6,4*	+	④	2	a
2012	Aj3	**Roquefort papillon (ewe raw milk)**	S. Kottbus S64	Casein residue	90 min at 50°C and 15 min at -80°C	0,91	/	*12,8*	+	④	2	a
2012	Aj5	**Selles sur Cher (raw milk)**	S. Agona S123	Milk powder	90 min at 50°C and 15 min at -80°C	0,82	/	*4,8*	+	④	2	a
2012	AS1	**Raw milk**	S. Typhimurium S55	Milk	60 min at -20°C + 120 min at +4 °C + 10 min at -80°C	0,42	/	*4,6*	+	④	2	a
2012	AS2	**Raw milk**	S. Typhimurium S55	Milk	60 min at -20°C + 120 min at +4 °C + 10 min at -80°C	0,42	/	*4,6*	+	④	2	a
2012	AS8	**Raw milk cheese**	S. Typhimurium S54	Milk	60 min at -20°C + 120 min at +4 °C + 10 min at -80°C	0,54	/	*9,6*	+	④	2	a
2012	T3	**Emmental**	S. Typhimurium S97		90 min at 50°C and 10 min at -80°C	0,52	/	*15,2*	+	④	2	b
2012	T5	**Gouda**	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,50	/	*1,6*	+	④	2	b
2012	T6	**Edam**	S. Indiana S45	Cheese	90 min at 50°C and 10 min at -80°C	0,50	/	*1,6*	+	④	2	b
2012	T7	**Pont l'Evêque**	S. Indiana S45	Cheese	90 min at 50°C and 15 min at -80°C	0,50	/	*3,2*	+	④	2	b
2012	U1	**Grated cheese**	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	*3,2*	+	④	2	b
2012	U2	**Cheddar**	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	*6,4*	+	④	2	b
2012	Aj6	**Gouda au cumin**	S. Agona S123	Milk powder	90 min at 50°C and 15 min at -80°C	0,82	/	*9,6*	+	④	2	b
2012	Aj7	**Sliced Raclette**	S. Agona S123	Milk powder	90 min at 50°C and 15 min at -80°C	0,82	/	*9,6*	+	④	2	b
2012	AS3	**Milk powder**	S. Typhimurium S55	Milk	60 min at -20°C + 120 min at +4 °C + 10 min at -80°C	0,42	/	*4,6*	+	④	2	b
2012	T1	**50% fat milk**	S. Typhimurium S97		90 min at 50°C and 10 min at -80°C	0,52	/	*7,6*	+	④	2	c
2012	T2	**Yogurt**	S. Typhimurium S97		90 min at 50°C and 10 min at -80°C	0,52	/	*15,2*	+	④	2	c

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2012	U3	**Soft cheese with raspberries**	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	*6,4*	+	④	2	c
2012	U4	**Soft cheese with sugar**	S. Typhimurium S54	Milk	90 min at 50°C and 10 min at -80°C	0,52	/	*9,6*	+	④	2	c
2012	AI14	**Cream 15%fat**	S. Typhimurium S55	Milk	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,95	/	*2,8*	+	④	2	c
2012	AI15	**Cream 30%fat**	S. Typhimurium S55	Milk	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,95	/	*5,6*	+	④	2	c
2012	AI16	**Yogurt strawberry**	S. Typhimurium S55	Milk	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,95	/	*5,6*	+	④	2	c
2019	5293	**Vanilla drinkable Yogurt**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	④	2	c
2019	5294	**Strawberry drinkable Yogurt**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	④	2	c
2019	5295	**Peach yogurt**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	④	2	c
2019	5296	**Yogurt**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	-	④	2	c
2019	5297	**Raw milk**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	④	2	c
2019	5298	**Raw milk**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	④	2	c
2019	5299	**Fermented Milk**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	④	2	c
2019	5300	**Fermented Milk**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	-	④	2	c
2019	5301	**Pasteurized milk**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	④	2	c
2019	5302	**Half-skimmed pasteurized milk**	*S.* Montevideo 510	Raw milk	Seeding 48 h at 3±2°C	/	5-0-1-2-1	1,8	+	④	2	c
2019	5303	**Dairy dessert (Rice with milk)**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	④	2	c
2019	5304	**Dairy dessert (Semolina with milk)**	*S.* Agona Ad1483	Milk Product	Seeding 48 h at 3±2°C	/	3-2-2-3-2	2,4	+	④	2	c
2011	F13	**Zucchini**	S. San Diego S59	Dried herbs	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,61	/	3,4	+	Standard	3	b
2011	F14	**Ratatouille**	S. San Diego S59	Dried herbs	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,61	/	6,8	+	Standard	3	b
2011	F15	**Pureed carrots**	S. San Diego S59	Dried herbs	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,61	/	10,2	+	Standard	3	b
2011	F17	**Grated carrots**	S. Blockley S87	Basil	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,60	/	7,1	+	Standard	3	a
2011	F18	**Cucumbers**	S. Blockley S87	Basil	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,60	/	14,2	+	Standard	3	a
2011	G13	**Pureed carrots**	S.*diarizonae 61:i:-*	Turkey blanquette	90 min at 50°C and 10 min at -80°C	0,50	/	1,4	+	Standard	3	b
2011	G14	**Pureed pumpkin**	S.*diarizonae 61:i:-*	Turkey blanquette	90 min at 50°C and 10 min at -80°C	0,50	/	2,1	+	Standard	3	b
2011	G15	**Potatoes/carrots**	S.*diarizonae 61:i:-*	Turkey blanquette	90 min at 50°C and 10 min at -80°C	0,50	/	2,8	+	Standard	3	b
2011	G16	**Leeks**	S.*diarizonae 61:i:-*	Turkey blanquette	90 min at 50°C and 10 min at -80°C	0,50	/	3,5	+	Standard	3	b
2011	G5	**Shrimp**	S. Kedougou S80	Tuna	90 min at 50°C and 10 min at -80°C	0,52	/	11,4	+	Standard	3	c
2011	H13	**Grated beetroot**	S. Mgulani S105	Spices (curry)	90 min at 50°C and 10 min at -80°C	0,57	/	4,8	+	Standard	3	a
2011	H14	**Sliced beetroot**	S. Mgulani S105	Spices (curry)	90 min at 50°C and 10 min at -80°C	0,57	/	7,2	+	Standard	3	a
2011	H15	**Grated carrots**	S. Mgulani S105	Spices (curry)	90 min at 50°C and 10 min at -80°C	0,57	/	9,6	+	Standard	3	a
2011	H17	**Tomatoes and salad**	S. Mgulani S105	Spices (curry)	90 min at 50°C and 10 min at -80°C	0,57	/	7,2	+	Standard	3	a
2019	4255	**Raw fish fillet**	S. Derby Ad1093	Fish fillet	Seeding 48 h at 3±2°C	/	0-2-4-1-3	2,0	+	Standard	3	c
2019	4256	**Raw fish fillet**	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	0-0-1-1-5	1,4	+	Standard	3	c
2019	4257	**Raw fish**	S. Derby Ad1093	Fish fillet	Seeding 48 h at 3±2°C	/	0-2-4-1-3	2,0	+	Standard	3	c
2019	4258	**Raw fish fillet**	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	0-0-1-1-5	1,4	+	Standard	3	c
2019	4259	**Raw fish**	S. Derby Ad1093	Fish fillet	Seeding 48 h at 3±2°C	/	0-2-4-1-3	2,0	+	Standard	3	c
2019	4260	**Raw fish fillet**	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	0-0-1-1-5	1,4	+	Standard	3	c
2019	4261	**Raw fish**	S. Derby Ad1093	Fish fillet	Seeding 48 h at 3±2°C	/	0-2-4-1-3	2,0	+	Standard	3	c
2019	4262	**Raw fish**	S. Anatum Ad1451	Fish fillet	Seeding 48 h at 3±2°C	/	0-0-1-1-5	1,4	+	Standard	3	c
2019	5092	**Fennel**	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	4-0-3-0-0	1,4	+	Standard	3	a
2019	5093	**White mushroom**	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	2-5-1-1-1	2,0	+	Standard	3	a
2019	5096	**Sliced carrots**	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	2-5-1-1-1	2,0	-	Standard	3	a
2019	5097	**Carrot purée**	S. Virchow Ad2569	Vegetables	Seeding 48 h at 3±2°C	/	4-0-3-0-0	1,4	+	Standard	3	b
2019	5098	**Potatoes purée**	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	2-5-1-1-1	2,0	+	Standard	3	b
2019	5100	**Gazpacho**	S. Derby Ad3057	Vegetables	Seeding 48 h at 3±2°C	/	2-5-1-1-1	2,0	+	Standard	3	b
2019	6044	**Fish fillet**	S. Urbana Ad2334	Seafood product	Seeding 48 h at 3±2°C	/	1-0-2-3-1	1,4	+	Standard	3	c
2019	6045	**Fish fillet**	S. Urbana Ad2334	Seafood product	Seeding 48 h at 3±2°C	/	1-0-2-3-1	1,4	+	Standard	3	c
2019	6046	**Fish fillet**	S. Urbana Ad2334	Seafood product	Seeding 48 h at 3±2°C	/	1-0-2-3-1	1,4	+	Standard	3	c
2011	E10	**Baked leeks with goat's cheese and bacon**	S. Hadar S17	Chicken stir-fry	2 days at +4°C and 60 min at 55°C	0,90	/	3,2	+	Standard	4	c
2011	E2	**Confectioner's custard**	S. Enteritidis S34	Egg product	2 days at +4°C and 60 min at 55°C	1,87	/	6,8	+	Standard	4	b
2011	E3	**Duo of profiteroles**	S. Enteritidis S14	Pastry	2 days at +4°C and 60 min at 55°C	1,40	/	4,1	+	Standard	4	a
2011	E5	**Black forest gateau**	S. Enteritidis S14	Pastry	2 days at +4°C and 60 min at 55°C	1,40	/	5,0	+	Standard	4	a

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2011	E6	Tropézienne pastry	S. Enteritidis S14	Pastry	2 days at +4°C and 60 min at 55°C	1,40	/ 5,0	+	Standard	4	a
2011	E7	Cod fillet in cream sauce	S. Hadar S17	Chicken stir-fry	2 days at +4°C and 60 min at 55°C	0,90	/ 2,5	+	Standard	4	c
2011	E8	Carbonade	S. Hadar S17	Chicken stir-fry	2 days at +4°C and 60 min at 55°C	0,90	/ 2,9	+	Standard	4	c
2011	E9	4-cheese pizza	S. Hadar S17	Chicken stir-fry	2 days at +4°C and 60 min at 55°C	0,90	/ 3,2	+	Standard	4	c
2011	F1	Cream profiteroles	S. Typhimurium S54	Milk	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,66	/ 5,0	+	Standard	4	a
2011	F10	Tartiflette	S. Kottbus S49	Turkey paupiette	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,47	/ 10,4	+	Standard	4	c
2011	F11	Venison goulash	S. Kottbus S49	Turkey paupiette	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,47	/ 15,6	+	Standard	4	c
2011	F6	Mayonnaise	S. Typhimurium S30	Egg product	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,70	/ 9,6	+	Standard	4	b
2011	F9	Salt cod brandade	S. Kottbus S49	Turkey paupiette	2 days at +4°C and 90 min at 50°C and 10 min at -80°C	0,47	/ 5,0	+	Standard	4	c
2011	H1	Chasseur sauce	S. Bredeney S89	Veal sausage	90 min at 50°C and 10 min at -80°C	0,52	/ 3,0	+	Standard	4	c
2011	H19	Noiselia	S. Cerro S103	Pastry	90 min at 50°C and 10 min at -80°C	0,84	/ 12,6	+	Standard	4	a
2011	H2	Risotto sauce	S. Bredeney S89	Veal sausage	90 min at 50°C and 10 min at -80°C	0,52	/ 4,5	+	Standard	4	c
2011	H3	Veal stock	S. Bredeney S89	Veal sausage	90 min at 50°C and 10 min at -80°C	0,52	/ 6,0	+	Standard	4	c
2019	4249	Pastry	S. Derby Ad1683	Pastry	Seeding 48 h at 3±2°C	/	0-1-2-2-1 1,2	-	Standard	4	a
2019	4250	Pastry	S. Derby Ad1683	Pastry	Seeding 48 h at 3±2°C	/	0-1-2-2-1 1,2	+	Standard	4	a
2019	5106	Pastry	S. Typhimurium 633	Pastry	Seeding 48 h at 3±2°C	/	3-2-5-5-6 4,2	+	Standard	4	a
2019	6047	Pastry	S. Typhimurium 633	Pastry	Seeding 48 h at 3±2°C	/	2-1-3-3-4 2,6	+	Standard	4	a
2019	6048	Pastry	S. Typhimurium 633	Pastry	Seeding 48 h at 3±2°C	/	2-1-3-3-4 2,6	+	Standard	4	a
2013	Bk4	White chocolate	S. Enteritidis S14		24 h at 4°C and 90min at 50°C and 10 min at -80°C	0,64	/ 14,4	+	⑤	5	a
2013	Bm1	Cocoa butter	S. Cerro S103	Pastry	90 min at 50°C and 10 min at -80°C	0,71	/ 8,2	+	⑤	5	a
2013	Bm2	Cocoa butter	S. Cerro S103	Pastry	90 min at 50°C and 10 min at -80°C	0,71	/ 8,2	+	⑤	5	a
2013	Bq1	Milk chocolate	S. Cerro S103	Pastry	90 min at 50°C and 10 min at -80°C	0,73	/ 8,4	+	⑤	5	a
2013	Bq2	Milk chocolate	S. Cerro S103	Pastry	90 min at 50°C and 10 min at -80°C	0,73	/ 8,4	+	⑤	5	a
2013	Bt1	Cocoa mass	S. Typhimurium S177	Tiramisu	24 h at 4°C and 90min at 50°C and 10 min at -80°C	0,73	/ 3,4	+	⑤	5	a
2013	Bt2	Cocoa mass	S. Typhimurium S177	Tiramisu	24 h at 4°C and 90min at 50°C and 10 min at -80°C	0,73	/ 3,4	+	⑤	5	a
2013	Bt3	Dark chocolate	S. Typhimurium S177	Tiramisu	24 h at 4°C and 90min at 50°C and 10 min at -80°C	0,73	/ 5,0	+	⑤	5	a
2013	Bt4	Dark chocolate	S. Typhimurium S177	Tiramisu	24 h at 4°C and 90min at 50°C and 10 min at -80°C	0,73	/ 5,0	+	⑤	5	a
2013	Bu3	Dark chocolate	S. Agona S47	Instant yeast	24 h at 4°C and 90min at 50°C and 10 min at -80°C and 24 h at +4°C	0,86	/ 5,6	+	⑤	5	a
2013	Bu5	White chocolate	S. Agona S47	Instant yeast	24 h at 4°C and 90min at 50°C and 10 min at -80°C and 24 h at +4°C	0,86	/ 8,4	+	⑤	5	b
2013	Bw1	White chocolate	S. Typhimurium S42	Egg product	90min at 50°C and 10 min at -80°C	1,90	/ 8,0	+	⑤	5	b
2013	Bw3	Dark chocolate	S. Typhimurium S42	Egg product	90min at 50°C and 10 min at -80°C	1,90	/ 8,0	+	⑤	5	b
2013	Bw5	White chocolate	S. Enteritidis S43	Egg product	90min at 50°C and 10 min at -80°C	0,73	/ 9,4	+	⑤	5	b
2013	Bw6	Milk chocolate	S. Enteritidis S43	Egg product	90min at 50°C and 10 min at -80°C	0,73	/ 14,1	+	⑤	5	b
2013	Bw7	Dark chocolate	S. Enteritidis S43	Egg product	90min at 50°C and 10 min at -80°C	0,73	/ 9,4	+	⑤	5	b
2013	Bz2	Cocoa powder	S. Anatum S86	Chocolate	90min at 50°C and 10 min at -80°C	0,58	/ 6,2	+	⑤	5	b
2013	Bz3	Cocoa powder	S. Anatum S86	Chocolate	90min at 50°C and 10 min at -80°C	0,58	/ 9,3	+	⑤	5	b
2013	Bz4	Cocoa powder	S. Anatum S86	Chocolate	90min at 50°C and 10 min at -80°C	0,58	/ 9,3	+	⑤	5	b
2019	4673	Cocoa powder	S. Typhimurium Ad1682	Chocolate	HT 8 min 56°C	0,60	3-2-4-4-4 3,4	+	⑤	5	b
2019	4674	Cocoa powder	S. Odozi Ad2860	Cocoa beans	HT 8 min 56°C	0,60	5-1-4-4-5 3,8	+	⑤	5	b
2019	4675	Cocoa powder	S. Bareilly Ad1687	Chocolate	HT 8 min 56°C	0,50	9-7-7-9-4 7,2	+	⑤	5	b
2019	4676	Cocoa powder	S. Typhimurium Ad2034	Cocoa beans	HT 8 min 56°C	0,40	2-2-3-10-7 4,8	+	⑤	5	b
2019	4677	Cocoa mass	S. Typhimurium Ad1682	Chocolate	HT 8 min 56°C	0,60	3-2-4-4-4 3,4	+	⑤	5	a
2019	4678	Cocoa mass	S. Odozi Ad2860	Cocoa beans	HT 8 min 56°C	0,60	5-1-4-4-5 3,8	+	⑤	5	a
2019	4679	Cocoa liquor	S. Bareilly Ad1687	Chocolate	HT 8 min 56°C	0,50	9-7-7-9-4 7,2	+	⑤	5	a
2019	4680	Cocoa butter	S. Typhimurium Ad2034	Cocoa beans	HT 8 min 56°C	0,40	2-2-3-10-7 4,8	+	⑤	5	a
2019	6037	Cocoa powder	S. Typhimurium Ad1682	Chocolate	Seeding lyophilized 2 weeks at ambient temperature	/	/ 1,6	+	⑤	5	b
2019	6038	Cocoa powder	S. Typhimurium Ad1682	Chocolate	Seeding lyophilized 2 weeks at ambient temperature	/	/ 1,6	-	⑤	5	b
2019	6039	Cocoa powder	S. Typhimurium Ad2034	Cocoa beans	Seeding lyophilized 2 weeks at ambient temperature	/	/ 1,2	-	⑤	5	b
2019	6040	Cocoa powder	S. Typhimurium Ad2034	Cocoa beans	Seeding lyophilized 2 weeks at ambient temperature	/	/ 1,2	+	⑤	5	b

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2019	6097	Cocoa mass	S. Typhimurium Ad1682	Chocolate	HT 8 min 56°C	1,30	2-0-0-1-1 / 0,8	-	⑤	5	a
2019	6098	Cocoa mass	S. Typhimurium Ad1682	Chocolate	HT 8 min 56°C	1,30	2-0-0-1-1 / 0,8	+	⑤	5	a
2011	Ab1	Process water	S. Derby S133	Waste water (poultry)	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 3,4	+	Standard	6	a
2011	Ab2	Process water	S. Derby S133	Waste water (poultry)	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 6,8	+	Standard	6	a
2011	Ab3	Process water	S. Derby S133	Waste water (poultry)	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 6,8	+	Standard	6	a
2011	Ab4	Process water	S. Derby S133	Waste water (poultry)	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 10,2	+	Standard	6	a
2011	Ac20	Process water	S. Derby S133	Waste water (poultry)	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,55	/ / 7,8	+	Standard	6	a
2011	Ac21	Process water	S. Derby S133	Waste water (poultry)	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,55	/ / 7,8	+	Standard	6	a
2011	AD10	Process water	S. Newport S110	Environmental sample (drain water)	12%salt and 72 h at +4°C and 20 min at -80°C	0,53	/ / 5,7	+	Standard	6	a
2011	AD11	Waste	S. London S153	Poultry slaughterhouse	12%salt and 72 h at +4°C and 20 min at -80°C	0,53	/ / 4,2	+	Standard	6	c
2011	AD7	Process water	S. Newport S110	Environmental sample (drain water)	12%salt and 72 h at +4°C and 20 min at -80°C	0,53	/ / 3,8	+	Standard	6	a
2011	AD8	Iced water	S. Newport S110	Environmental sample (drain water)	12%salt and 72 h at +4°C and 20 min at -80°C	0,53	/ / 5,7	+	Standard	6	a
2011	AD9	Process water	S. Newport S110	Environmental sample (drain water)	12%salt and 72 h at +4°C and 20 min at -80°C	0,53	/ / 5,7	+	Standard	6	a
2011	AH1	Surfaces sample	S. Rissen S151	Environment (production workshop)	90 min at 50°C and 15 min at -80°C	0,54	/ / 1,5	+	Standard	6	b
2011	Ab5	Chicken flavor cat food	S. Amsterdam S142	Poultry food	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 4,1	+	Standard	7	c
2011	Ab8	Veal flavor cat food	S. Amsterdam S142	Poultry food	20 min à -80°C and 12%salt and 48 h at +4°C	0,54	/ / 8,2	+	Standard	7	c
2011	Ac16	Soy cake	S. Senftenberg S113	Pet food	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,56	/ / 3,1	+	Standard	7	a
2011	Ac17	Sunflower cake	S. Senftenberg S113	Pet food	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,56	/ / 3,1	+	Standard	7	a
2011	Ac18	Rapeseed cake	S. Senftenberg S113	Pet food	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,56	/ / 6,2	+	Standard	7	a
2011	Ac19	Rapeseed cake	S. Senftenberg S113	Pet food	48 h at +4°C and 20 min at -80°C and 15%salt and 48 h at +4°C	0,56	/ / 6,2	+	Standard	7	a
2011	AD1	Fish flavor cat food	S. Livingstone S156	Environment (production workshop)	12%salt and 72 h at +4°C and 20 min at -80°C	0,82	/ / 12,2	+	Standard	7	c
2011	AD2	Beef flavor dog food	S. Livingstone S156	Environment (production workshop)	12%salt and 72 h at +4°C and 20 min at -80°C	0,82	/ / 12,2	+	Standard	7	c
2011	X1	Croquette for cat	S. Llandoff S67	Pet food	90 min at 50°C and 10 min at -80°C	0,58	/ / 1,4	+	Standard	7	b
2011	X3	Croquette for dog	S. Llandoff S67	Pet food	90 min at 50°C and 10 min at -80°C	0,58	/ / 2,1	+	Standard	7	b
2011	X4	Cake mix	S. Llandoff S67	Pet food	90 min at 50°C and 10 min at -80°C	0,58	/ / 2,1	+	Standard	7	a
2011	X5	Granules	S. Kedougou S81	Pet food	90 min at 50°C and 10 min at -80°C	0,54	/ / 5,8	+	Standard	7	b
2011	X6	Granules	S. Kedougou S81	Pet food	90 min at 50°C and 10 min at -80°C	0,54	/ / 5,8	+	Standard	7	b
2011	X7	Chicken granules	S. Kedougou S81	Pet food	90 min at 50°C and 10 min at -80°C	0,54	/ / 8,7	+	Standard	7	b
2011	X8	Granules	S. Kedougou S81	Pet food	90 min at 50°C and 10 min at -80°C	0,54	/ / 8,7	+	Standard	7	b
2011	Y1	Croquette for cat	S. Westhampton *S83*	Fishmeal	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,52	/ / 14,0	+	Standard	7	b
2011	Y13	Rapeseed cake	S. Oranienburg S90	Pet food	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,76	/ / 2,4	+	Standard	7	a
2011	Y14	Soy cake	S. Oranienburg S90	Pet food	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,76	/ / 3,6	+	Standard	7	a
2011	Y15	Sunflower cake	S. Oranienburg S90	Pet food	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,76	/ / 3,6	+	Standard	7	a
2011	Y17	Soy cake	S. Senftenberg S111	Soya meal	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,50	/ / 2,4	+	Standard	7	a
2011	Y18	Sunflower cake	S. Senftenberg S111	Soya meal	4 days at +4°C and 90 min at 50°C and 15 min at -80°C	0,50	/ / 2,4	+	Standard	7	a
2019	4251	Terrine for cat	S. Infantis Ad2712	Feed product	Seeding 48 h at 3±2°C	/	2-3-1-4-2 / 2,4	+	Standard	7	c
2019	4252	Terrine for cat	S. Infantis Ad2712	Feed product	Seeding 48 h at 3±2°C	/	2-3-1-4-2 / 2,4	+	Standard	7	c
2019	4253	Terrine for dog	S. Infantis Ad2712	Feed product	Seeding 48 h at 3±2°C	/	2-3-1-4-2 / 2,4	+	Standard	7	c
2019	4254	Terrine for dog	S. Infantis Ad2712	Feed product	Seeding 48 h at 3±2°C	/	2-3-1-4-2 / 2,4	+	Standard	7	c
2019	5829	Pâtés for dog	S. Derby Ad1878	Feed product	Seeding 48 h at 3±2°C	/	4-1-1-1-1 / 1,6	-	Standard	7	c
2019	5830	Pâtés for dog	S. Kedougou Ad1502	Feed product	Seeding 48 h at 3±2°C	/	3-1-2-3-2 / 2,2	+	Standard	7	c
2019	5831	Pâtés for cat	S. Derby Ad1878	Feed product	Seeding 48 h at 3±2°C	/	4-1-1-1-1 / 1,6	+	Standard	7	c
2019	6041	Croquettes	S. Senftenberg Ad2983	Feed product	Seeding lyophilized strains 2 weeks at ambient temperature	/	/ / 3,2	-	Standard	7	b
2019	6042	Croquettes	S. Senftenberg Ad2983	Feed product	Seeding lyophilized strains 2 weeks at ambient temperature	/	/ / 3,2	-	Standard	7	b
2019	6043	Croquettes	S. Senftenberg Ad2983	Feed product	Seeding lyophilized strains 2 weeks at ambient temperature	/	/ / 3,2	-	Standard	7	b
2012	1030	Pig faeces	S. Montevideo Ad1109	Pork faeces	24 h ambient temperature	/	4-4-4-7-4 / 4,6	-	⑥	8	a
2012	1031	Pig faeces	S. Montevideo Ad1109	Pork faeces	24 h ambient temperature	/	4-4-4-7-4 / 4,6	+	⑥	8	a
2012	1083	Bootsocks (henhouse floor)	S. Haifa Ad1727	Bootsocks (poultry)	24 h ambient temperature	/	8-5-5-3-4 (5,0) / 5,0	+	⑥	8	a
2012	1092	Manure (poultry)	S. Haifa Ad1727	Bootsocks (poultry)	24 h ambient temperature	/	8-5-5-3-4 (5,0) / 5,0	+	⑥	8	a
2012	1320	Bootsocks (postweaning room)	S. Kingston Ad1726	Bootsocks (pork)	24 h ambient temperature	/	7-3-2-2-5 (3,8) / 3,8	+	⑥	8	a
2012	1321	Bootsocks (infirmary room)	S. Kingston Ad1726	Bootsocks (pork)	24 h ambient temperature	/	7-3-2-2-5 (3,8) / 3,8	+	⑥	8	a
2012	1328	Bootsocks (floor)	S. Kingston Ad1726	Bootsocks (pork)	24 h ambient temperature	/	7-3-2-2-5 (3,8) / 3,8	+	⑥	8	a

Year of analysis	Sample N°	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level/Sample					
							Enumeration	Mean				
2012	1727	Bootsocks (hatchery)	S. Agona Ad1306	Environment (poultry)	24 h ambient temperature	/	8-8-5-5-9(7,0)	7,0	-	⑥	8	a
2012	1728	Bootsocks (hatchery)	S. Infantis Ad1404	Environment (poultry)	24 h ambient temperature	/	11-10-11-7-6(9,0)	9,0	-	⑥	8	a
2012	1729	Poultry faeces	S. Infantis Ad1404	Environment (poultry)	24 h ambient temperature	/	11-10-11-7-6(9,0)	9,0	-	⑥	8	a
2012	2270	Pig faeces	S. Derby Ad1452	Pork faeces	24 h ambient temperature	/	5-5-11-9-7 (7,4)	7,4	+	⑥	8	a
2012	2281	Poultry faeces	S. Infantis Ad1404	Environment (poultry)	24 h ambient temperature	/	10-2-4-7-2 (5,0)	5,0	-	⑥	8	a
2012	2282	Poultry faeces	S. Infantis Ad1404	Environment (poultry)	24 h ambient temperature	/	10-2-4-7-2 (5,0)	5,0	-	⑥	8	a
2012	1086	Wipe (Guinea fowl manger)	S. Livingstone Ad1107	Dust (poultry)	24 h ambient temperature	/	4-5-5-3-4 (4,2)	4,2	+	⑥	8	b
2012	1322	Dust (pregnant room)	S. Derby Ad1447	Pork viscera	24 h ambient temperature	/	9-4-2-9-3 (5,4)	5,4	+	⑥	8	b
2012	1323	Dust (infirmary room)	S. Derby Ad1447	Pork viscera	24 h ambient temperature	/	9-4-2-9-3 (5,4)	5,4	+	⑥	8	b
2012	1324	Water pig maternity	S. Derby Ad1447	Pork viscera	24 h ambient temperature	/	9-4-2-9-3 (5,4)	5,4	+	⑥	8	b
2012	1325	Water trough pigsty	S. Derby Ad1452	Pork faeces	24 h ambient temperature	/	8-2-4-6-2 (4,4)	4,4	+	⑥	8	b
2012	1326	Wipe (pig square wall)	S. Derby Ad1452	Pork faeces	24 h ambient temperature	/	8-2-4-6-2 (4,4)	4,4	+	⑥	8	b
2012	1327	Wipe (pig)	S. Derby Ad1447	Pork viscera	24 h ambient temperature	/	9-4-2-9-3 (5,4)	5,4	+	⑥	8	b
2012	1730	Pipped eggs	S. Havana Ad930	Environment (poultry)	24 h ambient temperature	/	8-8-4-6-11(7,4)	7,4	+	⑥	8	b
2012	1731	Pipped eggs	S. Havana Ad930	Environment (poultry)	24 h ambient temperature	/	8-8-4-6-11(7,4)	7,4	+	⑥	8	b
2012	1732	Pipped eggs	S. Hadar 35	Slaughterhouse (poultry)	24 h ambient temperature	/	7-4-6-9-9(7,0)	7,0	+	⑥	8	b
2012	1733	Water (hatchery)	S. Hadar 35	Slaughterhouse (poultry)	24 h ambient temperature	/	7-4-6-9-9 (7,0)	7,0	+	⑥	8	b
2012	1734	Water (hatchery)	S. Havana Ad930	Environment (poultry)	24 h ambient temperature	/	8-8-4-6-11 (7,4)	7,4	+	⑥	8	b
2012	2276	Water (henhouse trough)	S. Anatum Ad1108	Liter (poultry)	24 h ambient temperature	/	11-12-7-10-11 (10,2)	10,2	-	⑥	8	b
2012	2277	Dust (henhouse)	S. Anatum Ad1108	Liter (poultry)	24 h ambient temperature	/	11-12-7-10-11 (10,2)	10,2	-	⑥	8	b
2012	2279	Dust (henhouse)	S. Infantis Ad1404	Environment (poultry)	24 h ambient temperature	/	10-2-4-7-2 (5,0)	5,0	+	⑥	8	b
2018	6661	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,4	+	⑦	9	a
2018	6662	Half-skimmed milk powder	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,8	+	⑦	9	a
2018	6663	Skimmed milk powder	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	⑦	9	a
2018	6664	Skimmed milk powder	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,4	+	⑦	9	a
2018	6665	Infant formula with probiotics ($7,2.10^2$ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,4	+	⑦	9	a
2018	6666	Infant formula with probiotics ($4,5.10^4$ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,8	+	⑦	9	a
2018	6667	Infant formula with probiotics ($4,4.10^3$ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	a
2018	6668	Infant formula with probiotics ($5,9.10^4$ CFU/g)	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,8	+	⑦	9	a
2018	6669	Infant formula without probiotics	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,4	-	⑦	9	a
2018	6670	Infant formula without probiotics	S. Anatum Ad2706	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,8	+	⑦	9	a
2018	6671	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	a
2018	6672	Infant formula without probiotics	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	a
2018	6673	Brown sugar	S. Typhimurium Ad1682	Chocolate candy	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+	⑦	9	b
2018	6674	Brown sugar	S. Typhimurium Ad1682	Chocolate candy	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+	⑦	9	b
2018	6675	White sugar	S. Typhimurium Ad1682	Chocolate candy	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	+	⑦	9	b
2018	6676	White sugar	S. Derby Ad1683	Strawberry tart	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	b
2018	6677	White sugar	S. Derby Ad1683	Strawberry tart	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	b
2018	6678	White sugar	S. Derby Ad1683	Strawberry tart	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	⑦	9	b
2018	6679	Wheat flour	S. Typhimurium 633	Raw dough	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	⑦	9	b
2018	6680	Buckwheat flour	S. Typhimurium 633	Raw dough	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	⑦	9	b
2018	6681	Spelt flour	S. Typhimurium 633	Raw dough	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	⑦	9	b
2018	6682	Corn flour	S. Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,6	-	⑦	9	b
2018	6683	Yellow millet flour	S. Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,6	-	⑦	9	b
2018	6761	Whole egg powder	S. Enteritidis 10	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+	⑦	9	c
2018	6762	Whole egg powder	S. Infantis 14	Whole liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	⑦	9	c
2018	6763	Egg yolk powder	S. Typhimurium Ad1484	Liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	8,8	+	⑦	9	c
2018	6764	Egg yolk powder	S. Enteritidis 10	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	+	⑦	9	c
2018	6765	Whole egg powder	S. Typhimurium Ad1484	Liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	8,8	-	⑦	9	c
2018	6766	Egg white powder	S. Enteritidis 10	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	-	⑦	9	c
2018	6767	Whole egg powder	S. Infantis 14	Whole liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	⑦	9	c

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2018	6768	Egg yolk powder	S. Infantis 14	Whole liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	-	⑦	9	c
2018	6769	Egg white powder	S. Enteritidis 10	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,3	-	⑦	9	c
2018	6771	Egg white powder	S. Typhimurium Ad1484	Liquid egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	8,8	+	⑦	9	c
2018	7417	Wheat flour	S. Mbandaka Ad1723	Environmental sample	Spiking heat treatment 8 min at 56°C	1,70	0-0-1-0-0	0,2	+	⑦	9	b
2018	7418	Rice flour	S. Mbandaka Ad1723	Environmental sample	Spiking heat treatment 8 min at 56°C	1,70	0-0-1-0-0	0,2	+	⑦	9	b
2018	7419	Chickpea flour	S. Mbandaka Ad1723	Environmental sample	Spiking heat treatment 8 min at 56°C	1,70	0-0-1-0-0	0,2	+	⑦	9	b
2018	7421	Whole egg powder	S. Havana Ad1728	Liquid egg	Spiking heat treatment 8 min at 56°C	0,60	6-5-4-2-4	4,2	+	⑦	9	c
2018	7422	Egg yolk powder	S. Havana Ad1728	Liquid egg	Spiking heat treatment 8 min at 56°C	0,60	6-5-4-2-4	4,2	+	⑦	9	c
2018	7423	Whole egg powder	S. Havana Ad1728	Liquid egg	Spiking heat treatment 8 min at 56°C	0,60	6-5-4-2-4	4,2	+	⑦	9	c
2018	7424	Egg yolk powder	S. Havana Ad1728	Liquid egg	Spiking heat treatment 8 min at 56°C	0,60	6-5-4-2-4	4,2	+	⑦	9	c
2018	6749	Pellets for cat vegetables/milk/poultry	S. Kedougou Ad2419	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+	⑦	10	b
2018	6750	Pellets for cat beef/chiken	S. Montevideo Ad2421	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,7	+	⑦	10	b
2018	6751	Pellets for cat tuna/salmon/vegetables/cereals	S. Mbandaka Ad2647	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	-	⑦	10	b
2018	6752	Pellets for cat salmon/vegetables	S. Kedougou Ad2419	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,3	-	⑦	10	b
2018	6753	Pellets for cat chicken	S. Montevideo Ad2421	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,7	-	⑦	10	b
2018	6754	Pellets for cat chicken	S. Mbandaka Ad2647	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	⑦	10	b
2018	6756	Pellets for dog cereals/poultry/green vegetables	S. Montevideo Ad2421	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,7	-	⑦	10	b
2018	6757	Pellets for dog chicken	S. Mbandaka Ad2647	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	⑦	10	b
2018	6758	Pellets for dog beef/cereals/vegetables	S. Kedougou Ad2419	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,0	+	⑦	10	b
2018	6759	Pellets for dog chicken/rice/cereals	S. Montevideo Ad2421	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,7	+	⑦	10	b
2018	6760	Pellets for dog chicken/rice/cereals	S. Mbandaka Ad2647	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,7	+	⑦	10	b
2018	6974	Dry food for fish (flakes)	S. Senftenberg Ad2418	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	⑦	10	c
2018	6975	Dry food for fish (flakes)	S. Senftenberg Ad2418	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	⑦	10	c
2018	6976	Dry food for fish (flakes)	S. Senftenberg Ad2418	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	⑦	10	c
2018	6977	Dry food for fish (flakes)	S. Idikan Ad2567	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	-	⑦	10	c
2018	6978	Dry food for fish (flakes)	S. Idikan Ad2567	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	-	⑦	10	c
2018	6979	Dry food for fish (flakes)	S. Idikan Ad2567	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	⑦	10	c
2018	6980	Dry food for fish (granular)	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	⑦	10	c
2018	6982	Dry food for fish (granular)	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	-	⑦	10	c
2018	6983	Dry food for fish (granular)	S. Infantis Ad2712	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	⑦	10	c
2018	6985	Raw material for pet food	S. Montevideo Ad1503	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,7	+	⑦	10	a
2018	6986	Raw material for pet food	S. Montevideo Ad1503	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,7	+	⑦	10	a
2018	6987	Raw material for pet food	S. Montevideo Ad1503	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,7	+	⑦	10	a
2018	6988	Raw material for pet food	S. Montevideo Ad1503	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,7	+	⑦	10	a
2018	6989	Raw material for pet food	S. Braenderup F286	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	-	⑦	10	a
2018	6990	Raw material for pet food	S. Braenderup F286	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	⑦	10	a
2018	6991	Raw material for pet food	S. Braenderup F286	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	⑦	10	a
2018	6992	Raw material for pet food	S. Braenderup F286	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	⑦	10	a
2018	6993	Raw material for pet food	S. Derby 630	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	⑦	10	a
2018	6994	Raw material for pet food	S. Derby 630	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	⑦	10	a
2018	6996	Raw material for pet food	S. Derby 630	Animal feed	Seeding lyophilized strain 2 weeks at room temperature	/	/	<1,7	+	⑦	10	a
2018	7425	Pellets for cat salmon/vegetables	S. Montevideo Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,20	1-3-2-2-5	2,6	+	⑦	10	b
2018	7426	Pellets for cat beef/chicken	S. Montevideo Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,20	1-3-2-2-5	2,6	+	⑦	10	b
2018	7427	Pellets for cat tuna/salmon/vegetables/cereals	S. Infantis Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,00	0-4-3-1-1	1,8	+	⑦	10	b
2018	7428	Dry food for fish (granular)	S. Infantis Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,00	0-4-3-1-1	1,8	+	⑦	10	c
2018	7429	Dry food for fish (granular)	S. Infantis Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,00	0-4-3-1-1	1,8	+	⑦	10	c
2018	7430	Dry food for fish (granular)	S. Montevideo Ad2645	Animal feed	Spiking heat treatment 8 min at 56°C	1,20	1-3-2-2-5	2,6	+	⑦	10	c
2018	7847	Dry food for fish (flakes)	S. Agona A00V038	Animal feed	Spiking heat treatment 8 min at 56°C	2,44	3-3-3-1-1	2,2	+	⑦	10	c
2018	7848	Dry food for fish (flakes)	S. Agona A00V038	Animal feed	Spiking heat treatment 8 min at 56°C	2,44	3-3-3-1-1	2,2	+	⑦	10	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample					
								Enumeration	Mean				
2019	7210	Croquettes pour chat bœuf et poulet	Croquettes for cat	S. Poona Ad2330	Feed product	HT 56°C 8min	1,1	3-2-2-2-4	2,6	+	®	11	b
2019	7211	Croquettes pour chien junior poulet	Croquettes for dog	S. Montevideo Ad2421	Feed product	HT 56°C 8min	0,9	4-1-1-2-3	2,2	+	®	11	b
2019	7212	Croquettes pour chien adulte bœuf	Croquettes for dog	S. Cerro Ad689	Feed product	HT 56°C 8min	1,1	1-5-2-0-6	2,8	-	®	11	b
2019	7213	Terrine pour chien au bœuf	Terrine for dog	S. Infantis 179	Feed product	HT 56°C 8min	1,6	2-0-0-1-0	0,6	+	®	11	a
2019	7214	Emincés pour chat saumon cabillaud	Terrine for cat	S. Poona Ad2330	Feed product	HT 56°C 8min	1,1	3-2-2-2-4	2,6	+	®	11	a
2019	7215	Boulettes en sauce à la volaille pour chat	Terrine for cat	S. Montevideo Ad2421	Feed product	HT 56°C 8min	0,9	4-1-1-2-3	2,2	+	®	11	a
2019	7216	Pâté pour chien (poulet)	Pâté for dog	S. Cerro Ad689	Feed product	HT 56°C 8min	1,1	1-5-2-0-6	2,8	+	®	11	a
2019	7217	Pâté pour chien (bœuf)	Pâté for dog	S. Infantis 179	Feed product	HT 56°C 8min	1,6	2-0-0-1-0	0,6	+	®	11	a
2019	7535	Croquettes pour chat (bœuf)	Croquettes for cat	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	®	11	b
2019	7536	Croquettes pour chat (saumon)	Croquettes for cat	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	®	11	b
2019	7537	Croquettes pour chien (poulet)	Croquettes for dog	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	+	®	11	b
2019	7538	Croquettes pour chat (poulet)	Croquettes for cat	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	+	®	11	b
2019	7539	Croquettes pour chien (poulet)	Croquettes for dog	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	-	®	11	b
2019	7540	Croquettes pour chat (poulet)	Croquettes for cat	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	+	®	11	b
2019	7541	Croquettes pour chien (poulet)	Croquettes for dog	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	®	11	b
2019	7542	Croquettes pour chien (poulet)	Croquettes for dog	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	®	11	b
2019	7543	Protéines animales transformées (poisson)	Processed animal proteins	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	-	®	11	c
2019	7544	Protéines animales transformées (poisson)	Processed animal proteins	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	-	®	11	c
2019	7545	Protéines animales transformées (volaille)	Processed animal proteins	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	+	®	11	c
2019	7546	Protéines animales transformées (volaille)	Processed animal proteins	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	®	11	c
2019	7547	Protéines animales transformées (porc)	Processed animal proteins	S. Senftenberg Ad2983	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	< 1,2	+	®	11	c
2019	7548	Protéines animales transformées (porc)	Processed animal proteins	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	®	11	c
2019	8095	Blé	Wheat	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	®	11	c
2019	8099	Triticale	Raw material	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	®	11	c
2019	8100	Boulettes pour chien à la volaille	Pâté for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	®	11	a
2019	8101	Terrine pour chien au bœuf	Terrine for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	®	11	a
2019	8102	Boulettes pour chat au poisson	Pâté for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	®	11	a
2019	8103	Terrine pour chat au poulet	Terrine for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	®	11	a
2019	8220	Boulettes en sauce poisson pour chat	Pâté for cat	S. Montevideo Ad2645	Feed product	HT 56°C 10min	1,3	0-1-1-2-0	0,8	+	®	11	a
2019	8221	Boulettes en sauce bœuf pour chat	Pâté for cat	S. Infantis Ad2712	Feed product	HT 56°C 10min	1,1	1-0-2-0-0	0,6	+	®	11	a
2019	8226	Aliment complet lapin nain	Dwarf rabbit (whole food)	S. Noya Ad2715	Feed product	HT 56°C 10min	1,4	1-1-0-1-0	0,6	-	®	11	b
2019	8229	Nourriture poisson	Fish food	S. Noya Ad2715	Feed product	HT 56°C 10min	1,4	1-1-0-1-0	0,6	-	®	11	b
2020	171	Viande crue (matière première)	Raw material (raw meat)	S. Idikan Ad2567	Feed product	Seeding 48h at 3±2°C	/	2-3-1-1-1	1,6	+	®	11	c
2020	172	Viande crue (matière première)	Raw material (raw meat)	S. Infantis Ad2646	Feed product	Seeding 48h at 3±2°C	/	2-1-4-1-2	2,0	+	®	11	c
2020	173	Viande crue (matière première)	Raw material (raw meat)	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	2-1-1-1-2	1,4	+	®	11	c
2020	174	Viande crue (matière première)	Raw material (raw meat)	S. Idikan Ad2567	Feed product	Seeding 48h at 3±2°C	/	2-3-1-1-1	1,6	+	®	11	c
2020	175	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,5	-	®	11	c
2020	176	Farine (matière première)	Raw material (flour)	S. Agona AOOV038	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,9	-	®	11	c

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample					
								Enumeration	Mean				
2020	177	Farine (matière première)	Raw material (flour)	S. Derby Ad1878	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	3,2	-	⑧	11	c
2020	178	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,5	-	⑧	11	c
2019	7535	Croquettes pour chat (bœuf)	Croquettes for cat	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	⑨	11	b
2019	7536	Croquettes pour chat (saumon)	Croquettes for cat	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	-	⑨	11	b
2019	7537	Croquettes pour chien (poulet)	Croquettes for dog	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	+	⑨	11	b
2019	7538	Croquettes pour chat (poulet)	Croquettes for cat	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	+	⑨	11	b
2019	7539	Croquettes pour chien (poulet)	Croquettes for dog	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	+	⑨	11	b
2019	7540	Croquettes pour chat (poulet)	Croquettes for cat	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	+	⑨	11	b
2019	7541	Croquettes pour chien (poulet)	Croquettes for dog	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	⑨	11	b
2019	7542	Croquettes pour chien (poulet)	Croquettes for dog	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	⑨	11	b
2019	7543	Protéines animales transformées (poisson)	Processed animal proteins	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	⑨	11	c
2019	7544	Protéines animales transformées (poisson)	Processed animal proteins	S. Kedougou Ad2419	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	1	+	⑨	11	c
2019	7545	Protéines animales transformées (volaille)	Processed animal proteins	S. Mbandaka Ad2041	Animal flour	Lyophilized strains 2 weeks at ambient temperature	/	/	0,3	+	⑨	11	c
2019	7546	Protéines animales transformées (volaille)	Processed animal proteins	S. Derby 630	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,8	+	⑨	11	c
2019	7547	Protéines animales transformées (porc)	Processed animal proteins	S. Senftenberg Ad2983	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	< 1,2	+	⑨	11	c
2019	7548	Protéines animales transformées (porc)	Processed animal proteins	S. Cerro Ad689	PDV	Lyophilized strains 2 weeks at ambient temperature	/	/	0,8	+	⑨	11	c
2019	8095	Blé	Wheat	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	⑨	11	c
2019	8099	Triticale	Triticale	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	⑨	11	c
2019	8100	Boulettes pour chien à la volaille	Pâté for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	⑨	11	a
2019	8101	Terrine pour chien au bœuf	Terrine for dog	S. Llandoff Ad2726	Feed product	HT 56°C 8min	0,6	4-10-11-8-6	7,8	+	⑨	11	a
2019	8102	Boulettes pour chat au poisson	Pâté for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	⑨	11	a
2019	8103	Terrine pour chat au poulet	Terrine for cat	S. Idikan Ad2648	Feed product	HT 56°C 8min	0,5	5-7-8-5-9	6,8	+	⑨	11	a
2019	8220	Boulettes en sauce poisson pour chat	Pâté for cat	S. Montevideo Ad2645	Feed product	HT 56°C 10min	1,3	0-1-1-2-0	0,8	+	⑨	11	a
2019	8221	Boulettes en sauce bœuf pour chat	Pâté for cat	S. Infantis Ad2712	Feed product	HT 56°C 10min	1,1	1-0-2-0-0	0,6	+	⑨	11	a
2019	8222	Boulettes en sauce bœuf pour chien	Pâté for dog	S. Montevideo Ad2645	Feed product	HT 56°C 10min	1,3	0-1-1-2-0	0,8	+	⑨	11	a
2019	8223	Terrine poisson pour chien	Terrine for dog	S. Infantis Ad2712	Feed product	HT 56°C 10min	1,1	1-0-2-0-0	0,6	+	⑨	11	a
2019	8224	Terrine poulet pour chien	Terrine for dog	S. Kedougou Ad2419	Feed product	HT 56°C 10min	1,1	2-0-2-1-0	1,0	+	⑨	11	a
2019	8225	Terrine bœuf pour chien	Terrine for dog	S. Mbandaka Ad2041	Feed product	HT 56°C 10min	0,7	1-0-0-1-0	0,4	+	⑨	11	a
2019	8226	Aliment complet lapin nain	Dwarf rabbit (whole food)	S. Noya Ad2715	Feed product	HT 56°C 10min	1,4	1-1-0-1-0	0,6	-	⑨	11	b
2019	8227	Repas complet lapin nain	Dwarf rabbit (whole food)	S. Poona Ad2330	Feed product	HT 56°C 10min	1,4	2-3-2-0-0	1,4	+	⑨	11	b
2019	8228	Graine oiseaux	Bird seeds	S. Infantis Ad2712	Feed product	HT 56°C 10min	1,1	1-0-2-0-0	0,6	+	⑨	11	b
2019	8229	Nourriture poisson	Fish food	S. Noya Ad2715	Feed product	HT 56°C 10min	1,4	1-1-0-1-0	0,6	-	⑨	11	b
2020	171	Viande crue (matière première)	Raw material (raw meat)	S. Idikan Ad2567	Feed product	Seeding 48h at 3±2°C	/	2-3-1-1-1	1,6	+	⑨	11	c
2020	172	Viande crue (matière première)	Raw material (raw meat)	S. Infantis Ad2646	Feed product	Seeding 48h at 3±2°C	/	2-1-4-1-2	2,0	+	⑨	11	c
2020	173	Viande crue (matière première)	Raw material (raw meat)	S. Menston Ad2729	Feed product	Seeding 48h at 3±2°C	/	2-1-1-1-2	1,4	+	⑨	11	c
2020	174	Viande crue (matière première)	Raw material (raw meat)	S. Idikan Ad2567	Feed product	Seeding 48h at 3±2°C	/	2-3-1-1-1	1,6	+	⑨	11	c
2020	175	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,5	-	⑨	11	c
2020	176	Farine (matière première)	Raw material (flour)	S. Agona AOOV038	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,9	-	⑨	11	c
2020	177	Farine (matière première)	Raw material (flour)	S. Derby Ad1878	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	3,2	-	⑨	11	c
2020	178	Farine (matière première)	Raw material (flour)	S. Braenderup F286	Feed product	Lyophilized strains 2 weeks at ambient temperature	/	/	2,5	+	⑨	11	c

Year of analyse	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Inoculation level/sample					
							Enumeration	Mean				
2020	**2730**	**Fécès volaille**	**Poultry feces**	S. Agama Ad2949	Poultry feces	Seeding 24h at ambient temperature	4-4-2-4-4	3,6	+	⑩	12	a
2020	**2731**	**Fécès volaille**	**Poultry feces**	S. Agama Ad2949	Poultry feces	Seeding 24h at ambient temperature	4-4-2-4-4	3,6	+	⑩	12	a
2020	**2732**	**Fécès volaille**	**Poultry feces**	S. Agama Ad2949	Poultry feces	Seeding 24h at ambient temperature	4-4-2-4-4	3,6	+	⑩	12	a
2020	**2733**	**Pédichiffonnette (environnement volaille)**	**Bootsocks (poultry environment)**	S. Enteritidis Ad2970	Bootsocks	Seeding 24h at ambient temperature	1-2-2-3-3	2,2	+	⑩	12	a
2020	**2734**	**Pédichiffonnette (environnement volaille)**	**Bootsocks (poultry environment)**	S. Enteritidis Ad2970	Bootsocks	Seeding 24h at ambient temperature	1-2-2-3-3	2,2	-	⑩	12	a
2020	**2735**	**Fécès porc**	**Pork feces**	S. Derby Ad2280	Pork feces	Seeding 24h at ambient temperature	4-7-3-4-1	3,8	+	⑩	12	a
2020	**2737**	**Fécès porc**	**Pork feces**	S. Derby Ad2280	Pork feces	Seeding 24h at ambient temperature	4-7-3-4-1	3,8	+	⑩	12	a
2020	**3183**	**Fèces porc**	**Pork feces**	*S.* Infantis Ad 2278	Pork feces	Seeding 24h at ambient temperature	3-5-7-2-3	4,0	+	⑩	12	a
2020	**3185**	**Pédichiffonnette volaille**	**Bootsocks (poultry environment)**	*S.* Djugu Ad 2969	Bootsocks poultry	Seeding 24h at ambient temperature	3-3-4-3-2	3,0	-	⑩	12	a
2020	**3186**	**Litière volaille**	**Poultry litter**	*S.* Djugu Ad 2969	Bootsocks poultry	Seeding 24h at ambient temperature	3-3-4-3-2	3,0	-	⑩	12	a
2020	**3187**	**Fèces volaille**	**Poultry feces**	*S.* Djugu Ad 2969	Bootsocks poultry	Seeding 24h at ambient temperature	3-3-4-3-2	3,0	+	⑩	12	a
2020	**3188**	**Fèces volaille**	**Poultry feces**	*S.* Typhimurium Ad1411	Poultry feces	Seeding 24h at ambient temperature	4-3-7-4-3	4,2	+	⑩	12	a
2020	**3308**	**Fèces de porc**	**Pork feces**	*S.* Livingstone Ad2279	Pork feces	Seeding 24h at ambient temperature	3-3-4-2-1	2,6	+	⑩	12	a
2020	**3309**	**Fèces de porc**	**Pork feces**	*S.* Livingstone Ad2279	Pork feces	Seeding 24h at ambient temperature	3-3-4-2-1	2,6	-	⑩	12	a
2020	**3312**	**Fèces de volaille**	**Poultry feces**	*S.* Mbandaka Ad1720	Poultry feces	Seeding 24h at ambient temperature	2-6-4-2-1	3,0	+	⑩	12	a
2020	**3313**	**Fèces de volaille**	**Poultry feces**	*S.* Mbandaka Ad1720	Poultry feces	Seeding 24h at ambient temperature	2-6-4-2-1	3,0	+	⑩	12	a
2020	**3314**	**Pédichiffonnette de volaille**	**Bootsocks (poultry environment)**	*S.* Infantis Ad 1404	Bootsocks poultry	Seeding 24h at ambient temperature	6-2-2-4-3	3,4	-	⑩	12	a
2020	**3474**	**Pédichiffonnette poule**	**Bootsocks (poultry environment)**	*S.* Agona Ad1306	Bootsocks poultry	Seeding 24h at ambient temperature	3-5-4-2-3	3,4	+	⑩	12	a
2020	**3476**	**Fèces volaille**	**Poultry feces**	*S.* Agona Ad1306	Bootsocks poultry	Seeding 24h at ambient temperature	3-5-4-2-5	3,4	+	⑩	12	a
2020	**3478**	**Pédichiffonnette volaille**	**Bootsocks (poultry environment)**	*S.* Haifa Ad1727	Bootsocks poultry	Seeding 24h at ambient temperature	4-5-3-3-3	3,4	+	⑩	12	a
2020	**3480**	**Fèces volaille**	**Poultry feces**	*S.* Gallinarium Ad1841	Poultry	Seeding 24h at ambient temperature	4-2-1-5-1	2,6	-	⑩	12	a
2020	**3482**	**Fèces poule**	**Poultry feces**	*S.* Gallinarium Ad1841	Poultry	Seeding 24h at ambient temperature	4-2-1-5-3	2,6	-	⑩	12	a
2020	**2736**	**Poussière (environnement volaille)**	**Dust (poultry environment)**	S. Enteritidis Ad2970	Bootsocks	Seeding 24h at ambient temperature	1-2-2-3-3	2,2	-	⑩	12	b
2020	**2738**	**Litière volaille**	**Poultry litter**	S. Anatum Ad1108	Poultry litter	Seeding 24h at ambient temperature	4-1-1-3-0	1,8	-	⑩	12	b
2020	**2739**	**Litière volaille**	**Poultry litter**	S. Anatum Ad1108	Poultry litter	Seeding 24h at ambient temperature	4-1-1-3-0	1,8	+	⑩	12	b
2020	**2740**	**Litière volaille**	**Poultry litter**	S. Anatum Ad1108	Poultry litter	Seeding 24h at ambient temperature	4-1-1-3-0	1,8	+	⑩	12	b
2020	**3184**	**Litière porc**	**Pork litter**	*S.* Infantis Ad 2278	Pork feces	Seeding 24h at ambient temperature	3-5-7-2-3	4,0	+	⑩	12	b
2020	**3189**	**Litière volaille**	**Poultry litter**	*S.*T yphimurium Ad1411	Poultry feces	Seeding 24h at ambient temperature	4-3-7-4-3	4,2	-	⑩	12	b
2020	**3190**	**Eponge perchoir volaille**	**Sponge (poultry environment)**	*S.* Djugu Ad 2969	Bootsocks poultry	Seeding 24h at ambient temperature	3-3-4-3-2	3,0	+	⑩	12	b
2020	**3191**	**Eponge nid voalille**	**Sponge (poultry environment)**	*S.* Typhimurium Ad1411	Poultry feces	Seeding 24h at ambient temperature	4-3-7-4-3	4,2	+	⑩	12	b
2020	**3192**	**Ecouvillon perchoir volaille**	**Swab (poultry environment)**	*S.* Djugu Ad 2969	Bootsocks poultry	Seeding 24h at ambient temperature	3-3-4-3-2	3,0	+	⑩	12	b
2020	**3193**	**Ecouvillon abreuvoir volaille**	**Swab (poultry environment)**	*S.* Typhimurium Ad1411	Poultry feces	Seeding 24h at ambient temperature	4-3-7-4-3	4,2	+	⑩	12	b
2020	**3310**	**Litière de porc**	**Pork litter**	*S.* Livingstone Ad2279	Pork feces	Seeding 24h at ambient temperature	3-3-4-2-1	2,6	-	⑩	12	b
2020	**3311**	**Litière de porc**	**Pork litter**	*S.* Livingstone Ad2279	Pork feces	Seeding 24h at ambient temperature	3-3-4-2-1	2,6	-	⑩	12	b
2020	**3315**	**Litière de volaille**	**Poultry litter**	*S.* Infantis Ad 1404	Bootsocks poultry	Seeding 24h at ambient temperature	6-2-2-4-3	3,4	-	⑩	12	b
2020	**3316**	**Chiffonnette nid de poule**	**Wipe (poultry environment)**	*S.* Infantis Ad 1404	Bootsocks poultry	Seeding 24h at ambient temperature	6-2-2-4-3	3,4	+	⑩	12	b
2020	**3317**	**Ecouvillon perchoir volaille**	**Swab (poultry environment)**	*S.* Infantis Ad 1404	Bootsocks poultry	Seeding 24h at ambient temperature	6-2-2-4-3	3,4	+	⑩	12	b

Year of analyse	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Protocol	Category	Type
				Strain	Origin	Injury protocol	Inoculation level/sample					
							Enumeration	Mean				
2020	**3318**	**Eponge volaille abreuvoir**	**Sponge (poultry environment)**	*S.* Mbandaka Ad1720	Poultry feces	Seeding 24h at ambient temperature	2-6-4-2-1	3,0	**+**	⑩	12	b
2020	**3475**	**Eponge volaille perchoir**	**Sponge (poultry environment)**	*S.* Agona Ad1306	Bootsocks poultry	Seeding 24h at ambient temperature	3-5-4-2-4	3,4	**+**	⑩	12	b
2020	**3477**	**Eponge volaille abreuvoir**	**Sponge (poultry environment)**	*S.* Haifa Ad1727	Bootsocks poultry	Seeding 24h at ambient temperature	4-5-3-3-2	3,4	**+**	⑩	12	b
2020	**3479**	**Litière volaille**	**Poultry litter**	*S.* Haifa Ad1727	Bootsocks poultry	Seeding 24h at ambient temperature	4-5-3-3-4	3,4	**-**	⑩	12	b
2020	**3481**	**Litière volaille**	**Poultry litter**	*S.* Gallinarium Ad1841	Poultry	Seeding 24h at ambient temperature	4-2-1-5-2	2,6	**-**	⑩	12	b

Appendix 4 – Sensitivity study: raw data

ADRIA Legend

♦ Analyses performed according to the COFRAC accreditation (by ADRIA)

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 on the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
w:	weak reaction
NC:	non-characteristic colonies on TSA

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 ≤ 5

Category 1: Meat products - Standard protocol (25 g)

MEAT PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final confirmation result				
2018	**7841**	**Beef trim**	+M	+P		12	+P		*Salmonella* spp.	+	6619	1,52	+	+md/+d	+1/2				*Salmonella* spp.		+	+	**PA**	1	a
2011	A14	Lamb liver	-ME		-ME	-HE		Ø		-	181	0,04	-									-	**NA**	1	a
2011	A20	Kidneys	-LE		Ø	-HE		-LE		-	175	0,04	-									-	**NA**	1	a
2011	A23	Beef tongue	-HE		-ME	-HE		-HE		-	169	0,04	-									-	**NA**	1	a
2011	Aa7	Pork kidney	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	9328	2,93	+	-HE / +MB(SX2)		-HE / +MC(SX2)	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	a
2011	Aa8	Pork kidney	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10561	3,31	+	-HE / +MB(SX2)		-HE / +MB(SX2)	+MB	+LB	*Salmonella* spp.		+	+	**PA**	1	a
2011	B4	Steak	-ME		-LE	-HE		-ME		-	102	0,1	-									-	**NA**	1	a
2011	C1	Ground beef	-ME		-ME	-HE		-HE		-	156	0,04	-									-	**NA**	1	a
2011	C11	Ground horse meat	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	191	0,05	-	-HE (SX2)		-HE (SX2)	-ME (SX2)	-ME (SX2)			-	-	**ND**	1	a
2011	C12	Ground horse meat	-ME		-LE	-HE		-ME		-	184	0,04	-									-	**NA**	1	a
2011	C2	Hamburger meat	-ME		-LE	-HE		-HE		-	161	0,04	-									-	**NA**	1	a
2011	C5	Pork tongue	-LE		Ø	-LE		Ø		-	180	0,04	-									-	**NA**	1	a
2011	J2	Lamb chop	-LE		Ø	-HE		Ø		-	163	0,04	-									-	**NA**	1	a
2011	K2	Venison	-ME		-LE	-HE		-HE		-	209	0,05	-									-	**NA**	1	a
2011	**M18**	**Pork loin chop**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11123	3,01	+	+HB		+MB	+MA	+MB	*Salmonella* spp.		+	+	**PA**	1	a
2011	**M19**	**Pork loin chop**	+MB		+MB	+HB		+MA	*Salmonella* spp.	+	10627	2,88	+	+HB		+HB	+MA	+HA	*Salmonella* spp.		+	+	**PA**	1	a
2011	**N11**	**Pork tenderloin**	+MC		-ME	+HD		-HE	*Salmonella* spp.	+	1853	0,5	+	-HE / -HE(SX2)		-HE / +MD(SX2)	-ME / +MB(SX2)	-HE / +MB(SX2)	*Salmonella* spp.		+ (SX2)	+	**PA**	1	a
2011	V7	Pork tenderloin	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	9324	2,32	+	+MB		+MB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	a
2011	W1	Pork kidney	+MB		+MB	+MB		+HB	*Salmonella* spp.	+	10010	2,49	+	+HD		+HD	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	a
2011	**M17**	**Lamb chop**	+MB		+MB	+HB		+HA	*Salmonella* spp.	+	10716	2,9	+	+HB		+HB	+MB	+HB	*Salmonella* spp.		+	+	**PA**	1	a
2011	A18	Duck breast	-LE		Ø	Ø		Ø		-	193	0,05	-									-	**NA**	1	b
2011	A19	Gizzard	-ME		-1LE	-ME		Ø		-	188	0,05	-									-	**NA**	1	b
2011	A24	Chicken fillet	-MC		-MC	-HE		-HE	*Citrobacter freundii*	-	166	0,04	-	-HE / -HE(SX2)		-HE / -ME(SX2)	-LE / -LE(SX2)	-HE / -ME(SX2)			-	-	**NA**	1	b
2011	AG11	Chicken leg	-ME		-ME	-ME		-HE		-	250	0,06	-									-	**NA**	1	b
2011	B3	Turkey fillet	-ME		-LE	-ME		-ME		-	191	0,05	-									-	**NA**	1	b
2011	B5	Chicken fillet	-LE		-LE	-HE		-ME		-	177	0,04	-									-	**NA**	1	b
2011	C3	Chicken leg	-ME		-LE	-HE		-HE		-	198	0,05	-									-	**NA**	1	b
2011	C9	Rabbit leg	-LE		Ø	-ME		Ø		-	165	0,04	-									-	**NA**	1	b
2011	G25	Duck breast	-LE		-ME	-ME		-HE		-	173	0,04	-									-	**NA**	1	b
2011	**M13**	**Guinea fowl**	+MA		+MA	+HB		+HA	*Salmonella* spp.	+	10525	2,85	+	+MB		+MB	+MA	+MB	*Salmonella* spp.		+	+	**PA**	1	b
2011	**M14**	**Guinea fowl**	+MB		+MA	+HB		+HA	*Salmonella* spp.	+	10298	2,79	+	+HB		+HB	+MA	+HA	*Salmonella* spp.		+	+	**PA**	1	b
2011	**M15**	**Chicken**	+MB		+MB	+MA		+HA	*Salmonella* spp.	+	10315	2,79	+	+HC		+MB	+HA	+HB	*Salmonella* spp.		+	+	**PA**	1	b
2011	**M16**	**Turkey fillet**	+MB		+MA	+HB		+MB	*Salmonella* spp.	+	11685	3,16	+	+MB		+HC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	b
2011	**N10**	**Chicken fillet**	+MC		+MB	+HB		+HB	*Salmonella* spp.	+	5973	1,61	+	-HE / +MC(SX2)		-HE / +MB(SX2)	-ME / +MA(SX2)	-ME / +MB(SX2)	*Salmonella* spp.		+ (SX2)	+	**PA**	1	b

MEAT PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	SX2 21h	Final confirmation result				
2011	N9	Free range chicken	-ME		-LE	-ME		-LE		-	214	0,05	-									-	**NA**	1	b
2011	O1	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10533	2,85	+	-HE		+HD	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	b
2011	O2	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10964	2,97	+	-HE		+HC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	b
2011	O3	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10030	2,71	+	+HC		+HC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	b
2011	**R12**	**Rooster**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+		2,49	+	+HB		+HB	+MA	+MA	*Salmonella* spp.		+	+	**PA**	1	b
2011	S12	Halal chicken	-ME		Ø	-ME		Ø		-	216	0,06	-									-	**NA**	1	b
2011	A17	Herb sausages	-ME		Ø	-LE		Ø		-	161	0,04	-									-	**NA**	1	c
2011	Ac6	Vegetable stuffing	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	218	0,06	-	-LE (SX2)		-ME (SX2)	-ME (SX2)	-LE (SX2)			-	-	**ND**	1	c
2011	AG10	Chipolata sausages	+HB		+HB	+HB		+HB	*Salmonella* spp.	+	10519	2,72	+	-HE		+HD	+HB	+HB	*Salmonella* spp.		+	+	**PA**	1	c
2011	AG17	Ground pork	-ME		-ME	-HE		-HE		-	260	0,06	-								-	-	**NA**	1	c
2011	AG18	Merguez sausage	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11087	2,86	+	-HE		-HE	+HC	+HC	*Salmonella* spp.		+	+	**PA**	1	c
2011	AG6	Chipolata sausages	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	12538	3,24	+	+HD		-HE	+HB	+MB	*Salmonella* spp.		+	+	**PA**	1	c
2011	AG7	Chipolata sausages	+HB		+HB	+HB		+HB	*Salmonella* spp.	+	2575	0,66	+	-HE		-HE	+HC	+HC	*Salmonella* spp.		+	+	**PA**	1	c
2011	AG8	Chipolata sausages	+MB		+HC	+HB		+HB	*Salmonella* spp.	+	9933	2,57	+	-HE		-HE	+HB	+HB	*Salmonella* spp.		+	+	**PA**	1	c
2011	AG9	Chipolata sausages	+HB		+HC	+HB		+HB	*Salmonella* spp.	+	9526	2,46	+	+HC		+HD	+HB	+HB	*Salmonella* spp.		+	+	**PA**	1	c
2011	D3	Meat pie	Ø		Ø	Ø		Ø		-	182	0,04	-									-	**NA**	1	c
2011	E12	Ham	-LE		Ø	-ME		Ø		-	183	0,04	-									-	**NA**	1	c
2011	E13	Ham on the bone	-LE		Ø	-ME		Ø		-	181	0,04	-									-	**NA**	1	c
2011	H10	Country-style pâté	-LE		-ME	-ME		-HE		-	191	0,05	-									-	**NA**	1	c
2011	L12	Bacon	-ME		Ø	-ME		Ø		-	204	0,05	-									-	**NA**	1	c
2011	**L3**	**Merguez sausage**	+MD		-HE	+HD		+HC	*Salmonella* spp.	+	4639	1,25	+	+HD		+HD	+MD	+MC	*Salmonella* spp.		+	+	**PA**	1	c
2011	**L6**	**Sausage meat**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	10287	2,78	+	+HC		+MC	+MD	+HD	*Salmonella* spp.		+	+	**PA**	1	c
2011	M4	Tomato stuffing	-ME		-LE	-HE		-LE		-	10662	2,89	+	+MC		+HC	+HB	+HB	*Salmonella* spp.		+	+	**PD**	1	c
2011	M6	Vegetable stuffing	-ME		-LE	-ME		-LE		-	193	0,05	-									-	**NA**	1	c
2011	P3	Toulouse sausage	-ME		-ME	-ME		-ME		-	218	0,06	-									-	**NA**	1	c
2011	S4	Chipolata sausages	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10396	2,97	+	+MB		+HB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	c
2011	S5	Chipolata sausages	+MB		+MC	+HB		+HC	*Salmonella* spp.	+	11217	3,21	+	+MC		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	c
2011	S6	Chipolata sausages	+MB		+MC	+HB		+HB	*Salmonella* spp.	+	11289	3,23	+	+HB		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	1	c
2011	V1	Montbéliard sausage	-ME		-ME	-ME		-LE		-	205	0,05	-									-	**NA**	1	c
2011	V5	Sausage	-ME		-LE	-ME		-ME		-	196	0,04	-									-	**NA**	1	c
2011	X9	Sausage meat	-ME		-ME	-HE		-HE		-	231	0,05	-									-	**NA**	1	c

Category 1: Meat products - Specific protocol ① (25 g)

MEAT PRODUCTS																								
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579/A1						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ① (25 g) Pre-warmed BPW + vancomycin (8 mg/L) for 16 h at 41.5°C											Category	Type
			RVS		MKTTn		Confirmation	ISO 6579 or ISO 6579/A1 Result	VIDAS® assay result			Confirmation							Final result VIDAS® SPT	Agree-ment		
												Direct streaking			Latex assay	Bioch. test	SX2	Final result confirmation				
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Result initial validation	XLD	ASAP								
2013	SA28	Ground beef	Ø2	Ø2	Ø2	Ø2		-		0,07	-	-			-	-	-	-	-	**NA**	1	a
2013	SA33	Beef tartar	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	a
2013	SA38	Ground veal	Ø2	Ø2	Ø3	Ø2		-		0,03	-	-						-	-	**NA**	1	a
2013	SA39	Veal balls	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	a
2013	SA41	Ground veal	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	a
2013	SA43	Veal scallops	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	a
2013	SA45	Ground beef 15% fat	Ø1	A0	Ø1	Ø2	- (A. baumanii)	-		0,04	-	-						-	-	**NA**	1	a
2013	SA47	Fresh beef bourguignon	Ø1	Ø1	Ø3	Ø3		-		0,03	-	-						-	-	**NA**	1	a
2013	SA48	Ground beef 5% fat	Ø1	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	**NA**	1	a
2013	SA50	Beef tartar <3% fat	Ø1	Ø1	Ø3	Ø3		-		0,04	-	-						-	-	**NA**	1	a
2013	SA52	Beef balls < 20% fat	Ø1	Ø1	Ø3	Ø2		-		0,04	-	-						-	-	**NA**	1	a
2013	SA55	Ground beef 20% fat	Ø2	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	**NA**	1	a
2013	SA5	Raw sliced beef	C0	C0	C1	C0	+	+		1,96	+	+			+	+		+	+	**PA**	1	a
2013	SA10	Ground beef halal	A1	B1	A1	B1	+	+		1,89	+	+			+	+		+	+	**PA**	1	a
2013	SA11	Beef skewer	B2	B2	B2	C1	+	+		0,04	-	-			-	-	-	-	-	**ND**	1	a
2013	SA12	Frozen beef balls (halal)	B1	C1	B1	C1	+	+		1,92	+	+			+	+		+	+	**PA**	1	a
2013	SA13	Rib steak (halal)	B1	B1	B1	C1	+	+		2,26	+	-			-	-	+	+	+	**PA**	1	a
2013	SA14	Sirloin	B1	C1	C1	C1	+	+		2,05	+	+			+	+		+	+	**PA**	1	a
2013	SA15	Beef tartar	A1	A2	B1	B1	+	+		2,05	+	+			+	+		+	+	**PA**	1	a
2013	SA16	Beefsteak	Ø0	Ø0	B0	B0	+	+		2,17	+	+			+	+		+	+	**PA**	1	a
2013	SA19	Veal meat	A1	A1	C2	C1	+	+		1,56	+	+			-	+		+	+	**PA**	1	a
2013	SA21	Ground veal	C1	B0	B1	C0	+	+		1,94	+	+			-	+		+	+	**PA**	1	a
2013	SA22	Ground veal	B1	A2	C1	C1	+	+		2,24	+	+			+	+		+	+	**PA**	1	a
2013	SA24	Veal balls	B1	B0	C1	C1	+	+		0,07	-	-					+	+	-	**ND**	1	a
2013	SA29	Beef tartar	B2	B1	A2	B1	+	+		1,79	+	-			-	-	+	+	+	**PA**	1	a
2013	SA71	Frozen ground beef 15% fat	B2	B2	C2	C2	+	+		1,81	+	+			+	+		+	+	**PA**	1	a
2013	SA72	Ground beef 20% fat	B0	C0	C0	C0	+	+		1,83	+	+			+	+		+	+	**PA**	1	a
2013	SA73	Ground beef 15% fat	C2	B1	C3	C2	+	+		1,75	+	+			+	+		+	+	**PA**	1	a
2013	SA3	Frozen ground beef + onion	Ø2	Ø1	Ø2	Ø2		-		0,04	-	-			-	-	-	-	-	**NA**	1	b
2013	SA6	Frozen ground beef	Ø2	Ø2	Ø2	Ø2		-		0,03	-								-	**NA**	1	b
2013	SA32	Frozen ground beef	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	b
2013	SA36	Frozen beef Carpaccio	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	b
2013	SA60	Frozen beef trim	Ø1	Ø2	Ø1	Ø2		-		0,04	-	-					-	-	-	**NA**	1	b
2013	SA61	Frozen fascia	Ø0	Ø1	Ø1	Ø1		-		0,04	-	-					-	-	-	**NA**	1	b
2013	SA2	Frozen ground beef	Ø1	Ø0	Ø2	Ø1		-		0,97	+	+			+	+		+	+	**PD**	1	b
2013	SA4	Frozen beef balls	C1	C0	C1	C0	+	+		2,21	+	+			+	+		+	+	**PA**	1	b
2013	SA7	Frozen ground beef	A1	C1	A1	B1	+	+		2,20	+	-					+	+	+	**PA**	1	b
2013	SA8	Frozen beef	A1	C1	A2	B1	+	+		2,14	+	+			+	+		+	+	**PA**	1	b
2013	SA59	Frozen beef trim	B2	B1	B1	C1	+	+		1,74	+	+			+	+		+	+	**PA**	1	b
2013	SA70	Frozen fascia	B2	B1	C3	C3	+	+		1,68	+	+			+	+		+	+	**PA**	1	b
2018	**7835**	**Frozen pork trim**	-	-	-	-	-	-	9720	2,24	+		+m+	+m+	+	+	+	+	+	**PD**	1	b
2018	**7836**	**Frozen pork trim**	-	-	-	-	-	-	215	0,04	-		-	-			-	-	-	**NA**	1	b
2018	**7837**	**Frozen pork trim**	+M	+M	+M	+M	+	+	6861	1,58	+		+M	+p	+	+	+	+	+	**PA**	1	b
2018	**7838**	**Frozen lamb meat**	+M	+M	+M	+M	+	+	6501	1,50	+		+p	+p	+	+	+	+	+	**PA**	1	b
2018	**7839**	**Frozen lamb meat**	+M	+M	+M	+M	+	+	6688	1,54	+		+p	+p	+	+	+	+	+	**PA**	1	b
2018	**7840**	**Frozen lamb meat**	-	st	-	st	-	-	6805	1,57	+		12	+p	+	+	+	+	+	**PD**	1	b
2018	8154	Frozen pork trim	-	-	-	-	-	-	223	0,05	-		-	-			-	-	-	**NA**	1	b
2018	8155	Frozen lamb meat	-	-	st	st	-	-	202	0,04	-		-	-			-	-	-	**NA**	1	b
2013	SA34	Frozen ground beef + onion	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	**NA**	1	c

MEAT PRODUCTS																								
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579/A1						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ① (25 g) Pre-warmed BPW + vancomycin (8 mg/L) for 16 h at 41.5°C												Category	Type
			RVS		MKTTn		Confirmation	ISO 6579 or ISO 6579/A1 Result	VIDAS® assay result			Confirmation							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Direct streaking: Result initial validation	Direct streaking: XLD	Direct streaking: ASAP	Latex assay	Bioch. test	SX2	Final result confirmation				
2013	SA35	Frozen ground beef + tomatoes	Ø2	Ø2	Ø3	Ø2		-		0,03	-	-						-	-	NA	1	c
2013	SA37	Frozen veal sausage	Ø3	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	NA	1	c
2013	SA40	Spiced veal forcemeat	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	NA	1	c
2013	SA42	Ground veal with soya	Ø2	Ø2	Ø2	Ø2		-		0,03	-	-						-	-	NA	1	c
2013	SA44	Ground beef + onion	Ø2	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA46	Ground beef 15% fat + protein	Ø2	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA49	Skewers Tex-Mex <20% fat (ground beef + proteins + spices)	Ø2	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA51	Bolognaise beef balls < 20% fat	Ø1	Ø2	Ø3	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA53	Bolognaise ground meat	Ø2	Ø2	Ø3	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA54	New burger 15% fat (vegetable proteins)	Ø1	Ø1	Ø2	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA56	Ground beef + tomatoes 15% fat	Ø2	Ø2	Ø2	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA57	Carpaccio parmesan and olives	Ø0	Ø0	Ø1	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA58	Marinated beef Carpaccio beef with basil	Ø0	Ø0	Ø1	Ø2		-		0,04	-	-						-	-	NA	1	c
2013	SA1	Frozen ground beef + tomatoes	C1	C1	B1	B1	+	+		2,40	+	+			+	+		+	+	PA	1	c
2013	SA9	Frozen ground beef + tomatoes	A1	B1	A2	B1	+	+		1,64	+	+			+	+		+	+	PA	1	c
2013	SA17	Bolognaise ground beef	Ø1	Ø1	Ø1	Ø1		-		1,99	+	+			+	+		+	+	PD	1	c
2013	SA18	Boulettes au bœuf orientales (épices)	B1	B0	B0	C0	+	+		1,93	+	+			+	+		+	+	PA	1	c
2013	SA20	Ground veal with soya proteins	B1	A1	B2	C0	+	+		0,97	+	+			+	+		+	+	PA	1	c
2013	SA23	Spiced veal forcemeat	B2	A0	B2	B2	+	+		0,60	+	-					+	+	+	PA	1	c
2013	SA25	Veal sausage	C3	C1	C1	B1	+	+		0,04	-	-					-	-	-	ND	1	c
2013	SA26	Frozen ground beef + tomatoes	C3	B1	C1	C0	+	+		1,75	+	+			+	+		+	+	PA	1	c
2013	SA27	Frozen ground beef + onion	B1	B0	B2	C1	+	+		0,03	-	-			-	-	+	+	-	ND	1	c
2013	SA30	Beef Carpaccio with basil	B0	C0	B1	C0	+	+		1,70	+	+			+	+	+	+	+	PA	1	c
2013	SA31	Beef Carpaccio olive Parmesan	A2	C0	C2	C0	+	+		1,91	+	+			+	+	+	+	+	PA	1	c

Category 1: Meat products - Specific Protocol ② (Up to 375 g)

MEAT PRODUCTS																								
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ② (375 g) Prewarmed supplemented BPW for 22 h at 41.5°C (dilution 1/4)											Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2013	**AR1**	**Rumsteak**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9493	2,45	+	-ME / +MC(SX2)		+HC	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**AR2**	**Ground beef**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9266	2,39	+	-HE / +MC(SX2)		+HB	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**AT2**	**Beef balls (frozen)**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9249	2,39	+	+MC		+MD	+MB	+LB	*Salmonella spp*	+	+	**PA**	1	a
2013	AU2	Ground beef	-LE		-ME	-HE		-HE		-	180	0,04	-								-	**NA**	1	a
2013	AV5	Ground beef	-ME		-ME	-HE		-HE		-	187	0,04	-								-	**NA**	1	a
2013	AW5	Ground beef	-ME		-HE	-HE		-HE		-	197	0,05	-								-	**NA**	1	a
2013	AX5	Ground veal	-ME		-HE	-HE		-ME		-	1091	0,28	+	-ME		-ME	-ME	-ME		-	-	**PPNA**	1	a
2013	AY3	Ground beef 15%MG	-ME		-HE	-HE		-HE		-	187	0,04	-								-	**NA**	1	a
2013	AZ2	Ground veal	+MB		+HC	+HB		+HC	*Salmonella spp*	+	11197	2,95	+	+HC		+MD	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb1**	**Ground beef**	+MB		+HC	+HC		-HE	*Salmonella spp*	+	9907	2,71	+	+HC		+HB	+HC	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb2**	**Ground beef**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9208	2,51	+	-HE / +MC(SX2)		+HD	+HC	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb3**	**Ground veal**	+MB		+MB	+HB		+HA	*Salmonella spp*	+	9412	2,57	+	+HD		+HD	+HC	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	Bc5	Ground beef	-ME		-HE	-HE		-HE		-	194	0,05	-								-	**NA**	1	a
2013	Bd1	Ground veal	-ME		-ME	-HE		-HE		-	253	0,06	-								-	**NA**	1	a
2013	Be1	Beef balls	-LE		-ME	-ME		-LE		-	119	0,03	-								-	**NA**	1	a
2013	Be2	Ground beef	-ME		-ME	-HE		-HE		-	119	0,03	-								-	**NA**	1	a
2013	**Bp4**	**Ground veal**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9604	2,38	+	+HC		+HC	+MB		*Salmonella spp*	+	+	**PA**	1	a
2013	AR5	Rib steak	-HE		-HE	-HE		-HE		-	196	0,05	-								-	**NA**	1	b
2013	AT5	Chuck	-ME		-ME	-ME		-ME		-	190	0,04	-								-	**NA**	1	b
2013	AU1	Beef	-ME		-ME	-HE		-HE		-	197	0,05	-	-HE		-HE	-HE	-ME		-	-	**NA**	1	b
2013	AV1	Chuck	-ME		ME	-ME		-ME		-	158	0,04	-								-	**NA**	1	b
2013	AV2	Steak	-ME		-HE	-HE		-LE		-	190	0,05	-								-	**NA**	1	b
2013	AV3	Rib steak	-ME		-HE	-ME		-LE		-	184	0,04	-								-	**NA**	1	b
2013	AV4	Roast beef	-ME		-ME	-HE		-HE		-	191	0,05	-								-	**NA**	1	b
2013	AY1	Steak	-ME		-HE	-HE		-HE		-	183	0,04	-								-	**NA**	1	b
2013	AY2	Rumsteak	-HE		-HE	-HE		-HE		-	185	0,04	-								-	**NA**	1	b
2013	AY4	Sliced beef	-ME		-ME	-HE		-HE		-	173	0,04	-								-	**NA**	1	b
2013	AY5	Sirloin	-ME		-ME	-HE		-HE		-	191	0,05	-								-	**NA**	1	b
2013	AZ1	Sirloin	-ME		-ME	-HE		-HE		-	183	0,04	-	-HE		-HE	-HE	-HE		-	-	**NA**	1	b
2013	AZ3	Beef steak	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10626	2,80	+	+HC		+HC	+HB	+MB	*Salmonella spp*	+	+	**PA**	1	b
2013	AZ4	Beef	+MB		+HB	+HB		+HB	*Salmonella spp*	+	11868	3,13	+	+HD		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	b
2013	**Ba1**	**Beef steak**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9661	2,61	+	+HC		+HD	+MC	+MC	*Salmonella spp*	+	+	**PA**	1	b
2019	4749	Ground beef	-	-		-	-		/	-	158	0,03	-	+d/-	-				/	-	-	**NA**	1	a
2019	5395	Ground beef	-	-		-	-		/	-	318	0,07	-	-	-				/	-	-	**NA**	1	a
2019	5396	Ground beef	-	-		-	-		/	-	1043	0,24	-	-	-				/	-	-	**NA**	1	a
2019	**5824**	**Ground beef**	+m	+m		+m	+1/2		*Salmonella* spp	+	214	0,05	-	-	-				/	-	-	**ND**	1	a
2019	**5825**	**Ground beef**	+M	+M		+m	+1/2		*Salmonella* spp	+	219	0,05	-	-	-				/	-	-	**ND**	1	a
2013	**Ba2**	**Sliced beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10357	2,80	+	+HD		+HC	+HC	+MD	*Salmonella spp*	+	+	**PA**	1	b
2013	Ba5	Beef	-ME		-HE	-HE		-HE		-	187	0,05	-								-	**NA**	1	b
2013	**Bb4**	**Rumsteak**	+LB		+MB	+HB		+HB	*Salmonella spp*	+	9741	2,66	+	+HB		+HB	+MB	+HB	*Salmonella spp*	+	+	**PA**	1	b
2013	Bd2	Sliced beef	-ME		-HE	-HE		-HE		-	241	0,06	-								-	**NA**	1	b
2013	Bd3	Bœuf bourguignon	-ME		-ME	-HE		-HE		-	182	0,04	-								-	**NA**	1	b
2013	Bd4	Hock	-ME		-ME	-ME		-HE		-	173	0,04	-								-	**NA**	1	b
2013	Bd5	Bœuf bourguignon	-ME		-HE	-HE		-HE		-	172	0,04	-								-	**NA**	1	b
2013	Be3	Sliced beef	-LE		-ME	-HE		-HE		-	174	0,05	-								-	**NA**	1	b
2019	**4744**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	267	0,05	-	-	-					-	-	**ND**	1	b
2019	**4746**	**Beef trim**	+p	+p		+M	+p		*Salmonella spp*	+	5381	1,2	+	+m/+	+m/+				*Salmonella spp*	+	+	**PA**	1	b
2019	**4747**	**Beef trim**	+M	+p		+M	+p		*Salmonella spp*	+	15870	3,55	+	+M	+M				*Salmonella spp*	+	+	**PA**	1	b
2019	**4748**	**Beef trim**	+p	+p		+m	+M		*Salmonella spp*	+	15873	3,55	+	+M	+M				*Salmonella spp*	+	+	**PA**	1	b

MEAT PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ② (375 g) Prewarmed supplemented BPW for 22 h at 41.5°C (dilution 1/4)												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2019	**5826**	**Beef trim**	+M	+M		+M	+M		*Salmonella* spp	+	10658	2,55	+	+md	+md				*Salmonella* spp	+	+	**PA**	1	b
2019	**5827**	**Beef trim**	-	-		-	-		/	-	10497	2,51	+	+M	+M				*Salmonella* spp	+	+	**PD**	1	b
2013	**AX1**	**Rib veal**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	10521	2,77	+	+MB		+MB	+LB	+LB	*Salmonella spp*	+	+	**PA**	1	c
2013	**AX2**	**Veal**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	190	0,05	-	-HE		-ME	-ME	-ME		-	-	**ND**	1	c
2013	AZ5	Roast veal	+MB		+MB	+HB		+HC	*Salmonella spp*	+	563	0,14	-	-HE		-HE	-HE	-HE		-	-	**ND**	1	c
2013	Bb5	Veal cutlet	-ME		-ME	-HE		-HE		-	187	0,05	-								-	**NA**	1	c
2013	Bb6	Grilled veal	-ME		-HE	-HE		-HE		-	204	0,05	-								-	**NA**	1	c
2013	Bc6	Veal	-ME		-ME	-HE		-HE		-	197	0,05	-								-	**NA**	1	c
2013	Be4	Veal cutlet	-LE		-LE	-HE		-HE		-	225	0,06	-								-	**NA**	1	c
2013	**Bp1**	**Veal cutlet**	+MB		+MB	+HC		+HC	*Salmonella spp*	+	9892	2,45	+	+MB		+MB	+MB		*Salmonella spp*	+	+	**PA**	1	c
2013	**Bp2**	**Osso bucco**	+MB		+MB	+MB		+MB	*Salmonella spp*	+	9899	2,45	+	+HC		+HC	+MB		*Salmonella spp*	+	+	**PA**	1	c
2018	7944	Frozen veal trim	-	-		-	-			-	219	0,05	-	-	-				-	-	-	**NA**	1	c
2018	7945	Frozen veal trim	-	-		-	-			-	205	0,04	-	-	-				-	-	-	**NA**	1	c
2018	7946	Frozen veal trim	-	-		-	-			-	208	0,04	-	-	-				-	-	-	**NA**	1	c
2018	7947	Frozen veal trim	st	st		st	st			-	187	0,04	-	-	-				-	-	-	**NA**	1	c
2018	7948	Frozen veal trim	-	-		-	-			-	213	0,04	-	-	-				-	-	-	**NA**	1	c
2018	7949	Frozen veal trim	-	-		-	-			-	200	0,04	-	-	-				-	-	-	**NA**	1	c
2019	**4739**	**Veal trim**	+m	+m		+M	+M		*Salmonella spp*	+	14788	3,31	+	+p	+p				*Salmonella spp*	+	+	**PA**	1	c
2019	**4740**	**Veal trim**	-	-		-	-			-	11320	2,53	+	+p	+p				*Salmonella spp*	+	+	**PD**	1	c
2019	**4741**	**Veal trim**	+m	+m		+m	+M		*Salmonella spp*	+	13927	3,12	+	+m	+M				*Salmonella spp*	+	+	**PA**	1	c
2019	**4742**	**Veal trim**	-	-		-	-			-	11439	2,56	+	+1/2	+m				*Salmonella spp*	+	+	**PD**	1	c
2019	**4743**	**Veal trim**	-	-		-	-			-	265	0,05	-	-	-					-	-	**NA**	1	c

Category 1: Meat products - Specific protocol ③ (Up to 375 g)

MEAT PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ③ (375 g) Pre-warmed supplemented BPW + vancomycin (8 mg/L) for 22 h at 41.5°C (dilution 1/4)													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final result confirmation				
2013	**Bb1**	**Ground beef**	+MB		+HC	+HC		-HE	*Salmonella spp*	+	9199	2,51	+	-HE / +HD(SX2)		-HE / +MC(SX2)	+HC	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bb2**	**Ground beef**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9806	2,68	+	-HE / +HC(SX2)		-HE / +HC(SX2)	+MC	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bb3**	**Ground veal**	+MB		+MB	+HB		+HA	*Salmonella spp*	+	11422	3,12	+	-HE / +HC(SX2)		-ME / +HD(SX2)	+MC	+MC	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bc1**	**Ground beef**	+HB		+MB	+HB		+HB	*Salmonella spp*	+	11235	3,07	+	-HE / +HB(SX2)		+HD / +HB(SX2)	+HB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	Bc5	Ground beef	-ME		-HE	-HE		-HE		-	196	0,05	-								-	-	**NA**	1	a
2013	Bd1	Ground veal	-ME		-ME	-HE		-HE		-	178	0,04	-								-	-	**NA**	1	a
2013	Be1	Beef balls	-LE		-ME	-ME		-LE		-	179	0,05	-								-	-	**NA**	1	a
2013	Be2	Ground beef	-ME		-ME	-HE		-HE		-	183	0,05	-								-	-	**NA**	1	a
2013	Be5	Ground beef	-LE		-LE	-HE		-HE		-	176	0,05	-								-	-	**NA**	1	a
2013	Be6	Ground beef	-ME		-ME	-HE		-HE		-	174	0,05	-								-	-	**NA**	1	a
2013	Be8	Ground veal	-ME		-LE	-HE		-ME		-	196	0,05	-								-	-	**NA**	1	a
2013	Bf1	Ground beef	-ME		-ME	-HE		-HE		-	202	0,05	-								-	-	**NA**	1	a
2013	Bf2	Ground beef	-HE		-ME	-HE		-HE		-	160	0,04	-								-	-	**NA**	1	a
2013	Bf6	Ground beef	-ME		-HE	-HE		-HE		-	190	0,05	-								-	-	**NA**	1	a
2013	Bf8	Ground veal	-ME		-ME	-ME		-ME		-	184	0,05	-								-	-	**NA**	1	a
2013	**Bg1**	**Veal balls**	+MB		+MB	+MB		+HB	*Salmonella spp*	+	10808	3,14	+	-HE / +HB(SX2)		+HD / +HB(SX2)	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bg2**	**Ground beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9113	2,65	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+HB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bg3**	**Ground veal**	+MB		+MB	+MB		+HB	*Salmonella spp*	+	1186	0,34	+	-HE / +HC(SX2)		+HD / +MB(SX2)	+HB	+MC	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bg4**	**Ground beef**	+MC		+HC	+MB		+HC	*Salmonella spp*	+	10367	3,01	+	-HE / +HB(SX2)		-HE / +HB(SX2)	-HE / +MB(SX2)	+MC	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bg5**	**Ground beef**	+MC		+HD	+HC		+HC	*Salmonella spp*	+	207	0,06	-	-HE / -HE(SX2)		-HE / -HE(SX2)	-HE / -ME(SX2)	-HE / -ME(SX2)			-	-	**ND**	1	a
2013	**Bh1**	**Ground beef**	+MB		+MB	+HB		+HC	*Salmonella spp*	+	9950	2,58	+	-HE		+HD	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bh2**	**Ground veal**	+MB		+HB	+MB		+HB	*Salmonella spp*	+	10200	2,65	+	+MD		-HE	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	**Bn1**	**Ground beef**	+MB		+HB	+MB		+HB	*Salmonella spp*	+	8107	1,95	+	+HC		+MC	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	a
2013	Bn6	Ground beef	-ME		-ME	-HE		-HE		-	286	0,06	-								-	-	**NA**	1	a
2013	Bn7	Ground veal	-ME		-HE	-HE		-HE		-	284	0,06	-								-	-	**NA**	1	a
2013	**Ba1**	**Beef steak**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	1843	0,49	+	-HE		-HE	+MC	+MB	*Salmonella spp*		+	+	**PA**	1	b
2013	Ba5	Bœuf bourguignon	-ME		-HE	-HE		-HE		-	187	0,05	-								-	-	**NA**	1	b
2013	**Bb4**	**Rump**	+LB		+MB	+HB		+HB	*Salmonella spp*	+	8609	2,35	+	-HE / +MD(SX2)		-ME / +MC(SX2)	-ME / +MB(SX2)	+MD	*Salmonella spp*		+	+	**PA**	1	b
2013	Bd2	Sliced beef	-ME		-HE	-HE		-HE		-	214	0,05	-								-	-	**NA**	1	b
2013	Bd3	Bœuf bourguignon	-ME		-ME	-HE		-HE		-	177	0,04	-								-	-	**NA**	1	b
2013	Bd4	Hock beef	-ME		-ME	-ME		-HE		-	155	0,04	-								-	-	**NA**	1	b
2013	Bd5	Bœuf bourguignon	-ME		-HE	-HE		-HE		-	173	0,04	-								-	-	**NA**	1	b
2013	Be3	Sliced beef	-LE		-ME	-HE		-HE		-	190	0,05	-								-	-	**NA**	1	b
2013	Be7	Sirloin	-ME		-HE	-HE		-ME		-	207	0,06	-								-	-	**NA**	1	b
2013	Bf4	Sliced beef	-LE			-ME				-	192	0,05	-								-	-	**NA**	1	b
2013	Bf5	Sliced beef	-ME		-LE	-HE		-HE		-	204	0,05	-								-	-	**NA**	1	b
2013	Bf7	Beef tenderloin	-LE		-LE	-HE		-ME		-	204	0,05	-								-	-	**NA**	1	b
2013	**Bg7**	**Sliced beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9564	2,78	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+MC	+MB	*Salmonella spp*		+	+	**PA**	1	b
2013	Bg8	Beef	-ME		-HE	-HE		-HE		-	258	0,07	-	-ME		-ME	-ME	-ME			-	-	**NA**	1	b
2013	Bg9	Bœuf bourguignon	-ME		-ME	-HE		-HE		-	189	0,05	-								-	-	**NA**	1	b
2013	**Bh4**	**Scoter**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9857	2,56	+	-HE		+HD	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	b
2013	**Bh5**	**Sirloin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10050	2,61	+	+HC		+MC	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	b
2013	**Bn3**	**Beef tenderloin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	8357	2,01	+	+HC		+MB	+MB	+MB	*Salmonella spp*		+	+	**PA**	1	b
2019	**5379**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	12679	2,94	+	+m	+m				*Salmonella spp*	/	+	+	**PA**	1	b
2019	**5380**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	237	0,05	-	-	-				/	/	-	-	**ND**	1	b
2013	Bb5	Veal cutlet	-ME		-ME	-HE		-HE		-	194	0,05	-								-	-	**NA**	1	c
2013	Bb6	Grilled veal	-ME		-HE	-HE		-HE		-	179	0,04	-								-	-	**NA**	1	c
2013	**Bc2**	**Veal cutlet**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	6792	1,85	+	+HD		+HD	+LB	+LB	*Salmonella spp*		+	+	**PA**	1	c
2013	Bc6	Veal tenderloin	-ME		-ME	-HE		-HE		-	203	0,05	-								-	-	**NA**	1	c
2013	Be4	Veal cutlet	-LE		-LE	-HE		-HE		-	201	0,05	-								-	-	**NA**	1	c

MEAT PRODUCTS																														
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ③ (375 g) Pre-warmed supplemented BPW + vancomycin (8 mg/L) for 22 h at 41.5°C (dilution 1/4)																Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations									Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final result confirmation					
2013	Bf3	Veal	-ME		-ME	-HE		-HE		-	198	0,05	-								-	-	NA	1	c
2013	**Bg6**	**Veal cutlet**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	1139	0,33	+	-HE / +HD(SX2)		-HE / +HC(SX2)	-ME / +MB(SX2)	+LD / +MB(SX2)	*Salmonella spp*		+	+	PA	1	c
2013	**Bh3**	**Veal shoulder**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9148	2,38	+	+HC		+MC	+LB	+LB	*Salmonella spp*		+	+	PA	1	c
2018	**7941**	**Frozen veal trim**	-	-		-	-			-	318	0,07	-	-	-					-	-	-	NA	1	c
2018	**7942**	**Frozen veal trim**	+m	+1/2		+m	+1/2		*Salmonella spp*	+	312	0,06	-	-	-					-	-	-	ND	1	c
2018	**7943**	**Frozen veal trim**	-	-		-	-			-	7529	1,68	+	+M	+p				*Salmonella spp*	+	+	+	PD	1	c
2018	7950	Frozen veal trim	-	-		-	-			-	202	0,04	-	-	-					-	-	-	NA	1	c
2018	7951	Frozen veal trim	-	-		-	-			-	191	0,04	-	-	-					-	-	-	NA	1	c
2018	7952	Frozen veal trim	-	-		-	-			-	197	0,04	-	-	-					-	-	-	NA	1	c
2018	7953	Frozen veal trim	-	-		-	-			-	186	0,04	-	-	-					-	-	-	NA	1	c
2018	**8201**	**Veal trim**	+m	+M		+M	+M		*Salmonella spp*	+	297	0,06	-	+md-	-					-	-	-	ND	1	c
2018	**8202**	**Veal trim**	-	-		-	-			-	283	0,06	-	-	-					-	-	-	NA	1	c
2018	**8203**	**Veal trim**	+m	+M		+m	+M		*Salmonella spp*	+	7765	1,73	+	+m	+m				*Salmonella spp*	+	+	+	PA	1	c
2018	**8204**	**Veal trim**	-	-		-	-			-	7498	1,67	+	+m	+M				*Salmonella spp*	+	+	+	PD	1	c
2019	**5377**	**Veal trim**	+m	+m		+M	+p		*Salmonella spp*	+	556	0,12	-	-	-				/	/	-	-	ND	1	c
2019	**5378**	**Veal trim**	+M	+M		+p	+p		*Salmonella spp*	+	13137	3,04	+	+m	+M				*Salmonella spp*	/	+	+	PA	1	c

Category 2: Dairy products - Standard protocol (25 g)

DAIRY PRODUCTS																											
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW 18 h at 41,5°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2011	I18	Curd cheese	Ø		Ø	Ø		Ø		-	161	0,04	-								-	**NA**	2	b
2011	I19	Grated Emmental	-ME		Ø	-LE		Ø		-	157	0,04	-								-	**NA**	2	b
2011	I20	Pasteurized soft cheese	-ME		-LE	-ME		-LE		-	187	0,05	-								-	**NA**	2	b
2011	I21	Pont l'Evêque	-ME		-ME	-ME		-HE		-	175	0,04	-								-	**NA**	2	b
2011	I22	Livarot	-ME		-LE	-HE		-HE		-	141	0,03	-								-	**NA**	2	b
2011	**N12**	**Mimolette jeune (PM)**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10608	2,87	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**N13**	**Goat's cheese / walnut (PM)**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9559	2,59	+	+HA		+MA	+MA	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	N14	Mimolette (PM)	Ø		Ø	Ø		Ø		-	152	0,04	-								-	**NA**	2	b
2011	N15	Goat's cheese / walnut (PM)	Ø		Ø	Ø		Ø		-	186	0,05	-								-	**NA**	2	b
2011	**R2**	**Mirabella cheese**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10622	3,41	+	+HB		+HB	+HB	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**R3**	**Parmesan**	Ø		Ø	Ø		Ø		-	135	0,03	-								-	**NA**	2	b
2011	**R4**	**Goat's cheese with apricots**	Ø		Ø	Ø		Ø		-	167	0,04	-								-	**NA**	2	b
2011	**R5**	**Gorgonzola**	-ME		-LE	-ME		-ME		-	170	0,05	-								-	**NA**	2	b
2011	**R6**	**Red Cheddar**	-LE		-ME	Ø		Ø		-	176	0,04	-								-	**NA**	2	b
2011	R14	Parmesan	-ME		-ME	-ME		-LE		-	119	0,04	-								-	**NA**	2	b
2011	R15	Gorgonzola	-ME		Ø	-1LE		Ø		-	181	0,05	-								-	**NA**	2	b
2011	R16	Red Cheddar	Ø		Ø	Ø		Ø		-	147	0,03	-								-	**NA**	2	b
2011	**T5**	**Gouda**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10642	3,04	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**T6**	**Edam**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	11296	3,23	+	+HA		+HA	+HA	+MA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**U1**	**Grated Cheese**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9776	2,43	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**Z2**	**Emmental**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	7249	1,71	+	+MA		+HA	+MA	+HA	*Salmonella* spp.	+	+	**PA**	2	b
2011	**Z3**	**Tartiflette**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	7606	1,79	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	2	b
2011	N5	Powdered milk	Ø		Ø	Ø		Ø		-	91	0,02	-								-	**NA**	2	b
2011	N6	Milk powder	Ø		Ø	Ø		Ø		-	83	0,02	-								-	**NA**	2	b
2011	R20	Milk powder	Ø		Ø	Ø		Ø		-	77	0,02	-								-	**NA**	2	b
2011	R21	Milk powder	Ø		Ø	Ø		Ø		-	79	0,02	-								-	**NA**	2	b
2011	**Z4**	**Brie de Meaux**	+MB		+HA	+MA		+MA	*Salmonella* spp.	+	8151	1,92	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	2	b
2011	**Z5**	**Camembert**	+HB		+HB	+MB		+MB	*Salmonella* spp.	+	9923	2,34	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	2	b
2011	I2	Milk	Ø		Ø	-LE		-ME		-	139	0,03	-								-	**NA**	2	c
2011	I3	Milk	Ø		Ø	Ø		Ø		-	135	0,03	-								-	**NA**	2	c
2011	I10	Vanilla yogurt	Ø		Ø	Ø		Ø		-	206	0,05	-								-	**NA**	2	c
2011	I16	Cream cheese	Ø		Ø	Ø		Ø		-	140	0,03	-								-	**NA**	2	c
2011	I17	Vanilla yogurt	Ø		Ø	Ø		Ø		-	164	0,04	-								-	**NA**	2	c
2011	N7	Semi-skimmed milk	Ø		Ø	Ø		Ø		-	113	0,03	-								-	**NA**	2	c
2011	N8	Organic semi-skimmed milk	Ø		Ø	Ø		Ø		-	109	0,02	-								-	**NA**	2	c
2011	R7	Strawberry drinkable yogurt	Ø		Ø	Ø		Ø		-	146	0,04	-								-	**NA**	2	c
2011	R17	Orange fermented milk	Ø		Ø	Ø		Ø		-	147	0,04	-								-	**NA**	2	c
2011	R18	Strawberry fermented milk	Ø		Ø	Ø		Ø		-	133	0,03	-								-	**NA**	2	c
2011	**R19**	**Natural fermented milk**	Ø		Ø	Ø		Ø		-	136	0,03	-								-	**NA**	2	c
2011	**U3**	**Raspberry fresh cheese mousse**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9185	2,28	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	2	c
2011	U7	Organic fresh cheese	Ø		Ø	Ø		Ø		-	136	0,03	-								-	**NA**	2	c
2011	**Z1**	**Cream cheese**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	7805	1,84	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	2	c
2019	**5293**	**Vanilla drinkable Yogurt**	st	st		st	st		/	-	534	0,12	-	st	st				/	-	-	**NA**	2	c
2019	**5294**	**Strawberry drinkable Yogurt**	st	st		st	st		/	-	12940	3,14	+	+p	+p				*Salmonella spp*	+	+	**PD**	2	c
2019	**5295**	**Peach yoghurt**	st	st		st	st		/	-	1167/879/885	0,28/0,20/0,20/	+/-/-	st	st				5x(RVS/ MKTTn/ MSRV)	(SX2 -)	-	**PPNA**	2	c
2019	**5296**	**Yogurt**	st	st		st	st		/	-	875	1,21	-	st	st				/	(SX2 -)	-	**NA**	2	c
2019	**5297**	**Raw milk**	+p	+p		+p	+p		*Salmonella spp*	+	11812	2,87	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5298**	**Raw milk**	+m	+M		+M	+M		*Salmonella spp*	+	11720	2,84	+	+m	+m				*Salmonella spp*	+	+	**PA**	2	c
2019	**5299**	**Fermented Milk**	+p	st		+p	+p		*Salmonella spp*	+	11305	2,74	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c

DAIRY PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW 18 h at 41,5°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2019	**5300**	**Fermented Milk**	st	st		st	st		/	-	272	0,06	-	st	st				/	(SX2 -)	-	**NA**	2	c
2019	**5301**	**Pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	10856	2,63	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5302**	**Half-skimmed pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	10824	2,63	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5303**	**Dairy dessert (rice with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	11070	2,69	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5304**	**Dairy dessert (semolina with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	11341	2,75	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c

Category 2: Dairy products - Specific protocol ④ (25 g)

DAIRY PRODUCTS																														
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ④ Supplemented BPW for 18 h at 41.5°C + SX2 for 6 h														Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	ISO 6579	Final result confirmation				
2012	**T8**	**Brie de Meaux (raw milk)**	+HB		+MB	+HB		+MB	*Salmonella spp*	+	8866	2,20	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	a
2012	T15	Brie de Meaux (raw milk)	-LE		Ø	-LE		Ø		-	222	0,05	-								-	-	**NA**	2	a
2012	T16	Sainte Maure de Touraine (raw milk)	-ME		Ø	Ø		Ø		-	207	0,05	-								-	-	**NA**	2	a
2012	T17	Maroilles fermier (raw milk)	-ME		-ME	-ME		Ø		-	246	0,06	-								-	-	**NA**	2	a
2012	T18	Sainte Maure de Touraine (raw milk)	-ME		-ME	-ME		-HE		-	201	0,05	-								-	-	**NA**	2	a
2012	**T19**	**Maroilles fermier (raw milk)**	+MB		+MB	+MB		+MB	*Salmonella spp*	+	8976	2,23	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	2	a
2012	**U17**	**Comté (raw milk)**	+MA		+HA	+HA		+MA	*Salmonella spp*	+	9398	2,40	+	+MA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	a
2012	U21	Brie de Meaux (raw milk)	-ME		Ø	-ME		Ø		-	232	0,05	-								-	-	**NA**	2	a
2012	U22	Tomme de Savoie (raw milk)	Ø		Ø	Ø		Ø		-	221	0,05	-								-	-	**NA**	2	a
2012	U25	Ewe's raw milk cheese	Ø		Ø	Ø		Ø		-	230	0,05	-								-	-	**NA**	2	a
2012	**Aj1**	**Munster (raw milk)**	+HB		+HC	+MB		+MB	*Salmonella spp*	+	9758	2,48	+	+HB		+HB	+HA	+MB	*Salmonella spp*		+	+	**PA**	2	a
2012	**Aj2**	**Crottin de Chavignol (goat raw milk)**	+MB		+MB	+MB		+MA	*Salmonella spp*	+	9826	2,50	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	a
2012	**Aj3**	**Roquefort papillon (ewe raw milk)**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9709	2,47	+	+HB		+HB	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	a
2012	**Aj5**	**Selles sur Cher (raw milk)**	+MB		+HD	+MB		+HB	*Salmonella spp*	+	9435	2,40	+	+HB		+HB	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	a
2012	**AS1**	**Raw milk**	+MB		+MA	+HB		+HB	*Salmonella* spp	+	10121	2,61	+	+MB		+MB	+LB	+LA	*Salmonella* spp		+	+	**PA**	2	a
2012	**AS2**	**Raw milk**	+MB		+HA	+MB		+HC	*Salmonella* spp	+	7411	1,91	+	+MC		+MB	+LB	+LA	*Salmonella* spp		+	+	**PA**	2	a
2012	**AS8**	**Raw milk cheese**	+MC		-HE	+MC		+MD	*Salmonella* spp	+	2782	0,71	+	+HD		+HD	+LC	+MC	*Salmonella* spp		+	+	**PA**	2	a
2012	AS11	Raw milk cheese	-HE		-HE	-HE		-ME		-	189	0,04	-								-	-	**NA**	2	a
2012	AS12	Raw milk cheese	-ME		-HE	-HE		-LE		-	179	0,04	-								-	-	**NA**	2	a
2012	AS13	Raw milk cheese	-ME		-ME	-HE		-HE		-	194	0,05	-								-	-	**NA**	2	a
2018	7844	Raw cow milk cheese	st	st		st	st			-	208	0,04	-	st	st					-	-	-	**NA**	2	a
2018	7845	Raw ewe milk cheese	-	-		-	-			-	205	0,04	-	-	-					-	-	-	**NA**	2	a
2018	7846	Raw cow milk cheese	-	-		-	-			-	215	0,04	-	-	-					-	-	-	**NA**	2	a
2012	S1	Quart de Maroilles	-ME		-ME	-ME		-ME		-	203	0,05	-								-	-	**NA**	2	b
2012	**T3**	**Emmental**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9302	2,31	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	2	b
2012	**T5**	**Gouda**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9915	2,47	+	+MA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	2	b
2012	**T6**	**Edam**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9991	2,48	+	+MA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2012	**T7**	**Pont l'Evêque**	+HB		+HB	+MB		+MB	*Salmonella spp*	+	9375	2,33	+	+HB		+HB	+MB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2012	T11	Emmental	Ø		Ø	Ø		Ø		-	227	0,05	-								-	-	**NA**	2	b
2012	T12	Mimolette	Ø		Ø	Ø		Ø		-	212	0,05	-								-	-	**NA**	2	b
2012	T13	Gouda	Ø		Ø	Ø		Ø		-	224	0,05	-								-	-	**NA**	2	b
2012	T14	Edam	Ø		Ø	Ø		Ø		-	212	0,05	-								-	-	**NA**	2	b
2012	**U1**	**Grated cheese**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9393	2,34	+	+HA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2012	**U2**	**Cheddar**	+HA		+MA	+HA		+HA	*Salmonella spp*	+	9236	2,30	+	+HA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2012	U9	Grated cheese	Ø		Ø	Ø		Ø		-	212	0,05	-								-	-	**NA**	2	b
2012	U10	Cheddar	Ø		Ø	Ø		Ø		-	197	0,04	-								-	-	**NA**	2	b
2012	**Aj6**	**Gouda au cumin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10014	2,54	+	+HC		+MB	+HB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2012	**Aj7**	**Sliced Raclette**	+HB		+HB	+HB		+HA	*Salmonella spp*	+	8759	2,22	+	+HB		+HB	+HB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2012	Aj9	Brie	-ME		Ø	-HE		Ø		-	306	0,07	-								-	-	**NA**	2	b
2012	**AS3**	**Milk powder**	+MB		+HA	+MB		+HA	*Salmonella* spp	+	9381	2,42	+	+HA		+HA	+MA	+MA	*Salmonella* spp		+	+	**PA**	2	b
2012	AS9	Milk powder	Ø		Ø	Ø		Ø		-	180	0,04	-								-	-	**NA**	2	b
2012	AS10	Milk powder	Ø		Ø	Ø		Ø		-	169	0,04	-								-	-	**NA**	2	b
2018	7842	Skim milk powder	st	st		st	st			-	170	0,03	-	st	st					-	-	-	**NA**	2	b
2018	7843	Half-skim milk powder	st	st		st	st			-	171	0,03	-	st	st					-	-	-	**NA**	2	b
2012	**T1**	**50% fat milk**	+MA		+MA	+HA	/	+HA	*Salmonella spp*	+	9249	2,30	+	+MA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2012	**T2**	**Yogurt**	+MA		+MA	+MA	/	+HA	*Salmonella spp*	+	9127	2,27	+	+MA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2012	T9	50% fat milk	Ø		Ø	Ø	/	Ø		-	231	0,05	-								-	-	**NA**	2	c
2012	T10	Yogurt	Ø		Ø	Ø	/	Ø		-	222	0,05	-								-	-	**NA**	2	c
2012	**U3**	**soft cheese with raspberries**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	8865	2,20	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2012	**U4**	**soft cheese with sugar**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	9436	2,35	+	+HA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2012	U5	Soft cheese with strawberries	Ø		Ø	Ø	/	Ø		-	225	0,05	-								-	-	**NA**	2	c

DAIRY PRODUCTS																											
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ④ Supplemented BPW for 18 h at 41.5°C + SX2 for 6 h														Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations									Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	ISO 6579	Final result confirmation					
2012	U6	Dairy cheese with chocolate	Ø		Ø	Ø	/	Ø		-	491	0,12	-								-	-	**NA**	2	c
2012	U7	Soft cheese bio	Ø		Ø	Ø	/	Ø		-	222	0,05	-								-	-	**NA**	2	c
2012	U8	soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	219	0,05	-								-	-	**NA**	2	c
2012	U11	Soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	224	0,05	-								-	-	**NA**	2	c
2012	U12	soft cheese with sugar	Ø		Ø	Ø	/	Ø		-	217	0,05	-								-	-	**NA**	2	c
2012	U13	Soft cheese with strawberries	Ø		Ø	Ø	/	Ø		-	224	0,05	-								-	-	**NA**	2	c
2012	U14	P'tit carm' choc'	Ø		Ø	Ø	/	Ø		-	493	0,12	-								-	-	**NA**	2	c
2012	U15	Soft cheese	Ø		Ø	Ø	/	Ø		-	401	0,09	-								-	-	**NA**	2	c
2012	U16	soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	218	0,05	-								-	-	**NA**	2	c
2012	Ak7	UHT milk	Ø		Ø	Ø	/	Ø		-	277	0,07	-								-	-	**NA**	2	c
2012	Ak8	UHT milk	Ø		Ø	Ø	/	Ø		-	279	0,07	-								-	-	**NA**	2	c
2012	**AI14**	**Cream 15%fat**	+MA		+HA	+HA	/	+HA	*Salmonella spp*	+	8204	2,08	+	+MA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	c
2012	**AI15**	**Cream 30%fat**	+HA		+HA	+HA	/	+HA	*Salmonella spp*	+	8614	2,19	+	+HA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	c
2012	**AI16**	**Yogurt strawberry**	+MA		+HA	+MA	/	+HA	*Salmonella spp*	+	8534	2,17	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2012	AI17	Cream 15%fat	Ø		Ø	Ø	/	Ø		-	467	0,11	-								-	-	**NA**	2	c
2019	**5293**	**Vanilla drinkable yogurt**	st	st		st	st		/	-	319	0,07	-	st	st				/		-	-	**NA**	2	c
2019	**5294**	**Strawberry drinkable yogurt**	st	st		st	st		/	-	10747	2,61	+	+p	+p				*Salmonella spp*		+	+	**PD**	2	c
2019	**5295**	**Peach yoghurt**	st	st		st	st		/	-	309	0,07	-	st	st				/		-	-	**NA**	2	c
2019	**5296**	**Yogurt**	st	st		st	st		/	-	315	0,07	-	st	st				/		-	-	**NA**	2	c
2019	**5297**	**Raw milk**	+p	+p		+p	+p		*Salmonella spp*	+	10621	2,58	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	**5298**	**Raw milk**	+m	+M		+M	+M		*Salmonella spp*	+	11072	2,69	+	+m	+1/2				*Salmonella spp*		+	+	**PA**	2	c
2019	**5299**	**Fermented Milk**	+p	st		+p	+p		*Salmonella spp*	+	11238	2,73	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	**5300**	**Fermented Milk**	st	st		st	st		/	-	352	0,08	-	st	st				/		-	-	**NA**	2	c
2019	**5301**	**Pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	11450	2,78	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	**5302**	**Half-skimmed pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	11936	2,9	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	**5303**	**Dairy dessert (rice with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	11975	2,91	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	**5304**	**Dairy dessert (semolina with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	10700	2,6	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c

Category 2: Dairy products - Specific protocol ② (Up to 375 g)

DAIRY PRODUCTS																												
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ② (375 g) Pre-warmed supplemented BPW for 18 h at 41.5°C (dilution 1/4)													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations									Final result VIDAS ® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 48 h	Final result confirmation					
2013	Br1	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-	95	0,02	-								-	-	**NA**	2	a
2013	Br5	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-	78	0,01	-								-	-	**NA**	2	a
2013	Br6	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-	94	0,02	-								-	-	**NA**	2	a
2013	Br7	Dry milk + probiotics - starch	Ø		Ø	Ø		Ø		-	97	0,02	-								-	-	**NA**	2	a
2013	**Bs2**	**Dry milk + probiotics + starch**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9450	2,34	+	+MA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	a
2013	**Bs5**	**Dry milk + probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	10323	2,56	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	a
2018	8107	Infant formula with probiotics (1,9.10⁵ CFU/g)	st	st		st	st			-	203	0,04	-	st	st					-	-	-	**NA**	2	a
2018	8108	Infant formula with probiotics (7,6.10⁵ CFU/g)	st	st		st	st			-	44	0,01	-	st	st					-	-	-	**NA**	2	a
2018	8109	Infant formula with probiotics (1,1.10⁶ CFU/g)	st	st		st	st			-	68	0,01	-	st	st					-	-	-	**NA**	2	a
2018	8110	Infant formula with probiotics (2,0.10⁵ CFU/g)	st	st		st	st			-	83	0,01	-	st	st					-	-	-	**NA**	2	a
2018	8111	Infant formula with probiotics (5,1.10⁵ CFU/g)	st	st		st	st			-	133	0,03	-	st	st					-	-	-	**NA**	2	a
2018	**8121**	**Infant formula with probiotics (8,7.10⁵ CFU/g)**	st	st		st	st			-	4536	1,01	+	-	+M				*Salmonella spp*		+	+	**PD**	2	a
2018	**8122**	**Infant formula with probiotics (1,7.10³ CFU/g)**	st	st		st	st			-	128	0,02	-	st	st					-	-	-	**NA**	2	a
2018	**8123**	**Infant formula with probiotics (5,7.10⁴ CFU/g)**	-	+M		-	+p		*Salmonella spp*	+	93	0,02	-	st	st					-	-	-	**ND**	2	a
2018	**8124**	**Infant formula with probiotics (5,9.10⁵ CFU/g)**	-	+p		-	+p		*Salmonella spp*	+	10563	2,35	+	-	+M				*Salmonella spp*		+	+	**PA**	2	a
2018	**8125**	**Infant formula with probiotics (1,6.10³ CFU/g)**	st	st		st	st			-	7902	1,76	+	+p	+p				*Salmonella spp*		+	+	**PD**	2	a
2018	**8126**	**Infant formula with probiotics (7,3.10⁵ CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	9628	2,15	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	a
2018	**8127**	**Infant formula with probiotics (4,3.10³ CFU/g)**	st	st		st	st			-	133	0,02	-	st	st					-	-	-	**NA**	2	a
2018	**8128**	**Infant formula with probiotics (5,2.10⁵ CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	465	0,10	-	st	st					-	-	-	**ND**	2	a
2018	**8129**	**Infant formula with probiotics (8,8.10⁵ CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	8281	1,84	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	a
2013	**Bi1**	**Non-fat dry milk Bio**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	27	0,00	-	Ø		Ø	Ø	Ø			-	-	**ND**	2	b
2013	**Bi2**	**Non-fat dry milk calcium**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	11534	3,00	+	+MA		+MA	+LA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bi3**	**Whole dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	10353	2,69	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bi4**	**Half fat dry milk**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	11386	2,96	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bi5**	**Non-fat dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	10714	2,78	+	+MB		+HB	+MB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2013	Bi6	Non-fat dry milk	-ME		-ME	-HE		-HE		-	33	0,00	-								-	-	**NA**	2	b
2013	**Bj1**	**Non-fat dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	11675	3,03	+	+MA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	b
2013	Bj4	Non-fat dry milk Bio	-ME		-HE	-HE		-HE		-	40	0,01	-								-	-	**NA**	2	b
2013	Bj5	Half fat dry milk	-ME		-ME	-HE		-HE		-	38	0,00	-								-	-	**NA**	2	b

DAIRY PRODUCTS																														
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ② (375 g) Pre-warmed supplemented BPW for 18 h at 41.5°C (dilution 1/4)													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations									Final result VIDAS ® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 48 h	Final result confirmation					
2013	Bj6	Non-fat dry milk	-ME		-ME	-HE		-HE		-	38	0,00	-								-	-	**NA**	2	b
2013	**BI1**	**Dry milk 26%fat**	+LA		+MA	+MA		+MA	*Salmonella spp*	+	11507	2,95	+	+MB		+HB	+HB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2013	**BI3**	**Non-fat dry milk**	+MB		+MC	+MA		+HB	*Salmonella spp*	+	9617	2,47	+	+MB		+MB	+MB	+MB	*Salmonella spp*		+	+	**PA**	2	b
2013	BI5	Dry milk 26%fat	-ME		-ME	-HE		-HE		-	86	0,02	-								-	-	**NA**	2	b
2013	BI6	Dry milk 26%fat	-ME		-HE	-HE		-HE		-	79	0,02	-								-	-	**NA**	2	b
2013	BI7	Non-fat dry milk	-ME		-HE	-ME		-HE		-	30	0,00	-								-	-	**NA**	2	b
2013	BI8	Non-fat dry milk	-HE		-HE	-HE		-HE		-	30	0,00	-								-	-	**NA**	2	b
2013	Bm4	Dry milk	-LE		-LE	-LE		-LE		-	64	0,01	-								-	-	**NA**	2	b
2013	Bm5	Dry milk	-LE		-LE	-LE		-ME		-	63	0,02	-								-	-	**NA**	2	b
2013	Bm6	Dry milk	-ME		-LE	-ME		-ME		-	67	0,01	-								-	-	**NA**	2	b
2013	Bm7	Dry milk	-LE		-ME	-LE		-LE		-	78	0,02	-								-	-	**NA**	2	b
2013	Bm8	Dry milk	-ME		-ME	-ME		-HE		-	46	0,01	-								-	-	**NA**	2	b
2013	Bo5	Dry milk	Ø		Ø	Ø		Ø		-	36	0,00	-								-	-	**NA**	2	b
2013	Bo6	Dry milk	-LE		-LE	Ø		Ø		-	65	0,01	-								-	-	**NA**	2	b
2013	Bo7	Dry milk	Ø		Ø	Ø		Ø		-	92	0,02	-								-	-	**NA**	2	b
2013	Bo8	Dry milk	Ø		Ø	Ø		Ø		-	108	0,02	-								-	-	**NA**	2	b
2013	Br2	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-	76	0,01	-								-	-	**NA**	2	b
2013	Br3	Dry milk - probiotics - starch	Ø		Ø	Ø		Ø		-	94	0,02	-								-	-	**NA**	2	b
2013	Br4	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-	79	0,01	-								-	-	**NA**	2	b
2013	Br8	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-	96	0,02	-								-	-	**NA**	2	b
2013	**Bs1**	**Dry milk - probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	8804	2,18	+	+MA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bs3**	**Dry milk - probiotics + starch**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10429	2,58	+	+MA		+MA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bs4**	**Dry milk - probiotics - starch**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	8926	2,21	+	+MA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	b
2013	**Bs6**	**Dry milk - probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	10056	2,49	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	b
2013	Ca1	Whey	Ø		Ø	Ø		Ø		-	230	0,05	-								-	-	**NA**	2	c
2013	Ca2	Whey	Ø		Ø	Ø		Ø		-	242	0,06	-								-	-	**NA**	2	c
2013	Ca3	Whey	Ø		Ø	Ø		Ø		-	235	0,05	-								-	-	**NA**	2	c
2013	Ca4	Whey	Ø		Ø	Ø		Ø		-	240	0,06	-								-	-	**NA**	2	c
2013	Ca5	Whey	Ø		Ø	Ø		Ø		-	237	0,05	-								-	-	**NA**	2	c
2013	Ca6	Whey	Ø		Ø	Ø		Ø		-	231	0,05	-								-	-	**NA**	2	c
2013	Cb2	Casein	Ø		Ø	Ø		Ø		-	90	0,02	-								-	-	**NA**	2	c
2013	Cb3	Casein	Ø		Ø	Ø		Ø		-	88	0,02	-								-	-	**NA**	2	c
2013	Cb4	Casein	Ø		Ø	Ø		Ø		-	93	0,02	-								-	-	**NA**	2	c
2013	**Cc1**	**Casein**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	9508	2,38	+	+HA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cc2**	**Casein**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9558	2,39	+	+HA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cc4**	**Casein**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9721	2,43	+	+HA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cd1**	**Lactoserum**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	7983	1,99	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cd2**	**Whey**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	8034	2,01	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cd3**	**Whey**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9162	2,04	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	2	c
2013	**Cd4**	**Whey**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	8271	2,07	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	2	c

DAIRY PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ② (375 g) Pre-warmed supplemented BPW for 18 h at 41.5°C (dilution 1/4)													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS ® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 48 h	Final result confirmation				
2018	**8130**	**Starch**	+p	+p		+p	+p		*Salmonella spp*	+	8096	1,80	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2018	**8131**	**Caseinate**	+p	+p		+p	+p		*Salmonella spp*	+	7766	1,73	+	+p	+p				*Salmonella spp*		+	+	**PA**	2	c
2019	5397	Lactoserum	st	st		st	st		/	-	145	0,03	-	-	-				/		-	-	**NA**	2	c
2019	5398	Caseinate	st	st		st	st		/	-	56	0,01	-	st	st				/		-	-	**NA**	2	c

Category 3: Vegetables and seafood - Standard protocol (25 g)

VEGETABLES AND SEAFOOD																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final confirmation result				
2019	**5092**	**Fennel**	+M	+M		+M	+M		*Salmonella* spp.	+	229	0,05	-	-	+md/-					-	-	-	**ND**	3	a
2019	**5093**	**White mushroom**	+M	+M		+M	+M		*Salmonella* spp.	+	11345	2,86	+	*+1/2*	+M				*Salmonella spp.*		+	+	**PA**	3	a
2011	AG13	Salmon salad	-ME		-ME	-ME		-ME		-	293	0,07	-								-	-	**NA**	3	a
2011	E14	Beetroot	Ø		Ø	Ø		Ø		-	183	0,04	-									-	**NA**	3	a
2011	E15	Cucumbers	-ME		-LE	-HE		-HE		-	198	0,05	-									-	**NA**	3	a
2011	E16	Tomatoes	-LE		Ø	-ME		-LE		-	203	0,05	-									-	**NA**	3	a
2011	**F17**	**Grated carrots**	+MB		+MB	+MA		+HB	*Salmonella* spp.	+	10941	2,96	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	3	a
2011	**F18**	**Cucumbers**	+MB		+HB	+MB		+HB	*Salmonella* spp.	+	11060	2,99	+	+HB		+MB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	3	a
2011	G17	Yellow bell pepper	-ME		-ME	-ME		-LE		-	208	0,05	-									-	**NA**	3	a
2011	G18	Green bell pepper	-ME		-HE	-ME		-HE		-	200	0,05	-									-	**NA**	3	a
2011	G19	Salad and corn	-ME		-HE	-ME		-HE		-	219	0,05	-									-	**NA**	3	a
2011	G20	Baby leaf salad	-LE		-LE	-HE		-HE		-	184	0,04	-									-	**NA**	3	a
2011	G21	Red bell pepper	-ME		-ME	-HE		-HE		-	242	0,06	-									-	**NA**	3	a
2011	G22	Green bell pepper	-ME		-ME	-HE		-HE		-	202	0,05	-									-	**NA**	3	a
2011	**H13**	**Grated beetroot**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9764	2,64	+	+MB		+MB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	3	a
2011	**H14**	**Sliced beetroot**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11793	3,19	+	+HD		+MD	+MB	+MC	*Salmonella* spp.		+	+	**PA**	3	a
2011	**H15**	**Grated carrots**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10994	2,97	+	+MB		+MB	+MA	+MB	*Salmonella* spp.		+	+	**PA**	3	a
2011	H16	Sliced radish	-ME		-ME	-HE		-HE		-	203	0,05	-									-	**NA**	3	a
2011	**H17**	**Tomatoes and salad**	+MB		+LB	+MB		+HB	*Salmonella* spp.	+	4673	1,26	+	-HE		-ME	+MB	-ME	*Salmonella* spp.		+	+	**PA**	3	a
2019	**5096**	**Sliced carrots**	-	-		-	-		/	-	184	0,04	-	-	-					-		-	**NA**	3	a
2011	E17	Spinach	-LE		-ME	-HE		-HE		-	220	0,05	-									-	**NA**	3	b
2011	E18	Mushrooms	Ø		Ø	Ø		Ø		-	167	0,04	-									-	**NA**	3	b
2011	**F13**	**Zucchini**	+MA		+HA	+MA		+HA	*Salmonella* spp.	+	8657	2,26	+	+HA		+MA	+HA	+MA	*Salmonella* spp.		+	+	**PA**	3	b
2011	**F14**	**Ratatouille**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8145	2,2	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	3	b
2011	**F15**	**Pureed carrots**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8815	2,38	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	3	b
2011	F21	Pureed carrots	Ø		Ø	Ø		Ø		-	187	0,05	-									-	**NA**	3	b
2011	F22	Pureed pumpkin	-ME		-LE	-LE		-LE		-	198	0,05	-									-	**NA**	3	b
2011	F23	Potatoes/carrots	Ø		Ø	Ø		Ø		-	206	0,05	-									-	**NA**	3	b
2011	F24	Leeks	-LE		-LE	Ø		Ø		-	197	0,05	-									-	**NA**	3	b
2011	**G13**	**Pureed carrots**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10403	2,81	+	+MB		+MA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	3	b
2011	**G14**	**Pureed pumpkin**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10986	2,97	+	+HA		+MA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	3	b
2011	**G15**	**Potatoes/carrots**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	6942	1,88	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	3	b
2011	**G16**	**Leeks**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11548	3,12	+	+MB		+MA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	3	b
2011	G23	Spring vegetables	Ø		Ø	Ø		Ø		-	202	0,05	-									-	**NA**	3	b
2011	G24	Pureed green beans	Ø		Ø	Ø		Ø		-	205	0,05	-									-	**NA**	3	b

VEGETABLES AND SEAFOOD																										
			Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C															
			RVS			MKTTn					VIDAS® assay result			Confirmations												
Year of analysis	Sample N°	Product	XLD	ASAP	BGAM	XLD	ASAP	BGAM	Identification	Final result	RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final confirmation result	Final result VIDAS® SPT	Agreement	Category	Type
2011	H8	Green beans	Ø		Ø	Ø		Ø		-	198	0,05	-									-	NA	3	b
2011	H9	Lentils	-LE		Ø	-LE		Ø		-	158	0,04	-									-	NA	3	b
2011	Z2	Vegetable soup	Ø		Ø	Ø		Ø		-	179	0,04	-									-	NA	3	b
2019	**5097**	**Carrot purée**	+M	+P		+P	+P		*Salmonella* spp.	+	15862	4,00	+	+M	+M				*Salmonella spp.*		+	+	PA	3	b
2019	**5098**	**Potatoes purée**	+M	+P		+M	+P		*Salmonella* spp.	+	302	0,07	-	st	st					-	-	-	ND	3	b
2019	**5100**	**Gazpacho**	+M	+P		+P	+P		*Salmonella* spp.	+	15071	3,80	+	+M	+p				*Salmonella spp.*		+	+	PA	3	b
2011	G10	Blue ling fillet	-LE		Ø	-ME		Ø		-	202	0,05	-									-	NA	3	c
2011	G11	Shrimp	-LE		Ø	Ø		Ø		-	163	0,04	-									-	NA	3	c
2011	G12	Rear side of pollack	-LE		-LE	-ME		-ME		-	179	0,04	-									-	NA	3	c
2011	**G5**	**Shrimp**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10790	2,92	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	PA	3	c
2011	G9	Grey mullet fillet with skin	-ME		-ME	-HE		-HE		-	215	0,05	-									-	NA	3	c
2011	I4	Trout fillet	-LE		Ø	-HE		-LE		-	176	0,04	-									-	NA	3	c
2011	I5	Pout fillet	-ME		-LE	-ME		-ME		-	2318	0,62	+	-HE / -HE(SX2)		-ME / -HE(SX2)	-LE / -ME(SX2)	-HE / -ME(SX2)			-	-	PPNA	3	c
2011	I6	Pout fillet	-LE		Ø	-ME		-ME		-	176	0,04	-									-	NA	3	c
2011	I7	Haddock fillet	-LE		Ø	-ME		-ME		-	196	0,05	-									-	NA	3	c
2011	I8	Red mullet fillet	-ME		-LE	-HE		-ME		-	182	0,04	-									-	NA	3	c
2011	M11	Pout fillet	Ø		Ø	-LE		Ø		-	179	0,04	-									-	NA	3	c
2011	M12	Salmon	-ME		Ø	-HE		Ø		-	173	0,04	-									-	NA	3	c
2019	**4255**	**Raw fish fillet**	+P	+P		+M	+M		*Salmonella* spp.	+	15393	3,45	+	+1/2	+m				*Salmonella* spp.		+	+	PA	3	c
2019	**4256**	**Raw fish fillet**	+P	+P		+M	+M		*Salmonella* spp.	+	15880	3,56	+	+1/2	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**4257**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	13081	2,93	+	+m	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**4258**	**Raw fish fillet**	+M	+P		+M	+M		*Salmonella* spp.	+	13081	2,93	+	+1/2	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**4259**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	226	0,05	-	-	-					-	-	-	ND	3	c
2019	**4260**	**Raw fish fillet**	+P	+M		+M	+M		*Salmonella* spp.	+	12786	2,86	+	+1/2	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**4261**	**Raw fish**	+M	+M		+M	+M		*Salmonella* spp.	+	13965	3,13	+	+M	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**4262**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	13635	3,05	+	+1/2	+1/2				*Salmonella* spp.		+	+	PA	3	c
2019	**6044**	**Fish fillet**	+P	+P		+P	+P		*Salmonella spp.*	+	11308	2,71	+	+M	+M				*Salmonella spp.*		+	+	PA	3	c
2019	**6045**	**Fish fillet**	+M	+P		+P	+P		*Salmonella spp.*	+	11264	2,7	+	+M	+M				*Salmonella spp.*		+	+	PA	3	c
2019	**6046**	**Fish fillet**	+P	+P		+P	+P		*Salmonella spp.*	+	10666	2,55	+	+M	+M				*Salmonella spp.*		+	+	PA	3	c

Category 4: Miscellaneous - Standard protocol (25 g)

MISCELLANEOUS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final confirmation result				
2011	A10	Chocolate /Speculoos	-ME		-ME	-HE		-HE		-	100	0,02	-									-	**NA**	4	a
2011	A11	Cream éclair + strawberries	-LE		-ME	Ø		Ø		-	182	0,04	-									-	**NA**	4	a
2011	C14	Cream puff	Ø		Ø	Ø		Ø		-	109	0,02	-									-	**NA**	4	a
2011	C15	Strawberry tartlet	-ME		-ME	-LE		-LE		-	159	0,04	-									-	**NA**	4	a
2011	D1	Blueberry pie	Ø		Ø	Ø		Ø		-	110	0,02	-									-	**NA**	4	a
2011	D2	Normandy-style pie	Ø		Ø	Ø		Ø		-	69	0,01	-									-	**NA**	4	a
2011	**E3**	**Duo of profiteroles**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10182	2,72	+	+HB		+HB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	4	a
2011	E4	Almond-apricot pie	Ø		Ø	Ø		Ø		-	253	0,06	-									-	**NA**	4	a
2011	**E5**	**Black forest gateau**	+MB		+LB	+MB		+MA	*Salmonella* spp.	+	10852	2,9	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	a
2011	**E6**	**Tropézienne pastry**	+MA		+MA	+MB		+MB	*Salmonella* spp.	+	10400	2,78	+	+MB		+MB	+HB	+MB	*Salmonella* spp.		+	+	**PA**	4	a
2011	**F1**	**Cream profiteroles**	+MB		+MB	+MA		+MA	*Salmonella* spp.	+	10766	2,91	+	+HB		+HB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	4	a
2011	**H19**	**Noiselia**	+MB		+MA	+MB		+MB	*Salmonella* spp.	+	9571	2,59	+	+HB		+HB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	4	a
2011	J5	Merveilleux speculoos	-ME		-LE	Ø		Ø		-	58	0,01	-									-	**NA**	4	a
2011	P1	Chocolate cream puff	-ME		Ø	Ø		Ø		-	113	0,03	-									-	**NA**	4	a
2011	S10	Coffee cream puff	Ø		Ø	Ø		Ø		-	138	0,03	-									-	**NA**	4	a
2019	**4249**	**Pastry**	st	st		st	st		/	-	220	0,04	-	st	st					-	-	-	**NA**	4	a
2019	**4250**	**Pastry**	+P	+P		+P	+P		*Salmonella* spp.	+	13956	3,12	+	+M	+M				*Salmonella* spp.		+	+	**PA**	4	a
2019	**5106**	**Pastry**	+M	+P		+M	+M		*Salmonella* spp.	+	198	0,05	-	-	-					-	-	-	**ND**	4	a
2019	**6047**	**Pastry**	-	-		-	-		/	-	6861	1,64	+	+m	+m				*Salmonella spp.*		+	+	**PD**	4	a
2019	**6048**	**Pastry**	+P	+P		+P	+P		*Salmonella spp.*	+	11020	2,64	+	+m	+m				*Salmonella spp.*		+	+	**PA**	4	a
2011	AE11	Raw liquid egg	-ME		-ME	-HE		-HE		-	100	0,02	-	/								-	**NA**	4	b
2011	AE14	Raw liquid egg	-ME		-HE	-HE		-HE		-	111	0,02	-	/								-	**NA**	4	b
2011	AE15	Raw liquid egg	-HE*		-HE	-HE		-HE	*Citrobacter braakii*	-	11192	2,65	+	-ME / -HE(SX2)		-ME / -ME(SX2)	+MB / +MB(SX2)	-LE / +MC(SX2)	*Salmonella* spp.		+	+	**PD**	4	b
2011	AE2	Raw egg white	-ME		-HE	-HE		-HE		-	201	0,04	-	/								-	**NA**	4	b
2011	AE6	Raw egg yolk	-ME		-HE	-HE		-HE		-	87	0,02	-	/								-	**NA**	4	b
2011	AF2	Raw plain egg yolk	-MB		+MB	+HC		+HC	*Salmonella* spp.	+	10089	2,38	+	-HE		+MC	+MB	+MC	*Salmonella* spp.		+	+	**PA**	4	b
2011	AF3	Raw plain egg yolk	+MB		+MB	+HC		+HC	*Salmonella* spp.	+	11976	2,83	+	+HD		+MC	+MC	+MD	*Salmonella* spp.		+	+	**PA**	4	b
2011	AF4	Raw salted egg yolk	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	11564	2,73	+	-HE		+MC	+MB	+MD	*Salmonella* spp.		+	+	**PA**	4	b
2011	AF5	Raw salted egg yolk	+MC		+HC	+MC		+MC	*Salmonella* spp.	+	9707	2,29	+	+MC		+MB	+HB	+MB	*Salmonella* spp.		+	+	**PA**	4	b
2011	AF6	Raw plain whole liquid egg	+MD		+MC	+MB		+MC	*Salmonella* spp.	+	9162	2,17	+	-HE		+HC	+HB	+HC	*Salmonella* spp.		+	+	**PA**	4	b
2011	AF7	Raw plain whole liquid egg	-ME		-ME	-HE		-HE		-	91	0,02	-	/								-	**NA**	4	b

MISCELLANEOUS

Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final confirmation result				
2011	AF8	Raw plain liquid egg white	-ME		-ME	+MC		+MD	*Salmonella* spp.	+	1902	0,45	+	+MD		-ME	+MC	-ME	*Salmonella spp.*		+	+	**PA**	4	b
2011	C19	Custard pie	-ME		-LE	+MB		+HB	*Salmonella* spp.	+	4728	1,26	+	+MD		+MC	+LB	+MC	*Salmonella* spp.		+	+	**PA**	4	b
2011	C20	Custard pie	-ME		-ME	+HC		+HC	*Salmonella* spp.	+	10059	2,69	+	+HB		+HB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	4	b
2011	C23	Whole hard-boiled egg	Ø		Ø	Ø		Ø		-	108	0,02	-									-	**NA**	4	b
2011	D4	Custard	-LE		Ø	-LE		Ø		-	96	0,02	-									-	**NA**	4	b
2011	D7	Custard pie	Ø		Ø	Ø		Ø		-	138	0,03	-									-	**NA**	4	b
2011	D9	Custard pie	-ME		-ME	-ME		-ME		-	121	0,03	-									-	**NA**	4	b
2011	**E2**	**Confectioner's custard**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	10212	2,73	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	b
2011	**F6**	**Mayonnaise**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	12167	3,29	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	b
2011	O6	Whole egg	Ø		Ø	Ø		Ø		-	110	0,02	-									-	**NA**	4	b
2011	A1	Noodles/ Peking duck	Ø		Ø	Ø		Ø		-	173	0,04	-									-	**NA**	4	c
2011	A2	Smoked fish pizza	-3LE		Ø	-ME		-LE		-	122	0,03	-									-	**NA**	4	c
2011	A21	Pain surprise	-ME		-ME	-HE		-HE		-	189	0,05	-									-	**NA**	4	c
2011	A22	Pain surprise	-HE		-HE	-HE		-HE		-	187	0,05	-									-	**NA**	4	c
2011	A5	Roast chicken pieces	-1LE		Ø	Ø		Ø		-	181	0,04	-									-	**NA**	4	c
2011	A6	Wiener schnitzel	Ø		Ø	Ø		Ø		-	179	0,04	-									-	**NA**	4	c
2011	A7	Chili con carne	-ME		Ø	-HE		-LE		-	176	0,04	-									-	**NA**	4	c
2011	A8	Hake with nutmeg	Ø		Ø	-LE		Ø		-	180	0,04	-									-	**NA**	4	c
2011	A9	Pancake/mixed vegetables	-ME		-ME	-LE		-LE		-	184	0,04	-									-	**NA**	4	c
2011	B11	Pollack fillet	Ø		Ø	Ø		Ø		-	180	0,04	-									-	**NA**	4	c
2011	**E10**	**Baked leeks with goat's cheese and bacon**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10721	2,86	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**E7**	**Cod fillet in cream sauce**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	10378	2,77	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**E8**	**Carbonade**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	10863	2,9	+	+MA		+MA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**E9**	**4-cheese pizza**	+MB		+HB	+MB		+MB	*Salmonella* spp.	+	10761	2,87	+	+HB		+MB	+MA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**F10**	**Tartiflette**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	10307	2,79	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**F11**	**Venison goulash**	+HA		+HA	+HA		+HA	*Salmonella* spp.	+	10899	2,95	+	+HA		+MA	+HA	+MA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**F9**	**Salt cod brandade**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10242	2,77	+	+HA		+MA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	**H1**	**Chasseur sauce**	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	9773	2,64	+	+HD		+HD	+HC	+HC	*Salmonella* spp.		+	+	**PA**	4	c
2011	**H2**	**Risotto sauce**	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	8643	2,34	+	+MB		+HB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	4	c
2011	**H3**	**Veal stock**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	9602	2,6	+	+HB		+HB	+HA	+HA	*Salmonella* spp.		+	+	**PA**	4	c
2011	I1	Sweetbread patty	-ME		Ø	-ME		Ø		-	161	0,04	-									-	**NA**	4	c

Category 5: Chocolates - Specific protocol ⑤ (Up to 375 g)

CHOCOLATES																												
			Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑤ (375 g)																
											Pre-warmed UHT Milk (dilution 1/4) for 22 h at 41.5°C																
			RVS			MKTTn					VIDAS® assay result			Confirmations														
Year of analysis	Sample N°	Product	XLD	ASAP	BGAM	XLD	ASAP	BGAM	Identification	Final result	RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final result confirmation	Final result VIDAS® SPT	Agree-ment	Category	Type
2013	**Bk4**	**White chocolate**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	10525	2,70	+	+MA		+MA	+MA	+MA	*Salmonella spp*		+	+	**PA**	5	a
2013	Bk5	White chocolate	-HE		-HE	-HE		-HE		-	55	0,01	-								-	-	**NA**	5	a
2013	Bk6	White chocolate	-HE		-HE	-HE		-HE		-	67	0,01	-								-	-	**NA**	5	a
2013	**Bm1**	**Cocoa butter**	+MB		+HB	+MB		-HB	*Salmonella spp*	+	11396	2,92	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	5	a
2013	**Bm2**	**Cocoa butter**	+MA		+HA	+MA		+MA	*Salmonella spp*	+	11145	2,86	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	5	a
2013	Bm3	Cocoa butter	-ME		-LE	-LE		-HE		-	75	0,01	-								-	-	**NA**	5	a
2013	**Bq1**	**Milk chocolate**	+LA		+MA	+MA		+MA	*Salmonella spp*	+	4352	1,08	+	+HB		+HB	+HB	+HB	*Salmonella spp*		+	+	**PA**	5	a
2013	**Bq2**	**Milk chocolate**	+LA		+MA	+MA		+MA	*Salmonella spp*	+	1313	0,32	+	-HE / -ME(SX2)		-HE / -ME(SX2)	+MD / +MC(SX2)	+MC / +MC(SX2)	*Salmonella spp*		+	+	**PA**	5	a
2013	Bq5	Milk chocolate	Ø		Ø	Ø		Ø		-	96	0,02	-								-	-	**NA**	5	a
2013	Bq6	Milk chocolate	Ø		Ø	Ø		Ø		-	96	0,02	-								-	-	**NA**	5	a
2013	**Bt1**	**Cocoa mass**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	5308	1,31	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	5	a
2013	**Bt2**	**Cocoa mass**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	2749	0,68	+	+HA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	5	a
2013	**Bt3**	**Dark chocolate**	+MA		+HB	+HA		+HA	*Salmonella spp*	+	9648	2,39	+	+HB		+HB	+HB	+HB	*Salmonella spp*		+	+	**PA**	5	a
2013	**Bt4**	**Dark chocolate**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	7876	1,95	+	+HB		+HB	+MB	+HA	*Salmonella spp*		+	+	**PA**	5	a
2013	Bt5	Cocoa mass	Ø		Ø	Ø		Ø		-	73	0,01	-								-	-	**NA**	5	a
2013	Bt6	Dark chocolate	Ø		Ø	Ø		Ø		-	57	0,01	-								-	-	**NA**	5	a
2013	Bu1	Milk chocolate	Ø		Ø	Ø		Ø		-	74	0,01	-								-	-	**NA**	5	a
2013	Bu2	Milk chocolate	-ME		-LE	Ø		Ø		-	128	0,03	-								-	-	**NA**	5	a
2013	**Bu3**	**Dark chocolate**	+HA		+HA	+HA		+HA	*Salmonella spp*	+	11858	2,94	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	5	a
2018	8309	Cocoa mass	st	st	/	st	st	/		-	42	0,00	-	st	st					-	-	-	**NA**	5	a
2018	8310	Cocoa mass	st	st	/	st	st	/		-	92	0,02	-	-	st					-	-	-	**NA**	5	a
2018	8311	Cocoa liquor	st	st	/	st	st	/		-	57	0,01	-	-	-					-	-	-	**NA**	5	a
2018	8312	Cocoa powder	st	st	/	st	st	/		-	643	0,14	-	-	-					-	-	-	**NA**	5	a
2018	8313	Cocoa powder	st	st	/	st	st	/		-	33	0,00	-	st	st					-	-	-	**NA**	5	a
2018	8314	Cocoa butter	st	st	/	st	st	/		-	45	0,01	-	-	-					-	-	-	**NA**	5	a
2019	**4677**	**Cocoa mass**	+p	+p		+p	+p		*Salmonella spp*	+	1799	0,40	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	a
2019	**4678**	**Cocoa mass**	+p	+p		+p	+p		*Salmonella spp*	+	15871	3,55	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	a
2019	**4679**	**Cocoa liquor**	+p	+p		+p	+p		*Salmonella spp*	+	13157	2,95	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	a
2019	**4680**	**Cocoa butter**	+p	+p		+p	+p		*Salmonella spp*	+	15382	3,44	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	a
2019	**6097**	**Cocoa mass**	st	st		st	st			-	38	0	-	-	-					-	-	-	**NA**	5	a
2019	**6098**	**Cocoa mass**	+p	+p		+p	+p		*Salmonella spp*	+	14688	3,52	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	a
2013	Bx3	Cocoa mass	Ø		Ø	Ø		Ø		-	54	0,01	-								-	-	**NA**	5	a
2013	Bx6	Cocoa mass	Ø		Ø	Ø		Ø		-	59	0,01	-								-	-	**NA**	5	a
2013	**Bu5**	**White chocolate**	+HA		+HA	+HA		+HA	*Salmonella spp*	+	1217	0,30	+	+MA		+HA	+MA	+MA	*Salmonella spp*		+	+	**PA**	5	b
2013	Bv1	Milk chocolate	Ø		Ø	Ø		Ø		-	42	0,01	-								-	-	**NA**	5	b
2013	Bv2	Milk chocolate	-LE		Ø	Ø		Ø		-	47	0,01	-								-	-	**NA**	5	b
2013	Bv3	Dark chocolate	-ME		-LE	Ø		Ø		-	42	0,01	-								-	-	**NA**	5	b
2013	Bv4	Dark chocolate	-ME		-HE	Ø		-LE		-	44	0,01	-								-	-	**NA**	5	b
2013	Bv5	White chocolate	-ME		-ME	-ME		-HE		-	49	0,01	-								-	-	**NA**	5	b
2013	Bv6	White chocolate	-ME		-ME	-LE		-LE		-	44	0,01	-								-	-	**NA**	5	b
2013	Bv7	White chocolate	-ME		-ME	-ME		-LE		-	57	0,01	-								-	-	**NA**	5	b
2013	Bv8	White chocolate	-ME		-ME	-LE		-LE		-	59	0,01	-								-	-	**NA**	5	b
2013	**Bw1**	**White chocolate**	+MB		+MB	+HA		+HA	*Salmonella spp*	+	11072	2,82	+	+HC		+HD	+HB	+MB	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bw3**	**Dark chocolate**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	8827	2,25	+	+HB		+HC	+HB	+HB	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bw5**	**White chocolate**	+MB		+HC	+HA		+HA	*Salmonella spp*	+	8971	2,28	+	+MC		+HD	+MC	+MC	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bw6**	**Milk chocolate**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	10470	2,67	+	+MA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bw7**	**Dark chocolate**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	8712	2,22	+	+HB		+HC	+HB	+HB	*Salmonella spp*		+	+	**PA**	5	b
2013	Bx1	White chocolate	Ø		Ø	Ø		Ø		-	51	0,01	-								-	-	**NA**	5	b
2013	Bx2	Dark chocolate	Ø		Ø	Ø		Ø		-	53	0,01	-								-	-	**NA**	5	b
2013	Bx4	White chocolate	Ø		Ø	Ø		Ø		-	57	0,01	-								-	-	**NA**	5	b
2013	Bx5	Milk chocolate	Ø		Ø	Ø		Ø		-	50	0,01	-								-	-	**NA**	5	b

CHOCOLATES																												
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑤ (375 g) Pre-warmed UHT Milk (dilution 1/4) for 22 h at 41.5°C														Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations									Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21h	Final result confirmation					
2013	Bx7	Dark chocolate	Ø		Ø	Ø		Ø		-	51	0,01	-								-	-	**NA**	5	b
2013	Bx8	Milk chocolate	Ø		Ø	Ø		Ø		-	48	0,01	-								-	-	**NA**	5	b
2013	By6	Cocoa powder	Ø		Ø	Ø		Ø		-	114	0,02	-								-	-	**NA**	5	b
2013	By7	Cocoa powder	Ø		Ø	Ø		Ø		-	124	0,03	-								-	-	**NA**	5	b
2013	By8	Cocoa powder	Ø		Ø	Ø		Ø		-	79	0,02	-								-	-	**NA**	5	b
2013	**Bz2**	**Cocoa powder**	+LA		+MA	+HA		+HA	*Salmonella spp*	+	9566	2,44	+	+HA		+HA	+HA	+HA	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bz3**	**Cocoa powder**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	9922	2,53	+	+HA		+HA	+HA	+MA	*Salmonella spp*		+	+	**PA**	5	b
2013	**Bz4**	**Cocoa powder**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	10065	2,56	+	+HA		+HA	+MA	+HA	*Salmonella spp*		+	+	**PA**	5	b
2013	Bz6	Cocoa powder	Ø		Ø	Ø		Ø		-	258	0,06	-								-	-	**NA**	5	b
2013	Cb1	Cocoa powder	Ø		Ø	Ø		Ø		-	88	0,02	-								-	-	**NA**	5	b
2019	**4673**	**Cocoa powder**	+p	+p		+p	+p		*Salmonella spp*	+	14636	3,28	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	b
2019	**4674**	**Cocoa powder**	+p	+p		+p	+p		*Salmonella spp*	+	11736	2,63	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	b
2019	**4675**	**Cocoa powder**	+p	+p		+p	+p		*Salmonella spp*	+	15873	3,55	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	b
2019	**4676**	**Cocoa powder**	+p	+p		+p	+p		*Salmonella spp*	+	13657	3,06	+	+p	+p				*Salmonella spp*	/	+	+	**PA**	5	b
2019	**6037**	**Cocoa powder**	+p	+p		+p	+p		*Salmonella spp*	+	30	0	-	-	-					-	-	-	**ND**	5	b
2019	**6038**	**Cocoa powder**	st	st		st	st			-	173	0,04	-	-	-					-	-	-	**NA**	5	b
2019	**6039**	**Cocoa powder**	st	st		st	st			-	98	0,02	-	st	st					-	-	-	**NA**	5	b
2019	**6040**	**Cocoa powder**	st	st		st	st			-	12981	3,31	+	+p	+p				*Salmonella spp*	/	+	+	**PD**	5	b

Category 9: Dehydrated products - Specific protocol ⑦ (25 g)

DEHYDRATED FOODS																													
Year of analysis	Sample N°	Product	Reference Method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g)																			Category	Type
								BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C																				
			RVS broth		MKTTn broth		Result	VIDAS test			Direct streaking											SX2 (0,1mL 16 h at 41,5°C±1°C)		SX2 48 h (for Milk powders) = ISO 6578	Final result confirmation	Final result VIDAS® UP 20 h	Agreement VIDAS® UP 20 h		
											XLD				ASAP													
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579	XLD	ASAP							
2018	**6661**	**Skimmed milk powder**	+p	+p	+p	+p	+	-	55	0,01	st				st				st	st	-	-	-	**ND**	9	a
2018	**6662**	**Half-skimmed milk powder**	+p	+p	+p	+p	+	+	7246	1,78	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6663**	**Skimmed milk powder**	st	st	st	st	-	-	39	0	st				st				st	st	-	-	-	**NA**	9	a
2018	**6664**	**Skimmed milk powder**	st	st	st	st	-	+	8624	2,19	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	9	a
2018	**6665**	**Infant formula with probiotics (7,2.10² CFU/g)**	+p	+p	+p	+p	+	+	8703	2,14	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6666**	**Infant formula with probiotics (4,5.10⁴ CFU/g)**	+p	+p	+p	+p	+	+	8957	2,2	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6667**	**Infant formula with probiotics (4,4.10³ CFU/g)**	+p	+p	+p	+p	+	+	6973	1,71	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6668**	**Infant formula with probiotics (5,9.10⁴ CFU/g)**	+p	+p	+p	+p	+	+	7124	1,75	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6669**	**Infant formula without probiotics**	st	st	st	st	-	-	90	0,02	st				st				st	st	-	-	-	**NA**	9	a
2018	**6670**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+	7138	1,75	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	**6671**	**Infant formula without probiotics**	+p	+p	+p	+p	+	-	143	0,03	st				st				st	st	-	-	-	**ND**	9	a
2018	**6672**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+	7205	1,77	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	a
2018	7920	Infant formula with probiotics (7,2.10³ CFU/g)	st	st	st	st	-	-	106	0,02	st				st				/	/	st	-	-	**NA**	9	a
2018	7921	Infant formula with probiotics (5,9.10⁴ CFU/g)	st	st	st	st	-	-	74	0,01	st				st				/	/	st	-	-	**NA**	9	a
2018	7922	Infant formula without probiotics	st	st	st	st	-	-	85	0,01	st				st				/	/	st	-	-	**NA**	9	a
2018	7923	Infant formula without probiotics	st	st	st	st	-	-	44	0,01	st				st				/	/	st	-	-	**NA**	9	a
2018	7924	Half-skimmed milk powder	st	st	st	st	-	-	26	0,00	st				st				/	/	st	-	-	**NA**	9	a
2018	7925	Half-skimmed milk powder	st	st	st	st	-	-	27	0,00	st				st				/	/	st	-	-	**NA**	9	a
2018	7926	Skimmed milk powder	st	st	st	st	-	-	24	0,00	st				st				/	/	st	-	-	**NA**	9	a
2018	7927	Half-skimmed milk powder	st	st	st	st	-	-	32	0,00	st				st				/	/	st	-	-	**NA**	9	a
2018	**6673**	**Brown sugar**	st	st	st	st	-	+	7016	1,72	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	9	b
2018	**6674**	**Brown sugar**	+M	+p	+p	+p	+	+	7300	1,79	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	b
2018	**6675**	**White sugar**	+p	+p	+p	+p	+	-	170	0,04	st				st				st	st	/	-	-	**ND**	9	b
2018	**6676**	**White sugar**	+p	+p	+p	+p	+	+	7048	1,73	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	b
2018	**6677**	**White sugar**	+p	+p	+p	+p	+	-	180	0,04	st				st				st	st	/	-	-	**ND**	9	b
2018	**6678**	**White sugar**	st	st	st	st	-	+	6857	1,68	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	9	b
2018	**6679**	**Wheat flour**	st	st	st	st	-	-	255	0,06	-				-				st	st	/	-	-	**NA**	9	b
2018	**6680**	**Buckwheat flour**	-	-	-	-	-	+	1830	0,45	+md/-				+md/+	+	+	+	+1/2	+1/2	/	+	+	**PD**	9	b
2018	**6681**	**Spelt flour**	-	-	-	-	-	-	266	0,06	-				-				-	-	/	-	-	**NA**	9	b
2018	**6682**	**Corn flour**	-	-	-	-	-	-	245	0,06	-				-				-	-	/	-	-	**NA**	9	b
2018	**6683**	**Yellow millet flour**	-	-	-	-	-	-	209	0,05	-				-				-	-	/	-	-	**NA**	9	b
2018	**7417**	**Wheat flour**	+M	+M	+1/2	+1/2	+	+	7620	1,84	+M	+	+	+	+1/2	+	+	+			/	+	+	**PA**	9	b
2018	**7418**	**Rice flour**	+1/2	+1/2	+m	+m	+	- - -	315 312 312	0,07 0,07 0,07	-				-				+md/+	+md/+	/	+	-	**ND**	9	b
2018	**7419**	**Chickpea flour**	+p	+p	+M	+M	+	+	7163	1,73	+M	+	+	+	+M	+	+	+			/	+	+	**PA**	9	b

♦ Analyses performed according to the COFRAC accreditation

DEHYDRATED FOODS																													
Year of analysis	Sample N°	Product	Reference Method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g)																		Category	Type
			RVS broth		MKTTn broth		Result	BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C																			
								VIDAS test			Direct streaking								SX2 (0,1mL 16 h at 41,5°C±1°C)		SX2 48 h (for Milk powders) = ISO 6578	Final result confirmation	Final result VIDAS® UP 20 h	Agreement VIDAS® UP 20 h		
											XLD				ASAP											
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579	XLD	ASAP						
2018	7659	Chestnut flour	-	-	-	-	-	-	213	0,05	-				-				-	-	/	-	-	**NA**	9	b
2018	7660	Brown sugar	st	st	st	st	-	-	287	0,06	st				st				st	st	/	-	-	**NA**	9	b
2018	7661	White sugar	st	st	st	st	-	-	331	0,08	st				st				st	st	/	-	-	**NA**	9	b
2018	7662	Brown sugar	st	st	st	st	-	-	293	0,07	st				st				st	st	/	-	-	**NA**	9	b
2018	7663	White sugar	st	st	st	st	-	-	327	0,07	st				st				st	st	/	-	-	**NA**	9	b
2018	7664	Brown sugar	st	st	st	st	-	-	299	0,07	st				st				st	st	/	-	-	**NA**	9	b
2018	**6761**	**Whole egg powder**	+p	+p	+p	+p	+	+	6684	1,64	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PA**	9	c
2018	**6762**	**Whole egg powder**	+p	+p	+p	+p	+	-	159	0,03	st				st				st	st	/	-	-	**ND**	9	c
2018	**6763**	**Egg yolk powder**	st	st	st	st	-	+	2326	0,57	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PD**	9	c
2018	**6764**	**Egg yolk powder**	st	st	st	st	-	+	7022	1,72	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PD**	9	c
2018	**6765**	**Whole egg powder**	st	st	-	-	-	-	71	0,01	-				-				-	-	/	-	-	**NA**	9	c
2018	**6766**	**Egg white powder**	st	st	st	st	-	-	243	0,05	st				st				st	st	/	-	-	**NA**	9	c
2018	**6767**	**Whole egg powder**	st	st	st	st	-	+	8262	2,03	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PD**	9	c
2018	**6768**	**Egg yolk powder**	st	st	st	st	-	-	62	0,01	st				st				st	st	/	-	-	**NA**	9	c
2018	**6769**	**Egg white powder**	st	st	st	st	-	-	272	0,06	st				st				st	st	/	-	-	**NA**	9	c
2018	**6771**	**Egg white powder**	+p	+p	+p	+p	+	+/-/-	1617/164/192	0,39/0,04/0,04	st				st				st (x5)	st (x5)	/	- (5 MSRV-)	-	**PPND**	9	c
2018	**7421**	**Whole egg powder**	+p	+p	+p	+p	+	+	10432	2,52	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	c
2018	**7422**	**Egg yolk powder**	+p	+p	+p	+p	+	+	7071	1,70	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	c
2018	**7423**	**Whole egg powder**	+p	+p	+p	+p	+	+	7469	1,80	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	c
2018	**7424**	**Egg yolk powder**	+p	+p	+p	+p	+	+	7017	1,69	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	9	c
2018	7665	Whole egg powder	st	st	st	st	-	-	35	0,00	st				st				st	st	/	-	-	**NA**	9	c
2018	7666	Egg yolk powder	st	st	st	st	-	-	46	0,01	st				st				st	st	/	-	-	**NA**	9	c
2018	7667	Egg white powder	st	st	st	st	-	+/-/-	1183 / 311 / 196	0,28 / 0,07 / 0,04	st				st				st	st	/	- (5 MSRV- 5 SX2-)	-	**PPNA**	9	c
2018	7668	Whole egg powder	st	st	st	st	-	-	29	0,00	st				st				st	st	/	-	-	**NA**	9	c
2018	7669	Egg yolk powder	st	st	st	st	-	-	52	0,01	st				st				st	st	/	-	-	**NA**	9	c
2018	7670	Whole egg powder	-	-	-	-	-	-	35	0,00	st				st				-	-	/	-	-	**NA**	9	c

Category 7: Feed - Standard protocol (25 g)

FEED																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21 h	Final confirmation result				
2011	Ab17	Sunflower cake	-LE		-LE	-HE		-HE		-	206	0,06	-									-	**NA**	7	a
2011	Ac15	Sunflower cake	Ø		Ø	Ø		Ø		-	192	0,06	-									-	**NA**	7	a
2011	**Ac16**	**Soy cake**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8901	2,19	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Ac17**	**Sunflower cake**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9176	2,88	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Ac18**	**Rapeseed cake**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9464	2,97	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Ac19**	**Rapeseed cake**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9152	2,87	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	a
2011	W3	Soy cake	Ø		Ø	Ø		Ø		-	198	0,04	-									-	**NA**	7	a
2011	W4	Sunflower cake	Ø		Ø	Ø		Ø		-	209	0,05	-									-	**NA**	7	a
2011	**X4**	**Cake mix**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	11813	2,94	+	+MA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Y13**	**Rapeseed cake**	+LA		+LA	+HA		+HA	*Salmonella* spp.	+	8366	2,08	+	+HA		+HA	+HA	+MA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Y14**	**Soy cake**	+MA		+MB	+MA		+MB	*Salmonella* spp.	+	8213	2,04	+	+HA		+HA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Y15**	**Sunflower cake**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	8903	2,21	+	+MB		+HB	+MA	+MB	*Salmonella* spp.		+	+	**PA**	7	a
2011	Y16	Rapeseed cake	Ø		Ø	Ø		Ø		-	210	0,05	-									-	**NA**	7	a
2011	**Y17**	**Soy cake**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	8857	2,2	+	+HB		+HC	+HB	+MB	*Salmonella* spp.		+	+	**PA**	7	a
2011	**Y18**	**Sunflower cake**	+LB		+LB	+MA		+MA	*Salmonella* spp.	+	9074	2,26	+	+MB		+HB	+MA	+MA	*Salmonella* spp.		+	+	**PA**	7	a
2011	Y19	Rapeseed cake	Ø		Ø	Ø		Ø		-	214	0,05	-									-	**NA**	7	a
2011	Y20	Soy cake	-ME		-ME	-ME		-ME		-	196	0,04	-									-	**NA**	7	a
2011	Y21	Sunflower cake	-ME		-LE	-ME		-ME		-	208	0,05	-									-	**NA**	7	a
2011	Y22	Rapeseed cake	Ø		Ø	Ø		Ø		-	210	0,05	-									-	**NA**	7	a
2011	Y23	Soy cake	Ø		Ø	Ø		Ø		-	211	0,05	-									-	**NA**	7	a
2011	AG3	Animal meal	+HB		+MB	+HB		+HB	*Salmonella* spp.	+	10569	2,73	+	+HC		+HC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	7	b
2011	AG4	Animal meal	+LC		+MC	+HC		+HD	*Salmonella* spp.	+	11768	3,04	+	-HE		-HE	+MC	+MC	*Salmonella* spp.		+	+	**PA**	7	b
2011	AG5	Animal meal	+MB		+MB	+HB		+HC	*Salmonella* spp.	+	11170	2,89	+	-HE		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	7	b
2011	C16	Croquette for dog	-ME		-ME	-ME		-ME		-	48	0,01	-	/								-	**NA**	7	b
2011	W5	Animal meals	Ø		Ø	Ø		Ø		-	182	0,04	-									-	**NA**	7	b
2011	**X1**	**Croquette for cat**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10307	2,56	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	b
2011	**X3**	**Croquette for dog**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	11861	2,95	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	b
2011	**X5**	**Granules**	Ø		Ø	Ø		Ø		-	9623	2,39	+	+MA		+MA	+HA	+HA	*Salmonella* spp.		+	+	**PD**	7	b
2011	**X6**	**Granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9986	2,48	+	+HA		+HA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	7	b
2011	**X7**	**Chicken granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9072	2,26	+	+MA		+MA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	b
2011	**X8**	**Granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9045	2,25	+	+HA		+HA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	7	b

FEED																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	SX2 21 h	Final confirmation result				
2011	**Y1**	**Croquette for cat**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	8633	2,15	+	+HA		+HA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	7	b
2011	Y10	Animal feed	Ø		Ø	Ø		Ø		-	185	0,04	-									-	**NA**	7	b
2011	Y11	Duck feed	Ø		Ø	Ø		Ø		-	198	0,04	-									-	**NA**	7	b
2011	Y12	Animal feed	Ø		Ø	Ø		Ø		-	205	0,05	-									-	**NA**	7	b
2011	Y5	Croquette for cat	Ø		Ø	Ø		Ø		-	202	0,05	-									-	**NA**	7	b
2011	Y6	Croquette for dog	Ø		Ø	Ø		Ø		-	211	0,05	-									-	**NA**	7	b
2011	Y7	Laying hen feed	Ø		Ø	Ø		Ø		-	218	0,05	-									-	**NA**	7	b
2011	Y8	Dairy cow feed	Ø		Ø	Ø		Ø		-	180	0,04	-									-	**NA**	7	b
2011	Y9	Animal feed	Ø		Ø	Ø		Ø		-	198	0,04	-									-	**NA**	7	b
2019	**6041**	**Croquettes**	st	st		st	st		/	-	173	0,04	-	-	-					-	-	-	**NA**	7	b
2019	**6042**	**Croquettes**	st	st		st	st		/	-	148	0,03	-	*st*	st					-	-	-	**NA**	7	b
2019	**6043**	**Croquettes**	st	st		st	st		/	-	146	0,03	-	*st*	st					-	-	-	**NA**	7	b
2011	Aa5	Duck flavor dog food	Ø		Ø	Ø		Ø		-	244	0,07	-									-	**NA**	7	c
2011	Aa6	Veal flavor dog food	Ø		Ø	Ø		Ø		-	223	0,07	-									-	**NA**	7	c
2011	Ab13	Chicken flavor cat food	Ø		Ø	Ø		Ø		-	269	0,08	-									-	**NA**	7	c
2011	Ab14	Rabbit flavor cat food	Ø		Ø	Ø		Ø		-	255	0,08	-									-	**NA**	7	c
2011	Ab15	Tuna flavor cat food	Ø		Ø	Ø		Ø		-	246	0,07	-									-	**NA**	7	c
2011	Ab16	Veal flavor cat food	Ø		Ø	Ø		Ø		-	257	0,08	-									-	**NA**	7	c
2011	**Ab5**	**Chicken flavor cat food**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9333	2,93	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	c
2011	**Ab8**	**Veal flavor cat food**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8698	2,73	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	c
2011	**AD1**	**Fish flavor cat food**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	11255	2,66	+	+MA		+MA	+MA	+MA	*Salmonella* spp.		+	+	**PA**	7	c
2011	**AD2**	**Beef flavor dog food**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	10926	2,58	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	7	c
2011	AD3	Fish flavor cat food	Ø		Ø	Ø		Ø		-	154	0,03	-									-	**NA**	7	c
2011	AD4	Beef flavor dog food	Ø		Ø	Ø		Ø		-	183	0,04	-									-	**NA**	7	c
2011	AD5	Cat food	Ø		Ø	Ø		Ø		-	183	0,04	-									-	**NA**	7	c
2011	AD6	Poultry flavor dog food	Ø		Ø	Ø		Ø		-	177	0,04	-									-	**NA**	7	c
2019	**4251**	**Terrine for cat**	st	st		st	st		/	-	15880	3,56	+	+p	+p				*Salmonella* spp.		+	+	**PD**	7	c
2019	**4252**	**Terrine for cat**	+P	+P		+P	+P		*Salmonella* spp.	+	15880	3,56	+	+p	+p				*Salmonella* spp.		+	+	**PA**	7	c
2019	**4253**	**Terrine for dog**	+P	+P		+P	+P		*Salmonella* spp.	+	15878	3,56	+	+p	+p				*Salmonella* spp.		+	+	**PA**	7	c
2019	**4254**	**Terrine for dog**	+P	+P		+P	+M		*Salmonella* spp.	+	15879	3,56	+	+p	+p				*Salmonella* spp.		+	+	**PA**	7	c
2019	**5829**	**Pâtés for dog**	st	st		st	st		/	-	202	0,04	-	*st*	*st*				/	-	-	-	**NA**	7	c
2019	**5830**	**Pâtés for dog**	+P	+P		+P	+P		*Salmonella spp.*	+	230	0,05	-	*st*	*st*				/	-	-	-	**ND**	7	c
2019	**5831**	**Pâtés for cat**	+P	+P		+P	+P		*Salmonella spp.*	+	361	0,08	-	*st*	*st*				/	-	-	-	**ND**	7	c

Category 10: Dry pet food - Specific protocol ⑦ (25 g)

DRY PET FOOD																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g)																Category	Type
			RVS broth		MKTTn broth		Result	BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C																	
								VIDAS test			Direct streacking								SX2 (0,1mL 16 h at 41,5°C±1°C)		SX2 48 h (for Milk powders) = ISO 6578	Final result confirmation	Final result VIDAS® UP 20 h	Agreement VIDAS® UP 20 h		
											XLD				ASAP											
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579	XLD	ASAP						
2018	**6985**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7211	1,77	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6986**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6955	1,71	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6987**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6901	1,69	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6988**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6870	1,68	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6989**	**Raw material for pet food**	st	st	st	st	-	-	271	0,06	st				st				st	st	/	-	-	**NA**	10	a
2018	**6990**	**Raw material for pet food**	+M	+M	+M	+M	+	+	9029	2,22	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6991**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7283	1,79	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6992**	**Raw material for pet food**	st	st	st	st	-	+	7246	1,78	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	10	a
2018	**6993**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6998	1,72	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	**6994**	**Raw material for pet food**	st	st	st	st	-	+	8735	2,14	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	10	a
2018	**6996**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7389	1,81	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	a
2018	7928	Raw material for pet food	st	st	st	st	-	-	188	0,04	st				st				st	st	/	-	-	**NA**	10	a
2018	7929	Raw material for pet food	st	st	st	st	-	-	152	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7930	Raw material for pet food	st	st	st	st	-	-	158	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7931	Raw material for pet food	st	st	-	-	-	-	165	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7932	Raw material for pet food	st	st	st	st	-	-	169	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7933	Raw material for pet food	st	st	st	st	-	-	160	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7934	Raw material for pet food	st	st	st	st	-	-	165	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	7935	Raw material for pet food	-	-	-	-	-	+	6804	1,57	+m/+	+	+	+	+1/2	+	+	+	+m	+m	/	+	+	**PD**	10	a
2018	7936	Raw material for pet food	-	-	-	-	-	-	164	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	8115	Raw material for pet food	st	st	st	st	-	-	161	0,03	st				st				st	st	/	-	-	**NA**	10	a
2018	**6749**	**Pellets for cat vegetables/milk/poultry**	-	-	-	-	-	+	6996	1,72	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PD**	10	b
2018	**6750**	**Pellets for cat beef/chicken**	+p	+p	+p	+p	+	-	153	0,03	st				st				st	st	/	-	-	**ND**	10	b
2018	**6751**	**Pellets for cat tuna/salmon/vegetables/cereals**	st	st	-	-	-	-	139	0,03	st				st				st	st	/	-	-	**NA**	10	b
2018	**6752**	**Pellets for cat salmon/vegetables**	st	st	st	st	-	-	131	0,03	st				st				st	st	/	-	-	**NA**	10	b
2018	**6753**	**Pellets for cat chicken**	st	st	st	st	-	-	154	0,03	st				st				st	st	/	-	-	**NA**	10	b
2018	**6754**	**Pellets for cat chicken**	+p	+p	+p	+p	+	+	7348	1,80	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PA**	10	b
2018	**6756**	**Pellets for dog cereals/poultry/green vegetables**	st	st	st	st	-	-	138	0,03	st				st				st	st	/	-	-	**NA**	10	b
2018	**6757**	**Pellets for dog chicken**	+p	+p	+p	+p	+	-	118	0,02	st				st				st	st	/	-	-	**ND**	10	b
2018	**6758**	**Pellets for dog beef/cereals/vegetables**	+p	+p	+p	+p	+	+	8231	2,02	+p	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PA**	10	b
2018	**6759**	**Pellets for dog chicken/rice/cereals**	+p	+p	+p	+p	+	+	6928	1,7	+M	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PA**	10	b
2018	**6760**	**Pellets for dog chicken/rice/cereals**	+M	+M	+M	+M	+	+	7584	1,86	+M	+	+	+	+p	+	+	+	+p	+p	/	+	+	**PA**	10	b
2018	**7425**	**Pellets for cat salmon/vegetables**	+p	+p	+p	+p	+	+	7000	1,69	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	b
2018	**7426**	**Pellets for cat beef/chicken**	+p	+p	+p	+p	+	+	7084	1,71	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	b
2018	**7427**	**Pellets for cat tuna/salmon/vegetables/cereals**	+p	+p	+p	+p	+	+	8001	1,93	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	b
2018	7856	Pellets for dog	st	st	st	st	-	-	169	0,03	st				st				st	st	/	-	-	**NA**	10	b

♦ Analyses performed according to the COFRAC accreditation

DRY PET FOOD																															
Year of analysis	Sample N°	Product	Reference Method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g)																						Category	Type
			RVS broth		MKTTn broth		Result	BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C																							
								VIDAS test			Direct streacking												SX2 (0,1mL 16 h at 41,5°C±1°C)		SX2 48 h (for Milk powders) = ISO 6578	Final result confirmation	Final result VIDAS® UP 20 h	Agreement VIDAS® UP 20 h		
											XLD				ASAP															
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579	XLD	ASAP								
2018	7857	Pellets for dog	st	st	st	st	-	-	175	0,04	st				st				st	st	/	-	-	**NA**	10	b
2018	7858	Pellets for dog	st	st	st	st	-	-	187	0,04	st				st				st	st	/	-	-	**NA**	10	b
2018	7859	Pellets for cat	st	st	st	st	-	-	190	0,04	st				st				st	st	/	-	-	**NA**	10	b
2018	7860	Pellets for cat	st	st	st	st	-	-	181	0,04	st				st				st	st	/	-	-	**NA**	10	b
2018	7861	Pellets for cat	st	st	st	st	-	-	167	0,03	st				st				st	st	/	-	-	**NA**	10	b
2018	**6974**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	-	204	0,05	st				st				st	st	/	-	-	**ND**	10	c
2018	**6975**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6805	1,67	+M	+	+	+	+M	+	+	+			/	+	+	**PA**	10	c
2018	**6976**	**Dry food for fish (flakes)**	st	st	st	st	-	+	7001	1,72	+p	+	+	+	+p	+	+	+			/	+	+	**PD**	10	c
2018	**6977**	**Dry food for fish (flakes)**	st	st	st	st	-	-	149	0,03	st				st				st	st	/	-	-	**NA**	10	c
2018	**6978**	**Dry food for fish (flakes)**	st	st	st	st	-	-	160	0,03	st				st				st	st	/	-	-	**NA**	10	c
2018	**6979**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	-	141	0,03	st				st				st	st	/	-	-	**ND**	10	c
2018	**6980**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	-	310	0,07	st				st				st	st	/	-	-	**ND**	10	c
2018	**6982**	**Dry food for fish (granular)**	st	st	st	st	-	-	144	0,03	st				st				st	st	/	-	-	**NA**	10	c
2018	**6983**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	8159	2,00	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	**7428**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	7437	1,79	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	**7429**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	7221	1,74	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	**7430**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	6708	1,62	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	**7847**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6642	1,53	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	**7848**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6697	1,54	+p	+	+	+	+p	+	+	+			/	+	+	**PA**	10	c
2018	7849	Dry food for fish (flakes)	st	st	st	st	-	-	163	0,03	st				st				st	st	/	-	-	**NA**	10	c
2018	7850	Dry food for fish (flakes)	st	st	st	st	-	-	194	0,04	st				st				st	st	/	-	-	**NA**	10	c
2018	7851	Dry food for fish (flakes)	st	st	st	st	-	-	173	0,04	st				st				st	st	/	-	-	**NA**	10	c
2018	7852	Dry food for fish (flakes)	st	st	st	st	-	-	194	0,04	st				st				st	st	/	-	-	**NA**	10	c
2018	7853	Dry food for fish (granular)	st	st	st	st	-	-	204	0,04	st				st				st	st	/	-	-	**NA**	10	c
2018	7854	Dry food for fish (granular)	st	st	st	st	-	-	179	0,04	st				st				st	st	/	-	-	**NA**	10	c
2018	7855	Dry food for fish (granular)	st	st	st	st	-	-	174	0,04	st				st				st	st	/	-	-	**NA**	10	c

Category 11: Pet food - Specific protocol ® (Up to 375 g)

PET FOOD (375 g)																							
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - - Specific protocol ®											Category	Type
										Pre-warmed BPW + vancomycin (dilution 1/6) for 22 h at 37°C												
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations					Final result VIDAS® SPT	Agreement			
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	SX2 21h	Final result confirmation					
2019	**7210**	**Croquettes pour chat bœuf et poulet**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella*	+	434/210/175	0,11/0,05/0,04	-/-/-	st	st	*Salmonella spp*	+	+	-	**ND**	11	b
2019	**7213**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	10606	2,70	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**7214**	**Emincés pour chat saumon cabillaud**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	15873	4,05	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**7215**	**Boulettes en sauce à la volaille pour chat**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	10787	2,75	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**7216**	**Pâté pour chien (poulet)**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	1389	0,35	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**7217**	**Pâté pour chien (bœuf)**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	11449	2,92	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	7856	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	200	0,04	-	st	st		-	-	-	**NA**	11	a
2019	7857	Terrine pour chat poulet	Terrine for cat	st	st	st	st	/	-	181	0,04	-	st	st		-	-	-	**NA**	11	a
2019	7858	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	311	0,07	-	st	st		-	-	-	**NA**	11	a
2019	7859	Boulettes pour chat Volaille	Pâté for cat	st	st	st	st	/	-	180	0,04	-	st	st		-	-	-	**NA**	11	a
2019	7860	Bouchées pour chien Bœuf	Pâté for dog	st	st	st	st	/	-	207	0,04	-	st	st		-	-	-	**NA**	11	a
2019	**8100**	**Boulettes pour chien à la volaille**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	15325	3,56	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**8101**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	15865	3,69	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**8102**	**Boulettes pour chat au poisson**	**Pâté for cat**	+p	+p	+p	+p	*Salmonella*	+	15139	3,28	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**8103**	**Terrine pour chat au poulet**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	14734	3,19	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**8220**	**Boulettes en sauce poisson pour chat**	**Pâté for cat**	st	st	+p	+p	*Salmonella*	+	10233	2,21	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	**8221**	**Boulettes en sauce bœuf pour chat**	**Pâté for cat**	+M	+p	+1/2	+p	*Salmonella*	+	13674	2,96	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	a
2019	8295	Pâté en morceaux pour chien	Pâté for dog	st	st	st	st	/	-	273	0,05	-	st	st		-	-	-	**NA**	11	a
2019	8296	Bouchée en sauce pour chien	Pâté for dog	st	st	st	st	/	-	326	0,07	-	st	st		-	-	-	**NA**	11	a
2019	8297	Bouchées en sauce pour chien	Pâté for dog	st	st	st	st	/	-	321	0,06	-	st	st		-	-	-	**NA**	11	a
2019	8298	Bouchée en sauce pour chat	Pâté for cat	st	st	st	st	/	-	293	0,06	-	st	st		-	-	-	**NA**	11	a
2019	8299	Pâté pour chat	Pâté for cat	st	st	st	st	/	-	273	0,05	-	st	st		-	-	-	**NA**	11	a
2019	**7211**	**Croquettes pour chien junior poulet**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	10438	2,66	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	b
2019	**7212**	**Croquettes pour chien adulte bœuf**	**Croquettes for dog**	st	st	st	st	/	-	223	0,05	-	st	st		-	-	-	**NA**	11	b
2019	**7535**	**Croquettes pour chat (bœuf)**	**Croquettes for cat**	st	st	st	st	/	-	11596	2,78	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	b
2019	**7536**	**Croquettes pour chat (saumon)**	**Croquettes for cat**	st	st	st	st	/	-	10641	2,55	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	b
2019	**7537**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	13256	3,18	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	b
2019	**7538**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	st	st	st	st	/	-	12362	2,97	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	b
2019	**7539**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	st	st	st	st	/	-	507	0,12	-	-	st		-	-	-	**NA**	11	b
2019	**7540**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella*	+	12310	2,95	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	b
2019	**7541**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	9986	2,40	+	+p	+p	*Salmonella spp*		+	+	**PA**	11	b
2019	**7542**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+M	+p	-	-	*Salmonella*	+	206	0,04	-	-	-		-	-	-	**ND**	11	b

♦ Analyses performed according to the COFRAC accreditation

PET FOOD (375 g)																							
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - - Specific protocol ®										Category	Type
				RVS		MKTTn		Identification	Final result	Pre-warmed BPW + vancomycin (dilution 1/6) for 22 h at 37°C											
										VIDAS® assay result			Confirmations					Final result VIDAS® SPT	Agreement		
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	SX2 21h	Final result confirmation				
2019	7851	Croquettes pour chat Thon	Croquettes for cat	st	st	st	st	/	-	183	0,04	-	-	-		-	-	-	NA	11	b
2019	7852	Croquettes pour chien Bœuf/Volaille	Croquettes for dog	-	-	-	-	/	-	209	0,05	-	-	-		-	-	-	NA	11	b
2019	7853	Croquettes pour chien Poulet	Croquettes for dog	st	st	st	st	/	-	177	0,04	-	st	st		-	-	-	NA	11	b
2019	7854	Croquettes pour chat Bœuf/Poulet	Croquettes for cat	st	st	st	st	/	-	176	0,04	-	st	st		-	-	-	NA	11	b
2019	7855	Croquettes pour chien Volaille	Croquettes for dog	st	st	st	st	/	-	174	0,04	-	-	-		-	-	-	NA	11	b
2019	**8226**	**Aliment complet lapin nain**	**Dwarf rabbit (whole food)**	-	-	-	-	/	-	337	0,07	-	-	+d/-		-	-	-	NA	11	b
2019	**8229**	**Nourriture poisson**	**Fish food**	st	st	st	st	/	-	162	0,03	-	st	st		-	-	-	NA	11	b
2020	90	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	202	0,05	-	-	st		-	-	-	NA	11	b
2020	91	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	186	0,04	-	st	st		-	-	-	NA	11	b
2020	465	Croquettes pour chiens	Croquettes for dog	-	-	-	-	-	-	272	0,06	-	-	-		-	-	-	NA	11	b
2019	**7543**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	175	0,04	-	st	st		-	-	-	NA	11	c
2019	**7544**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	174	0,04	-	st	st		-	-	-	NA	11	c
2019	**7545**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	+p	+p	+p	+p	*Salmonella*	+	12186	2,92	+	+p	+p	*Salmonella spp*		+	+	PA	11	c
2019	**7546**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	st	st	st	st	/	-	5210	1,25	+	+p	+p	*Salmonella spp*		+	+	PD	11	c
2019	**7547**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+m	+1/2	*Salmonella*	+	12256	2,94	+	+m	+m	*Salmonella spp*		+	+	PA	11	c
2019	**7548**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+1/2	+1/2	*Salmonella*	+	12658	3,04	+	+m	+m	*Salmonella spp*		+	+	PA	11	c
2019	**8095**	**Blé**	**Wheat**	+m	+m	+M	+M	*Salmonella*	+	2037	0,47	+	+m	+m	*Salmonella spp*		+	+	PA	11	c
2019	**8099**	**Triticale**	**Raw material**	+m	+m	+1/2	+m	*Salmonella*	+	422/520/554	0,09/0,11/0,12	-/-/-	-	+m	*Salmonella spp*		+	-	ND	11	c
2020	**171**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	12577	3,18	+	+m	+m	*Salmonella spp*		+	+	PA	11	c
2020	**172**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+1/2	+M	*Salmonella*	+	11411	2,88	+	+m/+	+m	*Salmonella spp*		+	+	PA	11	c
2020	**173**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	15838	4,01	+	+m/+	+m	*Salmonella spp*		+	+	PA	11	c
2020	**174**	**Viande crue (matière première)**	**Raw material (raw meat)**	+m	+1/2	+M	M	*Salmonella*	+	15864	4,01	+	+m	+m	*Salmonella spp*		+	+	PA	11	c
2020	**175**	**Farine (matière première)**	**Raw material (flour)**	st	st	st	st	/	-	190	0,04	-	st	st		-	-	-	NA	11	c
2020	**176**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	583/673/633	0,14/0,17/0,16	-/-/-	-	-	*Salmonella spp*	+	-	-	NA	11	c
2020	**177**	**Farine (matière première)**	**Raw material (flour)**	st	st	st	st	/	-	81	0,02	-	st	st		-	-	-	NA	11	c
2020	**178**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	185	0,04	-	-	-		-	-	-	NA	11	c
2020	342	Viande crue (matière première)	Raw material (raw meat)	-	-	-	-	/	-	294	0,07	-	-	-		-	-	-	NA	11	c
2020	343	Farine (matière première)	Raw material (flour)	st	st	-	-	/	-	10227	2,59	+	+M	+m	*Salmonella spp*		+	+	PD	11	c
2020	346	Farine (matière première)	Raw material (flour)	-	-	+d/+	-	*Salmonella*	+	205	0,05	-	-	st		-	-	-	ND	11	c
2020	347	PAT volaille	Processed animal proteins	st	st	st	st	/	-	238	0,06	-	st	st		-	-	-	NA	11	c
2020	444	PAT porc	Processed animal proteins	+M	+M	+1/2	+1/2	*Salmonella*	+	10220	2,59	+	+1/2	+m	*Salmonella spp*		+	+	PA	11	c

Category 11: Pet food - Specific protocol ⑨ (Up to 375 g)

PETT FOOD (375 g)																								
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) -- Specific protocol ⑨												Category	Type
										Pre-warmed BPW + *Salmonella* supplement (dilution 1/6) for 22h at 415°C													
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations					Final result VIDAS® SPT	Agreement				
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	SX2 21h	Final result confirmation						
2019	7856	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	208	0,05	-	st	-		-	-	-	NA	11	a
2019	7857	Terrine pour chat poulet	Terrine for cat	st	st	st	st	/	-	202	0,04	-	st	st		-	-	-	NA	11	a
2019	7858	Bouchées pour chien Volaille/Carotte	Pâté for dog	st	st	st	st	/	-	285	0,06	-	st	st		-	-	-	NA	11	a
2019	7859	Boulettes pour chat Volaille	Pâté for cat	st	st	st	st	/	-	187	0,04	-	st	st		-	-	-	NA	11	a
2019	7860	Bouchées pour chien Bœuf	Pâté for dog	st	st	st	st	/	-	255	0,06	-	st	st		-	-	-	NA	11	a
2019	**8100**	**Boulettes pour chien à la volaille**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	13260	2,87	+	+p	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8101**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	12754	2,76	+	+p	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8102**	**Boulettes pour chat au poisson**	**Pâté for cat**	+p	+p	+p	+p	*Salmonella*	+	14956	3,24	+	+p	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8103**	**Terrine pour chat au poulet**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	13978	3,03	+	+p	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8220**	**Boulettes en sauce poisson pour chat**	**Pâté for cat**	st	st	+p	+p	*Salmonella*	+	12942	2,80	+	+p	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8221**	**Boulettes en sauce bœuf pour chat**	**Pâté for cat**	+M	+p	+1/2	+p	*Salmonella*	+	14871	3,22	+	+p	+M	*Salmonella spp*		+	+	PA	11	a
2019	**8222**	**Boulettes en sauce bœuf pour chien**	**Pâté for dog**	+1/2	+p	+1/2	+p	*Salmonella*	+	280	0,06	-	st	st		-	-	-	ND	11	a
2019	**8223**	**Terrine poisson pour chien**	**Terrine for dog**	st	st	st	st	/	-	14317	3,10	+	+p	+p	*Salmonella spp*		+	+	PD	11	a
2019	**8224**	**Terrine poulet pour chien**	**Terrine for dog**	+M	+p	+M	+p	*Salmonella*	+	12754	2,76	+	+M	+p	*Salmonella spp*		+	+	PA	11	a
2019	**8225**	**Terrine bœuf pour chien**	**Terrine for dog**	+M	+p	+1/2	+p	*Salmonella*	+	6777	1,46	+	+m	+p	*Salmonella spp*		+	+	PA	11	a
2019	8295	Pâté en morceaux pour chien	Pâté for dog	st	st	st	st	/	-	343	0,07	-	st	st		-	-	-	NA	11	a
2019	8296	Bouchée en sauce pour chien	Pâté for dog	st	st	st	st	/	-	331	0,07	-	st	st		-	-	-	NA	11	a
2019	8297	Bouchées en sauce pour chien	Pâté for dog	st	st	st	st	/	-	324	0,07	-	st	st		-	-	-	NA	11	a
2019	8298	Bouchée en sauce pour chat	Pâté for cat	st	st	st	st	/	-	288	0,06	-	st	st		-	-	-	NA	11	a
2019	8299	Pâté pour chat	Pâté for cat	st	st	st	st	/	-	241	0,05	-	st	st		-	-	-	NA	11	a
2020	93	Terrine pour chiens au canard	Terrine for dog	st	st	st	st	/	-	185	0,04	-	st	st		-	-	-	NA	11	a
2020	94	Terrine pour chiens à l'agneau	Terrine for dog	st	st	st	st	/	-	204	0,05	-	st	st		-	-	-	NA	11	a
2020	95	Terrine pour chien au poisson	Terrine for dog	st	st	st	st	/	-	239	0,06	-	st	st		-	-	-	NA	11	a
2020	96	Boulettes en sauce pour chats	Pâté for cat	st	st	st	st	/	-	195	0,04	-	st	st		-	-	-	NA	11	a
2020	97	Emincés au poulet pour chats	Pâté for cat	st	st	st	st	/	-	210	0,05	-	st	st		-	-	-	NA	11	a
2019	**7535**	**Croquettes pour chat (bœuf)**	**Croquettes for cat**	st	st	st	st	/	-	11260	2,70	+	+p	+p	*Salmonella spp*		+	+	PD	11	b
2019	**7536**	**Croquettes pour chat (saumon)**	**Croquettes for cat**	st	st	st	st	/	-	156	0,03	-	st	st		-	-	-	NA	11	b
2019	**7537**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella spp*	+	12806	3,07	+	+p	+p	*Salmonella spp*		+	+	PA	11	b
2019	**7538**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	st	st	st	st	/	-	12421	2,98	+	+p	+p	*Salmonella spp*		+	+	PD	11	b
2019	**7539**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	st	st	st	st	/	-	14099	3,38	+	+p	+p	*Salmonella spp*		+	+	PD	11	b
2019	**7540**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella spp*	+	187	0,04	-	st	st		-	-	-	ND	11	b
2019	**7541**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella spp*	+	8258	1,98	+	-	-	*Salmonella spp*	+	+	+	PA	11	b

♦ Analyses performed according to the COFRAC accreditation

PETT FOOD (375 g)																						
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) -- Specific protocol ⑨										Category	Type
										Pre-warmed BPW + *Salmonella* supplement (dilution 1/6) for 22h at 415°C											
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations					Final result VIDAS® SPT	Agreement		
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	SX2 21h	Final result confirmation				
2019	**7542**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+M	+p	-	-	*Salmonella spp*	+	15458	3,71	+	+M	+M	*Salmonella spp*		+	+	**PA**	11	b
2019	7851	Croquettes pour chat Thon	Croquettes for cat	st	st	st	st	/	-	165	0,03	-	-	-		-	-	-	**NA**	11	b
2019	7852	Croquettes pour chien Bœuf/Volaille	Croquettes for dog	-	-	-	-	/	-	179	0,04	-	st	st		-	-	-	**NA**	11	b
2019	7853	Croquettes pour chien Poulet	Croquettes for dog	st	st	st	st	/	-	174	0,04	-	st	st		-	-	-	**NA**	11	b
2019	7854	Croquettes pour chat Bœuf/Poulet	Croquettes for cat	st	st	st	st	/	-	179	0,04	-	st	st		-	-	-	**NA**	11	b
2019	7855	Croquettes pour chien Volaille	Croquettes for dog	st	st	st	st	/	-	178	0,04	-	st	st		-	-	-	**NA**	11	b
2019	**8226**	**Aliment complet lapin nain**	**Dwarf rabbit (whole food)**	-	-	-	-	/	-	378	0,08	-	-	-		-	-	-	**NA**	11	b
2019	**8227**	**Repas complet lapin nain**	**Dwarf rabbit (whole food)**	+d/+	-	-	+d/+	*Salmonella*	+	350	0,07	-	-	-		-	-	-	**ND**	11	b
2019	**8228**	**Graine oiseaux**	**Bird seeds**	+M	+M	+M	+M	*Salmonella*	+	656/351/341	0,14/0,08/0,08	-/-/-	-	-	*Salmonella spp*	+	+	-	**ND**	11	b
2019	**8229**	**Nourriture poisson**	**Fish food**	st	st	st	st	/	-	222	0,04	-	-	-		-	-	-	**NA**	11	b
2020	90	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	184	0,04	-	st	st		-	-	-	**NA**	11	b
2020	91	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	185	0,04	-	st	st		-	-	-	**NA**	11	b
2020	92	Croquettes pour chiens	Croquettes for dog	st	st	st	st	/	-	469	0,11	-	st	st		-	-	-	**NA**	11	b
2019	**7543**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	15872	3,81	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	c
2019	**7544**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	12031	2,89	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	c
2019	**7545**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	+p	+p	+p	+p	*Salmonella spp*	+	220	0,05	-	st	st		-	-	-	**ND**	11	c
2019	**7546**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	st	st	st	st	/	-	14063	3,37	+	+p	+p	*Salmonella spp*		+	+	**PD**	11	c
2019	**7547**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+m	+1/2	*Salmonella spp*	+	12073	2,90	+	+M	+M	*Salmonella spp*		+	+	**PA**	11	c
2019	**7548**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+1/2	+1/2	*Salmonella spp*	+	11940	2,86	+	+1/2	+1/2	*Salmonella spp*		+	+	**PA**	11	c
2019	**8095**	**Blé**	**Wheat**	+m	+m	+M	+M	*Salmonella*	+	3424	0,74	+	+m	+m	*Salmonella spp*		+	+	**PA**	11	c
2019	**8099**	**Triticale**	**Triticale**	+m	+m	+1/2	+m	*Salmonella*	+	4265	0,92	+	+m/+	+m/+	*Salmonella spp*		+	+	**PA**	11	c
2020	**171**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	234	0,05	-	-	-		-	-	-	**ND**	11	c
2020	**172**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+1/2	+M	*Salmonella*	+	12999	3,29	+	+m	+m	*Salmonella spp*		+	+	**PA**	11	c
2020	**173**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	13677	3,46	+	+d/+	+m/+	*Salmonella spp*		+	+	**PA**	11	c
2020	**174**	**Viande crue (matière première)**	**Raw material (raw meat)**	+m	+1/2	+M	M	*Salmonella*	+	15866	4,01	+	+m	+m	*Salmonella spp*		+	+	**PA**	11	c
2020	**175**	**Farine (matière première)**	**Raw material (flour)**	st	st	st	st	/	-	195	0,04	-	st	st		-	-	-	**NA**	11	c
2020	**176**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	241	0,06	-	-	-		-	-	-	**NA**	11	c
2020	**177**	**Farine (matière première)**	**Raw material (flour)**	st	st	st	st	/	-	123	0,03	-	st	st		-	-	-	**NA**	11	c
2020	**178**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	15862	4,03	+	+m	+1/2	*Salmonella spp*		+	+	**PD**	11	c
2020	342	Viande crue (matière première)	Raw material (raw meat)	-	-	-	-	/	-	225	0,05	-	-	-		-	-	-	**NA**	11	c
2020	343	Farine (matière première)	Raw material (flour)	st	st	-	-	/	-	124	0,03	-	-	-		-	-	-	**NA**	11	c
2020	346	Farine (matière première)	Raw material (flour)	-	-	+d/+	-	*Salmonella*	+	378	0,09	-	st	st		-	-	-	**ND**	11	c
2020	347	PAT volaille	Processed animal proteins	st	st	st	st	/	-	288	0,07	-	st	st		-	-	-	**NA**	11	c

Category 8: Primary production samples - Specific protocol ⑥ (25 g or 25 ml or sampling device)

PRIMARY PRODUCTION SAMPLES																															
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) BPW for 18 h at 41.5°C + SX2 for 6 h at 41.5°C																Final result VIDAS® SPT 6 h	Agreement		Category	Type
												VIDAS® assay result			Confirmation															
															XLD		ASAP		ChromID *Salmonella*		XLT4		SALSA							
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation							
2012	**1030**	**Pig faeces**	-			-	-			-	-	318	0,08	-	-	-	-	-	-	-	-	-	-	-	-	ISO 6579/A1	U47-100	8	a
2012	**1031**	**Pig faeces**	+	+p	+p	+	+	+p	+p	+m	+	10070	2,64	+	+ ni / - - (2)	-	+ ni /+	+ (1)	-	- + (2)	-	- + (2)	+ ni / -	+ (1)	+	PA	PA	8	a
2012	1079	Guinea fowl faeces	-			-	-			-	-	322	0,08	-	- (M)	-	- (H)	-	- (H)	-	- (M)	-	- (M)	-	-	NA	NA	8	a
2012	1080	Hen faeces	-			-	-			-	-	323	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1082	Poultry faeces	+/-	-	-	-	+/-	-	-	+1/2 *(Entero-bacter)*	-	330 / 324	0,08 / 0,08	- / -	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	-	NA	NA	8	a
2012	**1083**	**Bootsocks (henhouse floor)**	+	+p	+p	+	+	+p	+p	+M	+	9576	2,51	+	+ 1/2 (H)	+	+ m (H)	+	+ 1/2 (H)	+	+ M (H)	+	+ M (H)	+	+	PA	PA	8	a
2012	1084	Bootsocks (henhouse floor)	-			-	-			-	-	332	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (M)	-	+/- ni / - (L)	-	-	NA	NA	8	a
2012	1090	Bootsocks (henhouse floor)	+/-	-	-	-	+/-	-	-	-	-	317	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1091	Bootsocks (henhouse floor)	+/-	-	-	-	+/-	-	-	-	-	324	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	**1092**	**Manure (poultry)**	+	+p	+p	+	+	+p	+p	+M	+	9615	2,52	+	+ P (H)	+	+ M (H)	+	+ M (H)	+	+ P (H)	+	+ P (H)	+	+	PA	PA	8	a
2012	**1320**	**Bootsocks (postweaning room)**	+	+p	+p	+	+	+p	+p	+	+	8877	2,33	+	+ 1/2 (M)	+	+ m (M)	+	+ m (H)	+	+ m ni / + (L)	+	+ m (H)	+	+	PA	PA	8	a
2012	**1321**	**Bootsocks (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	9135	2,40	+	+ M (M)	+	+ m (M)	+	+ m (H)	+	+ M (M)	+	+ m (H)	+	+	PA	PA	8	a
2012	**1328**	**Bootsocks (floor)**	+	+p	+p	+	+	+p	+p	+	+	9497	2,49	+	+ M (H)	+	+ 1/2 (H)	+	+ m (H)	+	+ M (H)	+	+ M (H)	+	+	PA	PA	8	a
2012	1370	Bootsocks (floor)	+	-	-	-	+	-	-	+	+	2122	0,55	+	+/- (H) - (2)	- (oxydase +)	- (H) + (2)	+ (2)	+ m ni / + (H) +/- (2)	- (oxydase +)	- (H) - (2)	-	+/- ni / + (H) - (2)	- Hafnia alvei	+	PD	PA	8	a
2012	1379	Pig faeces	+/-	-	-	-	+/-	-	-	+/- ni/-	-	297	0,07	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	+/- ni / + (H)	- (Citrobacter youngae)	-	NA	NA	8	a
2012	1442	Bootsocks (turkey lorry)	+/-	-	-	-	+/-	-	-	-	-	346	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1443	Bootsocks (turkey lorry)	-			-	-			-	-	360	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1444	Turkey faeces	-			-	-			-	-	231	0,08	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	-	NA	NA	8	a
2012	1445	Turkey faeces	-			-	-			+m ni/+	-	261	0,06	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	-	NA	NA	8	a
2012	1446	Bootsocks (pig)	+/-	+M	+p	+	+/-	+M	+p	+M	+	9903	2,60	+	+ m ni / + (H)	+	+ m (H)	+	+ m (H)	+	+ m (H)	+	+ m (H)	+	+	PA	PA	8	a
2012	1447	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	+/-1 col ni/-	-	344	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1448	Pig faeces	-			-	-			-	-	347	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	+/- ni / + (H)	- (E. coli)	-	NA	NA	8	a
2012	1449	Pig faeces	-			-	-			+/-1 col ni/-	-	300	0,07	-	+/- ni / +/- (H) - (2)	- (E. coli)	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	+/- ni / - (H) - (2)	-	-	NA	NA	8	a
2012	1450	Pig faeces	-			-	-			-	-	331	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1451	Pig faeces	+/-	-	-	-	+/-	-	-	+/-m (Citrobacter koseri)	-	300	0,07	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	- (H) - (2)	-	-	NA	NA	8	a

♦ Analyses performed according to the COFRAC accreditation

PRIMARY PRODUCTION SAMPLES																															
			Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) BPW for 18 h at 41.5°C + SX2 for 6 h at 41.5°C																			
												VIDAS® assay result			Confirmation															
															XLD		ASAP		ChromID *Salmonella*		XLT4		SALSA		Final result VIDAS® SPT 6 h	Agreement			
Year of analysis	Sample N°	Product	MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation		ISO 6579/ A1	U47-100	Category	Type
2012	1452	Pig faeces	+/-	-	-	-	+/-	-	-	-	-	305	0,08	-	+/- ni / +/- (H) + (2)	+	- (H) + (2)	+	- (H) + (2)	+	- (H) + (2)	+	+/- ni / +/- (H) + (2)	+	-	NA	NA	8	a
2012	1453	Bootsocks (pig)	+	-	-	-	+	-	-	-	-	416	0,10	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	1454	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	349	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	**1727**	**Bootsocks (hatchery)**	-			-	-			-	-	314	0,07	-	- (M)	-	- (L)	-	- (M)	-	- (L)	-	- (L)	-	-	NA	NA	8	a
2012	**1728**	**Bootsocks (hatchery)**	-			-	-			-	-	315	0,07	-	- (H)	-	- (M)	-	- (H)	-	- (M)	-	- (M)	-	-	NA	NA	8	a
2012	**1729**	**Poultry faeces**	-			-	-			-	-	226	0,05	-	- (L) St (2)	-	- (L) St (2)	-	St St (2)	-	St St (2)	-	- (L) St (2)	-	-	NA	NA	8	a
2012	2120	Poultry faeces	-			-	-			st	-	8786	2,19	+	+ M (H)	+	+ P (H)	+	+ M (H)	+	+ M (H)	+	+ P (H)	+	+	PD	PD	8	a
2012	2121	Poultry faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	9746	2,43	+	+ M (H)	+	+ P (H)	+	+ M (H)	+	+ M (H)	+	+ P (H)	+	+	PA	PA	8	a
2012	2122	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	309	0,07	-	- (H)	-	+/- ni /- (H)	-	- (H)	-	- (H)	-	+/- ni /- (H)	-	-	NA	NA	8	a
2012	2123	Pig faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	317	0,07	-	+/-(H)	- (E. coli)	+/- ni /- (H)	-	- (H)	-	- (H)	-	+/-(H)	- (E. coli)	-	ND	ND	8	a
2012	2124	Bootsocks piggery	+/-	-	-	-	+/-	-	-	-	-	367	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	+/- ni /- (H)	-	-	NA	NA	8	a
2012	2125	Bootsocks piggery	+	-	-	-	+	-	-	-	-	350	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	a
2012	2269	Pig faeces	+	+	+	+	+	+	+	+	+	7300	1,96	+	+ m (H)	+	+ M (H)	+	+ 2 (H)	+	+ 1/2 (M)	+	+ M (H)	+	+	PA	PA	8	a
2012	**2270**	**Pig faeces**	+/-	-	-	-	+/-	-	-	-	-	9576	2,57	+	+ m (H)	+	+ M (H)	+	+/- (H)	+	+ m (H)	+	+ 1/2 (H)	+	+	PD	PD	8	a
2012	2272	Poultry faeces	+	+	+	+	+	+	+	-	+	11653	3,13	+	+ 1/2 (H)	+	+ M (H)	+	+ m (H)	+	+ M (H)	+	+ P (H)	+	+	PA	PA	8	a
2012	2274	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9397	2,52	+	+/- ni (H) / +	+	+ ni (H) / +	+	+ 1/2 (H)	+	+ 1/2 (H)	+	+ m (H)	+	+	PA	PA	8	a
2012	2275	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9267	2,49	+	+ M (H)	+	+ 1/2 (H)	+	+ 1/2 (H)	+	+ 1/2 (H)	+	+ 1/2 (H)	+	+	PA	PA	8	a
2012	**2281**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	+/-	-	63	0,01	-	- (H) - (2)	-	- (H) - (2)	-	- (M) - (2)	-	- (M) - (2)	-	- (M) +/- ni / - (2)	-	-	NA	NA	8	a
2012	**2282**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	-	-	127	0,03	-	- (H)	-	+ m ni (H) / +	- (Oxydase +)	- (M)	-	- (H)	-	+/- ni (H) / +	- (Oxydase +)	-	NA	NA	8	a
2012	1085	Wipe (Guinea fowl manger)	-			-	-			-	-	316	0,08	-	- (L)	-	St	-	St	-	- (L)	-	- (L)	-	-	NA	NA	8	b
2012	**1086**	**Wipe (Guinea fowl manger)**	+	+p	+p	+	+	+p	+p	+M	+	10372	2,72	+	+ M (H)	+	+ M (H)	+	+ M (H)	+	+ M (H)	+	+ M (H)	+	+	PA	PA	8	b
2012	1087	Trough water	+/-	-	-	-	+/-	-	-	-	-	333	0,08	-	- (L)	-	- (L)	-	- (L)	-	- (L)	-	- (L)	-	-	NA	NA	8	b
2012	1089	Wipe (poultry manger)	-			-	-			-	-	335	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-	NA	NA	8	b
2012	**1322**	**Dust (pregnant room)**	+	-	-	-	+	-	-	+/-ni/+	+	9639	2,53	+	+ m ni / + (H)	+	+ m (M)	+	+ m ni / + (H)	+	+ m ni / + (H)	+	+ m (H)	+	+	PD	PA	8	b
2012	**1323**	**Dust (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	10221	2,68	+	+ m ni / + (H)	+	+ m ni / + (M)	+	+ 1 ni / + (H)	+	+/- ni / + (M)	+	+ m ni / + (H)	+	+	PA	PA	8	b
2012	**1324**	**Water pig maternity**	+	+ni/	+p	+	+	+ni/	+p	+/-ni/+	+	7358	1,93	+	+/- ni / - (H) + (2)	+	+ 2 (M)	+	- (M) + (2)	+	+/- ni / + (M)	+	+/- ni / + (M)	+	+	PA	PA	8	b
2012	**1325**	**Water trough pigsty**	+	+p	+p	+	+	+p	+p	+	+	8674	2,28	+	+ 1/2 (H)	+	+ 1/2 (M)	+	+ m (H)	+	+ M (M)	+	+ M (H)	+	+	PA	PA	8	b
2012	**1326**	**Wipe (pig square wall)**	+	+p	+p	+	+	+p	+p	+	+	9393	2,46	+	+ m (H)	+	+ m (M)	+	+ m (H)	+	+ m (H)	+	+ m ni / + (H)	+	+	PA	PA	8	b
2012	**1327**	**Wipe (pig)**	+	+p	+p	+	+	+p	+p	+	+	9119	2,39	+	+ m (H)	+	+ m (H)	+	+ m (H)	+	+ m (H)	+	+ 1/2 (H)	+	+	PA	PA	8	b
2012	1369	Swab nipple trough	-			-	-			-	-	396	0,10	-	2 +/- / - (H)	-	- (H)	-	- (H)	-	+ m ni / + (H)	- Citrobacter youngae	+/- / - (H)	-	-	NA	NA	8	b
2012	1371	Wipe (pig)	-			-	-			-	-	357	0,09	-	- (H)	-	- (H)	-	- (H)	-	+/- ni / - (H)	-	+/- m (H)	- Citrobacter youngae	-	NA	NA	8	b

PRIMARY PRODUCTION SAMPLES																																
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) BPW for 18 h at 41.5°C + SX2 for 6 h at 41.5°C																Final result VIDAS® SPT 6 h	Agreement		Category	Type
												VIDAS® assay result			Confirmation																
															XLD		ASAP		ChromID *Salmonella*		XLT4		SALSA									
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation	Reading	Confir-mation					ISO 6579/A1	U47-100		
2012	1372	Wipe (pig square door)	-			-	-			+/-ni/-	-	343	0,09	-	- (H)	-	- (H)	-	+ ni / +/- (H)	- (oxydase +)	- (H)	-	+/-1ni / - (H)	-	-					NA	NA	8	b
2012	1373	Trough water	-			-	-			-	-	318	0,08	-	- (H)	-	- (M)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1374	Trough water	+/-	-	-	-	+/-	-	-	+/-ni/-	-	382	0,10	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1375	Wipe (maternity)	+	-	-	-	+	-	-	-	-	334	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	+/- ni / - (H)	-	-					NA	NA	8	b
2012	1376	Wipe (postweaning)	+	-	-	-	+	-	-	-	-	373	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1377	Wipe (pig square)	+	+M	+M	+	+	+M	+M	+	+	361	0,09	-	- (H)	-	- (H)	-	+/- ni / - (H)	-	- (H)	-	- (H)	-	-					ND	ND	8	b
2012	1378	Wipe (pig)	+/-	-	-	-	+/-	-	-	-	-	322	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1437	Wipe (turkey cage)	-			-	-			-	-	382	0,10	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1438	Wipe (turkey cage)	-			-	-			-	-	362	0,09	-	+/- n / - (H)	-	- (H)	-	- (H)	-	- (H)	-	+/- n / - (H)	-	-					NA	NA	8	b
2012	1439	Wipe (turkey cage)	-			-	-			-	-	341	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1440	Wipe (turkey cage)	+/-	-	-	-	+/-	-	-	-	-	348	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	1441	Wipe (turkey cage)	-			-	-			-	-	352	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	**1730**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	9874	2,40	+	+ m (H)	+	+ 1/2 (H)	+	+ m (H)	+	+ m (M)	+	+ M (H)	+	+					PA	PA	8	b
2012	**1731**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	9925	2,42	+	+ M (H)	+	+ 1/2 (H)	+	+ 1/2 (H)	+	+ M (H)	+	+ M (H)	+	+					PA	PA	8	b
2012	**1732**	**Pipped eggs**	+	+M	+p	+	+	+M	+p	+M	+	8516	2,07	+	- (H) + (2)	+	- (H) + (2)	+	- (H) + (2)	+	+ 2 ni / +	+	- (H) + (2)	+	+					PA	PA	8	b
2012	**1733**	**Water (hatchery)**	+	+M	+p	+	+	+M	+p	+M	+	10094	2,46	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+					PA	PA	8	b
2012	**1734**	**Water (hatchery)**	-			-	-			st	-	9448	2,30	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+ P (H)	+	+					PD	PD	8	b
2012	2126	Wipe (pig)	-			-	-			-	-	359	0,08	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	2127	Wipe (pig)	+/-	-	-	-	+/-	-	-	-	-	378	0,09	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	2273	Dust (pig square)	+/-	St	St	-	+/-	St	St	-	-	145	0,03	-	- (H)	-	- (H)	-	- (M)	-	- (M)	-	- (H)	-	-					NA	NA	8	b
2012	**2276**	**Water (henhouse trough)**	-			-	-			-	-	137	0,03	-	St	-	St	-	St	-	St	-	St	-	-					NA	NA	8	b
2012	**2277**	**Dust (henhouse)**	+/-	-	-	-	+/-	-	-	-	-	141	0,03	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	2278	Dust (pigsty)	+/-	St	St	-	+/-	St	St	-	-	140	0,03	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	- (H)	-	-					NA	NA	8	b
2012	**2279**	**Dust (henhouse)**	+	+	+	+	+	+	+	+	+	139	0,03	-	- (H)	-	+ m ni (H) / +	- (Oxydase +)	- (H)	-	- (M)	-	+/- ni (H) / +	- (Oxydase +)	-					ND	ND	8	b
2012	2284	Dust (hatchery)	-			-	-			st	-	141	0,03	-	St St (2)	-	St St (2)	-	St St (2)	-	St St (2)	-	St St (2)	-	-					NA	NA	8	b
2012	2285	Dust (poultry breeding)	+	+	+	+	+	+	+	+	+	10007	2,69	+	+ M (H)	+	+ M (H)	+	+ M (H)	+	+ M (H)	+	+ P (H)	+	+					PA	PA	8	b
2012	2286	Dust (hatchery)	-			-	-			st	-	147	0,03	-	St	-	St	-	St	-	St	-	St	-	-					NA	NA	8	b

PRIMARY PRODUCTION SAMPLES																									
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												VIDAS® assay result			Confirmation									
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**1030**	**Pig faeces**	-			-	-			-	-	279	0,07	-	-	-	-	-	+/- m (E. coli)	-	NA	NA	8	a
2012	**1031**	**Pig faeces**	+	+p	+p	+	+	+p	+p	+m	+	10922	2,87	+	- + (2)	+ m	- + (2)	+ m	+ m	+	PA	PA	8	a
2012	1079	Guinea fowl faeces	-			-	-			-	-	278	0,07	-	- (H)	- (M)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1080	Hen faeces	-			-	-			-	-	389	0,10	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1082	Poultry faeces	+/-	-	-	-	+/-	-	-	+1/2 (Enterobacter)	-	351 / 326	0,09 / 0,08	- / -	- (H)	+/- ni / - (H)	- (H)	- (H)	+/- ni / - (H)	-	NA	NA	8	a
2012	**1083**	**Bootsocks (henhouse floor)**	+	+p	+p	+	+	+p	+p	+M	+	8930	2,34	+	+ M (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	1084	Bootsocks (henhouse floor)	-			-	-			-	-	329	0,08	-	- (H)	- (H)	- (H)	- (H)	+/- ni / - (H)	-	NA	NA	8	a
2012	1090	Bootsocks (henhouse floor)	+/-	-	-	-	+/-	-	-	-	-	326	0,08	-	- (H)	+ m (H) Citrobacter freundii	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1091	Bootsocks (henhouse floor)	+/-	-	-	-	+/-	-	-	-	-	326	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	**1092**	**Manure (poultry)**	+	+p	+p	+	+	+p	+p	+M	+	8659	2,27	+	+ P (H)	+ M (H)	+ M (H)	+ P (H)	+ P (H)	+	PA	PA	8	a
2012	**1320**	**Bootsocks (postweaning room)**	+	+p	+p	+	+	+p	+p	+	+	8776	2,30	+	+ m (H)	+ 1/2 (M)	+ m (M)	+ m (M)	+ 1/2 (M)	+	PA	PA	8	a
2012	**1321**	**Bootsocks (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	8937	2,34	+	+ 1/2 (H)	+ M (H)	+ m (M)	+ m (M)	+ M (M)	+	PA	PA	8	a
2012	**1328**	**Bootsocks (floor)**	+	+p	+p	+	+	+p	+p	+	+	8935	2,34	+	+ M (M)	+ 1/2 (M)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	1370	Bootsocks (floor)	+	-	-	-	+	-	-	+	+	1055	0,27	+	+m ni / - (M) - (2)	+m ni / - (H) + (2)	+/- m ni / + (H) +/- (2) (oxydase +)	- (M) +/- (2) (E. coli)	+m ni / - (H) - (2)	+	PD	PA	8	a
2012	1379	Pig faeces	+/-	-	-	-	+/-	-	-	+/- ni/-	-	293	0,07	-	- (H) - (2)	+/- ni / - (H) - (2)	+/- ni / +/- (H) - (2)	- (H) +/- (2)	+/- ni / - (M) +/- (2)	-	NA	NA	8	a
2012	1442	Bootsocks (turkey lorry)	+/-	-	-	-	+/-	-	-	-	-	326	0,08	-	- (H)	+/- ni /- (H)	+/- ni /- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1443	Bootsocks (turkey lorry)	-			-	-			-	-	343	0,09	-	- (H)	- (H)	+/- ni / +/- (H)	+/- ni / +/- (H)	+/- ni / +/- (H)	-	NA	NA	8	a
2012	1444	Turkey faeces	-			-	-			-	-	209	0,05	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1445	Turkey faeces	-			-	-			+m ni/+	-	234	0,06	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1446	Bootsocks (pig)	+/-	+M	+p	+	+/-	+M	+p	+M	+	9151	2,40	+	+ M (H)	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	1447	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	+/-1 col ni/-	-	332	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1448	Pig faeces	-			-	-			-	-	332	0,08	-	- (H) + (2)	- (H) + (2) (Salmo. Spp.)	- (H) + (2) (Salmo. Spp.)	- (H) + (2)	+/- ni /+ (H) + (2)	-	NA	NA	8	a
2012	1449	Pig faeces	-			-	-			+/-1 col ni/-	-	285	0,07	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	1450	Pig faeces	-			-	-			-	-	308	0,08	-	- (H) - (2)	- (H) - (2)	- (H) +/- (2)	- (H) - (2)	+/- ni / -(H) - (2)	-	NA	NA	8	a
2012	1451	Pig faeces	+/-	-	-	-	+/-	-	-	+/-m (Citrobacter koseri)	-	299	0,07	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1452	Pig faeces	+/-	-	-	-	+/-	-	-	-	-	309	0,08	-	- (H) + (2) (Salmo. Spp.)	- (H) + (2) (Salmo. Spp.)	- (H) +/- (2)	- (H) + (2) (Salmo. Spp.)	+/- ni / - (H) + (2) (Salmo. Spp.)	-	NA	NA	8	a
2012	1453	Bootsocks (pig)	+	-	-	-	+	-	-	-	-	599	0,15	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	+/- ni / - (H) - (2)	-	NA	NA	8	a
2012	1454	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	309	0,08	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	+/- ni / - (H) - (2)	-	NA	NA	8	a
2012	**1727**	**Bootsocks (hatchery)**	-			-	-			-	-	291	0,07	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	**1728**	**Bootsocks (hatchery)**	-			-	-			-	-	326	0,07	-	- (H)	- (M)	- (H)	- (M)	- (H)	-	NA	NA	8	a

♦ Analyses performed according to the COFRAC accreditation

PRIMARY PRODUCTION SAMPLES																								
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 at 41.5°C for 24 h								Final result VIDAS ® SPT 24 h	Agreement		Category	Type
												VIDAS® assay result			Confirmation									
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**1729**	**Poultry faeces**	-			-	-			-	-	231	0,05	-	- (L) St (2)	- St St (2)	- (L) St (2)	- St St (2)	- (L) St (2)	-	NA	NA	8	a
2012	2120	Poultry faeces	-			-	-			st	-	8667	2,16	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ M (H)	+	PD	PD	8	a
2012	2121	Poultry faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	9446	2,35	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	2122	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	362	0,09	-	- (H)	+ m (H) (oxydase +)	+ m (H) (oxydase +)	- (H)	+ m (H) (oxydase +)	-	NA	NA	8	a
2012	2123	Pig faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	11103	2,76	+	+ m (H)	+ M (H)	+ m (H)	+ m (H)	+ M (H)	+	PA	PA	8	a
2012	2124	Bootsocks piggery	+/-	-	-	-	+/-	-	-	-	-	350	0,08	-	- (H)	- (M)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	2125	Bootsocks piggery	+	-	-	-	+	-	-	-	-	321	0,08	-	- (H)	- (M)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	2269	Pig faeces	+	+	+	+	+	+	+	+	+	10363	2,78	+	+ m (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**2270**	**Pig faeces**	+/-	-	-	-	+/-	-	-	-	-	9742	2,61	+	+ m (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PD	PD	8	a
2012	2272	Poultry faeces	+	+	+	+	+	+	+	-	+	10673	2,86	+	+ M (H)	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	2274	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	8915	2,39	+	+ M (H)	+ 1/2 (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	2275	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9564	2,57	+	+ M (H)	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**2281**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	+/-	-	57	0,01	-	- (H)	- (H)	- (M)	- (M)	- (H)	-	NA	NA	8	a
2012	**2282**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	-	-	128	0,03	-	- (H)	+ m ni (H) / + (Oxydase +)	- (H)	- (H)	+ m (H) (oxydase +)	-	NA	NA	8	a
2012	1085	Wipe (Guinea fowl manger)	-			-	-			-	-	332	0,08	-	- (H)	St	- (H)	- (L)	- (L)	-	NA	NA	8	b
2012	**1086**	**Wipe (Guinea fowl manger)**	+	+p	+p	+	+	+p	+p	+M	+	10286	2,7	+	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	1087	Trough water	+/-	-	-	-	+/-	-	-	-	-	326	0,08	-	- (L)	- (L)	- (L)	St	- (L)	-	NA	NA	8	b
2012	1089	Wipe (poultry manger)	-			-	-			-	-	385	0,10	-	- (H)	- (L)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	**1322**	**Dust (pregnant room)**	+	-	-	-	+	-	-	+/-ni/+	+	8601	2,26	+	+ 1/2 (H)	+ 1/2 (H)	+ m (M)	+ M (H)	+ 1/2 (H)	+	PD	PA	8	b
2012	**1323**	**Dust (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	8689	2,28	+	+ m (H)	+ m (H)	+ m (H)	+ m ni (H)	+ m (M)	+	PA	PA	8	b
2012	**1324**	**Water pig maternity**	+	+ni/	+p	+	+	+ni/	+p	+/-ni/+	+	8693	2,28	+	+ m (M)	+ m (H)	+ m (H)	+ m ni (M)	+ m (M)	+	PA	PA	8	b
2012	**1325**	**Water trough pigsty**	+	+p	+p	+	+	+p	+p	+	+	8325	2,18	+	+ M (M)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1326**	**Wipe (pig square wall)**	+	+p	+p	+	+	+p	+p	+	+	8943	2,35	+	+ M (M)	+ M (M)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1327**	**Wipe (pig)**	+	+p	+p	+	+	+p	+p	+	+	9215	2,42	+	+ M (M)	+ M (M)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	1369	Swab nipple trough	-			-	-			-	-	328	0,08	-	- (M)	- (H)	- (H)	+ 1/2 ni / + (H)	- (H)	-	NA	NA	8	b
2012	1371	Wipe (pig)	-			-	-			-	-	343	0,09	-	+m ni / - (H)	- (M) -(2)	- (H) -(2)	+m ni / - (H)	+m ni / - (M) + (2)	-	NA	NA	8	b
2012	1372	Wipe (pig square door)	-			-	-			+/-ni/-	-	337	0,08	-	+ m ni/- (M)	- (H) - (H)	+ m ni/+ (M) +/- (2)	+ m (M)	+/- ni/- (M) - (2)	-	NA	NA	8	b
2012	1373	Trough water	-			-	-			-	-	362	0,09	-	- (M)	- (M)	- (H)	- (M)	- (H)	-	NA	NA	8	b
2012	1374	Trough water	+/-	-	-	-	+/-	-	-	+/-ni/-	-	342	0,09	-	- (M)	- (H)	- (H)	+ 1 ni/- (H)	- (H)	-	NA	NA	8	b
2012	1375	Wipe (maternity)	+	-	-	-	+	-	-	-	-	530	0,13	-	- (H)	- (H)	- (H)	- (M)	+/- ni / - (M)	-	NA	NA	8	b
2012	1376	Wipe (postweaning)	+	-	-	-	+	-	-	-	-	403	0,10	-	- (H)	- (H)	- (H)	- (M)	- (H)	-	NA	NA	8	b
2012	1377	Wipe (pig square)	+	+M	+M	+	+	+M	+M	+	+	332	0,08	-	- (H)	+/- ni /- (H)	- (H)	- (H)	- (H)	-	ND	ND	8	b
2012	1378	Wipe (pig)	+/-	-	-	-	+/-	-	-	-	-	338	0,08	-	- (H)	- (M)	+/- ni / +/- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	1437	Wipe (turkey cage)	-			-	-			-	-	322	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	1438	Wipe (turkey cage)	-			-	-			-	-	320	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	1439	Wipe (turkey cage)	-			-	-			-	-	329	0,08	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	+/- ni / - (H) - (2)	-	NA	NA	8	b
2012	1440	Wipe (turkey cage)	+/-	-	-	-	+/-	-	-	-	-	328	0,08	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	b
2012	1441	Wipe (turkey cage)	-			-	-			-	-	363	0,09	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	**1730**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	8849	2,15	+	+ 1/2 (H)	+ 1/2 (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1731**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	8775	2,14	+	+ 1/2 (H)	+ m (H)	+ 1/2 (H)	+ M (H)	+ 1/2 (H)	+	PA	PA	8	b
2012	**1732**	**Pipped eggs**	+	+M	+p	+	+	+M	+p	+M	+	9434	2,30	+	+ m (H)	+ m (H)	+ 1/2 (H)	+ m (H)	+ m (H)	+	PA	PA	8	b
2012	**1733**	**Water (hatchery)**	+	+M	+p	+	+	+M	+p	+M	+	9697	2,36	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PA	PA	8	b
2012	**1734**	**Water (hatchery)**	-			-	-			st	-	9238	2,25	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PD	PD	8	b
2012	2126	Wipe (pig)	-			-	-			-	-	373	0,09	-	- (H)	- (M)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	2127	Wipe (pig)	+/-	-	-	-	+/-	-	-	-	-	378	0,09	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	2273	Dust (pig square)	+/-	St	St	-	+/-	St	St	-	-	167	0,04	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b

PRIMARY PRODUCTION SAMPLES																									
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 at 41.5°C for 24 h									Final result VIDAS ® SPT 24 h	Agreement		Category	Type
												VIDAS® assay result			Confirmation									
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**2276**	**Water (henhouse trough)**	-			-	-			-	-	138	0,03	-	- (H)	St	+/- (H) (Oxydase +)	St	St	-	NA	NA	8	b
2012	**2277**	**Dust (henhouse)**	+/-	-	-	-	+/-	-	-	-	-	148	0,03	-	- (H)	+/- ni / + (Oxydase +)	- (H)	- (H)	+/- ni / + (Oxydase +)	-	NA	NA	8	b
2012	2278	Dust (pigsty)	+/-	St	St	-	+/-	St	St	-	-	162	0,04	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	**2279**	**Dust (henhouse)**	+	+	+	+	+	+	+	+	+	160	0,04	-	- (H)	+ m (H) (oxydase +)	- (H)	- (H)	+ m (H) (oxydase +)	-	ND	ND	8	b
2012	2284	Dust (hatchery)	-			-	-			st	-	132	0,03	-	St St (2)	St St (2)	St St (2)	St St (2)	St St (2)	-	NA	NA	8	b
2012	2285	Dust (poultry breeding)	+	+	+	+	+	+	+	+	+	9208	2,47	+	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	2286	Dust (hatchery)	-			-	-			st	-	143	0,03	-	St	St	St	St	St	-	NA	NA	8	b

Category 12: Primary production samples - Specific protocol ⑩ (25 g or 25 ml or sampling device)

PRIMARY PRODUCTION SAMPLES (excluding drinking water)																									
Year of analyse	Sample N°	Product	Reference method: ISO 6579-1 ♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑩															Category	Type
									Tetrathionate 18h at 37°C±1°C																
			MSRV			MKTTn broth		Result	Subculture SX2 for 18h at 41,5°C ± 1°C													Confir-mation final result	Final result VIDAS SPT 18h	Agreement VIDAS SPT 18h		
									VIDAS SPT			XLD				ASAP									
									RFV	TV	Result	Typical colonies	Before purif		After purif	Typical colonies	Before purif		After purif						
			Reading	XLD	ASAP	XLD	ASAP						Api	Api	Agglu		Latex	Api	Api	Agglu					
2020	494	Bootsocks (pork environment)	+	+p	+p	+M	+M	+	15859	3,78	+	+1/2	+		OMA	+m	+	+		OMA	+	+	**PA**	12	a
2020	495	Poultry feces	-/-			-	-	-	288	0,06	-	-				-					-	-	**NA**	12	a
2020	496	Poultry feces	-/-			-	-	-	313	0,07	-	-				-					-	-	**NA**	12	a
2020	497	Poultry feces	-/-			-	-	-	303	0,07	-	-				-					-	-	**NA**	12	a
2020	498	Poultry feces	-/-			-	-	-	284	0,06	-	-				-					-	-	**NA**	12	a
2020	500	Pork feces	-/-			-	-	-	202	0,04	-	-				-					-	-	**NA**	12	a
2020	502	Poultry feces	+	-	-	-	-	-	310	0,07	-	-				-					-	-	**NA**	12	a
2020	503	Pork feces	-/-			-	-	-	223	0,05	-	-				-					-	-	**NA**	12	a
2020	**2730**	**Poultry feces**	-/-			+M	+M	+	11082	3,13	+	+M	+		OMA	+1/2	+	+		OMA	+	+	**PA**	12	a
2020	**2731**	**Poultry feces**	+	+p	+p	+M	+M	+	11878	3,35	+	+M	+		OMA	+M	+	+		OMA	+	+	**PA**	12	a
2020	**2732**	**Poultry feces**	-/-			-	-	-	11633	3,28	+	+M	+		OMA	+p	+	+		OMA	+	+	**PD**	12	a
2020	**2733**	**Bootsocks (poultry environment)**	+	+p	+p	+p	+p	+	143	0,04	-	st				st					-	-	**ND**	12	a
2020	**2734**	**Bootsocks (poultry environment)**	-/-			-	-	-	159	0,04	-	-				st					-	-	**NA**	12	a
2020	**2735**	**Pork feces**	-/-			-	-	-	11416	3,22	+	+M	+		OMA	+M	+	+		OMA	+	+	**PD**	12	a
2020	**2737**	**Pork feces**	-/-			+M	+p	+	11133	3,14	+	+M	+		OMA	+M	+	+		OMA	+	+	**PA**	12	a
2020	2943	Pork feces	-/d	-	-	+d/-	-	-	180	0,04	-	-				-					-	-	**NA**	12	a
2020	2945	Bootsocks (pork)	-/+	+p	+p	d	+m	+	4958	1,25	+	+M	+		OMB	+1/2	+	+		OMB	+	+	**PA**	12	a
2020	3008	Bootsocks (poultry environment)	d/+	-	+M	d/-	+m	+	181	0,04	-	d/-				-					-	-	**ND**	12	a
2020	3013	Bootsocks (pork)	-/-			d/-	-	-	174	0,03	-	d/-				-					-	-	**NA**	12	a
2020	3014	Pork feces	-/-			-	-	-	131	0,04	-	-				-					-	-	**NA**	12	a
2020	**3183**	**Pork feces**	-/d	-	-	-	-	-	15606	3,94	+	+M	+		OMB	+M	+	+		OMB	+	+	**PD**	12	a
2020	**3185**	**Bootsocks (poultry environment)**	-/-			-	-	-	141	0,03	-	st				st					-	-	**NA**	12	a
2020	**3186**	**Poultry litter**	-/-			-	-	-	177	0,04	-	-				-					-	-	**NA**	12	a
2020	**3187**	**Poultry feces**	-/-			-	-	-	13497	3,40	+	-				+M	+	+		OMB	+	+	**PD**	12	a
2020	**3188**	**Poultry feces**	-/d	-	-	+m	+M	+	15318	3,86	+	+M	+		OMA	+M	+	+		OMA	+	+	**PA**	12	a
2020	**3308**	**Pork feces**	+	+p	+p	+M	+M	+	112	0,02	-	-				-					-	-	**ND**	12	a
2020	**3309**	**Pork feces**	-/d	-	-	-	-	-	109	0,02	-	-				-					-	-	**NA**	12	a
2020	**3312**	**Poultry feces**	-/-			-	-	-	13597	3,43	+	-				+m	+	+		OMB	+	+	**PD**	12	a
2020	**3313**	**Poultry feces**	+	H2S -	+p	H2S-	+p	+	239	0,06	-	-				-					-	-	**ND**	12	a
2020	**3314**	**Bootsocks (poultry environment)**	-/-			st	st	-	145	0,03	-	st				st					-	-	**NA**	12	a
2020	**3474**	**Bootsocks (poultry environment)**	-/-			-	-	-	11665	3,11	+	+M	+		OMA	+m	+	+		OMA	+	+	**PD**	12	a
2020	**3476**	**Poultry feces**	+d/+	+m	+M	+m	+M	+	219	0,05	-	-				-					-	-	**ND**	12	a

♦ Analyses performed according to the COFRAC accreditation

PRIMARY PRODUCTION SAMPLES (excluding drinking water)																								
Year of analyse	Sample N°	Product	Reference method: ISO 6579-1 ♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑩														Category	Type
									Tetrathionate 18h at 37°C±1°C															
			MSRV			MKTTn broth		Result	Subculture SX2 for 18h at 41,5°C ± 1°C													Confir-mation final result	Final result VIDAS SPT 18h	Agreement VIDAS SPT 18h		
									VIDAS SPT			XLD				ASAP									
									RFV	TV	Result	Typical colonies	Before purif	After purif		Typical colonies	Before purif		After purif						
			Reading	XLD	ASAP	XLD	ASAP						Api	Api	Agglu		Latex	Api	Api	Agglu					
2020	**3478**	**Bootsocks (poultry environment)**	+	+p	+M	+M	+M	+	12652	3,38	+	+M	+		OMA	+M	+	+		OMA	+	+	**PA**	12	a
2020	**3480**	**Poultry feces**	-/-			-	-	-	208	0,05	-	-				-					-	-	**NA**	12	a
2020	**3482**	**Poultry feces**	-/-			-	-	-	394	0,10	-	-				-					-	-	**NA**	12	a
2020	493	Wipe (pork environment)	-/-			st	st	-	230	0,05	-	st				st					-	-	**NA**	12	b
2020	499	Dust (poultry environment)	+	-	-	-	-	-	273	0,06	-	-				-					-	-	**NA**	12	b
2020	501	Pork litter	-/-			-	-	-	235	0,05	-	-				-					-	-	**NA**	12	b
2020	504	Wipe (poultry environment)	-/-			-	-	-	239	0,05	-	-				-					-	-	**NA**	12	b
2020	505	Poultry litter	+	-	-	-	-	-	245	0,05	-	-				-					-	-	**NA**	12	b
2020	**2736**	**Dust (poultry environment)**	-/-			-	-	-	277	0,07	-	st				st					-	-	**NA**	12	b
2020	**2738**	**Poultry litter**	-/-			-	-	-	269	0,07	-	-				-					-	-	**NA**	12	b
2020	**2739**	**Poultry litter**	-/-			-	-	-	12815	3,62	+	+1/2	+		OMA	+M	+	+		OMA	+	+	**PD**	12	b
2020	**2740**	**Poultry litter**	+	+m	+p	+M	+M	+	11143	3,14	+	+M	+		OMA	+M	+	+		OMA	+	+	**PA**	12	b
2020	2944	Wipe (pork)	-/d	-	-	-	-	-	12226	3,08	+	+m	+		OMB	+m	+	+		OMB	+	+	**PD**	12	b
2020	2946	Pork litter	-/-			+d/-	-	-	115	0,02	-	-				-					-	-	**NA**	12	b
2020	3009	Wipe (poultry environment)	-/+d	-	-	-	-	-	135	0,03	-	d/-				+m	-	- (peudo)			-	-	**NA**	12	b
2020	3010	Poultry litter	-/+d	-	-	-	-	-	289	0,07	-	-				-					-	-	**NA**	12	b
2020	3011	Sponge poultry	-/-			-	-	-	191	0,04	-	-				-					-	-	**NA**	12	b
2020	3012	Wipe (pork)	-/-			-	-	-	192	0,04	-	-				-					-	-	**NA**	12	b
2020	3015	Pork litter	-/+d	-	-	-	-	-	163	0,03	-	-				-					-	-	**NA**	12	b
2020	**3184**	**Pork litter**	-/d	-	-	-	-	-	10869	2,74	+	+M	+		OMB	+m	+	+		OMB	+	+	**PD**	12	b
2020	**3189**	**Poultry litter**	-/-			-	st	-	172	0,04	-	-				st					-	-	**NA**	12	b
2020	**3190**	**Sponge (poultry environment)**	+	H2S -	+p	H2S-	+M	+	132	0,03	-	-				-					-	-	**ND**	12	b
2020	**3191**	**Sponge (poultry environment)**	-/-			-	-	-	15844	4,00	+	+M	+		OMA	+1/2	+	+		OMA	+	+	**PD**	12	b
2020	**3192**	**Swab (poultry environment)**	+	H2S -	+p	H2S-	+M	+	14832	3,74	+	-				+1/2	+	+		OMB	+	+	**PA**	12	b
2020	**3193**	**Swab (poultry environment)**	+	+p	+p	+M	+M	+	15845	4,00	+	+M	+		OMA	+m	+	+		OMA	+	+	**PA**	12	b
2020	**3310**	**Pork litter**	-/-			-	-	-	111	0,02	-	-				-					-	-	**NA**	12	b
2020	**3311**	**Pork litter**	-/-			-	-	-	180	0,04	-	-				-					-	-	**NA**	12	b
2020	**3315**	**Poultry litter**	-/-			-	-	-	206	0,05	-	-				-					-	-	**NA**	12	b
2020	**3316**	**Wipe (poultry environment)**	-/-			-	+m	+	134	0,03	-	-				-					-	-	**ND**	12	b
2020	**3317**	**Swab (poultry environment)**	+d/+d	+p	+p	+p	+p	+	15840	4,00	+	+m	+		OMB	+M	+	+		OMB	+	+	**PA**	12	b
2020	**3318**	**Sponge (poultry environment)**	-/-			d (Pantoea)	-	-	12760	3,22	+	H2S-	+		OMB	+M	+	+		OMB	+	+	**PD**	12	b
2020	**3475**	**Sponge (poultry environment)**	+d/+d	-	-	-	-	-	15840	4,23	+	+m	+		OMA	+m	+	+		OMA	+	+	**PD**	12	b
2020	**3477**	**Sponge (poultry environment)**	-/-			-	-	-	12713	3,39	+	+M	+		OMA	+M	+	+		OMA	+	+	**PD**	12	b
2020	**3479**	**Poultry litter**	-/-			-	-	-	189	0,05	-	-				-					-	-	**NA**	12	b
2020	**3481**	**Poultry litter**	-/-			-	-	-	179	0,04	-	-				-					-	-	**NA**	12	b

Category 6: Environment - Standard protocol (25 g)

ENVIRONMENT																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	SX2 21 h	Final confirmation result				
2011	**Ab1**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8504	2,67	+	+HA		+MA	+HA	+MA	*Salmonella spp.*		+	+	**PA**	6	a
2011	**Ab2**	**Process water**	+HA		+HA	+MA		+HA	*Salmonella* spp.	+	8387	2,63	+	+HA		+HA	+HA	+MA	*Salmonella* spp.		+	+	**PA**	6	a
2011	**Ab3**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	8559	2,68	+	+HA		+MA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	6	a
2011	**Ab4**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8695	2,73	+	+HA		+HA	+HA	+HA	*Salmonella spp.*		+	+	**PA**	6	a
2011	Ac10	Process water	-LE		Ø	-ME		-HE		-	210	0,06	-								-	-	**NA**	6	a
2011	Ac11	Process water	Ø		Ø	Ø		Ø		-	229	0,07	-								-	-	**NA**	6	a
2011	Ac12	Process water	Ø		Ø	Ø		Ø		-	224	0,07	-								-	-	**NA**	6	a
2011	Ac13	Process water	Ø		Ø	Ø		Ø		-	220	0,06	-								-	-	**NA**	6	a
2011	Ac14	Process water	Ø		Ø	Ø		Ø		-	219	0,06	-								-	-	**NA**	6	a
2011	**Ac20**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	9046	2,84	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	6	a
2011	**Ac21**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8905	2,79	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	6	a
2011	Ac3	Rinse water	-LE		-ME	-HE		-HE		-	214	0,06	-								-	-	**NA**	6	a
2011	**AD10**	**Process water**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9241	2,18	+	+HA		+MA	+HA	+HA	*Salmonella spp.*		+	+	**PA**	6	a
2011	**AD7**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	9058	2,14	+	+HA		+HA	+HA	+HA	*Salmonella* spp.		+	+	**PA**	6	a
2011	**AD8**	**Iced water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	8997	2,13	+	+HA		+MA	+MA	+HA	*Salmonella* spp.		+	+	**PA**	6	a
2011	**AD9**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9049	2,14	+	+MA		+HA	+HA	+HA	*Salmonella spp.*		+	+	**PA**	6	a
2011	C6	Rinse water (slaughterhouse)	-LE		Ø	-LE		Ø		-	193	0,05	-								-	-	**NA**	6	a
2011	M8	Rinse water (worktable)	-LE		Ø	-ME		Ø		-	204	0,05	-								-	-	**NA**	6	a
2011	Z10	New water	Ø		Ø	Ø		Ø		-	224	0,05	-								-	-	**NA**	6	a
2011	Z11	Iced water	Ø		Ø	Ø		Ø		-	226	0,05	-								-	-	**NA**	6	a
2011	Z12	Iced water	Ø		Ø	Ø		Ø		-	221	0,05	-								-	-	**NA**	6	a
2011	Z13	Iced water	Ø		Ø	Ø		Ø		-	230	0,05	-								-	-	**NA**	6	a
2011	Ac1	Surfaces sample	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	236	0,07	-	-ME (SX2)		-ME (SX2)	-ME (SX2)	-HE (SX2)			-	-	**ND**	6	b
2011	Ac2	Surfaces sample	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	225	0,07	-	-ME (SX2)		-ME (SX2)	-ME (SX2)	-ME (SX2)			-	-	**ND**	6	b
2011	Ac4	Surfaces sample	-LE		Ø	-ME		-LE		-	212	0,06	-								-	-	**NA**	6	b
2011	Ac5	Surfaces sample	-LE		-ME	-ME		-HE		-	205	0,06	-								-	-	**NA**	6	b
2011	Ac8	Surfaces sample	-LE		Ø	-ME		Ø		-	199	0,06	-								-	-	**NA**	6	b
2011	Ac9	Surfaces sample	-LE		-LE	-ME		-LE		-	10750	3,37	+	+MB		+MB	+MB	+MB	*Salmonella* spp.		+	+	**PD**	6	b
2011	**AH1**	**Surfaces sample**	+MB		+MB	+HB		+MB	*Salmonella* spp.	+	9939	2,57	+	+MB		+MB	+HB	+HB	*Salmonella* spp.		+	+	**PA**	6	b
2011	AH2	Surfaces sample	+MC		+LC	+MB		+MB	*Salmonella* spp.	+	11587	2,99	+	+MC		+MB	+MB	+HB	*Salmonella* spp.		+	+	**PA**	6	b
2011	C8	Surfaces sample (cutting board)	-ME		Ø	-ME		Ø		-	118	0,03	-								-	-	**NA**	6	b

ENVIRONMENT																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for 18 h at 41.5°C													Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	SX2 21 h	Final confirmation result				
2011	G12	Surfaces sample (cutting board)	-LE		Ø	-ME		Ø		-	159	0,04	-								-	-	**NA**	6	b
2011	J7	Surfaces sample (knife blade)	-LE		Ø	-ME		Ø		-	159	0,04	-								-	-	**NA**	6	b
2011	J8	Surfaces sample (knife blade)	-ME		-LE	-HE		-HE		-	148	0,04	-								-	-	**NA**	6	b
2011	K3	Surfaces sample (knife blade)	+LB		+LC	+MB		+MB	*Salmonella* spp.	+	11949	3,23	+	+MB		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	b
2011	M7	Surfaces sample (working plan)	-ME		-LE	-ME		-LE		-	165	0,04	-								-	-	**NA**	6	b
2011	P5	Surfaces sample (blade)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11235	3,21	+	+MC		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	b
2011	S2	Surfaces sample (cutting board)	-ME		-ME	-ME		-ME		-	143	0,04	-								-	-	**NA**	6	b
2011	S9	Surfaces sample (shopper)	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	11398	3,26	+	+MB		+MC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	b
2011	V10	Surfaces sample	-ME		-LE	-ME		-HE		-	215	0,05	-								-	-	**NA**	6	b
2019	101	Wipe (vegetables environment)	-	-		-	-			-	223	0,05	-	st	st					-	-	-	**NA**	6	b
2019	102	Wipe (vegetables environment)	-	-		-	-			-	619	0,14	-	st	st					-	-	-	**NA**	6	b
2011	Aa10	Waste	-ME		-ME	-ME		-ME		-	10365	3,25	+	-HE / +MB(SX2)		-HE / +MB(SX2)	+MB	+MB	*Salmonella* spp.		+	+	**PD**	6	c
2011	Aa9	Waste	-ME		-ME	-ME		-ME		-	9224	2,89	+	-HE / +MC(SX2)		+MD	+MB	+MB	*Salmonella spp.*		+	+	**PD**	6	c
2011	Ac22	Waste (meat)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	214	0,06	-	-ME (SX2)		-ME (SX2)	-ME (SX2)	-ME (SX2)			-	-	**ND**	6	c
2011	**AD11**	**Waste**	+MB		+MA	+MB		+HA	*Salmonella* spp.	+	8317	1,96	+	+MB		+MB	+LA	+MB	*Salmonella spp.*		+	+	**PA**	6	c
2011	AG1	Waste (meat)	-ME		-ME	-HE		-HE		-	9591	2,48	+	+HC		+HB	+HB	+HB	*Salmonella spp.*		+	+	**PD**	6	c
2011	AG12	Waste (meat)	-ME		-LE	-HE		-HE		-	265	0,06	-								-	-	**NA**	6	c
2011	AG15	Waste (meat)	+MC		+MD	+HB		+HD	*Salmonella* spp.	+	11611	3	+	-ME		+MD	+MB	+MB	*Salmonella spp.*		+	+	**PA**	6	c
2011	AG16	Waste (meat)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	268	0,06	-	-ME (SX2)		-ME (SX2)	-HE (SX2)	-HE (SX2)			-	-	**ND**	6	c
2011	AG2	Waste (meat)	+MC		+MC	+HC		+HC	*Salmonella* spp.	+	11877	3,07	+	-HE		+MC	+MB	+MB	*Salmonella spp.*		+	+	**PA**	6	c
2011	C13	Waste (poultry)	-ME		-ME	-HE		-HE		-	168	0,04	-								-	-	**NA**	6	c
2011	M5	Waste	-LE		Ø	-ME		-LE		-	192	0,05	-								-	-	**NA**	6	c
2011	O4	Waste (poultry)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10329	2,79	+	+HC		+HC	+HB	+HB	*Salmonella* spp.		+	+	**PA**	6	c
2011	O5	Waste (poultry)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10159	2,75	+	+HC		+HC	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	c
2011	O7	Waste (poultry)	Ø		Ø	Ø		Ø		-	43	0,01	-								-	-	**NA**	6	c
2011	S3	Waste (cheese)	-ME		-ME	-ME		-ME		-	142	0,04	-								-	-	**NA**	6	c
2011	S7	Waste (sausage)	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	10827	3,1	+	+HB		+HB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	c
2011	S8	Waste (sausage)	+MC		+MC	+MB		+HB	*Salmonella* spp.	+	10193	2,91	+	+MB		+MB	+MB	+MB	*Salmonella* spp.		+	+	**PA**	6	c
2011	V2	Waste	-ME		-ME	-HE		-HE		-	234	0,05	-								-	-	**NA**	6	c
2011	V4	Waste	-ME		-HE	-HE		-HE		-	213	0,05	-								-	-	**NA**	6	c
2011	V6	Waste	-ME		-ME	-ME		-LE		-	205	0,05	-								-	-	**NA**	6	c
2011	V9	Waste (pork)	-ME		-ME	-HE		-HE		-	224	0,05	-								-	-	**NA**	6	c
2011	W2	Waste (meat)	-LE		Ø	-ME		-ME		-	333	0,08	-								-	-	**NA**	6	c

Category 1: Meat products - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

MEAT PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2018	**7841**	**Beef trim**	+M	+P		12	+P		*Salmonella* spp.	+	6532	1,5	+	+m	+1/2				*Salmonella spp.*	+	+	**PA**	1	a
2011	Aa7	Pork kidney	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	9290	2,91	+	-HE / +HC(SX2)		+HD / +HB(SX2)	+MB / +MB(SX2)	+LB / +MB(SX2)	*Salmonella* spp.	+	+	**PA**	1	a
2011	Aa8	Pork kidney	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10006	3,14	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+HB / +HB(SX2)	+HB / +HB(SX2)	*Salmonella* spp.	+	+	**PA**	1	a
2011	C11	Ground horse meat	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	198	0,05	-								-	**ND**	1	a
2011	**M18**	**Pork loin chop**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11100	3	+	+MB		+HB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	a
2011	**M19**	**Pork loin chop**	+MB		+MB	+HB		+MA	*Salmonella* spp.	+	10764	2,91	+	+HB		+MB	+MB	+MA	*Salmonella* spp.	+	+	**PA**	1	a
2011	**N11**	**Pork tenderloin**	+MC		-ME	+HD		-HE	*Salmonella* spp.	+	1809	0,49	+	-ME / -HE(SX2)		-HE / +MC(SX2)	-HE / +MB(SX2)	-ME / +MB(SX2)	*Salmonella* spp.	+ (SX2)	+	**PA**	1	a
2011	V7	Pork tenderloin	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	8620	2,14	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	1	a
2011	W1	Pork kidney	+MB		+MB	+MB		+HB	*Salmonella* spp.	+	9734	2,42	+	+MC		+MC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	a
2011	**M17**	**Lamb chop**	+MB		+MB	+HB		+HA	*Salmonella* spp.	+	10697	2,89	+	+HB		+HB	+MB	+HB	*Salmonella* spp.	+	+	**PA**	1	a
2011	**M13**	**Guinea fowl**	+MA		+MA	+HB		+HA	*Salmonella* spp.	+	10228	2,77	+	+MB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	**M14**	**Guinea fowl**	+MB		+MA	+HB		+HA	*Salmonella* spp.	+	10272	2,78	+	+MB		+MB	+MA	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	**M15**	**Chicken**	+MB		+MB	+MA		+HA	*Salmonella* spp.	+	10285	2,78	+	+HB		+HB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	**M16**	**Turkey fillet**	+MB		+MA	+HB		+MB	*Salmonella* spp.	+	11302	3,06	+	+HC		+MD	+HB	+HB	*Salmonella* spp.	+	+	**PA**	1	b
2011	**N10**	**Chicken fillet**	+MC		+MB	+HB		+HB	*Salmonella* spp.	+	8755	2,37	+	-HE / -ME(SX2)		-HE / +MD(SX2)	-HE / +MC(SX2)	-HE / +MC(SX2)	*Salmonella* spp.	+ (SX2)	+	**PA**	1	b
2011	O1	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10970	3,14	+	+HD		+HC	+HB	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	O2	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10530	3,01	+	+HC		+MC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	O3	Turkey leg	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10037	2,87	+	+MC		+MC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	b
2011	**R12**	**Rooster**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	8942	2,56	+	+MB		+MB	+HA	+MA	*Salmonella* spp.	+	+	**PA**	1	b
2011	Ac6	Vegetable stuffing	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	220	0,05	-								-	**ND**	1	c
2011	AG10	Chipolata sausages	+HB		+HB	+HB		+HB	*Salmonella* spp.	+	9403	2,43	+	-HE		+HD	+HB	+HC	*Salmonella* spp.	+	+	**PA**	1	c
2011	AG18	Merguez sausage	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11613	3,22	+	-HE		-ME	+HC	+MC	*Salmonella* spp.	+	+	**PA**	1	c
2011	AG6	Chipolata sausages	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	12400	3,2	+	-HE		-HE	+HB	+HB	*Salmonella* spp.	+	+	**PA**	1	c
2011	AG7	Chipolata sausages	+HB		+HB	+HB		+HB	*Salmonella* spp.	+	4481	1,15	+	-HE		-HE	+HC	+HC	*Salmonella* spp.	+	+	**PA**	1	c
2011	AG8	Chipolata sausages	+MB		+HC	+HB		+HB	*Salmonella* spp.	+	9716	2,51	+	-HE		-HE	+HB	+HB	*Salmonella* spp.	+	+	**PA**	1	c
2011	AG9	Chipolata sausages	+HB		+HC	+HB		+HB	*Salmonella* spp.	+	9054	2,34	+	+HC		-HE	+MB	+HB	*Salmonella* spp.	+	+	**PA**	1	c

MEAT PRODUCTS																								
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2011	**L3**	**Merguez sausage**	+MD		-HE	+HD		+HC	*Salmonella* spp.	+	5179	1,4	+	+HD		-ME	+MD	+MD	*Salmonella* spp.	+	+	**PA**	1	c
2011	**L6**	**Sausage meat**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	12145	3,29	+	-HE		-HE	+MD	-ME	*Salmonella* spp.	+	+	**PA**	1	c
2011	M4	Tomato stuffing	-ME		-LE	-HE		-LE		-	10177	2,75	+	+HC		+HC	+HB	+HB	*Salmonella* spp.	+	+	**PD**	1	c
2011	S4	Chipolata sausages	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10237	2,93	+	+HB		+HB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	c
2011	S5	Chipolata sausages	+MB		+MC	+HB		+HC	*Salmonella* spp.	+	10733	3,07	+	+MC		+HC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	1	c
2011	S6	Chipolata sausages	+MB		+MC	+HB		+HB	*Salmonella* spp.	+	11074	3,17	+	+HC		+MC	+HB	+HB	*Salmonella* spp.	+	+	**PA**	1	c

Category 1: Meat products - Specific Protocol ① (25 g) - Storage for 72 h at 5°C ± 3°C

MEAT PRODUCTS																							
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579/A1						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ① (25 g) Pre-warmed BPW + vancomycin (8mg/L) for 16 h at 41.5°C + 72 h at 5°C ± 3°C											Category	Type
			RVS		MKTTn		Confirmation	ISO 6579 or ISO 6579/A1 Result	VIDAS® assay result			Confirmation							Final result VIDAS® SPT	Agreement		
												Direct streaking										
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Result initial validation	XLD	ASAP	Latex assay	Bioch. test	SX2	Final result confirmation				
2013	SA5	Raw sliced beef	C0	C0	C1	C0	+	+		2,07	+	+			+	+		+	+	PA	1	a
2013	SA10	Ground beef halal	A1	B1	A1	B1	+	+		1,89	+	+			+	+		+	+	PA	1	a
2013	SA11	Beef skewer	B2	B2	B2	C1	+	+		0,04	-	-					-	-	-	ND	1	a
2013	SA12	Frozen beef balls (halal)	B1	C1	B1	C1	+	+		1,93	+	+			+	+		+	+	PA	1	a
2013	SA13	Rib steak (halal)	B1	B1	B1	C1	+	+		2,17	+	-			-	-	+	+	+	PA	1	a
2013	SA14	Sirloin	B1	C1	C1	C1	+	+		2,10	+	+			+	+		+	+	PA	1	a
2013	SA15	Beef tartar	A1	A2	B1	B1	+	+		2,07	+	+			+	+		+	+	PA	1	a
2013	SA16	Beefsteak	Ø0	Ø0	B0	B0	+	+		2,08	+	+			+	+		+	+	PA	1	a
2013	SA19	Veal meat	A1	A1	C2	C1	+	+		2,08	+	+			+	+		+	+	PA	1	a
2013	SA21	Ground veal	C1	B0	B1	C0	+	+		1,85	+	+			+	+		+	+	PA	1	a
2013	SA22	Ground veal	B1	A2	C1	C1	+	+		2,16	+	+			+	+		+	+	PA	1	a
2013	SA24	Veal balls	B1	B0	C1	C1	+	+		0,13	-	-					+	+	-	ND	1	a
2013	SA29	Beef tartar	B2	B1	A2	B1	+	+		1,79	+	-			-	-	+	+	+	PA	1	a
2013	SA71	Frozen ground beef 15% fat	B2	B2	C2	C2	+	+		2,06	+	+			+	+		+	+	PA	1	a
2013	SA72	Ground beef 20% fat	B0	C0	C0	C0	+	+		2,07	+	+			+	+		+	+	PA	1	a
2013	SA73	Ground beef 15% fat	C2	B1	C3	C2	+	+		1,99	+	+			+	+		+	+	PA	1	a
2013	SA2	Frozen ground beef	Ø1	Ø0	Ø2	Ø1		-		0,82	+	+			+	+		+	+	PD	1	b
2013	SA4	Frozen beef balls	C1	C0	C1	C0	+	+		2,34	+	+			+	+		+	+	PA	1	b
2013	SA7	Frozen ground beef	A1	C1	A1	B1	+	+		2,29	+	-					+	+	+	PA	1	b
2013	SA8	Frozen beef	A1	C1	A2	B1	+	+		2,20	+	+			+	+		+	+	PA	1	b
2013	SA59	Frozen beef trim	B2	B1	B1	C1	+	+		1,91	+	+			+	+		+	+	PA	1	b
2013	SA70	Frozen fascia	B2	B1	C3	C3	+	+		1,83	+	+			+	+		+	+	PA	1	b
2018	**7835**	**Frozen pork trim**	-	-	-	-	-	-	10492	2,34	+		+m+	+m+	+		+	+	+	PD	1	b
2018	**7837**	**Frozen pork trim**	+M	+M	+M	+M	+	+	7158	1,59	+		+M	+p	+		+	+	+	PA	1	b
2018	**7838**	**Frozen lamb meat**	+M	+M	+M	+M	+	+	6545	1,46	+		+p	+p	+		+	+	+	PA	1	b
2018	**7839**	**Frozen lamb meat**	+M	+M	+M	+M	+	+	6904	1,54	+		+p	+p	+		+	+	+	PA	1	b
2018	**7840**	**Frozen lamb meat**	-	st	-	st	-	-	6779	1,51	+		12	+p	+		+	+	+	PD	1	b
2013	SA1	Frozen ground beef + tomatoes	C1	C1	B1	B1	+	+		2,37	+	+			+	+		+	+	PA	1	c
2013	SA9	Frozen ground beef + tomatoes	A1	B1	A2	B1	+	+		1,74	+	+			+	+		+	+	PA	1	c
2013	SA17	Bolognaise ground beef	Ø1	Ø1	Ø1	Ø1		-		1,95	+	+			+	+		+	+	PD	1	c
2013	SA18	Boulettes au bœuf orientales (épices)	B1	B0	B0	C0	+	+		1,90	+	+			+	+		+	+	PA	1	c
2013	SA20	Ground veal with soya proteins	B1	A1	B2	C0	+	+		1,20	+	+			+	+		+	+	PA	1	c
2013	SA23	Spiced veal forcemeat	B2	A0	B2	B2	+	+		0,53	+	-					+	+	+	PA	1	c
2013	SA25	Veal sausage	C3	C1	C1	B1	+	+		0,07	-	-					-	-	-	ND	1	c
2013	SA26	Frozen ground beef + tomatoes	C3	B1	C1	C0	+	+		1,62	+	+			+	+		+	+	PA	1	c
2013	SA27	Frozen ground beef + onion	B1	B0	B2	C1	+	+		0,03	-	-			-	-	+	+	-	ND	1	c
2013	SA30	Beef Carpaccio with basil	B0	C0	B1	C0	+	+		1,56	+	+			+	+	+	+	+	PA	1	c
2013	SA31	Beef Carpaccio olive Parmesan	A2	C0	C2	C0	+	+		1,76	+	+			+	+	+	+	+	PA	1	c

Category 1: Meat products - Specific protocol ② (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

MEAT PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ② (375 g) Pre-warmed supplemented BPW for 22 h at 41.5°C (dilution 1/4) + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	Brilliance *Salmonella*	Identification	Final result confirmation				
2013	**AR1**	**Rumsteak**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9375	2,42	+	-HE / +HD(SX2)		+HD	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**AR2**	**Ground beef**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9130	2,36	+	-HE / +MC(SX2)		+HB	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**AT2**	**Beef balls (frozen)**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9264	2,39	+	+MB		+HD	+HB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	AX5	ground veal	-ME		-HE	-HE		-ME		-	183	0,04	-								-	**NA**	1	a
2013	AZ2	Ground veal	+MB		+HC	+HB		+HC	*Salmonella spp*	+	11750	3,10	+	+HC		+HD	+MB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb1**	**Ground beef**	+MB		+HC	+HC		-HE	*Salmonella spp*	+	9808	2,68	+	+HD		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb2**	**Ground beef**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9216	2,52	+	-HE +MC(SX2)		+HD	+HC	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb3**	**Ground veal**	+MB		+MB	+HB		+HA	*Salmonella spp*	+	9399	2,57	+	+HC		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bp4**	**Ground veal**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10074	2,50	+	+HC		+HC	+MB		*Salmonella spp*	+	+	**PA**	1	a
2019	**5824**	**Ground beef**	+m	+m		+m	+1/2		*Salmonella* spp	+	228	0,05	-	-	-						-	**ND**	1	a
2019	**5825**	**Ground beef**	+M	+M		+m	+1/2		*Salmonella* spp	+	276	0,06	-	-	-						-	**ND**	1	a
2013	AR5	Rib steak	-HE		-HE	-HE		-HE		-	223	0,05	-								-	**NA**	1	b
2013	AT5	Chuck	-ME		-ME	-ME		-ME		-	191	0,04	-								-	**NA**	1	b
2013	AZ3	Beef steak	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10653	2,81	+	+HC		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	b
2013	AZ4	Beef	+MB		+HB	+HB		+HB	*Salmonella spp*	+	11892	3,14	+	+HC		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	b
2013	**Ba1**	**Beef steak**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9696	2,65	+	+HD		+HD	+MC	+MC	*Salmonella spp*	+	+	**PA**	1	b
2013	**Ba2**	**Sliced beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10197	2,79	+	+HD		+HC	+HD	+MD	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bb4**	**Rumsteak**	+LB		+MB	+HB		+HB	*Salmonella spp*	+	9750	2,66	+	+HB		+HB	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	b
2019	**4744**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	1516/7180/6928	0,34/1,74/1,68	+/+/+	-	-				5 (RVS/ MKTTn/MSRV)-	-	-	**ND**	1	b
2019	**4746**	**Beef trim**	+p	+p		+M	+p		*Salmonella spp*	+	10692	2,39	+	+m/+	+md/+				*Salmonella spp*	+	+	**PA**	1	b
2019	**4747**	**Beef trim**	+M	+p		+M	+p		*Salmonella spp*	+	15867	3,55	+	+m	+M				*Salmonella spp*	+	+	**PA**	1	b
2019	**4748**	**Beef trim**	+p	+p		+m	+M		*Salmonella spp*	+	15866	3,55	+	+m	+M				*Salmonella spp*	+	+	**PA**	1	b
2019	**5826**	**Beef trim**	+M	+M		+M	+M		*Salmonella* spp	+	10546	2,52	+	+m	+m				*Salmonella spp*	+	+	**PA**	1	b
2019	**5827**	**Beef trim**	-	-		-	-		/	-	10354	2,48	+	+M	+M				*Salmonella spp*	+	+	**PD**	1	b
2013	**AX1**	**Rib veal**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	9792	2,58	+	+HC		+HD	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	c
2013	**AX2**	**Veal**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	193	0,05	-	-HE		-HE	-HE	-ME		-	-	**ND**	1	c
2013	AZ5	Roast veal	+MB		+MB	+HB		+HC	*Salmonella spp*	+	673	0,17	-	-HE		-HE	-HE	-HE		-	-	**ND**	1	c
2013	**Bp1**	**Veal cutlet**	+MB		+MB	+HC		+HC	*Salmonella spp*	+	9710	2,41	+	+MB		+MB	+MB		*Salmonella spp*	+	+	**PA**	1	c
2013	**Bp2**	**Osso bucco**	+MB		+MB	+MB		+MB	*Salmonella spp*	+	9820	2,43	+	+HD		+HC	+MC		*Salmonella spp*	+	+	**PA**	1	c
2019	**4739**	**Veal trim**	+m	+m		+M	+M		*Salmonella spp*	+	13825	3,10	+	+1/2	+M				*Salmonella spp*	+	+	**PA**	1	c
2019	**4740**	**Veal trim**	-	-		-	-			-	10887	2,44	+	+M	+M				*Salmonella spp*	+	+	**PD**	1	c
2019	**4741**	**Veal trim**	+m	+m		+m	+M		*Salmonella spp*	+	12995	2,91	+	+m	+1/2				*Salmonella spp*	+	+	**PA**	1	c
2019	**4742**	**Veal trim**	-	-		-	-			-	12402	2,78	+	+1/2	+m				*Salmonella spp*	+	+	**PD**	1	c

Category 1: Meat products - Specific protocol ③ (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

MEAT PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ③ (375 g) Pre-warmed supplemented BPW + vancomycin (8mg/L) for 22 h at 41.5°C (dilution 1/4) + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2013	**Bb1**	**Ground beef**	+MB		+HC	+HC		-HE	*Salmonella spp*	+	9299	2,54	+	-HE / +MC(SX2)		+HD	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb2**	**Ground beef**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9777	2,67	+	-HE / +HC(SX2)		-HE / +HC(SX2)	+MB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bb3**	**Ground veal**	+MB		+MB	+HB		+HA	*Salmonella spp*	+	11705	3,20	+	-HE / +HD(SX2)		-HE / +HD(SX2)	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bc1**	**Ground beef**	+HB		+MB	+HB		+HB	*Salmonella spp*	+	10760	2,94	+	+HB		+MB	+HB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bg1**	**Veal balls**	+MB		+MB	+MB		+HB	*Salmonella spp*	+	10867	2,82	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bg2**	**Ground beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9150	2,38	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bg3**	**Ground veal**	+MB		+MB	+MB		+HB	*Salmonella spp*	+	901	0,23	-	-HE / +MC(SX2)		-HE / +MB(SX2)	+HB	+MB	*Salmonella spp*	+	-	**ND**	1	a
2013	**Bg4**	**Ground beef**	+MC		+HC	+MB		+HC	*Salmonella spp*	+	10456	2,72	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+HD / +HB(SX2)	+MC	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bg5**	**Ground beef**	+MC		+HD	+HC		+HC	*Salmonella spp*	+	221	0,05	-	-HE / -HE(SX2)		-ME / -HE(SX2)	-HE / -ME(SX2)	-HE / -ME(SX2)		-	-	**ND**	1	a
2013	**Bh1**	**Ground beef**	+MB		+MB	+HB		+HC	*Salmonella spp*	+	9908	2,57	+	-HE		-HE	+HB	+HB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bh2**	**Ground veal**	+MB		+HB	+MB		+HB	*Salmonella spp*	+	10171	2,64	+	-HE		-HE	+HC	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Bn1**	**Ground beef**	+MB		+HB	+MB		+HB	*Salmonella spp*	+	8094	1,95	+	+HD		+HC	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	a
2013	**Ba1**	**Beef steak**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9338	2,55	+	-HE		+HD	+MC	+MC	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bb4**	**Rump**	+LB		+MB	+HB		+HB	*Salmonella spp*	+	9876	2,70	+	-HE / +HD(SX2)		-HE / +HD(SX2)	+MD	+MC	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bg7**	**Sliced beef**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9835	2,55	+	-HE / +HB(SX2)		-HE / +MB(SX2)	+MC	+MC	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bh4**	**Scoter**	+MB		+MC	+HB		+HC	*Salmonella spp*	+	9779	2,54	+	+MD		+MD	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bh5**	**Sirloin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9752	2,53	+	+HC		+HC	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	b
2013	**Bn3**	**Beef tenderloin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	8542	2,06	+	+HC		+MC	+MB	+MB	*Salmonella spp*	+	+	**PA**	1	b
2019	**5379**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	14563	3,37	+	+M	+M				*Salmonella spp*	+	+	**PA**	1	b
2019	**5380**	**Beef trim**	+p	+p		+p	+p		*Salmonella spp*	+	307	0,07	-	-	-				/	-	-	**ND**	1	b
2013	**Bc2**	**Veal cutlet**	+MB		+HB	+HB		+HB	*Salmonella spp*	+	6423	1,75	+	+HC		+HC	+MB	+HB	*Salmonella spp*	+	+	**PA**	1	c
2013	**Bg6**	**Veal cutlet**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	2000	0,52	+	-HE / +HD(SX2)		-HE / +HD(SX2)	-HE / +MB(SX2)	+MD / +MB(SX2)	*Salmonella spp*	+	+	**PA**	1	c
2013	**Bh3**	**Veal shoulder**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9090	2,36	+	+HC		+MC	+MB	+LB	*Salmonella spp*	+	+	**PA**	1	c
2018	**7942**	**Frozen veal trim**	+m	+1/2		+m	+1/2		*Salmonella spp*	+	317	0,07	-	-	-					-	-	**ND**	1	c
2018	**7943**	**Frozen veal trim**	-	-		-	-			-	7478	1,67	+	+p	+p				*Salmonella spp*	+	+	**PD**	1	c
2018	**8201**	**Veal trim**	+m	+M		+M	+M		*Salmonella spp*	+	292	0,06	-	-	-					-	-	**ND**	1	c
2018	**8203**	**Veal trim**	+m	+M		+m	+M		*Salmonella spp*	+	7462	1,66	+	+m	12				*Salmonella spp*	+	+	**PA**	1	c
2018	**8204**	**Veal trim**	-	-		-	-			-	7534	1,68	+	+M	+M				*Salmonella spp*	+	+	**PD**	1	c
2019	**5377**	**Veal trim**	+m	+m		+M	+p		*Salmonella spp*	+	475	0,11	-	-	-				/	-	-	**ND**	1	c
2019	**5378**	**Veal trim**	+M	+M		+p	+p		*Salmonella spp*	+	12174	2,82	+	+m	+M				*Salmonella spp*	+	+	**PA**	1	c

Category 2: Dairy products - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

DAIRY PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard Protocol ③ (25 g) Supplemented BPW for 18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	A=chromID *Salmonella* 2	B=Rapid *Salmonella*	C=Brillance *Salmonella*	Identification	Final result confirmation					
2011	N12	Mimolette jeune (PM)	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10692	2,89	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	N13	Goat's cheese / walnut (PM)	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9321	2,52	+	+MA		+HA	+MA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	R2	Mirabella cheese	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10622	3,04	+	+HB		+HB	+HB	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	T5	Gouda	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	11965	3,42	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	T6	Edam	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	12503	3,58	+	+HA		+MA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	U1	Grated Cheese	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9698	2,41	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	Z2	Emmental	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	7539	1,78	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	b
2011	Z3	Tartiflette	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	7675	1,81	+	+HB		+HC	+HB	+HB	*Salmonella* spp.	+	+	PA	2	b
2011	Z4	Brie de Meaux	+MB		+HA	+MA		+MA	*Salmonella* spp.	+	8028	1,89	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	PA	2	b
2011	Z5	Camembert	+HB		+HB	+MB		+MB	*Salmonella* spp.	+	9604	2,27	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	PA	2	b
2011	U3	Raspberry fresh cheese mousse	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9070	2,26	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	PA	2	c
2011	Z1	Cream cheese	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	7906	1,87	+	+HA		+HA	+HA	+MA	*Salmonella* spp.	+	+	PA	2	c
2019	5294	Strawberry drinkable yogurt	st	st		st	st		/	-	11382	2,76	+	+p	+p				*Salmonella* spp.	+	+	PD	2	c
2019	5295	Peach yoghurt	st	st		st	st		/	-	853	0,2	-	st	st				/	-	-	NA	2	c
2019	5297	Raw milk	+p	+p		+p	+p		*Salmonella spp*	+	10621	2,58	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c
2019	5298	Raw milk	+m	+M		+M	+M		*Salmonella spp*	+	11244	2,73	+	+m	+m				*Salmonella* spp.	+	+	PA	2	c
2019	5299	Fermented milk	+p	st		+p	+p		*Salmonella spp*	+	11527	2,8	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c
2019	5301	Pasteurized milk	+p	+p		+p	+p		*Salmonella spp*	+	11119	2,7	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c
2019	5302	Half-skimmed pasteurized milk	+p	+p		+p	+p		*Salmonella spp*	+	8962	2,17	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c
2019	5303	Dairy dessert (rice with milk)	+p	+p		+p	+p		*Salmonella spp*	+	11797	2,86	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c
2019	5304	Dairy dessert (semolina with milk)	+p	+p		+p	+p		*Salmonella spp*	+	11811	2,87	+	+p	+p				*Salmonella* spp.	+	+	PA	2	c

Category 2: Dairy products - Specific protocol ④ (25 g) - Storage for 72 h at 5°C ± 3°C

DAIRY PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ④ (25 g) Supplemented BPW for 18 h at 41.5°C + SX2 for 6 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identi-fication	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2012	**T8**	**Brie de Meaux (raw milk)**	+HB		+MB	+HB		+MB	*Salmonella spp*	+	8829	2,20	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	T15	Brie de Meaux (raw milk)	-LE		Ø	-LE		Ø		-	231	0,05	-								-	**NA**	2	a
2012	T16	Sainte Maure de Touraine (raw milk)	-ME		Ø	Ø		Ø		-	216	0,05	-								-	**NA**	2	a
2012	T17	Maroilles fermier (raw milk)	-ME		-ME	-ME		Ø		-	242	0,06	-								-	**NA**	2	a
2012	T18	Sainte Maure de Touraine (raw milk)	-ME		-ME	-ME		-HE		-	205	0,05	-								-	**NA**	2	a
2012	**T19**	**Maroilles fermier (raw milk)**	+MB		+MB	+MB		+MB	*Salmonella spp*	+	7826	1,95	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	**U17**	**Comté (raw milk)**	+MA		+HA	+HA		+MA	*Salmonella spp*	+	9136	2,27	+	+HA		+HA	+HA	+MA	*Salmonella spp*	+	+	**PA**	2	a
2012	U21	Brie de Meaux (raw milk)	-ME		Ø	-ME		Ø		-	251	0,06	-								-	**NA**	2	a
2012	U22	Tomme de Savoie (raw milk)	Ø		Ø	Ø		Ø		-	228	0,05	-								-	**NA**	2	a
2012	U25	Ewe's raw milk cheese	Ø		Ø	Ø		Ø		-	334	0,08	-								-	**NA**	2	a
2012	**Aj1**	**Munster (raw milk)**	+HB		+HC	+MB		+MB	*Salmonella spp*	+	9891	2,51	+	+HB		+HB	+HB	+HB	*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj2**	**Crottin de Chavignol (goat raw milk)**	+MB		+MB	+MB		+MA	*Salmonella spp*	+	10048	2,55	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj3**	**Roquefort papillon (ewe raw milk)**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	10243	2,6	+	+HB		+HB	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj5**	**Selles sur Cher (raw milk)**	+MB		+HD	+MB		+HB	*Salmonella spp*	+	9630	2,45	+	+HB		+HB	+HA	+MB	*Salmonella spp*	+	+	**PA**	2	a
2012	**AS1**	**Raw milk**	+MB		+MA	+HB		+HB	*Salmonella* spp	+	9328	2,41	+	+MB		+MB	+MB	+LA	*Salmonella* spp	+	+	**PA**	2	a
2012	**AS2**	**Raw milk**	+MB		+HA	+MB		+HC	*Salmonella* spp	+	5553	1,43	+	+HC		+MB	+LB	+LA	*Salmonella* spp	+	+	**PA**	2	a
2012	**AS8**	**Raw milk cheese**	+MC		-HE	+MC		+MD	*Salmonella* spp	+	2174	0,56	+	+HD		-HE	+LC	+MC	*Salmonella* spp	+	+	**PA**	2	a
2012	AS11	Raw milk cheese	-HE		-HE	-HE		-ME		-	190	0,04	-							-	-	**NA**	2	a
2012	AS12	Raw milk cheese	-ME		-HE	-HE		-LE		-	175	0,04	-							-	-	**NA**	2	a
2012	AS13	Raw milk cheese	-ME		-ME	-HE		-HE		-	220	0,05	-							-	-	**NA**	2	a
2012	S1	Quart de Maroilles	-ME		-ME	-ME		-ME		-	135	0,03	-								-	**NA**	2	b
2012	**T3**	**Emmental**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	8817	2,19	+	+HA		+HA	+MA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T5**	**Gouda**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9146	2,27	+	+MA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T6**	**Edam**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9478	2,36	+	+HA		+HA	+MA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T7**	**Pont l'Evêque**	+HB		+HB	+MB		+MB	*Salmonella spp*	+	9511	2,37	+	+HB		+HB	+HB	+HB	*Salmonella spp*	+	+	**PA**	2	b
2012	T11	Emmental	Ø		Ø	Ø		Ø		-	219	0,05	-								-	**NA**	2	b
2012	T12	Mimolette	Ø		Ø	Ø		Ø		-	217	0,05	-								-	**NA**	2	b
2012	T13	Gouda	Ø		Ø	Ø		Ø		-	218	0,05	-								-	**NA**	2	b
2012	T14	Edam	Ø		Ø	Ø		Ø		-	208	0,05	-								-	**NA**	2	b
2012	**U1**	**Grated cheese**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	10015	2,49	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	**PA**	2	b
2012	**U2**	**Cheddar**	+HA		+MA	+HA		+HA	*Salmonella spp*	+	9864	2,45	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	U9	Grated cheese	Ø		Ø	Ø		Ø		-	211	0,05	-								-	**NA**	2	b
2012	U10	Cheddar	Ø		Ø	Ø		Ø		-	198	0,04	-								-	**NA**	2	b

DAIRY PRODUCTS																									
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			RVS			MKTTn			Identi-fication	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilance Salmonella*	Identi-fication	Final result confirmation				
2012	**Aj6**	**Gouda au cumin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10364	2,63	+	+HB		+MB	+MB	+MB	*Salmonella spp*	+	+	**PA**	2	b
2012	**Aj7**	**Sliced Raclette**	+HB		+HB	+HB		+HA	*Salmonella spp*	+	8872	2,25	+	+HB		+HB	+HB	+HB	*Salmonella spp*	+	+	**PA**	2	b
2012	Aj9	Brie	-ME		Ø	-HE		Ø		-	326	0,08	-								-	**NA**	2	b
2012	**AS3**	**Milk powder**	+MB		+HA	+MB		+HA	*Salmonella* spp	+	9593	2,48	+	+HA		+HA	+MA	+MA	*Salmonella* spp	+	+	**PA**	2	b
2012	AS9	Milk powder	Ø		Ø	Ø		Ø		-	179	0,04	-							-	-	**NA**	2	b
2012	AS10	Milk powder	Ø		Ø	Ø		Ø		-	177	0,04	-							-	-	**NA**	2	b
2012	**T1**	**50% fat milk**	+MA		+MA	+HA	/	+HA	*Salmonella spp*	+	8804	2,19	+	+HA		+MA	+HA	+MA	*Salmonella spp*	+	+	**PA**	2	c
2012	**T2**	**Yogurt**	+MA		+MA	+MA	/	+HA	*Salmonella spp*	+	8858	2,20	+	+MA		+MA	+MA	+HA	*Salmonella spp*	+	+	**PA**	2	c
2012	T9	50% fat milk	Ø		Ø	Ø	/	Ø		-	219	0,05	-								-	**NA**	2	c
2012	T10	Yogurt	Ø		Ø	Ø	/	Ø		-	236	0,05	-								-	**NA**	2	c
2012	**U3**	**Soft cheese with raspberries**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	9236	2,30	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	c
2012	**U4**	**Soft cheese with sugar**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	9964	2,48	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	**PA**	2	c
2012	U5	Soft cheese with strawberries	Ø		Ø	Ø	/	Ø		-	219	0,05	-								-	**NA**	2	c
2012	U6	Dairy cheese with chocolate	Ø		Ø	Ø	/	Ø		-	529	0,13	-								-	**NA**	2	c
2012	U7	Soft cheese bio	Ø		Ø	Ø	/	Ø		-	220	0,05	-								-	**NA**	2	c
2012	U8	soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	232	0,05	-								-	**NA**	2	c
2012	U11	Soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	213	0,05	-								-	**NA**	2	c
2012	U12	soft cheese with sugar	Ø		Ø	Ø	/	Ø		-	219	0,05	-								-	**NA**	2	c
2012	U13	Soft cheese with strawberries	Ø		Ø	Ø	/	Ø		-	223	0,05	-								-	**NA**	2	c
2012	U14	P'tit carm' choc'	Ø		Ø	Ø	/	Ø		-	487	0,12	-								-	**NA**	2	c
2012	U15	Soft cheese	Ø		Ø	Ø	/	Ø		-	214	0,05	-								-	**NA**	2	c
2012	U16	soft cheese with raspberries	Ø		Ø	Ø	/	Ø		-	220	0,05	-								-	**NA**	2	c
2012	Ak7	UHT milk	Ø		Ø	Ø	/	Ø		-	285	0,07	-								-	**NA**	2	c
2012	Ak8	UHT milk	Ø		Ø	Ø	/	Ø		-	282	0,07	-								-	**NA**	2	c
2012	**Al14**	**Cream 15%fat**	+MA		+HA	+HA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2012	**Al15**	**Cream 30%fat**	+HA		+HA	+HA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2012	**Al16**	**Yogurt strawberry**	+MA		+HA	+MA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2019	**5294**	**Strawberry drinkable yogurt**	st	st		st	st		/	-	12916	2,99	+	+p	+p				*Salmonella spp*	+	+	**PD**	2	c
2019	**5295**	**Peach yoghurt**	st	st		st	st		/	-	1579/ 1498/1605	0,36/ 0,34/0,37	+/+/+	st	st				5 (RVS/MKTTn/ MSRV)-	-	-	**PPNA**	2	c
2019	**5297**	**Raw milk**	+p	+p		+p	+p		*Salmonella spp*	+	14016	3,25	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5298**	**Raw milk**	+m	+M		+M	+M		*Salmonella spp*	+	15289	3,54	+	+M	+M				*Salmonella spp*	+	+	**PA**	2	c

DAIRY PRODUCTS																									
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			RVS			MKTTn			Identi-fication	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brililance Salmonella*	Identi-fication	Final result confirmation				
2019	**5299**	**Fermented milk**	+p	st		+p	+p		*Salmonella spp*	+	15875	3,68	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5301**	**Pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	15854	3,67	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5302**	**Half-skimmed pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	15875	3,68	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5303**	**Dairy dessert (rice with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	15751	3,65	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5304**	**Dairy dessert (semolina with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	12264	2,84	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c

DAIRY PRODUCTS																										
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ④ (25 g) Supplemented BPW for 18 h at 41.5°C + 72 h at 5°C ± 3°C + SX2 for 6 h												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2012	**T8**	**Brie de Meaux (raw milk)**	+HB		+MB	+HB		+MB	*Salmonella spp*	+	8894	2,21	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	**T19**	**Maroilles fermier (raw milk)**	+MB		+MB	+MB		+MB	*Salmonella spp*	+	9260	2,3	+	+HA		+HA	+HA	+MA	*Salmonella spp*	+	+	**PA**	2	a
2012	**U17**	**Comté (raw milk)**	+MA		+HA	+HA		+MA	*Salmonella spp*	+	9009	2,24	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj1**	**Munster (raw milk)**	+HB		+HC	+MB		+MB	*Salmonella spp*	+	9711	2,47	+	+HB		+HB	+MB		*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj2**	**Crottin de Chavignol (goat raw milk)**	+MB		+MB	+MB		+MA	*Salmonella spp*	+	9781	2,48	+	+HA		+HA	+HA		*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj3**	**Roquefort papillon (ewe raw milk)**	+HB		+HB	+HB		+HB	*Salmonella spp*	+	9915	2,52	+	+HB		+HB	+MA		*Salmonella spp*	+	+	**PA**	2	a
2012	**Aj5**	**Selles sur Cher (raw milk)**	+MB		+HD	+MB		+HB	*Salmonella spp*	+	9892	2,51	+	+HB		+HB	+MB		*Salmonella spp*	+	+	**PA**	2	a
2012	**AS1**	**Raw milk**	+MB		+MA	+HB		+HB	*Salmonella* spp	+	10632	2,75	+	+HB		+HB	+MA	+MA	*Salmonella* spp	+	+	**PA**	2	a
2012	**AS2**	**Raw milk**	+MB		+HA	+MB		+HC	*Salmonella* spp	+	11525	2,98	+	+HB		+MB	+MA	+MA	*Salmonella* spp	+	+	**PA**	2	a
2012	**AS8**	**Raw milk cheese**	+MC		-HE	+MC		+MD	*Salmonella* spp	+	1080	0,27	+	+HD		-HE	+HD	+MC	*Salmonella* spp	+	+	**PA**	2	a
2012	AS11	Raw milk cheese	-HE		-HE	-HE		-ME		-	171	0,04	-							-	-	**NA**	2	a
2012	AS12	Raw milk cheese	-ME		-HE	-HE		-LE		-	171	0,04	-							-	-	**NA**	2	a
2012	AS13	Raw milk cheese	-ME		-ME	-HE		-HE		-	186	0,04	-							-	-	**NA**	2	a
2012	S1	Quart de Maroilles	-ME		-ME	-ME		-ME		-	214	0,06	-								-	**NA**	2	b
2012	**T3**	**Emmental**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9134	2,27	+	+MA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T5**	**Gouda**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9717	2,42	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T6**	**Edam**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	10099	2,51	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**T7**	**Pont l'Evêque**	+HB		+HB	+MB		+MB	*Salmonella spp*	+	2210	0,55	+	+HD		+HD	+MB	+HB	*Salmonella spp*	+	+	**PA**	2	b
2012	**U1**	**Grated cheese**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	9266	2,3	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**U2**	**Cheddar**	+HA		+MA	+HA		+HA	*Salmonella spp*	+	9160	2,28	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	**PA**	2	b
2012	**Aj6**	**Gouda au cumin**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9873	2,51	+	+MB		+MB	+MB		*Salmonella spp*	+	+	**PA**	2	b
2012	**Aj7**	**Sliced Raclette**	+HB		+HB	+HB		+HA	*Salmonella spp*	+	8994	2,28	+	+HB		+HB	+MB		*Salmonella spp*	+	+	**PA**	2	b
2012	**AS3**	**Milk powder**	+MB		+HA	+MB		+HA	*Salmonella* spp	+	9685	2,5	+	+HA		+HA	+HA	+MA	*Salmonella* spp	+	+	**PA**	2	b
2012	AS9	Milk powder	Ø		Ø	Ø		Ø		-	178	0,04	-							-	-	**NA**	2	b
2012	AS10	Milk powder	Ø		Ø	Ø		Ø		-	168	0,04	-							-	-	**NA**	2	b
2012	**T1**	**50% fat milk**	+MA		+MA	+HA	/	+HA	*Salmonella spp*	+	9147	2,27	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	**PA**	2	c
2012	**T2**	**Yogurt**	+MA		+MA	+MA	/	+HA	*Salmonella spp*	+	8964	2,23	+	+MA		+MA	+MA	+MA	*Salmonella spp*	+	+	**PA**	2	c
2012	**U3**	**Soft cheese with raspberries**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	8933	2,22	+	+HA		+HA	+MA	+HA	*Salmonella spp*	+	+	**PA**	2	c
2012	**U4**	**Soft cheese with sugar**	+MA		+MA	+MA	/	+MA	*Salmonella spp*	+	9214	2,29	+	+MA		+HA	+MA	+HA	*Salmonella spp*	+	+	**PA**	2	c
2012	**AI14**	**Cream 15%fat**	+MA		+HA	+HA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2012	**AI15**	**Cream 30%fat**	+HA		+HA	+HA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2012	**AI16**	**Yogurt strawberry**	+MA		+HA	+MA	/	+HA	*Salmonella spp*	+	Not tested										/	/	2	c
2019	**5294**	**Strawberry drinkable yogurt**	st	st		st	st		/	-	12879	2,98	+	+p	+p				*Salmonella spp*	+	+	**PD**	2	c
2019	**5295**	**Peach yogurt**	st	st		st	st		/	-	470	0,1	-	st	st				/	-	-	**NA**	2	c
2019	**5297**	**Raw milk**	+p	+p		+p	+p		*Salmonella spp*	+	12673	2,93	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5298**	**Raw milk**	+m	+M		+M	+M		*Salmonella spp*	+	13320	3,08	+	+p	+M				*Salmonella spp*	+	+	**PA**	2	c
2019	**5299**	**Fermented Milk**	+p	st		+p	+p		*Salmonella spp*	+	14681	3,4	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5301**	**Pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	15874	3,68	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5302**	**Half-skimmed pasteurized milk**	+p	+p		+p	+p		*Salmonella spp*	+	14847	3,44	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5303**	**Dairy dessert (Rice with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	15309	3,55	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c
2019	**5304**	**Dairy dessert (Semolina with milk)**	+p	+p		+p	+p		*Salmonella spp*	+	15875	3,68	+	+p	+p				*Salmonella spp*	+	+	**PA**	2	c

Category 2: Dairy products - Specific protocol ② (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

DAIRY PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ② (375 g) Pre-warmed supplemented BPW for 18 h at 41.5°C (dilution 1/4) + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS ® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2013	Br1	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	a
2013	Br5	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	a
2013	Br6	Dry milk + probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	a
2013	Br7	Dry milk + probiotics - starch	Ø		Ø	Ø		Ø		-											-	NA	2	a
2013	**Bs2**	**Dry milk + probiotics + starch**	+MA		+MA	+MA		+MA	*Salmonella spp*	+	10006	2,48	+	+MA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	2	a
2013	**Bs5**	**Dry milk + probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	10265	2,55	+	+MA		+HA	+MA	+MA	*Salmonella spp*	+	+	PA	2	a
2018	**8121**	**Infant formula with probiotics (8,7.10^5 CFU/g)**	st	st		st	st			-	5077	1,13	+	+p	+p				*Salmonella spp*	+	+	PD	2	a
2018	**8123**	**Infant formula with probiotics (5,7.10^4 CFU/g)**	-	+M		-	+p		*Salmonella spp*	+	91	0,02	-	st	st					-	-	ND	2	a
2018	**8124**	**Infant formula with probiotics (5,9.10^5 CFU/g)**	-	+p		-	+p		*Salmonella spp*	+	8050	1,79	+	-	+p				*Salmonella spp*	+	+	PA	2	a
2018	**8125**	**Infant formula with probiotics (1,6.10^3 CFU/g)**	st	st		st	st			-	7582	1,69	+	+M	+p				*Salmonella spp*	+	+	PD	2	a
2018	**8126**	**Infant formula with probiotics (7,3.10^5 CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	9486	2,11	+	+p	+p				*Salmonella spp*	+	+	PA	2	a
2018	**8128**	**Infant formula with probiotics (5,2.10^5 CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	443	0,09	-	st	st					-	-	ND	2	a
2018	**8129**	**Infant formula with probiotics (8,8.10^5 CFU/g)**	+p	+p		+p	+p		*Salmonella spp*	+	8034	1,79	+	+p	+p				*Salmonella spp*	+	+	PA	2	a
2013	**Bi1**	**Non-fat dry milk Bio**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	93	0,02	-								-	ND	2	b
2013	**Bi2**	**Non-fat dry milk calcium**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	11759	3,05	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	**Bi3**	**Whole dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	10031	2,61	+	+MA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	2	b
2013	**Bi4**	**Half fat dry milk**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	11079	2,88	+	+MA		+MA	+HA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	**Bi5**	**Non-fat dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	10423	2,71	+	+MB		+HB	+MB	+MB	*Salmonella spp*	+	+	PA	2	b
2013	Bi6	Non-fat dry milk	-ME		-ME	-HE		-HE		-											-	NA	2	b
2013	**Bj1**	**Non-fat dry milk**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	11015	2,86	+	+HA		+MA	+HA	+HA	*Salmonella spp*	+	+	PA	2	b
2013	Bj4	Non-fat dry milk Bio	-ME		-HE	-HE		-HE		-											-	NA	2	b
2013	Bj5	Half fat dry milk	-ME		-ME	-HE		-HE		-											-	NA	2	b
2013	Bj6	Non-fat dry milk	-ME		-ME	-HE		-HE		-											-	NA	2	b
2013	**Bl1**	**Dry milk 26%fat**	+LA		+MA	+MA		+MA	*Salmonella spp*	+	11579	2,97	+	+HC		+HC	+MC	+HD	*Salmonella spp*	+	+	PA	2	b
2013	**Bl3**	**Non-fat dry milk**	+MB		+MC	+MA		+HB	*Salmonella spp*	+	9137	2,34	+	+HB		+HB	+MB	+MB	*Salmonella spp*	+	+	PA	2	b
2013	Bl5	Dry milk 26%fat	-ME		-ME	-HE		-HE		-											-	NA	2	b
2013	Bl6	Dry milk 26%fat	-ME		-HE	-HE		-HE		-											-	NA	2	b
2013	Bl7	Non-fat dry milk	-ME		-HE	-ME		-HE		-											-	NA	2	b
2013	Bl8	Non-fat dry milk	-HE		-HE	-HE		-HE		-											-	NA	2	b
2013	Bm4	Dry milk	-LE		-LE	-LE		-LE		-											-	NA	2	b
2013	Bm5	Dry milk	-LE		-LE	-LE		-ME		-											-	NA	2	b
2013	Bm6	Dry milk	-ME		-LE	-ME		-ME		-											-	NA	2	b
2013	Bm7	Dry milk	-LE		-ME	-LE		-LE		-											-	NA	2	b
2013	Bm8	Dry milk	-ME		-ME	-ME		-HE		-											-	NA	2	b
2013	Bo5	Dry milk	Ø		Ø	Ø		Ø		-											-	NA	2	b

DAIRY PRODUCTS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific Protocol ② (375 g) Pre-warmed supplemented BPW for 18 h at 41.5°C (dilution 1/4) + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS ® SPT	Agreement		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2013	Bo6	Dry milk	-LE		-LE	Ø		Ø		-											-	NA	2	b
2013	Bo7	Dry milk	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	Bo8	Dry milk	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	Br2	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	Br3	Dry milk - probiotics - starch	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	Br4	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	Br8	Dry milk - probiotics + starch	Ø		Ø	Ø		Ø		-											-	NA	2	b
2013	**Bs1**	**Dry milk - probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	8489	2,10	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	**Bs3**	**Dry milk - probiotics + starch**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	10690	2,65	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	**Bs4**	**Dry milk - probiotics - starch**	+MB		+MB	+HB		+HB	*Salmonella spp*	+	9079	2,25	+	+MA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	**Bs6**	**Dry milk - probiotics + starch**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9835	2,44	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	2	b
2013	Ca1	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Ca2	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Ca3	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Ca4	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Ca5	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Ca6	Whey	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Cb2	Casein	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Cb3	Casein	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	Cb4	Casein	Ø		Ø	Ø		Ø		-											-	NA	2	c
2013	**Cc1**	**Casein**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	8632	2,16	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	2	c
2013	**Cc2**	**Casein**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	8981	2,24	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	2	c
2013	**Cc4**	**Casein**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9435	2,36	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	2	c
2013	**Cd1**	**Lactoserum**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	6965	1,74	+	+HA		+HA	+HA	+MA	*Salmonella spp*	+	+	PA	2	c
2013	**Cd2**	**Whey**	+MA		+HA	+HA		+HA	*Salmonella spp*	+	7252	1,81	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	PA	2	c
2013	**Cd3**	**Whey**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	7415	1,85	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	2	c
2013	**Cd4**	**Whey**	+MA		+MA	+HA		+HA	*Salmonella spp*	+	7767	1,94	+	+HA		+MA	+HA	+HA	*Salmonella spp*	+	+	PA	2	c
2018	**8130**	**Starch**	+p	+p		+p	+p		*Salmonella spp*	+	7486	1,67	+	+p	+p				*Salmonella spp*	+	+	PA	2	c
2018	**8131**	**Caseinate**	+p	+p		+p	+p		*Salmonella spp*	+	7851	1,75	+	+p	+p				*Salmonella spp*	+	+	PA	2	c

Category 3: Vegetables and seafood - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

VEGETABLES AND SEAFOOD																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2019	**5092**	**Fennel**	+M	+M		+M	+M		*Salmonella* spp.	+	200	0,05	-	-	-						-	**ND**	3	a
2019	**5093**	**White mushroom**	+M	+M		+M	+M		*Salmonella* spp.	+	12597	3,18	+	+M	+M				*Salmonella* spp.	+	+	**PA**	3	a
2011	**F17**	**Grated carrots**	+MB		+MB	+MA		+HB	*Salmonella* spp.	+	10762	2,91	+	+MA		+MA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	3	a
2011	**F18**	**Cucumbers**	+MB		+HB	+MB		+HB	*Salmonella* spp.	+	11019	2,98	+	+HB		+MB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	3	a
2011	**H13**	**Grated beetroot**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8764	2,37	+	+MB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	3	a
2011	**H14**	**Sliced beetroot**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11454	3,1	+	+MC		+MD	+MC	+MC	*Salmonella* spp.	+	+	**PA**	3	a
2011	**H15**	**Grated carrots**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10620	2,87	+	+MB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	3	a
2011	**H17**	**Tomatoes and salad**	+MB		+LB	+MB		+HB	*Salmonella* spp.	+	10462	2,83	+	+HD		-ME	+MB	-ME	*Salmonella* spp.	+	+	**PA**	3	a
2019	**5096**	**Sliced carrots**	-	-		-	-		/	-	472	0,11	-	-	-						-	**NA**	3	a
2011	**F13**	**Zucchini**	+MA		+HA	+MA		+HA	*Salmonella* spp.	+	8385	2,27	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**F14**	**Ratatouille**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8867	2,23	+	+MA		+MA	+HA	+MA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**F15**	**Pureed carrots**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8254	2,4	+	+MA		+MA	+MA	+HA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**G13**	**Pureed carrots**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10940	2,96	+	+MA		+HA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**G14**	**Pureed pumpkin**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11100	3	+	+HA		+HB	+MA	+HA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**G15**	**Potatoes/carrots**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	6587	1,78	+	+MA		+MA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	3	b
2011	**G16**	**Leeks**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11679	3,16	+	+MB		+MB	+MA	+HA	*Salmonella* spp.	+	+	**PA**	3	b
2019	**5097**	**Carrot purée**	+M	+P		+P	+P		*Salmonella* spp.	+	13956	3,26	+	+M	+p				*Salmonella* spp.	+	+	**PA**	3	b
2019	**5098**	**Potatoes purée**	+M	+P		+M	+P		*Salmonella* spp.	+	307	0,07	-	st	st						-	**ND**	3	b
2019	**5100**	**Gazpacho**	+M	+P		+P	+P		*Salmonella* spp.	+	10829	2,53	+	+p	+p				*Salmonella* spp.	+	+	**PA**	3	b
2011	**G5**	**Shrimp**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11237	3,04	+	+MA		+MA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	3	c
2011	I5	Pout fillet	-ME		-LE	-ME		-ME		-	3761	1,01	+	-HE		-HE	-ME	-HE		-	-	**PPNA**	3	c
2019	**4255**	**Raw fish fillet**	+P	+P		+M	+M		*Salmonella* spp.	+	13188	2,95	+	+m	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4256**	**Raw fish fillet**	+P	+P		+M	+M		*Salmonella* spp.	+	12923	2,89	+	+1/2	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4257**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	13944	3,12	+	+1/2	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4258**	**Raw fish fillet**	+M	+P		+M	+M		*Salmonella* spp.	+	10972	2,46	+	+m	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4259**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	1295/ 864/ 555	0,29/ 0,19/ 0,12	+/-/-	+d/-	-				5(RVS/MKTTn/MSRV)-	-	-	**ND**	3	c

VEGETABLES AND SEAFOOD																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2019	**4260**	**Raw fish fillet**	+P	+M		+M	+M		*Salmonella* spp.	+	13420	3,00	+	+1/2	+1/2				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4261**	**Raw fish**	+M	+M		+M	+M		*Salmonella* spp.	+	14076	3,15	+	+M	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**4262**	**Raw fish**	+P	+P		+M	+M		*Salmonella* spp.	+	13652	3,06	+	+1/2	+M				*Salmonella* spp.	<	+	**PA**	3	c
2019	**6044**	**Fish fillet**	+P	+P		+P	+P		*Salmonella* spp.	+	11100	2,66	+	+M	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**6045**	**Fish fillet**	+M	+P		+P	+P		*Salmonella* spp.	+	11339	2,71	+	+M	+M				*Salmonella* spp.	+	+	**PA**	3	c
2019	**6046**	**Fish fillet**	+P	+P		+P	+P		*Salmonella* spp.	+	10838	2,59	+	+M	+M				*Salmonella* spp.	+	+	**PA**	3	c
2011	**E3**	**Duo of profiteroles**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10310	2,75	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	4	a

Category 4: Miscellaneous - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

MISCELLANEOUS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2011	**E5**	**Black forest gateau**	+MB		+LB	+MB		+MA	*Salmonella* spp.	+	10585	2,83	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	a
2011	**E6**	**Tropézienne pastry**	+MA		+MA	+MB		+MB	*Salmonella* spp.	+	10377	2,77	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	4	a
2011	**F1**	**Cream profiteroles**	+MB		+MB	+MA		+MA	*Salmonella* spp.	+	10823	2,93	+	+HB		+HB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	4	a
2011	**H19**	**Noiselia**	+MB		+MA	+MB		+MB	*Salmonella* spp.	+	11002	2,98	+	+HB		+MB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	4	a
2019	**4250**	**Pastry**	+P	+P		+P	+P		*Salmonella* spp.	+	14420	3,23	+	+M	+M				*Salmonella* spp.	+	+	**PA**	4	a
2019	**5106**	**Pastry**	+M	+P		+M	+M		*Salmonella* spp.	+	97	0,02	-	-	-						-	**ND**	4	a
2019	**6047**	**Pastry**	-	-		-	-		/	-	7910	1,89	+	+m/+	+m				*Salmonella* spp.	+	+	**PD**	4	a
2019	**6048**	**Pastry**	+P	+P		+P	+P		*Salmonella spp.*	+	10128	2,42	+	+M	+M				*Salmonella* spp.	+	+	**PA**	4	a
2011	AE15	Raw liquid egg	-HE*		-HE	-HE		-HE	*Citrobacter braakii*	-	10984	2,6	+	-HE		-ME	+MC	-ME	*Salmonella* spp.	+	+	**PD**	4	b
2011	AF2	Raw plain egg yolk	-MB		+MB	+HC		+HC	*Salmonella* spp.	+	10242	2,42	+	+MD		+MD	+MB	+MC	*Salmonella* spp.	+	+	**PA**	4	b
2011	AF3	Raw plain egg yolk	+MB		+MB	+HC		+HC	*Salmonella* spp.	+	11982	2,83	+	-HE		-HE	+MC	+MD	*Salmonella* spp.	+	+	**PA**	4	b
2011	AF4	Raw salted egg yolk	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	11640	2,75	+	+HD		+MC	+HB	+MB	*Salmonella* spp.	+	+	**PA**	4	b
2011	AF5	Raw salted egg yolk	+MC		+HC	+MC		+MC	*Salmonella* spp.	+	8940	2,11	+	+MC		+MC	+HB	+MB	*Salmonella* spp.	+	+	**PA**	4	b
2011	AF6	Raw plain whole liquid egg	+MD		+MC	+MB		+MC	*Salmonella* spp.	+	10089	2,38	+	-ME		-ME	+MB	+MC	*Salmonella* spp.	+	+	**PA**	4	b
2011	AF8	Raw plain liquid egg white	-ME		-ME	+MC		+MD	*Salmonella* spp.	+	1689	0,4	+	-HE		-HE	+MC	-ME	*Salmonella* spp.	+	+	**PA**	4	b
2011	C19	Custard pie	-ME		-LE	+MB		+HB	*Salmonella* spp.	+	11057	2,95	+	-HE		+MD	+MB	-ME	*Salmonella* spp.	+	+	**PA**	4	b
2011	C20	Custard pie	-ME		-ME	+HC		+HC	*Salmonella* spp.	+	9978	2,67	+	+HC		+HC	+HB	+MB	*Salmonella* spp.	+	+	**PA**	4	b
2011	**E2**	**Confectioner's custard**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	9609	2,57	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	b
2011	**F6**	**Mayonnaise**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10915	2,95	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	b
2011	**E10**	**Baked leeks with goat's cheese and bacon**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	11080	2,96	+	+HA		+HA	+MA	+HA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**E7**	**Cod fillet in cream sauce**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	10901	2,91	+	+HA		+MA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**E8**	**Carbonade**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	11172	2,98	+	+HA		+HA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**E9**	**4-cheese pizza**	+MB		+HB	+MB		+MB	*Salmonella* spp.	+	11024	2,94	+	+HB		+HB	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**F10**	**Tartiflette**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	10387	2,81	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**F11**	**Venison goulash**	+HA		+HA	+HA		+HA	*Salmonella* spp.	+	10728	2,9	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**F9**	**Salt cod brandade**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	10475	2,83	+	+HA		+HA	+HA	+MA	*Salmonella* spp.	+	+	**PA**	4	c

MISCELLANEOUS																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agree-ment 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2011	**H1**	**Chasseur sauce**	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	10105	2,73	+	+HD		+MC	+MC	+MC	*Salmonella* spp.	+	+	**PA**	4	c
2011	**H2**	**Risotto sauce**	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	9028	2,44	+	+MB		+HB	+HB	+HA	*Salmonella* spp.	+	+	**PA**	4	c
2011	**H3**	**Veal stock**	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	9451	2,56	+	+HB		+HB	+MA	+HA	*Salmonella* spp.	+	+	**PA**	4	c

Category 5: Chocolates - Specific protocol ⑤ (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

CHOCOLATES																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579 or ISO 6579-1								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑤ (375 g) Prewarmed UHT Milk (dilution 1/4) for 22 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2013	Bk4	White chocolate	+MB		+HB	+HB		+HB	*Salmonella spp*	+	9339	2,39	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	5	a
2013	Bm1	Cocoa butter	+MB		+HB	+MB		-HB	*Salmonella spp*	+	9414	2,41	+	+HA		+MA	+MA	+MA	*Salmonella spp*	+	+	PA	5	a
2013	Bm2	Cocoa butter	+MA		+HA	+MA		+MA	*Salmonella spp*	+	9515	2,44	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	PA	5	a
2013	Bq1	Milk chocolate	+LA		+MA	+MA		+MA	*Salmonella spp*	+	3524	0,87	+	+HB		+HB	+HB	+HB	*Salmonella spp*	+	+	PA	5	a
2013	Bq2	Milk chocolate	+LA		+MA	+MA		+MA	*Salmonella spp*	+	1496	0,37	+	-HE / -HE(SX2)		-HE / -HE(SX2)	+MD / +MC(SX2)	+MB / +MC(SX2)	*Salmonella spp*	+	+	PA	5	a
2013	Bt1	Cocoa mass	+MA		+HA	+HA		+HA	*Salmonella spp*	+	9646	2,40	+	+HA		+HA	+MA	+MA	*Salmonella spp*	+	+	PA	5	a
2013	Bt2	Cocoa mass	+MA		+MA	+HA		+HA	*Salmonella spp*	+	10223	2,55	+	+HA		+HA	+MA	+HA	*Salmonella spp*	+	+	PA	5	a
2013	Bt3	Dark chocolate	+MA		+HB	+HA		+HA	*Salmonella spp*	+	11472	2,86	+	+HB		+HB	+HA	+HA	*Salmonella spp*	+	+	PA	5	a
2013	Bt4	Dark chocolate	+MB		+MB	+HB		+HB	*Salmonella spp*	+	8092	2,02	+	+HB		+HB	+MB	+HA	*Salmonella spp*	+	+	PA	5	a
2013	Bu3	Dark chocolate	+HA		+HA	+HA		+HA	*Salmonella spp*	+	9893	2,47	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	5	a
2019	4677	Cocoa mass	+p	+p		+p	+p		*Salmonella spp*	+	8079	1,81	+	+p	+p				*Salmonella spp*	+	+	PA	5	a
2019	4678	Cocoa mass	+p	+p		+p	+p		*Salmonella spp*	+	14816	3,32	+	+p	+p				*Salmonella spp*	+	+	PA	5	a
2019	4679	Cocoa liquor	+p	+p		+p	+p		*Salmonella spp*	+	15868	3,55	+	+p	+p				*Salmonella spp*	+	+	PA	5	a
2019	4680	Cocoa butter	+p	+p		+p	+p		*Salmonella spp*	+	14636	3,28	+	+p	+p				*Salmonella spp*	+	+	PA	5	a
2019	6098	Cocoa mass	+p	+p		+p	+p		*Salmonella spp*	+	11488	3,37	+	+p	+p				*Salmonella spp*	+	+	PA	5	a
2013	Bu5	White chocolate	+HA		+HA	+HA		+HA	*Salmonella spp*	+	6117	1,52	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	5	b
2013	Bw1	White chocolate	+MB		+MB	+HA		+HA	*Salmonella spp*	+	11233	2,86	+	+MB		+HD	+MB	+MB	*Salmonella spp*	+	+	PA	5	b
2013	Bw3	Dark chocolate	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9249	2,36	+	+HB		+HC	+HA	+HB	*Salmonella spp*	+	+	PA	5	b
2013	Bw5	White chocolate	+MB		+HC	+HA		+HA	*Salmonella spp*	+	9779	2,49	+	+HC		+HD	+MB	+MB	*Salmonella spp*	+	+	PA	5	b
2013	Bw6	Milk chocolate	+MA		+HA	+HA		+HA	*Salmonella spp*	+	11645	2,97	+	+HA		+MA	+HA	+HA	*Salmonella spp*	+	+	PA	5	b
2013	Bw7	Dark chocolate	+MA		+HA	+HA		+HA	*Salmonella spp*	+	7922	2,02	+	+HB		+HC	+HB	+HB	*Salmonella spp*	+	+	PA	5	b
2013	Bz2	Cocoa powder	+LA		+MA	+HA		+HA	*Salmonella spp*	+	9521	2,38	+	+HA		+HA	+HA	+MA	*Salmonella spp*	+	+	PA	5	b
2013	Bz3	Cocoa powder	+MA		+HA	+HA		+HA	*Salmonella spp*	+	9600	2,40	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	5	b
2013	Bz4	Cocoa powder	+MA		+MA	+HA		+HA	*Salmonella spp*	+	9901	2,48	+	+HA		+HA	+HA	+HA	*Salmonella spp*	+	+	PA	5	b
2019	4673	Cocoa powder	+p	+p		+p	+p		*Salmonella spp*	+	14514	3,25	+	+p	+p				*Salmonella spp*	+	+	PA	5	b
2019	4674	Cocoa powder	+p	+p		+p	+p		*Salmonella spp*	+	14543	3,26	+	+p	+p				*Salmonella spp*	+	+	PA	5	b
2019	4675	Cocoa powder	+p	+p		+p	+p		*Salmonella spp*	+	15210	3,41	+	+p	+p				*Salmonella spp*	+	+	PA	5	b
2019	4676	Cocoa powder	+p	+p		+p	+p		*Salmonella spp*	+	15724	3,52	+	+p	+p				*Salmonella spp*	+	+	PA	5	b
2019	6037	Cocoa powder	+p	+p		+p	+p		*Salmonella spp*	+	57	0,01	-	-	-					-	-	ND	5	b
2019	6040	Cocoa powder	st	st		st	st			-	15556	3,97	+	+p	+p				*Salmonella spp*	+	+	PD	5	b

Category 9: Dehydrated products - Specific protocol ⑦ (25 g) - Storage for 72 h at 5°C ± 3°C

DEHYDRATED PRODUCTS																											
Year of analysis	Sample N°	Product	Reference method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g) BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C + 72 h at 5°C ± 3°C															Category	Type
			RVS broth		MKTTn broth		Result	Test VIDAS			Direct streaking								SX2 (0,1mL 16 h at 41,5°C±1°C)		Final result confirmation	Final result VIDAS® UP **20 h** + 72 h	Agreement VIDAS® UP **20 h** + 72 h		
											XLD				ASAP											
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579	XLD	ASAP					
2018	**6661**	**Skimmed milk powder**	+p	+p	+p	+p	+	-	46	0,01	st				st				st	st	-	-	**ND**	9	a
2018	**6662**	**Half-skimmed milk powder**	+p	+p	+p	+p	+	+	7160	1,76	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6664**	**Skimmed milk powder**	st	st	st	st	-	+	8445	2,07	+p	+			+p	+			+p	+p	+	+	**PD**	9	a
2018	**6665**	**Infant formula with probiotics (7,2.10² CFU/g)**	+p	+p	+p	+p	+	+	8350	2,05	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6666**	**Infant formula with probiotics (4,5.10⁴ CFU/g)**	+p	+p	+p	+p	+	+	8696	2,13	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6667**	**Infant formula with probiotics (4,4.10³ CFU/g)**	+p	+p	+p	+p	+	+	7050	1,73	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6668**	**Infant formula with probiotics (5,9.10⁴ CFU/g)**	+p	+p	+p	+p	+	+	7265	1,78	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6670**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+	7157	1,75	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6671**	**Infant formula without probiotics**	+p	+p	+p	+p	+	-	140	0,03	st				st				st	st	-	-	**ND**	9	a
2018	**6672**	**Infant formula without probiotics**	+p	+p	+p	+p	+	+	7190	1,76	+p	+			+p	+			+p	+p	+	+	**PA**	9	a
2018	**6673**	**Brown sugar**	st	st	st	st	-	+	7068	1,73	+p	+			+p	+			+p	+p	+	+	**PD**	9	b
2018	**6674**	**Brown sugar**	+M	+p	+p	+p	+	+	7450	1,83	+p	+			+p	+			+p	+p	+	+	**PA**	9	b
2018	**6675**	**White sugar**	+p	+p	+p	+p	+	-	173	0,04	st				st				st	st	-	-	**ND**	9	b
2018	**6676**	**White sugar**	+p	+p	+p	+p	+	+	6880	1,69	+p	+			+p	+			+p	+p	+	+	**PA**	9	b
2018	**6677**	**White sugar**	+p	+p	+p	+p	+	-	179	0,04	st				st				st	st	-	-	**ND**	9	b
2018	**6678**	**White sugar**	st	st	st	st	-	+	6646	1,63	+p	+			+p	+			+p	+p	+	+	**PD**	9	b
2018	**6680**	**Buckwheat flour**	-	-	-	-	-	+	2220	0,54	-				-				- (x5)	- (x5)	- (5MSRV -)	-	**PPNA**	9	b
2018	**7417**	**Wheat flour**	+M	+M	+1/2	+1/2	+	+	7894	1,9	+M	+			+M	+			+m	+m	+	+	**PA**	9	b
2018	**7418**	**Rice flour**	+1/2	+1/2	+m	+m	+	-	335	0,08	-				-				+m	+m	+	-	**ND**	9	b
2018	**7419**	**Chickpea flour**	+p	+p	+M	+M	+	+	7223	1,74	+p	+			+M	+			+p	+p	+	+	**PA**	9	b
2018	**6761**	**Whole egg powder**	+p	+p	+p	+p	+	+	9757	2,39	+p	+			+p	+					+	+	**PA**	9	c
2018	**6762**	**Whole egg powder**	+p	+p	+p	+p	+	-	2	0,00	st				st							-	**ND**	9	c
2018	**6763**	**Egg yolk powder**	st	st	st	st	-	+	6745	1,65	+p	+			+p	+					+	+	**PD**	9	c
2018	**6764**	**Egg yolk powder**	st	st	st	st	-	+	7094	1,74	+p	+			+p	+					+	+	**PD**	9	c
2018	**6767**	**Whole egg powder**	st	st	st	st	-	+	3448	0,84	+p	+			+p	+					+	+	**PD**	9	c
2018	**6771**	**Egg white powder**	+p	+p	+p	+p	+	-/-/-	186/184/187	0,04/0,04/0,04	st				st						-	-	**ND**	9	c
2018	**7421**	**Whole egg powder**	+p	+p	+p	+p	+	+	7660	1,85	+p	+			+M	+			+p	+p	+	+	**PA**	9	c
2018	**7422**	**Egg yolk powder**	+p	+p	+p	+p	+	+	7263	1,75	+p	+			+p	+			+p	+p	+	+	**PA**	9	c
2018	**7423**	**Whole egg powder**	+p	+p	+p	+p	+	+	7336	1,77	+p	+			+p	+			+p	+p	+	+	**PA**	9	c
2018	**7424**	**Egg yolk powder**	+p	+p	+p	+p	+	+	7279	1,75	+p	+			+p	+			+p	+p	+	+	**PA**	9	c

♦ Analyses performed according to the COFRAC accreditation

Category 7: Pet food and animal feed - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

PET FOOD AND ANIMAL FEED																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2011	**Ac16**	**Soy cake**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9509	2,38	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Ac17**	**Sunflower cake**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9545	2,39	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Ac18**	**Rapeseed cake**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9695	2,43	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Ac19**	**Rapeseed cake**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	8034	2,01	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**X4**	**Cake mix**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	11356	2,82	+	+HB		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Y13**	**Rapeseed cake**	+LA		+LA	+HA		+HA	*Salmonella* spp.	+	9014	2,13	+	+MA		+MA	+MA	+LA	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Y14**	**Soy cake**	+MA		+MB	+MA		+MB	*Salmonella* spp.	+	9279	2,19	+	+MA		+MA	+MA	+LB	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Y15**	**Sunflower cake**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	8944	2,11	+	+MB		+MA	+MA	+LB	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Y17**	**Soy cake**	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	9152	2,16	+	+MB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	7	a
2011	**Y18**	**Sunflower cake**	+LB		+LB	+MA		+MA	*Salmonella* spp.	+	9103	2,15	+	+MB		+MB	+MB	+MA	*Salmonella* spp.	+	+	**PA**	7	a
2011	AG3	Animal meal	+HB		+MB	+HB		+HB	*Salmonella* spp.	+	11240	2,9	+	+HC		+HC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	7	b
2011	AG4	Animal meal	+LC		+MC	+HC		+HD	*Salmonella* spp.	+	12260	3,17	+	-HE		-HE	+MC	+MC	*Salmonella* spp.	+	+	**PA**	7	b
2011	AG5	Animal meal	+MB		+MB	+HB		+HC	*Salmonella* spp.	+	11159	2,88	+	-HE		+MC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	7	b
2011	C16	Croquette for dog	-ME		-ME	-ME		-ME		-	48	0,01	-								-	**NA**	7	b
2011	**X1**	**Croquette for cat**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	10091	2,51	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**X3**	**Croquette for dog**	+MA		+HA	+MA		+MA	*Salmonella* spp.	+	11031	2,74	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**X5**	**Granules**	Ø		Ø	Ø		Ø		-	9516	2,37	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PD**	7	b
2011	**X6**	**Granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9879	2,46	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**X7**	**Chicken granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8928	2,22	+	+HA		+MA	+HA	+MA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**X8**	**Granules**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	9393	2,34	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**Y1**	**Croquette for cat**	+MA		+MA	+MA		+MA	*Salmonella* spp.	+	9591	2,26	+	+MA		+MA	+MA	+MA	*Salmonella* spp.	+	+	**PA**	7	b
2011	**Ab5**	**Chicken flavor cat food**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	9460	2,97	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	c
2011	**Ab8**	**Veal flavor cat food**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8841	2,77	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	7	c
2011	**AD1**	**Fish flavor cat food**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	*Not tested*										/	/	7	c
2011	**AD2**	**Beef flavor dog food**	+MA		+MA	+HA		+MA	*Salmonella* spp.	+	*Not tested*										/	/	7	c
2019	**4251**	**Terrine for cat**	st	st		st	st		/	-	14428	3,23	+	+P	+P				*Salmonella* spp.	+	+	**PD**	7	c

PET FOOD AND ANIMAL FEED																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations								Final result VIDAS® SPT	Agree-ment 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2019	**4252**	**Terrine for cat**	+P	+P		+P	+P		*Salmonella* spp.	+	15877	3,56	+	+P	+P				*Salmonella* spp.	+	+	**PA**	7	c
2019	**4253**	**Terrine for dog**	+P	+P		+P	+P		*Salmonella* spp.	+	15878	3,56	+	+P	+P				*Salmonella* spp.	+	+	**PA**	7	c
2019	**4254**	**Terrine for dog**	+P	+P		+P	+M		*Salmonella* spp.	+	15877	3,56	+	+P	+P				*Salmonella* spp.	+	+	**PA**	7	c
2019	**5830**	**Pâtés for dog**	+P	+P		+P	+P		*Salmonella spp.*	+	194	0,04	-	st	st					-	-	**ND**	7	c
2019	**5831**	**Pâtés for cat**	+P	+P		+P	+P		*Salmonella spp.*	+	203	0,04	-	st	st					-	-	**ND**	7	c

Category 10: Dry pet food - Specific protocol ⑦ (25 g) - Storage for 72 h at 5°C ± 3°C

DRY PET FOOD																											
Year of analysis	Sample N°	Product	Reference method: ISO 6579-1♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑦ (25 g) BPW + vancomycin (8 mg/L) 1/10 for 20 h at 41,5°C + 72 h at 5°C ± 3°C															Category	Type
			RVS broth		MKTTn broth		Result	Test VIDAS			Direct streaking										SX2 (0,1mL 16 h at 41,5°C±1°C)		Final result confirmation	Final result VIDAS® UP **20 h** + 72 h	Agreement VIDAS® UP **20 h** + 72 h		
											XLD				ASAP				XLD	ASAP						
			XLD	ASAP	XLD	ASAP		Result	RFV	VT	Reading	Latex	API	Tests from ISO 6579	Reading	Latex	API	Tests from ISO 6579								
2018	**6985**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7087	1,74	+p	+			+p	+					+	+	**PA**	10	a
2018	**6986**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7088	1,74	+p	+			+p	+					+	+	**PA**	10	a
2018	**6987**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6912	1,69	+p	+			+p	+					+	+	**PA**	10	a
2018	**6988**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7212	1,77	+p	+			+p	+					+	+	**PA**	10	a
2018	**6990**	**Raw material for pet food**	+M	+M	+M	+M	+	+	8934	2,19	+p	+			+p	+					+	+	**PA**	10	a
2018	**6991**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7312	1,79	+p	+			+p	+					+	+	**PA**	10	a
2018	**6992**	**Raw material for pet food**	st	st	st	st	-	+	7237	1,77	+p	+			+p	+					+	+	**PD**	10	a
2018	**6993**	**Raw material for pet food**	+p	+p	+p	+p	+	+	6823	1,67	+p	+			+p	+					+	+	**PA**	10	a
2018	**6994**	**Raw material for pet food**	st	st	st	st	-	+	9809	2,41	+p	+			+p	+					+	+	**PD**	10	a
2018	**6996**	**Raw material for pet food**	+p	+p	+p	+p	+	+	7030	1,72	+p	+			+p	+					+	+	**PA**	10	a
2018	7935	Raw material for pet food	-	-	-	-	-	+	7179	1,65	+m	+			+m	+			+m	+m	+	+	**PD**	10	a
2018	**6749**	**Pellets for cat vegetables/milk/poultry**	-	-	-	-	-	+	7083	1,74	+p	+			+p	+					+	+	**PD**	10	b
2018	**6750**	**Pellets for cat beef/chicken**	+p	+p	+p	+p	+	-	294	0,07	st				st						-	-	**ND**	10	b
2018	**6754**	**Pellets for cat chicken**	+p	+p	+p	+p	+	+	7084	1,74	+p	+			+p	+					+	+	**PA**	10	b
2018	**6757**	**Pellets for dog chicken**	+p	+p	+p	+p	+	-	335	0,08	st				st						-	-	**ND**	10	b
2018	**6758**	**Pellets for dog beef/cereals/vegetables**	+p	+p	+p	+p	+	+	8132	1,99	+p	+			+p	+					+	+	**PA**	10	b
2018	**6759**	**Pellets for dog chicken/rice/cereals**	+p	+p	+p	+p	+	+	6826	1,67	+p	+			+p	+					+	+	**PA**	10	b
2018	**6760**	**Pellets for dog chicken/rice/cereals**	+M	+M	+M	+M	+	+	7618	1,87	+p	+			+p	+					+	+	**PA**	10	b
2018	**7425**	**Pellets for cat salmon/vegetables**	+p	+p	+p	+p	+	+	7116	1,71	+p	+			+p	+			+p	+p	+	+	**PA**	10	b
2018	**7426**	**Pellets for cat beef/chicken**	+p	+p	+p	+p	+	+	7299	1,76	+p	+			+p	+			+p	+p	+	+	**PA**	10	b
2018	**7427**	**Pellets for cat tuna/salmon/vegetables/cereals**	+p	+p	+p	+p	+	+	8085	1,95	+p	+			+p	+			+p	+p	+	+	**PA**	10	b
2018	**6974**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	-	195	0,04	st				st						-	-	**ND**	10	c
2018	**6975**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6926	1,7	+p	+			+p	+					+	+	**PA**	10	c
2018	**6976**	**Dry food for fish (flakes)**	st	st	st	st	-	+	7108	1,74	+p	+			+p	+					+	+	**PD**	10	c
2018	**6979**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	-	120	0,02	st				st						-	-	**ND**	10	c
2018	**6980**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	-	411	0,10	st				st						-	-	**ND**	10	c
2018	**6983**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	7713	1,89	+p	+			+p	+					+	+	**PA**	10	c
2018	**7428**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	7810	1,88	+p	+			+p	+			+p	+p	+	+	**PA**	10	c
2018	**7429**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	7334	1,77	+p	+			+p	+			+p	+p	+	+	**PA**	10	c
2018	**7430**	**Dry food for fish (granular)**	+p	+p	+p	+p	+	+	6870	1,66	+p	+			+p	+			+p	+p	+	+	**PA**	10	c
2018	**7847**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6773	1,56	+p	+			+p	+					+	+	**PA**	10	c
2018	**7848**	**Dry food for fish (flakes)**	+p	+p	+p	+p	+	+	6668	1,53	+p	+			+p	+					+	+	**PA**	10	c

♦ Analyses performed according to the COFRAC accreditation

Category 11: Pet food - Specific protocol ® (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

PET FOOD (375 g)																				
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ®									Category	Type
										Pre-warmed BPW + vancomycin (dilution 1/6) for 22 h at 37°C + 72 h at 5°C ± 3°C										
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations				Final result VIDAS® SPT	Agreement		
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	Final result confirmation				
2019	**7210**	**Croquettes pour chat bœuf et poulet**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella*	+	2397	0,58	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7213**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	11421	2,78	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**7214**	**Emincés pour chat saumon cabillaud**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	13160	3,2	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**7215**	**Boulettes en sauce à la volaille pour chat**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	11970	2,91	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**7216**	**Pâté pour chien (poulet)**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	946/1084/1097	0,23/0,26/0,26	-/+/+	+p	+p	*Salmonella spp*	+	-	**ND**	11	a
2019	**7217**	**Pâté pour chien (bœuf)**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	12301	2,99	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8100**	**Boulettes pour chien à la volaille**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	15614	3,38	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8101**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	15874	3,44	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8102**	**Boulettes pour chat au poisson**	**Pâté for cat**	+p	+p	+p	+p	*Salmonella*	+	12806	2,77	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8103**	**Terrine pour chat au poulet**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	15878	3,44	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8220**	**Boulettes en sauce poisson pour chat**	**Pâté for cat**	st	st	+p	+p	*Salmonella*	+	11859	2,57	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8221**	**Boulettes en sauce bœuf pour chat**	**Pâté for cat**	+M	+p	+1/2	+p	*Salmonella*	+	14622	3,17	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**7211**	**Croquettes pour chien junior poulet**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	11236	2,73	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7535**	**Croquettes pour chat (bœuf)**	**Croquettes for cat**	st	st	st	st	/	-	11001	2,64	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7536**	**Croquettes pour chat (saumon)**	**Croquettes for cat**	st	st	st	st	/	-	10954	2,63	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7537**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	11703	2,81	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7538**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	st	st	st	st	/	-	12111	2,91	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7539**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	st	st	st	st	/	-	190	0,04	-	st	st		-	-	**NA**	11	b
2019	**7540**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella*	+	12519	3	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7541**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella*	+	11450	2,75	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7542**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+M	+p	-	-	*Salmonella*	+	286	0,06	-	-	-		-	-	**ND**	11	b
2019	**8226**	**Aliment complet lapin nain**	**Dwarf rabbit (whole food)**	-	-	-	-	/	-	379	0,08	-	-	-	-	-	-	**NA**	11	b
2019	**8229**	**Nourriture poisson**	**Fish food**	st	st	st	st	/	-	2743/185/212	0,59/0,04/0,04	+/-/-	-	-	-	5- (RVS/MKTTn/MSRV)	-	**PPNA**	11	b
2019	**7543**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	126	0,03	-	st	st		-	-	**NA**	11	c
2019	**7544**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	174	0,04	-	st	st		-	-	**NA**	11	c
2019	**7545**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	+p	+p	+p	+p	*Salmonella*	+	6284	1,51	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	c
2019	**7546**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	st	st	st	st	/	-	11884	2,85	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	c
2019	**7547**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+m	+1/2	*Salmonella*	+	10920	2,62	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2019	**7548**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+1/2	+1/2	*Salmonella*	+	10939	2,62	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2019	**8095**	**Blé**	**Wheat**	+m	+m	+M	+M	*Salmonella*	+	2391	0,51	+	+m/+	+md	*Salmonella spp*	+	+	**PA**	11	c
2019	**8099**	**Triticale**	**Raw material**	+m	+m	+1/2	+m	*Salmonella*	+	542/549/374	0,11/0,11/0,09	-/-/-	-	+d/-	*Salmonella spp*	+	-	**ND**	11	c
2020	**171**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	9883	2,5	+	+m/+	+m	*Salmonella spp*	+	+	**PA**	11	c

♦ Analyses performed according to the COFRAC accreditation

PET FOOD (375 g)																					
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ®										Category	Type
										Pre-warmed BPW + vancomycin (dilution 1/6) for 22 h at 37°C + 72 h at 5°C ± 3°C											
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations				Final result VIDAS® SPT	Agreement			
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	Final result confirmation					
2020	**172**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+1/2	+M	*Salmonella*	+	14743	3,73	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**173**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	15859	4,01	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**174**	**Viande crue (matière première)**	**Raw material (raw meat)**	+m	+1/2	+M	M	*Salmonella*	+	15863	4,01	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**176**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	725	0,18	-	-	-	*Salmonella spp*	+	-	**NA**	11	c
2020	343	Farine (matière première)	Raw material (flour)	st	st	-	-	/	-	11218	2,84	+	+1/2	+1/2	*Salmonella spp*	+	+	**PD**	11	c
2020	346	Farine (matière première)	Raw material (flour)	-	-	+d/+	-	*Salmonella*	+	207	0,05	-	-	st	-	-	-	**ND**	11	c
2020	444	PAT porc	Processed animal proteins	+M	+M	+1/2	+1/2	*Salmonella*	+	15556	2,75	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c

Category 11: Pet food - Specific protocol ⑨ (Up to 375 g) - Storage for 72 h at 5°C ± 3°C

PET FOOD (375 g)																				
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) -- Specific protocol ⑨									Category	Type
										Pre-warmed BPW + *Salmonella* supplement (dilution 1/6) for 22 h at 41.5°C + 72 h at 5°C ± 3°C										
				RVS		MKTTn		Identification	Final result	VIDAS® assay result			Confirmations				Final result VIDAS® SPT	Agreement		
				XLD	ASAP	XLD	ASAP			RFV	VT	Result	XLD	ASAP	Identification	Final result confirmation				
2019	**8100**	**Boulettes pour chien à la volaille**	**Pâté for dog**	+p	+p	+p	+p	*Salmonella*	+	14936	3,23	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8101**	**Terrine pour chien au bœuf**	**Terrine for dog**	+p	+p	+p	+p	*Salmonella*	+	12138	2,63	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8102**	**Boulettes pour chat au poisson**	**Pâté for cat**	+p	+p	+p	+p	*Salmonella*	+	15879	3,44	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8103**	**Terrine pour chat au poulet**	**Terrine for cat**	+p	+p	+p	+p	*Salmonella*	+	15296	3,31	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8220**	**Boulettes en sauce poisson pour chat**	**Pâté for cat**	st	st	+p	+p	*Salmonella*	+	12897	2,79	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8221**	**Boulettes en sauce bœuf pour chat**	**Pâté for cat**	+M	+p	+1/2	+p	*Salmonella*	+	14281	3,09	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8222**	**Boulettes en sauce bœuf pour chien**	**Pâté for dog**	+1/2	+p	+1/2	+p	*Salmonella*	+	327	0,07	-	-	-		-	-	**ND**	11	a
2019	**8223**	**Terrine poisson pour chien**	**Terrine for dog**	st	st	st	st	/	-	13841	3	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	a
2019	**8224**	**Terrine poulet pour chien**	**Terrine for dog**	+M	+p	+M	+p	*Salmonella*	+	12463	2,7	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**8225**	**Terrine bœuf pour chien**	**Terrine for dog**	+M	+p	+1/2	+p	*Salmonella*	+	15326	3,32	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	a
2019	**7535**	**Croquettes pour chat (bœuf)**	**Croquettes for cat**	st	st	st	st	/	-	11269	2,7	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7536**	**Croquettes pour chat (saumon)**	**Croquettes for cat**	st	st	st	st	/	-	272	0,06	-	st	st		-	-	**NA**	11	b
2019	**7537**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella spp*	+	11019	2,64	+	+p	+p	*Salmonella spp*	+	+	**PA**	11	b
2019	**7538**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	st	st	st	st	/	-	10802	2,59	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7539**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	st	st	st	st	/	-	11213	2,69	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	b
2019	**7540**	**Croquettes pour chat (poulet)**	**Croquettes for cat**	+p	+p	+p	+p	*Salmonella spp*	+	347	0,08	-	st	st		-	-	**ND**	11	b
2019	**7541**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+p	+p	+p	+p	*Salmonella spp*	+	9490	2,28	+	-	+d/+	*Salmonella spp*	+	+	**PA**	11	b
2019	**7542**	**Croquettes pour chien (poulet)**	**Croquettes for dog**	+M	+p	-	-	*Salmonella spp*	+	10993	2,64	+	+1/2	+M	*Salmonella spp*	+	+	**PA**	11	b
2019	**8226**	**Aliment complet lapin nain**	**Dwarf rabbit (whole food)**	-	-	-	-	/	-	330	0,07	-	-	-		-	-	**NA**	11	b
2019	**8227**	**Repas complet lapin nain**	**Dwarf rabbit (whole food)**	+d/+	-	-	+d/+	*Salmonella*	+	350	0,07	-	-	-		-	-	**ND**	11	b
2019	**8228**	**Graine oiseaux**	**Bird seeds**	+M	+M	+M	+M	*Salmonella*	+	756/370/377	0,16/0,09/0,09	-/-/-	-	-	*Salmonella spp*	+	-	**ND**	11	b
2019	**8229**	**Nourriture poisson**	**Fish food**	st	st	st	st	/	-	208	0,04	-	-	-		-	-	**NA**	11	b
2019	**7543**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	15873	3,81	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	c
2019	**7544**	**Protéines animales transformées (poisson)**	**Processed animal proteins**	st	st	st	st	/	-	12433	2,98	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	c
2019	**7545**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	+p	+p	+p	+p	*Salmonella spp*	+	572	0,13	-	st	st		-	-	**ND**	11	c
2019	**7546**	**Protéines animales transformées (volaille)**	**Processed animal proteins**	st	st	st	st	/	-	12622	3,03	+	+p	+p	*Salmonella spp*	+	+	**PD**	11	c
2019	**7547**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+m	+1/2	*Salmonella spp*	+	14662	3,52	+	+M	+M	*Salmonella spp*	+	+	**PA**	11	c
2019	**7548**	**Protéines animales transformées (porc)**	**Processed animal proteins**	+M	+M	+1/2	+1/2	*Salmonella spp*	+	11848	2,84	+	+1/2	+M	*Salmonella spp*	+	+	**PA**	11	c
2019	**8095**	**Blé**	**Wheat**	+m	+m	+M	+M	*Salmonella*	+	2473	0,53	+	-	+md	*Salmonella spp*	+	+	**PA**	11	c
2019	**8099**	**Triticale**	**Triticale**	+m	+m	+1/2	+m	*Salmonella*	+	7896	1,71	+	+md/	+md	*Salmonella spp*	+	+	**PA**	11	c
2020	**171**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	237	0,06	-	-	-	-	-	-	**ND**	11	c
2020	**172**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+1/2	+M	*Salmonella*	+	11933	3,02	+	+m/+	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**173**	**Viande crue (matière première)**	**Raw material (raw meat)**	+M	+M	+M	+M	*Salmonella*	+	14114	3,57	+	+d/+	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**174**	**Viande crue (matière première)**	**Raw material (raw meat)**	+m	+1/2	+M	M	*Salmonella*	+	15864	4,01	+	+m	+m	*Salmonella spp*	+	+	**PA**	11	c
2020	**178**	**Farine (matière première)**	**Raw material (flour)**	-	-	-	-	/	-	15864	4,03	+	+m	+1/2	*Salmonella spp*	+	+	**PD**	11	c
2020	346	Farine (matière première)	Raw material (flour)	-	-	+d/+	-	*Salmonella*	+	616	0,15	-	st	st	-	-	-	**ND**	11	c

♦ Analyses performed according to the COFRAC accreditation

Category 8: Primary production samples- Specific protocol ⑥ (25 g or 25ml or sample device) - Storage for 72 h at 5°C ± 3°C

PRIMARY PRODUCTION SAMPLES																							
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 6 h - Storage for 72 h at 5°C ± 3°C								Final result VIDAS® SPT 6 h	Agreement		Category	Type
												VIDAS® assay result			Confirmation								
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**1031**	**Pig faeces**	+	+p	+p	+	+	+p	+p	+m	+	10196	2,68	+	- + (2)	+ m (1 colonie)	- + (2)	- + (2)	+/- ni / +	+	PA	PA	8	a
2012	1082	Poultry faeces	+/-	-	-	-	+/-	-	-	+1/2 (Enterobacter)	-	335	0,08	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	**1083**	**Bootsocks (henhouse floor)**	+	+p	+p	+	+	+p	+p	+M	+	9450	2,48	+	+ 1/2 (M)	+ M (M)	+ m (H)	+ M (M)	+ M (M)	+	PA	PA	8	a
2012	**1092**	**Manure (poultry)**	+	+p	+p	+	+	+p	+p	+M	+	9130	2,40	+	+ P (H)	+ P (H)	+ M (H)	+ P (H)	+ P (H)	+	PA	PA	8	a
2012	**1320**	**Bootsocks (postweaning room)**	+	+p	+p	+	+	+p	+p	+	+	8786	2,30	+	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+	PA	PA	8	a
2012	**1321**	**Bootsocks (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	8776	2,30	+	+ M (H)	+ P (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**1328**	**Bootsocks (floor)**	+	+p	+p	+	+	+p	+p	+	+	8980	2,36	+	+ M (H)	+ 1/2 (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	1370	Bootsocks (floor)	+	-	-	-	+	-	-	+	+	969	0,25	+	- H - (2)	- H + (2)	- H +/- (2)	- H - (2)	- H - (2)	+	PD	PA	8	a
2012	1444	Turkey faeces	-			-	-			-	-	210	210	-	- (M) - (2)	- (M) - (2)	- (M) - (2)	- (M) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1445	Turkey faeces	-			-	-			+m ni/+	-	316	316	-	- (H) - (2)	- (H) - (2)	- (M) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1446	Bootsocks (pig)	+/-	+M	+p	+	+/-	+M	+p	+M	+	9827	9827	+	+ m (H)	+ m (H)	+ m (H)	+ 1/2 (H)	+ m (H)	+	PA	PA	8	a
2012	1449	Pig faeces	-			-	-			+/-1 col ni/-	-	294	0,07	-	+/- ni / - (H) - (2)	- (H) - (2)	- (M) - (2)	- (H) - (2)	+/- ni / - (H) - (2)	-	NA	NA	8	a
2012	1451	Pig faeces	+/-	-	-	-	+/-	-	-	+/-m (Citrobacter koseri)	-	306	0,08	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	a
2012	1452	Pig faeces	+/-	-	-	-	+/-	-	-	-	-	317	0,08	-	- (H) + (2)	- (H) + (2)	- (H) + (2)	+ 2 ni /+ (H) + (2)	- (H) + (2)	-	NA	NA	8	a
2012	**1729**	**Poultry faeces**	-			-	-			-	-	233	0,05	-	- (L)	- St	- St	- St	- St	-	NA	NA	8	a
2012	2120	Poultry faeces	-			-	-			st	-	9107	2,27	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ P (H)	+	PD	PD	8	a
2012	2121	Poultry faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	9587	2,39	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ P (H)	+	PA	PA	8	a
2012	2122	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	332	0,08	-	- (H)	+ m (H) (oxydase -)	+ m (H) (oxydase -)	- (H)	+ m (H) (oxydase -)	-	NA	NA	8	a
2012	2123	Pig faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	345	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	ND	ND	8	a
2012	2269	Pig faeces	+	+	+	+	+	+	+	+	+	9635	2,59	+	+ m (H)	+ M (H)	+ m (H)	+ 1/2 (H)	+ M (H)	+	PA	PA	8	a
2012	**2270**	**Pig faeces**	+/-	-	-	-	+/-	-	-	-	-	11286	3,03	+	+ m (H)	+ M (H)	+ m (H)	+ m (H)	+ M (H)	+	PD	PD	8	a
2012	2272	Poultry faeces	+	+	+	+	+	+	+	-	+	11229	3,01	+	+ M (H)	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	2274	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9533	2,56	+	+ m (H)	+ m (H)	+ 1/2 (H)	+ m (H)	+ m (H)	+	PA	PA	8	a
2012	2275	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9690	2,60	+	+ M (H)	+ m (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**2281**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	+/-	-	65	0,01	-	- (H)	- (L)	- (H)	- (H)	- (L)	-	NA	NA	8	a
2012	**2282**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	-	-	145	0,03	-	- (H)	+ m ni / + (Oxydase +)	- (M)	- (H)	+ m ni / + (Oxydase +)	-	NA	NA	8	a
2012	**1086**	**Wipe (Guinea fowl manger)**	+	+p	+p	+	+	+p	+p	+M	+	10099	2,65	+	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+	PA	PA	8	b
2012	**1322**	**Dust (pregnant room)**	+	-	-	-	+	-	-	+/-ni/+	+	9616	2,52	+	+ m (H)	+ m (H)	- (H)	+ m (H)	+ m (H)	+	PD	PA	8	b
2012	**1323**	**Dust (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	10015	2,63	+	+ m (H)	+ m (H)	+ 1 m (H)	- (H) - (2)	+ m (H)	+	PA	PA	8	b
2012	**1324**	**Water pig maternity**	+	+ni/	+p	+	+	+ni/	+p	+/-ni/+	+	8868	2,33	+	- H + (2)	- H + (2)	- H + (2)	- H + (2)	- H + (2)	+	PA	PA	8	b
2012	**1325**	**Water trough pigsty**	+	+p	+p	+	+	+p	+p	+	+	8648	2,27	+	+ M (H)	+ 1/2 (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1326**	**Wipe (pig square wall)**	+	+p	+p	+	+	+p	+p	+	+	9132	2,40	+	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+	PA	PA	8	b

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PRIMARY PRODUCTION SAMPLES																								
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 6 h - Storage for 72 h at 5°C ± 3°C										Agreement		Category	Type
												VIDAS® assay result			Confirmation					Final result VIDAS® SPT 6 h				
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**1327**	**Wipe (pig)**	+	+p	+p	+	+	+p	+p	+	+	9378	2,46	+	+ m (H)	+ m (H)	+ m (H)	+ 1/2 (H)	+ m (H)	+	PA	PA	8	b
2012	1377	Wipe (pig square)	+	+M	+M	+	+	+M	+M	+	+	143	0,03	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	ND	ND	8	b
2012	**1730**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	9078	2,21	+	+ m (H)	+ 1/2 (H)	+ m (H)	+ 1/2 (H)	+ M (H)	+	PA	PA	8	b
2012	**1731**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	8758	2,13	+	+ M (H)	+ M (H)	+ 1/2 (H)	+ M (L)	+ M (L)	+	PA	PA	8	b
2012	**1732**	**Pipped eggs**	+	+M	+p	+	+	+M	+p	+M	+	8394	2,04	+	+/- ni (H)	- (H)	+/- ni (H)	+/- ni (H)	+/- ni (H)	+	PA	PA	8	b
2012	**1733**	**Water (hatchery)**	+	+M	+p	+	+	+M	+p	+M	+	9202	2,24	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PA	PA	8	b
2012	**1734**	**Water (hatchery)**	-			-	-			st	-	8396	2,04	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PD	PD	8	b
2012	2278	Dust (pigsty)	+/-	St	St	-	+/-	St	St	-	-	159	0,04	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	b
2012	**2279**	**Dust (henhouse)**	+	+	+	+	+	+	+	+	+	155	0,04	-	- (H)	+ m ni / + (Oxydase +)	+/- ni (H) / +/- (Oxydase +)	- (H)	- (H)	-	ND	ND	8	b
2012	2284	Dust (hatchery)	-			-	-			st	-	131	0,03	-	St St (2)	St St (2)	St St (2)	St St (2)	St St (2)	-	NA	NA	8	b
2012	2285	Dust (poultry breeding)	+	+	+	+	+	+	+	+	+	9571	2,57	+	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	b

PRIMARY PRODUCTION SAMPLES																									
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 24 h - Storage for 72 h at 5°C ± 3°C										Agreement		Category	Type
												VIDAS® assay result			Confirmation									
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	RFV	VT	Result	XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies	Final result VIDAS® SPT 24 h	ISO 6579/A1	U47-100		
2012	**1031**	**Pig faeces**	+	+p	+p	+	+	+p	+p	+m	+	10911	2,86	+	+ m	+ m	1 ni (1 colonie) / +	- - (2)	+ m	+	PA	PA	8	a
2012	1082	Poultry faeces	+/-	-	-	-	+/-	-	-	+1/2 (Enterobacter)	-	322	0,08	-	- (H)	- (H)	- (H)	- (H)	- (H)	-	NA	NA	8	a
2012	**1083**	**Bootsocks (henhouse floor)**	+	+p	+p	+	+	+p	+p	+M	+	9077	2,38	+	+ M (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**1092**	**Manure (poultry)**	+	+p	+p	+	+	+p	+p	+M	+	8539	2,24	+	+ P (H)	+ P (H)	+ M (H)	+ P (H)	+ P (H)	+	PA	PA	8	a
2012	**1320**	**Bootsocks (postweaning room)**	+	+p	+p	+	+	+p	+p	+	+	8685	2,28	+	+ 1/2 (H)	+ m (H)	+ m (H)	+ 1/2 (H)	+ 1/2 (H)	+	PA	PA	8	a
2012	**1321**	**Bootsocks (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	8679	2,28	+	+ M (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	**1328**	**Bootsocks (floor)**	+	+p	+p	+	+	+p	+p	+	+	8879	2,33	+	+ 1/2 (H)	+ 1/2 (H)	+ 1/2 (H)	+M (H)	+ 1/2 (H)	+	PA	PA	8	a
2012	1370	Bootsocks (floor)	+	-	-	-	+	-	-	+	+	988	0,25	+	+ni /- m (H) - (2)	- (H) + (2)	+/- m (H) +/- (2)	+1 ni / + (H) +/- (2)	- (H) - (2)	+	PD	PA	8	a
2012	1444	Turkey faeces	-			-	-			-	-	233	0,06	-	- (H) - (2)	- (L) - (2)	- (M) - (2)	- (L) - (2)	- (M) - (2)	-	NA	NA	8	a
2012	1445	Turkey faeces	-			-	-			+m ni/+	-	232	0,06	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (M) - (2)	- (M) - (2)	-	NA	NA	8	a
2012	1446	Bootsocks (pig)	+/-	+M	+p	+	+/-	+M	+p	+M	+	9125	2,39	+	+ M (H)	+ M (H)	+ 1/2 (M)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	1449	Pig faeces	-			-	-			+/-1 col ni/-	-												8	a
2012	1451	Pig faeces	+/-	-	-	-	+/-	-	-	+/-m (Citrobacter koseri))	-	313	0,08	-	- (M) - (2)	- (H) - (2)	- (H) - (2)	- (M) - (2)	- (M) - (2)	-	NA	NA	8	a
2012	1452	Pig faeces	+/-	-	-	-	+/-	-	-	-	-												8	a
2012	**1729**	**Poultry faeces**	-			-	-			-	-	259	0,06	-	- (L)	- St	- St	- St	- (L)	-	NA	NA	8	a
2012	2120	Poultry faeces	-			-	-			st	-	9109	2,27	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ M (H)	+	PD	PD	8	a
2012	2121	Poultry faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	9462	2,35	+	+ M (H)	+ P (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	a
2012	2122	Bootsocks (pig)	+/-	-	-	-	+/-	-	-	-	-	306	0,07	-	- (H)	+ m (H) (oxydase +)	+ m (H) (oxydase +)	- (H)	+ m (H) (oxydase +)	-	NA	NA	8	a
2012	2123	Pig faeces	+	+ P	+ P	+	+	+ P	+ P	+ M	+	11004	2,74	+	+ m (H)	+ M (H)	+ m (H)	+ m (H)	+ M (H)	+	PA	PA	8	a
2012	2269	Pig faeces	+	+	+	+	+	+	+	+	+	10735	2,88	+	+ m (H)	+ m (L)	+ m (H)	+ m (L)	+ m (L)	+	PA	PA	8	a
2012	**2270**	**Pig faeces**	+/-	-	-	-	+/-	-	-	-	-	11182	3,00	+	+ m (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PD	PD	8	a
2012	2272	Poultry faeces	+	+	+	+	+	+	+	-	+	10497	2,82	+	+ 1/2 (M)	+ 1/2 (L)	+ 1/2 (M)	+ 1/2 (L)	+ 1/2 (L)	+	PA	PA	8	a
2012	2274	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	9235	2,48	+	+ 1/2 (M)	+ M (M)	+ 1/2 (M)	+ M (M)	+ M (M)	+	PA	PA	8	a
2012	2275	Bootsocks (pig)	+	+	+	+	+	+	+	+	+	8650	2,32	+	+ 1/2 (M)	+ M (L)	+ 1/2 (M)	+ M (L)	+ M (L)	+	PA	PA	8	a
2012	**2281**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	+/-	-	74	0,01	-	- (H) - (2)	- (M) - (2)	- (H) - (2)	- (M) - (2)	- (M) - (2)	-	NA	NA	8	a
2012	**2282**	**Poultry faeces**	+/-	-	-	-	+/-	-	-	-	-												8	a
2012	**1086**	**Wipe (Guinea fowl manger)**	+	+p	+p	+	+	+p	+p	+M	+	9857	2,59	+	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1322**	**Dust (pregnant room)**	+	-	-	-	+	-	-	+/-ni/+	+	8558	2,24	+	+ 1/2 (H)	+ m (H)	+ m (H)	+ 1/2 (H)	+ 1/2 (H)	+	PD	PA	8	b
2012	**1323**	**Dust (infirmary room)**	+	+p	+p	+	+	+p	+p	+	+	8691	2,28	+	+ m (H)	+ m (H)	+ 1 m (H)	+ m (H)	+ m (H)	+	PA	PA	8	b
2012	**1324**	**Water pig maternity**	+	+ni/	+p	+	+	+ni/	+p	+/-ni/+	+	8744	2,29	+	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+ m (H)	+	PA	PA	8	b
2012	**1325**	**Water trough pigsty**	+	+p	+p	+	+	+p	+p	+	+	8722	2,29	+	+ 1/2 (H)	+ M (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1326**	**Wipe (pig square wall)**	+	+p	+p	+	+	+p	+p	+	+	8711	2,29	+	+ 1M (H)	+ 1/2 (H)	+ m (H)	+ 1/2 (H)	+M (H)	+	PA	PA	8	b
2012	**1327**	**Wipe (pig)**	+	+p	+p	+	+	+p	+p	+	+	8459	2,22	+	+M (H)	+ 1/2 (H)	+ 1/2 (H)	+M (H)	+M (H)	+	PA	PA	8	b
2012	1377	Wipe (pig square)	+	+M	+M	+	+	+M	+M	+	+	136	0,03	-	- (M)	- (M)	- (M)	- (L)	- (M)	-	ND	ND	8	b
2012	**1730**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	9260	2,25	+	+ m (H)	+ M (H)	+ m (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1731**	**Pipped eggs**	+	+M	+M	+	+	+M	+M	+M	+	9429	2,29	+	+ 1/2 (H)	+ 1/2 (H)	+ 1/2 (H)	+ M (H)	+ M (H)	+	PA	PA	8	b
2012	**1732**	**Pipped eggs**	+	+M	+p	+	+	+M	+p	+M	+	9738	2,37	+	+ m (H)	+ m (H)	+ m (H)	+ 1/2 (H)	+ m (H)	+	PA	PA	8	b
2012	**1733**	**Water (hatchery)**	+	+M	+p	+	+	+M	+p	+M	+	9469	2,30	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PA	PA	8	b
2012	**1734**	**Water (hatchery)**	-			-	-			st	-	9030	2,20	+	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+ P (H)	+	PD	PD	8	b
2012	2278	Dust (pigsty)	+/-	St	St	-	+/-	St	St	-	-	175	0,04	-	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	- (H) - (2)	-	NA	NA	8	b

♦ Analyses performed according to the COFRAC accreditation

PRIMARY PRODUCTION SAMPLES																								
Year of analysis	Sample N°	Product	Reference method: ISO 6579/A1♦				Reference method: U47-100♦					Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑥ (25 g or 25 ml or sampling device) SX2 24 h - Storage for 72 h at 5°C ± 3°C								Final result VIDAS® SPT 24 h	Agreement		Category	Type
			MSRV	XLD	ASAP	Result	MSRV	XLD	ASAP	MKTTn XLD	Result	VIDAS® assay result RFV	VT	Result	Confirmation XLD Typical colonies	ASAP Typical colonies	ChromID *Salmonella* Typical colonies	XLT4 Typical colonies	SALSA Typical colonies		ISO 6579/A1	U47-100		
2012	**2279**	**Dust (henhouse)**	+	+	+	+	+	+	+	+	+	142	0,03	-	- (H)	+ m (H) (oxydase +)	+ m (H) (oxydase +)	- (H)	+ m (H) (oxydase +)	-	ND	ND	8	b
2012	2284	Dust (hatchery)	-			-	-			st	-	145	0,03	-	St St (2)	St St (2)	St St (2)	St St (2)	St St (2)	-	NA	NA	8	b
2012	2285	Dust (poultry breeding)	+	+	+	+	+	+	+	+	+	9357	2,51	+	+ M (M)	+ M (L)	+ M (M)	+ 1/2 (M)	+ M (L)	+	PA	PA	8	b

Category 12: Primary production samples- Specific protocol ⑩ (25 g or 25ml or sample device) - Storage for 72 h at 5°C ± 3°C

PRIMARY PRODUCTION SAMPLES (excluding drinking water)																							
Year of analyse	Sample N°	Product	Reference method : ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑩												Category	Type
			MSRV			MKTTn broth		Result	Tetrathionate 18h at 37°C±1°C													
									Subculture SX2 18h at 41,5°C±1°C + 72h at 5°C ± 3°C										Confirmation final result	Final result VIDAS SPT 72h	Agreement VIDAS SPT 72h		
									VIDAS SPT			XLD		ASAP								
									RFV	TV	Result	Typical colonies	Before purif	Typical colonies	Before purif							
			Reading	XLD	ASAP	XLD	ASAP						Api		Latex	Api						
2020	494	Bootsocks (pork environment)	+	+p	+p	+M	+M	+	15857	3,78	+	+1/2	+	+m	+	+	+	+	**PA**	12	a
2020	495	Poultry feces	-/-			-	-	-												12	a
2020	496	Poultry feces	-/-			-	-	-												12	a
2020	497	Poultry feces	-/-			-	-	-												12	a
2020	498	Poultry feces	-/-			-	-	-												12	a
2020	500	Pork feces	-/-			-	-	-												12	a
2020	502	Poultry feces	+	-	-	-	-	-												12	a
2020	503	Pork feces	-/-			-	-	-												12	a
2020	**2730**	**Poultry feces**	-/-			+M	+M	+	10353	2,92	+	+M	+	+M	+	+	+	+	**PA**	12	a
2020	**2731**	**Poultry feces**	+	+p	+p	+M	+M	+	11007	3,10	+	+M	+	+M	+	+	+	+	**PA**	12	a
2020	**2732**	**Poultry feces**	-/-			-	-	-	10344	2,92	+	+M	+	+M	+	+	+	+	**PD**	12	a
2020	**2733**	**Bootsocks (poultry environment)**	+	+p	+p	+p	+p	+	274	0,07	-	st		st			-	-	**ND**	12	a
2020	**2734**	**Bootsocks (poultry environment)**	-/-			-	-	-												12	a
2020	**2735**	**Pork feces**	-/-			-	-	-	11048	3,12	+	+M	+	+M	+	+	+	+	**PD**	12	a
2020	**2737**	**Pork feces**	-/-			+M	+p	+	10407	2,93	+	+M	+	+M	+	+	+	+	**PA**	12	a
2020	2943	Pork feces	-/d	-	-	+d/-	-	-	184	0,04	-	-		-			-	-	**NA**	12	a
2020	2945	Bootsocks (pork)	-/+	+p	+p	d	+m	+	4874	1,23	+	+M	+	+1/2	+	+	+	+	**PA**	12	a
2020	3008	Bootsocks (poultry environment)	d/+	-	+M	d/-	+m	+	175	0,04	-	-		-			-	-	**ND**	12	a
2020	3013	Bootsocks (pork)	-/-			d/-	-	-												12	a
2020	3014	Pork feces	-/-			-	-	-												12	a
2020	**3183**	**Pork feces**	-/d	-	-	-	-	-	15673	3,95	+	+M	+	+M	+	+	+	+	**PD**	12	a
2020	**3185**	**Bootsocks (poultry environment)**	-/-			-	-	-												12	a
2020	**3186**	**Poultry litter**	-/-			-	-	-												12	a
2020	**3187**	**Poultry feces**	-/-			-	-	-	12419	3,13	+	-		+M	+	+	+	+	**PD**	12	a
2020	**3188**	**Poultry feces**	-/d	-	-	+m	+M	+	14710	3,71	+	+M	+	+M	+	+	+	+	**PA**	12	a
2020	**3308**	**Pork feces**	+	+p	+p	+M	+M	+	121	0,03	-	-		-			-	-	**ND**	12	a
2020	**3309**	**Pork feces**	-/d	-	-	-	-	-	123	0,03	-	-		-			-	-	**NA**	12	a
2020	**3312**	**Poultry feces**	-/-			-	-	-	12896	3,25	+	-		+m	+	+	+	+	**PD**	12	a
2020	**3313**	**Poultry feces**	+	H2S-	+p	H2S-	+p	+	170	0,04	-	-		-			-	-	**ND**	12	a

♦ Analyses performed according to the COFRAC accreditation

PRIMARY PRODUCTION SAMPLES (excluding drinking water)																							
Year of analyse	Sample N°	Product	Reference method : ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑩												Category	Type
			MSRV			MKTTn broth		Result	Tetrathionate 18h at 37°C±1°C													
									Subculture SX2 18h at 41,5°C±1°C + 72h at 5°C ± 3°C										Confirmation final result	Final result VIDAS SPT 72h	Agreement VIDAS SPT 72h		
									VIDAS SPT			XLD		ASAP								
			Reading	XLD	ASAP	XLD	ASAP		RFV	TV	Result	Typical colonies	Before purif Api	Typical colonies	Before purif Latex	Before purif Api						
2020	**3314**	**Bootsocks (poultry environment)**	-/-			st	st	-													12	a
2020	**3474**	**Bootsocks (poultry environment)**	-/-			-	-	-	12990	3,31	+	+M	+	+m	+	+	+	+	**PD**		12	a
2020	**3476**	**Poultry feces**	+d/+	+m	+M	+m	+M	+	168	0,04	-						-	-	**ND**		12	a
2020	**3478**	**Bootsocks (poultry environment)**	+	+p	+M	+M	+M	+	14116	3,60	+	+M	+	+M	+	+	+	+	**PA**		12	a
2020	**3480**	**Poultry feces**	-/-			-	-	-													12	a
2020	**3482**	**Poultry feces**	-/-			-	-	-													12	a
2020	493	Wipe (pork environment)	-/-			st	st	-													12	b
2020	499	Dust (poultry environment)	+	-	-	-	-	-													12	b
2020	501	Pork litter	-/-			-	-	-													12	b
2020	504	Wipe (poultry environment)	-/-			-	-	-													12	b
2020	505	Poultry litter	+	-	-	-	-	-													12	b
2020	**2736**	**Dust (poultry environment)**	-/-			-	-	-	257	0,07	-	st		st			-	-	**NA**		12	b
2020	**2738**	**Poultry litter**	-/-			-	-	-													12	b
2020	**2739**	**Poultry litter**	-/-			-	-	-	10850	3,06	+	+1/2	+	+M	+	+	+	+	**PD**		12	b
2020	**2740**	**Poultry litter**	+	+m	+p	+M	+M	+	12688	3,58	+	+M	+	+M	+	+	+	+	**PA**		12	b
2020	2944	Wipe (pork)	-/d	-	-	-	-	-	12563	3,17	+	+M	+	+m	+	+	+	+	**PD**		12	b
2020	2946	Pork litter	-/-			+d/-	-	-	131	0,03	-	-		-			-	-	**NA**		12	b
2020	3009	Wipe (poultry environment)	-/+d	-	-	-	-	-	132	0,03	-	-		-			-	-	**NA**		12	b
2020	3010	Poultry litter	-/+d	-	-	-	-	-													12	b
2020	3011	Sponge poultry	-/-			-	-	-													12	b
2020	3012	Wipe (pork)	-/-			-	-	-													12	b
2020	3015	Pork litter	-/+d	-	-	-	-	-													12	b
2020	**3184**	**Pork litter**	-/d	-	-	-	-	-	12103	3,05	+	+m	+	+m	+	+	+	+	**PD**		12	b
2020	**3189**	**Poultry litter**	-/-			-	st	-													12	b
2020	**3190**	**Sponge (poultry environment)**	+	H2S-	+p	H2S-	+M	+	154	0,03	-	-		-			-	-	**ND**		12	b
2020	**3191**	**Sponge (poultry environment)**	-/-			-	-	-	15849	4,00	+	+M	+	+m	+	+	+	+	**PD**		12	b
2020	**3192**	**Swab (poultry environment)**	+	H2S-	+p	H2S-	+M	+	10988	2,77	+	-		+1/2	+	+	+	+	**PA**		12	b
2020	**3193**	**Swab (poultry environment)**	+	+p	+p	+M	+M	+	15843	4,00	+	+M	+	+m	+	+	+	+	**PA**		12	b
2020	**3310**	**Pork litter**	-/-			-	-	-	123	0,03	-	d	-(Shewanella)	-			-	-	**NA**		12	b
2020	**3311**	**Pork litter**	-/-			-	-	-													12	b
2020	**3315**	**Poultry litter**	-/-			-	-	-													12	b
2020	**3316**	**Wipe (poultry environment)**	-/-			-	+m	+	181	0,04	-	-		-			-	-	**ND**		12	b
2020	**3317**	**Swab (poultry environment)**	+d/+d	+p	+p	+p	+p	+	12582	3,17	+	+m	+	+M	+	+	+	+	**PA**		12	b

PRIMARY PRODUCTION SAMPLES (excluding drinking water)																					
Year of analyse	Sample N°	Product	Reference method : ISO 6579-1♦						Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Specific protocol ⑩											Category	Type
			MSRV			MKTTn broth		Result	Tetrathionate 18h at 37°C±1°C												
									Subculture SX2 18h at 41,5°C±1°C + 72h at 5°C ± 3°C									Confirmation final result	Final result VIDAS SPT 72h	Agreement VIDAS SPT 72h	
									VIDAS SPT			XLD		ASAP							
			Reading	XLD	ASAP	XLD	ASAP		RFV	TV	Result	Typical colonies	Before purif Api	Typical colonies	Before purif Latex	Before purif Api					
2020	**3318**	**Sponge (poultry environment)**	-/-			d (Pantoea)	-	-	13509	3,41	+	H2S-	+	+M	+	+	+	+	**PD**	12	b
2020	**3475**	**Sponge (poultry environment)**	+d/+d	-	-	-	-	-	14667	3,74	+	+m	+	+m	+	+	+	+	**PD**	12	b
2020	**3477**	**Sponge (poultry environment)**	-/-			-	-	-	14403	3,67	+	+M	+	+M	+	+	+	+	**PD**	12	b
2020	**3479**	**Poultry litter**	-/-			-	-	-												12	b
2020	**3481**	**Poultry litter**	-/-			-	-	-												12	b

Category 6: Environment - Standard protocol (25 g) - Storage for 72 h at 5°C ± 3°C

ENVIRONMENT																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identification	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agreement 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identification	Final result confirmation				
2011	**Ab1**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8484	2,66	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**Ab2**	**Process water**	+HA		+HA	+MA		+HA	*Salmonella* spp.	+	8590	2,69	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**Ab3**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	8431	2,64	+	+HA		+MA	+MA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**Ab4**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8729	2,74	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**Ac20**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	7976	2	+	+MA		+MA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**Ac21**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	8081	2,02	+	+HA		+HA	+HA	+HA	*Salmonella* spp.	+	+	**PA**	6	a
2011	**AD10**	**Process water**	+MA		+HA	+HA		+HA	*Salmonella* spp.	+	*Not tested*										/	/	6	a
2011	**AD7**	**Process water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	*Not tested*										/	/	6	a
2011	**AD8**	**Iced water**	+MA		+MA	+MA		+HA	*Salmonella* spp.	+	*Not tested*										/	/	6	a
2011	**AD9**	**Process water**	+MA		+MA	+HA		+HA	*Salmonella* spp.	+	*Not tested*										/	/	6	a
2011	Ac1	Surfaces sample	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	179	0,04	-								-	**ND**	6	b
2011	Ac2	Surfaces sample	+MB		+HB	+HB		+HB	*Salmonella* spp.	+	197	0,04	-								-	**ND**	6	b
2011	Ac9	Surfaces sample	-LE		-LE	-ME		-LE		-	10236	2,57	+	+HB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PD**	6	b
2011	**AH1**	**Surfaces sample**	+MB		+MB	+HB		+MB	*Salmonella* spp.	+			+	+MC		+MC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	b
2011	AH2	Surfaces sample	+MC		+LC	+MB		+MB	*Salmonella* spp.	+			+	+MB		+MB	+HB	+HB	*Salmonella* spp.	+	+	**PA**	6	b
2011	K3	Surfaces sample (knife blade)	+LB		+LC	+MB		+MB	*Salmonella* spp.	+	11942	3,23	+	+MC		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	b
2011	P5	Surfaces sample (blade)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	11668	3,34	+	+MD		+MD	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	b
2011	S9	Surfaces sample (shopper)	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	11643	3,33	+	+MB		+MB	+MB	+HB	*Salmonella* spp.	+	+	**PA**	6	b
2011	Aa10	Waste	-ME		-ME	-ME		-ME		-	9984	3,13	+	-HE / +HB(SX2)		-HE / +HB(SX2)	+MB / +MA(SX2)	+MB / +HB(SX2)	*Salmonella* spp.	+	+	**PD**	6	c
2011	Aa9	Waste	-ME		-ME	-ME		-ME		-	9174	2,88	+	-HE / +HC(SX2)		+MC / +HB(SX2)	+HB / +HB(SX2)	+MB / +MB(SX2)	*Salmonella* spp.	+	+	**PD**	6	c
2011	Ac22	Waste (meat)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	194	0,04	-							-	-	**ND**	6	c
2011	**AD11**	**Waste**	+MB		+MA	+MB		+HA	*Salmonella* spp.	+	*Not tested*										/	/	6	c
2011	AG1	Waste (meat)	-ME		-ME	-HE		-HE		-	9467	2,45	+	+HC		+HC	+HB	+HB	*Salmonella* spp.	+	+	**PD**	6	c
2011	AG12	Waste (meat)	-ME		-LE	-HE		-HE		-	270	0,06	-							-	-	**NA**	6	c
2011	AG15	Waste (meat)	+MC		+MD	+HB		+HD	*Salmonella* spp.	+	11282	2,91	+	-ME		-HE	+MB	+HB	*Salmonella* spp.	+	+	**PA**	6	c
2011	AG16	Waste (meat)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	264	0,06	-							-	-	**ND**	6	c

ENVIRONMENT																									
Year of analysis	Sample N°	Product	Reference Method: ISO 6579								Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT) - Standard protocol (25 g) Supplemented BPW for18 h at 41.5°C + 72 h at 5°C ± 3°C												Category	Type
			RVS			MKTTn			Identifi-cation	Final result	VIDAS® assay result			Confirmations							Final result VIDAS® SPT	Agree-ment 72 h		
			XLD	ASAP	BGAM	XLD	ASAP	BGAM			RFV	VT	Result	XLD	ASAP	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	Identi-fication	Final result confirmation				
2011	AG2	Waste (meat)	+MC		+MC	+HC		+HC	*Salmonella* spp.	+	12060	3,12	+	-HE		-HE	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	c
2011	O4	Waste (poultry)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10254	2,93	+	+HD		+HC	+HB	+HB	*Salmonella* spp.	+	+	**PA**	6	c
2011	O5	Waste (poultry)	+MB		+MB	+HB		+HB	*Salmonella* spp.	+	10448	2,99	+	+HC		+HC	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	c
2011	S7	Waste (sausage)	+MB		+MB	+MB		+MB	*Salmonella* spp.	+	9462	2,7	+	+MB		+HB	+MB	+HB	*Salmonella* spp.	+	+	**PA**	6	c
2011	S8	Waste (sausage)	+MC		+MC	+MB		+HB	*Salmonella* spp.	+	10264	2,93	+	+HB		+MB	+MB	+MB	*Salmonella* spp.	+	+	**PA**	6	c

Appendix 5 – Relative level of detection study: raw data

Raw ground poultry meat (25 g) – Standard protocol **IPL (2011)**

Salmonella Hadar S15 Aerobic mesophilic flora (30°C): $6{,}70.10^5$ CFU/g and $2{,}80.10^7$ CFU/g and $1{,}90.10^8$ CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	-ME	-LE	-ME	-ME	-	0/6	199	0,05	-	/	/	-	0/6
		-LE	-LE	-HE	-ME	-		209	0,05	-	/	/	-	
		-ME	-ME	-ME	-ME	-		208	0,05	-	/	/	-	
		-ME	-ME	-HE	-ME	-		215	0,05	-	/	/	-	
		-LE	-LE	-ME	-LE	-		178	0,04	-	/	/	-	
		-ME	-LE	-ME	-ME	-		201	0,05	-	/	/	-	
1	0,8*	+MB	+MB	+MB	+HB	+	3/6	1256	0,35	+	-HE	+HD	+	3/6
		+MB	+MB	+MB	+HB	+		488	0,13	-	/	/	-	
		-ME	-ME	-ME	-HE	-		1706	0,48	+	+HD	+HD	+	
		-ME	-ME	-ME	-HE	-		221	0,06	-	/	/	-	
		+MB	+MB	+MB	+HB	+		201	0,05	-	/	/	-	
		-ME	-ME	-ME	-HE	-		11783	3,37	+	+HC	+HC	+	
2	1,5*	+MC	+MB	+MB	+HB	+	5/6	11458	3,28	+	+HC	+MC	+	5/6
		-ME	-ME	-ME	-HE	-		2320	0,66	+	-HE	+MD	+	
		+MB	+MB	+MB	+MB	+		204	0,05	-	/	/	-	
		+MB	+MB	+MB	+HB	+		5797	1,66	+	-HE	+MD	+	
		+MB	+MB	+MB	+MB	+		4834	1,38	+	+HD	+HD	+	
		+MB	+MB	+MB	+HB	+		11784	3,37	+	+HC	+HC	+	
3	1,9	+MB	+MB	+MB	+MB	+	6/6	10852	2,94	+	+MB	+MB	+	5/6
		+MB	+MB	+MB	+HB	+		207	0,05	-	/	/	-	
		+MB	+MB	+HB	+HB	+		10418	2,82	+	+HC	+MB	+	
		+MB	+MB	+HB	+HB	+		10511	2,84	+	+HC	+MC	+	
		+MB	+MB	+HB	+HB	+		10982	2,97	+	+HB	+MB	+	
		+MB	+MB	+HC	+HC	+		11071	3,00	+	+HC	+HB	+	
4	3,2	+MB	+MB	+HB	+HB	+	6/6	11085	3,00	+	+MB	+MB	+	6/6
		+MC	+MB	+HB	+HB	+		11219	3,04	+	+HC	+HB	+	
		+MB	+MB	+MB	+HB	+		10998	2,98	+	+HB	+HB	+	
		+MB	+MB	+MB	+HB	+		11331	3,07	+	+HB	+HB	+	
		+MB	+MB	+MB	+HB	+		11832	3,20	+	+MB	+MB	+	
		+MB	+MB	+HB	+HB	+		11581	3,13	+	+HB	+MB	+	

Ground beef (25 g) – Specific protocol ① **ISHA (2014)**

Salmonella Typhimurium SAL.1.133 Aerobic mesophilic flora: 8,7.10^3 CFU/g

Level	N°	Alternative method						Reference method						Comparison Alt/Ref.
		VIDAS SPT		Confirmation			Final result	RVS		MKTTn		Confirmation	Final result	
		RFV 16 h	Result	Direct streaking	Latex test	SX2		XLD	ASAP	XLD	ASAP			
0	1	0.03	-	-	/	-	A	∅1	∅1	∅1	∅1	/	A	Alt: 0+ / 5- Ref: 0+ / 5-
	2	0.03	-	-	/	-	A	∅1	∅0	∅1	∅0	/	A	
	3	0.03	-	-	/	-	A	∅1	∅0	∅1	∅0	/	A	
	4	0.03	-	-	/	-	A	∅1	∅1	∅1	∅0	/	A	
	5	0.03	-	-	/	-	A	∅1	∅1	∅1	∅0	/	A	
Low level 0.9 CFU/25 g	1	0.03	-	-	/	-	A	∅2	∅2	∅2	∅2	/	A	Alt: 12+ / 8- Ref: 12+ / 8-
	2	2.37	+	+	+	/	P	B1	B1	A2	B1	+	P	
	3	2.08	+	+	+	/	P	B1	B1	B1	B0	+	P	
	4	2.18	+	+	+	/	P	∅1	∅1	∅1	∅1	/	A	
	5	2.03	+	-	/	+	P	B1	B0	B1	B0	+	P	
	6	2.33	+	-	/	+	P	∅1	∅1	∅1	∅1	/	A	
	7	1.90	+	+	+	/	P	B1	B0	B1	B0	+	P	
	8	2.27	+	+	+	/	P	∅1	∅1	∅2	∅2	/	A	
	9	0.03	-	-	/	-	A	B1	B1	B1	B0	+	P	
	10	0.03	-	-	/	-	A	B1	B0	B1	B0	+	P	
	11	0.03	-	-	/	-	A	B1	B1	B1	B1	+	P	
	12	0.03	-	-	/	-	A	∅1	∅1	∅1	∅1	/	A	
	13	2.27	+	+	+	/	P	∅1	∅1	∅0	∅0	/	A	
	14	2.33	+	+	+	/	P	∅2	∅2	∅2	∅2	/	A	
	15	0.03	-	-	/	-	A	B1	B0	B1	B1	+	P	
	16	1.94	+	-	/	+	P	∅2	∅1	∅2	∅2	/	A	
	17	1.99	+	-	/	+	P	B1	B0	B1	B0	+	P	
	18	0.03	-	-	/	-	A	B1	B1	B1	B1	+	P	
	19	0.04	-	-	/	-	A	B1	B1	B1	B0	+	P	
	20	2.25	+	-	/	+	P	B1	B0	B1	B0	+	P	
High level 3.8 CFU/25 g	1	2.47	+	-	/	+	P	B1	B0	B1	B0	+	P	Alt: 5+ / 0- Ref: 3+ / 2-
	2	2.25	+	+	+	/	P	B1	B0	B1	B1	+	P	
	3	2.12	+	+	+	/	P	B1	B0	B1	B0	+	P	
	4	1.87	+	+	+	/	P	∅1	∅1	∅2	∅2	/	A	
	5	2.16	+	+	+	/	P	∅1	∅1	∅2	∅2	/	A	

Beef trim (375 g) – Specific protocol ② **IPL (2013)**

Salmonella Ohio S165 Aerobic mesophilic flora (30°C): 4,0.10^4 CFU/g

Contamination level	Inoculation level (CFU/sample	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	SLMF	Result	
0	0	-ME	-ME	-ME	-HE	-	0/6	174	0.04	-	/	/	-	0/6
		-LE	-ME	-HE	-HE	-		183	0.04	-	/	/	-	
		-ME	-ME	-HE	-HE	-		191	0.05	-	/	/	-	
		-ME	-ME	-HE	-HE	-		183	0.04	-	/	/	-	
		-LE	-ME	-ME	-ME	-		170	0.04	-	/	/	-	
		-LE	-HE	-HE	-HE	-		140	0.03	-	/	/	-	
1	0.3	-ME	-ME	-HE	-HE	-	1/6	178	0.04	-	/	/	-	2/6
		-HE	-HE	-HE	-HE	-		156	0.04	-	/	/	-	
		-ME	-HE	-HE	-HE	-		9824	2.66	+	-HE	+HB	+	
		+MB	+MC	+MB	+HC	+		152	0.04	-	/	/	-	
		-ME	-HE	-HE	-ME	-		9929	2.68	+	-HE	+HC	+	
		-ME	-ME	-HE	-HE	-		186	0.05	-	/	/	-	
2	0.6	-ME	-ME	-ME	-LE	-	3/6	207	0.05	-	/	/	-	3/6
		-ME	-HE	-ME	-ME	-		9037	2.47	+	+HD	+HD	+	
		-ME	-HE	-ME	-ME	-		9398	2.57	+	+HD	+HC	+	
		+MB	+MB	+MB	+HB	+		133	0.03	-	/	/	-	
		+MB	+MB	+MB	+MB	+		9962	2.72	+	-HE	+HD	+	
		+LB	+MB	+MB	+MB	+		188	0.05	-	/	/	-	
4	1.3	+MB	+MB	+HC	+MB	+	6/6	9483	2.59	+	+HD	+HC	+	6/6
		+MB	+HB	+HB	+HC	+		9383	2.56	+	+HC	+HD	+	
		+MC	+MB	+HC	+HC	+		10993	3	+	+HC	+HC	+	
		+MB	+HB	+HB	+HB	+		10333	2.82	+	+HD	+HD	+	
		+MC	+HC	+HC	+HB	+		12169	3.33	+	+MC	+HD	+	
		+MB	+MB	+HB	+HB	+		12310	3.36	+	+HC	+MC	+	

Beef trim (375 g) – Specific protocol ③ **IPL (2013)**

Salmonella Ohio S165 Aerobic mesophilic flora (30°C): 4,0.10^4 CFU/g

Contamination level	Inoculation level (CFU/sample	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	SLMF	Result	
0	0	-ME	-ME	-ME	-HE	-	0/6	184	0.04	-	/	/	-	0/6
		-LE	-ME	-HE	-HE	-		187	0.05	-	/	/	-	
		-ME	-ME	-HE	-HE	-		192	0.05	-	/	/	-	
		-ME	-ME	-HE	-HE	-		166	0.04	-	/	/	-	
		-LE	-ME	-ME	-ME	-		190	0.05	-	/	/	-	
		-LE	-HE	-HE	-HE	-		175	0.04	-	/	/	-	
1	0.3	-ME	-ME	-HE	-HE	-	1/6	9154	2.47	+	+HD	+HC	+	2/6
		-HE	-HE	-HE	-HE	-		1610	0.43	+	-HE	-HE	+	
		-ME	-HE	-HE	-HE	-		529	0.14	-	/	/	-	
		+MB	+MC	+MB	+HC	+		183	0.04	-	/	/	-	
		-ME	-HE	-HE	-ME	-		145	0.03	-	/	/	-	
		-ME	-ME	-HE	-HE	-		175	0.04	-	/	/	-	
2	0.6	-ME	-ME	-ME	-LE	-	3/6	9040	2.47	+	+HD	+HC	+	4/6
		-ME	-HE	-ME	-ME	-		175	0.04	-	/	/	-	
		-ME	-HE	-ME	-ME	-		9574	2.62	+	-HE	+HD	+	
		+MB	+MB	+MB	+HB	+		154	0.04	-	/	/	-	
		+MB	+MB	+MB	+MB	+		11956	3.27	+	+HD	+HC	+	
		+LB	+MB	+MB	+MB	+		8619	2.35	+	-HE	+HD	+	
4	1.3	+MB	+MB	+HC	+MB	+	6/6	10181	2.78	+	+HC	+HD	+	5/6
		+MB	+HB	+HB	+HC	+		10121	2.76	+	+HD	+HD	+	
		+MC	+MB	+HC	+HC	+		9591	2.62	+	-HE	-HE	-	
		+MB	+HB	+HB	+HB	+		9644	2.63	+	-HE	+HD	+	
		+MC	+HC	+HC	+HB	+		11964	3.27	+	+HD	-HE	+	
		+MB	+MB	+HB	+HB	+		5606	1.53	+	-HE	+HC	+	

Cream cheese (25 g) - Standard protocol **IPL (2011)**

Salmonella Typhimurium S54 Aerobic mesophilic flora (30°C): 1.10^2 CFU/g and 8.10^1 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	Ø	Ø	Ø	Ø	-	0/6	145	0,03	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		133	0,03	-	/	/	-	
		Ø	Ø	Ø	Ø	-		140	0,03	-	/	/	-	
		Ø	Ø	Ø	Ø	-		75	0,01	-	/	/	-	
		Ø	Ø	Ø	Ø	-		150	0,03	-	/	/	-	
		Ø	Ø	Ø	Ø	-		151	0,03	-	/	/	-	
1	0,2	Ø	Ø	Ø	Ø	-	0/6	154	0,03	-	/	/	-	2/6
		Ø	Ø	Ø	Ø	-		146	0,03	-	/	/	-	
		Ø	Ø	Ø	Ø	-		153	0,03	-	/	/	-	
		Ø	Ø	Ø	Ø	-		9012	2,13	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		9534	2,25	+	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		131	0,03	-	/	/	-	
2	0,6	+MA	+MA	+MA	+MA	+	3/6	9134	2,16	+	+HA	+MA	+	4/6
		Ø	Ø	Ø	Ø	-		8574	2,02	+	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		126	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		9595	2,27	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		9096	2,15	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		117	0,02	-	/	/	-	
3	1,1	+MA	+MA	+MA	+HA	+	5/6	9372	2,21	+	+MA	+MA	+	4/6
		+MA	+MA	+HA	+HA	+		115	0,02	-	/	/	-	
		+MA	+HA	+HA	+HA	+		132	0,03	-	/	/	-	
		+MA	+MA	+MA	+MA	+		10336	2,44	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		9986	2,36	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		10191	2,41	+	+MA	+HA	+	
4	2.0*	+MA	+MA	+HA	+HA	+	6/6	8836	2,77	+	+MA	+MA	+	6/6
		+MA	+MA	+HA	+HA	+		9647	3,03	+	+MA	+MA	+	
		+MA	+HA	+HA	+HA	+		9416	2,95	+	+MA	+MA	+	
		+MA	+HA	+HA	+HA	+		9130	2,86	+	+HA	+MA	+	
		+MA	+MA	+HA	+HA	+		9205	2,89	+	+HA	+MA	+	
		+MA	+MA	+HA	+HA	+		9175	2,88	+	+HA	+MA	+	

Raw milk (25 g) - Specific protocol **IPL (2011)**

Salmonella Derby S109 Aerobic mesophilic flora (30°C): .3 10^6 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	SLMF	Result	
0	0	-ME	-ME	-HE	-HE	-	0/6	154	0.05	-	/	/	/	0/6
		-ME	-ME	-HE	-HE	-		161	0.05	-	/	/	/	
		-ME	-ME	-ME	-ME	-		143	0.04	-	/	/	/	
		-ME	-ME	-HE	-HE	-		142	0.04	-	/	/	/	
		-ME	-ME	-HE	-ME	-		147	0.04	-	/	/	/	
		-ME	-ME	-HE	-HE	-		150	0.04	-	/	/	/	
1	0,3	-ME	-ME	-HE	-HE	-	1/6	228	0.06	-	/	/	/	1/6
		-ME	-ME	-ME	-ME	-		9331	2.58	+	+HC	+MB	+MC	
		+MB	+HB	+HB	+HB	+		227	0.06	-	/	/	/	
		-ME	-ME	-HE	-HE	-		223	0.06	-	/	/	/	
		-ME	-ME	-HE	-HE	-		228	0.06	-	/	/	/	
		-ME	-ME	-HE	-HE	-		229	0.06	-	/	/	/	
2	0,6	+MB	+HB	+HB	+HB	+	2/6	232	0.06	-	/	/	/	1/6
		+MB	+MB	+HB	+HB	+		240	0.06	-	/	/	/	
		-ME	-ME	-ME	-HE	-		231	0.06	-	/	/	/	
		-ME	-HE	-HE	-HE	-		237	0.06	-	/	/	/	
		-ME	-ME	-ME	-ME	-		11081	3.07	+	+HB	+MB	+HC	
		-ME	-ME	-HE	-HE	-		233	0.06	-	/	/	/	
3	0,9	+HB	+HB	+HB	+HB	+	5/6	230	0.06	-	/	/	/	4/6
		-ME	-ME	-HE	-HE	-		248	0.06	-	/	/	/	
		+MB	+MB	+HB	+HB	+		11469	3.17	+	+HB	+MB	+MC	
		+MB	+HB	+MB	+HB	+		11291	3.12	+	+HB	+MB	+MB	
		+HB	+HB	+HB	+HB	+		9587	2.65	+	+HC	+MB	+MC	
		+MB	+MB	+HB	+HB	+		9855	2.73	+	+HB	+MB	+MB	
4	1,7	+MB	+MB	+MB	+HB	+	6/6	9897	274	+	+HB	+MB	+HB	6/6
		+MB	+MB	+HB	+HB	+		9922	274	+	+HB	+MB	+MB	
		+MB	+HB	+MB	+HB	+		10322	2.86	+	+HB	+MB	+MB	
		+MB	+HB	+HB	+HB	+		10513	2.91	+	+HB	+MB	+HB	
		+MB	+MB	+HB	+HB	+		9127	2.52	+	+HB	+MB	+HB	
		+MB	+MB	+HB	+HB	+		9540	2.64	+	+HB	+MB	+HB	

Milk powder (375 g) – Specific protocol ② **IPL (2013)**

Salmonella Enteritidis S112 Aerobic mesophilic flora (30°C): $1,6.10^4$ CFU/g

Contamination level	Inoculation level (CFU/sample	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	SLMF	Result	
0	0	-ME	-ME	-HE	-HE	-	0/6	80	0.02	-	/	/	-	0/6
		-ME	-ME	-ME	-HE	-		79	0.02	-	/	/	-	
		-ME	-ME	-ME	-HE	-		79	0.02	-	/	/	-	
		-ME	-ME	-HE	-HE	-		82	0.02	-	/	/	-	
		-ME	-ME	-HE	-HE	-		78	0.02	-	/	/	-	
		-ME	-ME	-HE	-ME	-		76	0.01	-	/	/	-	
1	0.6	-ME	-ME	-ME	-HE	-	3/6	63	0.01	-	/	/	-	3/6
		-ME	-ME	-HE	-HE	-		9854	2.53	+	+HC	+HB	+	
		-ME	-ME	-ME	-HE	-		88	0.02	-	/	/	-	
		+MC	+MC	+MB	+MB	+		11331	2.91	+	+HC	+HD	+	
		+MB	+HC	+HB	+HB	+		7083	1.81	+	+HC	+HC	+	
		+MC	+MB	+MB	+HB	+		97	0.02	-	/	/	-	
2	1.1	+MC	+HC	+HB	+HC	+	5/6	9177	2.35	+	+HC	+HB	+	4/6
		+MC	+MB	+HB	+HB	+		9721	2.49	+	+HD	+HC	+	
		+MB	+LB	+HB	+MB	+		9958	2.55	+	+HB	+HB	+	
		-ME	-LE	-HE	-HE	-		72	0.01	-	/	/	-	
		+MB	+MB	+MB	+MB	+		10548	2.70	+	+HC	+HB	+	
		+MB	+LB	+MB	+HB	+		49	0.01	-	/	/	-	
3	1.4	+MB	+HC	+HB	+HC	+	6/6	10776	2.60	+	+HC	+HC	+	6/6
		+MC	+MC	+HB	+MC	+		11423	2.75	+	+HD	+MC	+	
		+MC	+LB	+MB	+MB	+		4393	1.06	+	+MB	+HC	+	
		+MB	+MB	+HB	+HC	+		10671	2.57	+	+MD	+HC	+	
		+MC	+HC	+HC	+HC	+		11732	2.83	+	+HC	+HB	+	
		+MC	+MC	+MB	+HB	+		11784	2.84	+	+HB	+HC	+	

Raw fish fillet (25 g) - Standard protocol **IPL (2011)**

Salmonella Kedougou S80 Aerobic mesophilic flora (30°C): 9,0.10^6 CFU/g and 3,010^6 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	-ME	-ME	-ME	-HE	-	0/6	226	0,05	-	/	/	-	0/6
		-LE	-ME	-HE	-HE	-		219	0,05	-	/	/	-	
		-ME	-ME	-ME	-HE	-		228	0,05	-	/	/	-	
		-ME	-LE	-ME	-HE	-		225	0,05	-	/	/	-	
		-LE	-LE	-ME	-ME	-		215	0,05	-	/	/	-	
		-LE	-LE	-ME	-HE	-		212	0,05	-	/	/	-	
1	0,2	-LE	-LE	-ME	-ME	-	2/6	8645	2,04	+	+HB	+HB	+	1/6
		-ME	-ME	-ME	-ME	-		213	0,05	-	/	/	-	
		-ME	-ME	-ME	-ME	-		225	0,05	-	/	/	-	
		+MB	+MB	+MB	+MB	+		216	0,05	-	/	/	-	
		-LE	-LE	-ME	-ME	-		216	0,05	-	/	/	-	
		+MB	+MB	+MB	+MB	+		215	0,05	-	/	/	-	
2	0,5	-ME	-ME	-ME	-ME	-	2/6	213	0,05	-	/	/	-	3/6
		+MB	+LB	+MB	+MC	+		9195	2,17	+	+MB	+MB	+	
		-ME	-HE	-HE	-HE	-		8882	2,10	+	+MB	+MB	+	
		+MB	+MB	+HB	+HC	+		219	0,05	-	/	/	-	
		-ME	-LE	-HE	-HE	-		9510	2,25	+	+MB	+MB	+	
		-ME	-LE	-HE	-ME	-		221	0,05	-	/	/	-	
3	1,1	+MB	+MB	+MB	+HB	+	4/6	212	0,05	-	/	/	-	4/6
		-ME	-ME	-HE	-HE	-		9255	2,19	+	+HB	+MB	+	
		+MB	+MC	+MB	+HB	+		224	0,05	-	/	/	-	
		-ME	-ME	-HE	-HE	-		9446	2,23	+	+MB	+MB	+	
		+MB	+MB	+MB	+HB	+		9668	2,28	+	+HB	+MB	+	
		+MB	+MB	+MB	+HB	+		9876	2,33	+	+HB	+MB	+	
4	1,6*	+MA	+MA	+HB	+HB	+	6/6	8948	2,81	+	+MB	+MB	+	6/6
		+MA	+MA	+HB	+HB	+		8525	2,67	+	+HB	+MB	+	
		+MB	+HB	+HB	+HB	+		8716	2,73	+	+MB	+MB	+	
		+MB	+MB	+HB	+HB	+		8832	2,77	+	+HB	+HB	+	
		+MA	+MA	+HB	+HB	+		8953	2,81	+	+HB	+HB	+	
		+MA	+MB	+HB	+HB	+		9457	2,97	+	+HB	+HB	+	

Liquid egg (25 g) - Standard protocol **IPL (2011)**

Salmonella Enteritidis S43 Aerobic mesophilic flora (30°C): 1,20.10^8 CFU/g and 4,0.10^5 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	Ø	Ø	Ø	Ø	-	0/6	83	0,02	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		86	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		91	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		84	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		90	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		99	0,03	-	/	/	-	
1	0,4	+MA	+HA	+HA	+HA	+	2/6	78	0,02	-	/	/	-	2/6
		+MA	+MA	+HA	+HA	+		78	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		8053	2,53	+	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		8833	2,77	+	+HA	+MA	+	
		Ø	Ø	Ø	Ø	-		90	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		87	0,02	-	/	/	-	
2	0,7	Ø	Ø	Ø	Ø	-	3/6	8234	2,58	+	+HA	+HA	+	2/6
		Ø	Ø	Ø	Ø	-		84	0,02	-	/	/	-	
		Ø	Ø	Ø	Ø	-		225	0,07	-	/	/	-	
		+MA	+HA	+HA	+HA	+		92	0,02	-	/	/	-	
		+HA	+HA	+HA	+HA	+		8137	2,55	+	+HA	+HA	+	
		+HA	+HA	+HA	+HA	+		80	0,02	-	/	/	-	
3	0,9*	Ø	Ø	Ø	Ø	-	5/6	9077	2,85	+	+HA	+HA	+	5/6
		+MA	+HA	+MA	+HA	+		9133	2,86	+	+HA	+MA	+	
		+HA	+HA	+MA	+HA	+		89	0,02	-	/	/	-	
		+HA	+MA	+HA	+HA	+		8786	2,76	+	+HA	+HA	+	
		+MA	+HA	+HA	+HA	+		8836	2,77	+	+HA	+HA	+	
		+HA	+MA	+HA	+HA	+		9413	2,95	+	+HA	+MA	+	
4	2,0*	+MA	+HA	+HA	+HA	+	6/6	7974	2,50	+	+HA	+HA	+	6/6
		+MA	+HA	+HA	+HA	+		8013	2,51	+	+HA	+HA	+	
		+HA	+HA	+HA	+HA	+		7996	2,51	+	+HA	+HA	+	
		+HA	+MA	+HA	+HA	+		8695	2,73	+	+HA	+HA	+	
		+HA	+MA	+HA	+HA	+		8330	2,61	+	+HA	+HA	+	
		+HA	+MA	+HA	+HA	+		8469	2,66	+	+HA	+HA	+	

Chocolate (375 g) - Specific protocol ⑤ **IPL (2013)**

Salmonella Anatum S86 Aerobic mesophilic flora (30°C): 1,6 10^3 CFU/g

Contamination level	Inoculation level (CFU/sample	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	SLMF	Result	
0	0	-LE	Ø	-LE	-LE	-	0/6	334	0,08	-	/	/	-	0/6
		-ME	-LE	-ME	-ME	-		294	0,07	-	/	/	-	
		-LE	-LE	-LE	-ME	-		285	0,07	-	/	/	-	
		-LE	Ø	-LE	-LE	-		344	0,08	-	/	/	-	
		-LE	-ME	-ME	-ME	-		282	0,07	-	/	/	-	
		-LE	-LE	-ME	-ME	-		288	0,07	-	/	/	-	
2	0,5	+MB	+MB	+HB	+HB	+	3/6	209	0,05	-	/	/	/	3/6
		-ME	-LE	-ME	-HE	-		8236	2,06	+	+HB	+HB	+	
		+MB	+MB	+MB	+HC	+		204	0,05	-	/	/	-	
		+MB	+MB	+HB	+HB	+		192	0,04	-	/	/	-	
		-ME	-ME	-HE	-HE	-		8470	2,12	+	+MB	+HC	+	
		-ME	-ME	-HE	-HE	-		8404	2,10	+	+MB	+HB	+	
3	0,7	+MB	+MB	+HB	+HB	+	5/6	8847	2,25	+	+MC	+HC	+	4/6
		-LE	-ME	-ME	-ME	-		9042	2,30	+	+HB	+HB	+	
		+MB	+MB	+HB	+HC	+		294	0,07	-	/	/	-	
		+MB	+HB	+MB	+HB	+		9178	2,34	+	+HC	+HD	+	
		+MB	+MB	+HB	+HC	+		10703	2,73	+	+HC	+HC	+	
		+MB	+MB	+HB	+HB	+		41	0,01	-	/	/	-	
4	1,0	+MB	+HB	+HB	+HB	+	6/6	9391	2,39	+	+HC	+HB	+	6/6
		+MA	+HA	+HB	+HB	+		9327	2,37	+	+MB	+MC	+	
		+MB	+HB	+HA	+HA	+		9632	2,45	+	+HB	+HB	+	
		+MB	+HB	+HB	+HB	+		9945	2,53	+	+HC	+HC	+	
		+MB	+MB	+HB	+HB	+		9936	2,53	+	+HC	+HD	+	
		+MB	+HB	+HB	+HB	+		10503	2,58	+	+HB	+MC	+	

Infant formula with probiotics (25 g) Specific protocol ⑦ **ADRIA Développement**
***Salmonella* Mikawasima Ad1811** BPW + vancomycin (8mg/L)
Anaerobic lactic flora: $2,4.10^5$ CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method : ISO 6579-1 ♦					Number positive samples/Total	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)								Number positive samples/Total
			RVS broth		MKTTn broth		Final result		Test VIDAS			XLD Reading	ASAP Reading	SX2 16 h at 41,5°C	Final result confirmation	Final result	
			XLD	ASAP	XLD	ASAP			Result	RFV	VT						
7176	0	/	st	st	st	st	-	0/5	-	144	0,03	st	st	st	-	-	0/5
7177			st	st	st	st	-		-	140	0,03	st	st	st	-	-	
7178			st	st	st	st	-		-	138	0,03	st	st	st	-	-	
7179			st	st	st	st	-		-	140	0,03	st	st	st	-	-	
7180			st	st	st	st	-		-	135	0,03	st	st	st	-	-	
7151	Low	0,5	st	st	st	st	-	11/20	-	129	0,03	st	st	st	-	-	9/20
7152			+p	+p	+p	+p	+		-	132	0,03	st	st	st	-	-	
7153			st	st	st	st	-		+	8984	2,2	+p	+p	/	+	+	
7154			+M	+p	+p	+p	+		-	132	0,03	st	st	st	-	-	
7155			+p	+p	+p	+p	+		-	156	0,03	st	st	st	-	-	
7156			st	st	st	st	-		+	8475	2,08	+p	+p	/	+	+	
7157			st	st	st	st	-		-	125	0,03	st	st	st	-	-	
7158			+p	+p	+p	+p	+		-	143	0,03	st	st	st	-	-	
7159			+p	+p	+p	+p	+		+	9431	2,31	+p	+p	/	+	+	
7160			+p	+p	+p	+p	+		-	128	0,03	st	st	st	-	-	
7161			+p	+p	+p	+p	+		-	135	0,03	st	st	st	-	-	
7162			+p	+p	+p	+p	+		-	138	0,03	st	st	st	-	-	
7163			+p	+p	+p	+p	+		-	138	0,03	st	st	st	-	-	
7164			st	st	st	st	-		+	9278	2,28	+p	+p	/	+	+	
7165			st	st	st	st	-		+	8365	2,05	+p	+p	/	+	+	
7166			st	st	st	st	-		-	189	0,04	st	st	st	-	-	
7167			+p	+p	+p	+p	+		+	8276	2,03	+p	+p	/	+	+	
7168			st	st	st	st	-		+	8635	2,12	+p	+p	/	+	+	
7169			+p	+p	+p	+p	+		+	7533	1,85	+p	+p	/	+	+	
7170			st	st	st	st	-		+	7651	1,88	+p	+p	/	+	+	
7171	High	1,1	+p	+p	+p	+p	+	5/5	-	145	0,03	st	st	st	-	-	4/5
7172			+p	+p	+p	+p	+		+	7603	1,86	+p	+p	/	+	+	
7173			+p	+p	+p	+p	+		+	7683	1,88	+p	+p	/	+	+	
7174			+p	+p	+p	+p	+		+	8335	2,04	+p	+p	/	+	+	
7175			+p	+p	+p	+p	+		+	7327	1,8	+p	+p	/	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pâté for dog (25 g) – Standard protocol **IPL (2011)**

Salmonella Liverpool S85 Aerobic mesophilic flora (30°C):10 CFU/g and 30 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	Ø	Ø	Ø	Ø	-	0/6	274	0,06	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		280	0,06	-	/	/	-	
		Ø	Ø	Ø	Ø	-		264	0,06	-	/	/	-	
		Ø	Ø	Ø	Ø	-		260	0,06	-	/	/	-	
		Ø	Ø	Ø	Ø	-		267	0,06	-	/	/	-	
		Ø	Ø	Ø	Ø	-		256	0,06	-	/	/	-	
1	0,2	Ø	Ø	Ø	Ø	-	0/6	199	0,04	-	/	/	-	2/6
		Ø	Ø	Ø	Ø	-		8410	1,99	+	+HA	+MA	+	
		Ø	Ø	Ø	Ø	-		199	0,04	-	/	/	-	
		Ø	Ø	Ø	Ø	-		9142	2,16	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		184	0,04	-	/	/	-	
		Ø	Ø	Ø	Ø	-		205	0,04	-	/	/	-	
2	0,6	Ø	Ø	Ø	Ø	-	2/6	226	0,05	-	/	/	-	3/6
		Ø	Ø	Ø	Ø	-		194	0,04	-	/	/	-	
		+MA	+LA	+HA	+MA	+		198	0,04	-	/	/	-	
		+MA	+LA	+HA	+MA	+		9593	2,26	+	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		9826	2,32	+	+HA	+MA	+	
		Ø	Ø	Ø	Ø	-		10139	2,39	+	+HA	+HA	+	
3	1,1	Ø	Ø	Ø	Ø	-	4/6	7666	1,81	+	+HA	+HA	+	4/6
		+MA	+MA	+HA	+HA	+		8223	1,94	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		8390	1,98	+	+HA	+MA	+	
		+MA	+MA	+HA	+HA	+		262	0,06	-	/	/	-	
		+MA	+MA	+HA	+MA	+		244	0,05	-	/	/	-	
		+MA	+MA	+HA	+MA	+		9416	2,22	+	+HA	+HA	+	
4	2,0	+HA	+HA	+HA	+HA	+	6/6	9032	2,83	+	+MA	+MA	+	6/6
		+MA	+MA	+HA	+HA	+		9183	2,88	+	+MA	+MA	+	
		+HA	+HA	+HA	+HA	+		9895	3,10	+	+MA	+HA	+	
		+HA	+MA	+HA	+HA	+		9384	2,94	+	+HA	+MA	+	
		+MA	+MA	+HA	+HA	+		10269	3,22	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		10471	3,28	+	+MA	+MA	+	

Pellets for cat Specific protocol ⑦ **ADRIA Développement**

***Salmonella* Derby Ad1878** BPW + vancomycin (8mg/L)

Aerobic mesophilic flora: 1.10^3 CFU/g

N° sample	Level	Contamination level (CFU/sample)	Reference method : ISO 6579 ♦					Number positive samples/Total	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)										Number positive samples/Total
			RVS broth		MKTTn broth		Final result		VIDAS test 20 h			VIDAS test 22h			XLD	ASAP	SX2 16 h at 41,5°C	Final result confirmation	Final result	
			XLD	ASAP	XLD	ASAP			Result	RFV	VT	Result	RFV	VT	Reading	Reading				
7302	0	/	st	st	st	st	-	0/5	-	230	0,05	-	248	0,06	st	st	-	-	-	0/5
7303			st	st	st	st	-		-	225	0,05	-	223	0,05	st	st	-	-	-	
7304			st	st	st	st	-		-	246	0,06	-	264	0,06	st	st	-	-	-	
7305			st	st	st	st	-		-	230	0,05	-	238	0,05	st	st	-	-	-	
7306			st	st	st	st	-		-	231	0,05	-	229	0,05	st	st	-	-	-	
7307	Low	1,4	+p	+p	+p	+p	+	12/20	+	6782	1,66	+	6719	1,65	+p	+p	/	+	+	10/20
7308			+p	+p	+p	+p	+		+	6718	1,65	+	6653	1,63	+p	+p	/	+	+	
7309			+p	+p	+p	+p	+		-	212	0,05	-	234	0,05	st	st	-	-	-	
7310			+p	+p	+p	+p	+		-	207	0,05	-	233	0,05	st	st	-	-	-	
7311			st	st	st	st	-		+	6908	1,69	+	6773	1,66	+p	+p	/	+	+	
7312			+p	+p	+p	+p	+		-	207	0,05	-	210	0,05	st	st	-	-	-	
7313			+p	+p	+p	+p	+		-	190	0,04	-	218	0,05	st	st	-	-	-	
7314			+p	+p	+p	+p	+		-	185	0,04	-	208	0,05	st	st	-	-	-	
7315			st	st	st	st	-		+	6770	1,66	+	6967	1,71	+p	+p	/	+	+	
7316			st	st	st	st	-		+	6666	1,63	+	6812	1,67	+p	+p	/	+	+	
7317			st	st	st	st	-		-	221	0,05	-	257	0,06	st	st	-	-	-	
7318			+p	+p	+p	+p	+		-	206	0,05	-	214	0,05	st	st	-	-	-	
7319			st	st	st	st	-		+	6767	1,66	+	6969	1,71	+p	+p	/	+	+	
7320			+p	+p	+p	+p	+		+	6748	1,65	+	6665	1,61	+p	+p	/	+	+	
7321			st	st	st	st	-		+	6907	1,69	+	6736	1,62	+p	+p	/	+	+	
7322			+p	+p	+p	+p	+		-	216	0,05	-	247	0,05	st	st	-	-	-	
7323			+p	+p	+p	+p	+		-	264	0,06	-	336	0,08	st	st	-	-	-	
7324			st	st	st	st	-		+	6714	1,65	+	6714	1,62	+p	+p	/	+	+	
7325			+p	+p	+p	+p	+		-	285	0,07	-	337	0,08	st	st	-	-	-	
7326			st	st	st	st	-		+	6800	1,67	+	6724	1,62	+p	+p	/	+	+	
7327	High	3,6	+p	+p	+p	+p	+	5/5	+	6679	1,64	+	6872	1,66	+p	+p	/	+	+	5/5
7328			+p	+p	+p	+p	+		+	6920	1,7	+	6825	1,64	+p	+p	/	+	+	
7329			+p	+p	+p	+p	+		+	6618	1,62	+	7092	1,71	+p	+p	/	+	+	
7330			+p	+p	+p	+p	+		+	6770	1,66	+	7047	1,70	+p	+p	/	+	+	
7331			+p	+p	+p	+p	+		+	6704	1,64	+	7062	1,70	+p	+p	/	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pellets for dog - Specific protocol ® **ADRIA Développement**
***Salmonella* Senftenberg Ad2983**
Aerobic mesophilic flora: 20 CFU/g Pre-warmed BPW + vancomycin (8 mg/l)

N° sample	Level	Contamination level (CFU/sample)	Reference Method : ISO 6579-1♦					Number positive samples/Total	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)								Number positive samples/Total
			RVS broth		MKTTn broth		Final result		VIDAS test			XLD	ASAP	SX2 16h at 41,5°C	Final result confirmation	Final result	
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Reading	Reading				
8300	0	/	-	-	-	-	-	0/5	336	0,07	-	-	-	-	-	-	0/5
8301			-	-	-	-	-		341	0,07	-	-	-	-	-	-	
8302			st	st	st	st	-		350	0,07	-	-	st	-	-	-	
8303			st	st	st	st	-		341	0,07	-	-	-	-	-	-	
8304			st	st	st	st	-		331	0,07	-	-	st	-	-	-	
8363	Low	1,2	st	st	st	st	-	9/20	213	0,05	-	st	st	-	-	-	9/20
8364			st	st	st	st	-		207	0,05	-	-	st	-	-	-	
8365			+M	+p	+M	+p	+		204	0,05	-	-	-	-	-	-	
8366			+p	+p	+p	+p	+		186	0,04	-	st	st	-	-	-	
8367			st	st	st	st	-		12099	3,06	+	+M	+p	/	+	+	
8368			+p	+p	+p	+p	+		14633	3,7	+	+d/+	+m/+	/	+	+	
8369			st	st	st	st	-		184	0,04	-	-	st	-	-	-	
8370			st	st	st	st	-		284	0,07	-	-	-	-	-	-	
8371			+p	+p	+p	+p	+		12626	3,19	+	+M	+m/	/	+	+	
8372			st	st	st	st	-		204	0,05	-	-	st	-	-	-	
8373			+M	+M	+p	+p	+		205	0,05	-	-	st	-	-	-	
8374			-	-	st	st	-		3207	0,81	+	-	-	+	+	+	
8375			+p	+p	+p	+p	+		11565	2,92	+	+M	+p	/	+	+	
8376			st	st	st	st	-		486	0,12	-	-	st	-	-	-	
8377			+p	+p	+p	+p	+		12744	3,22	+	+p	+p	/	+	+	
8378			st	st	st	st	-		12028	3,04	+	+p	+p	/	+	+	
8379			+p	+p	+p	+p	+		13530	3,42	+	+p	+p	/	+	+	
8380			st	st	st	st	-		223	0,05	-	-	st	-	-	-	
8381			+p	+p	+p	+p	+		248	0,06	-	st	st	-	-	-	
8382			st	st	st	st	-		13214	3,34	+	+p	+p	/	+	+	
8325	High	6,3	+p	+p	+p	+p	+	4/5	11202	2,42	+	+M	+p	/	+	+	5/5
8326			st	st	st	st	-		11180	2,42	+	+M	+p	/	+	+	
8327			+p	+p	+p	+p	+		10657	2,31	+	+M	+p	/	+	+	
8328			+p	+p	+p	+p	+		11205	2,43	+	+M	+p	/	+	+	
8329			+p	+p	+p	+p	+		10323	2,23	+	+M	+p	/	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pellets for dog - Specific protocol ⑨ **ADRIA Développement**
***Salmonella* Senftenberg Ad2983**
Aerobic mesophilic flora: 20 CFU/g Pre-warmed BPW supplemented with colored supplement

N° sample	Level	Contamination level (CFU/sample)	Reference Method : ISO 6579-1♦					Number positive samples/Total	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)								Number positive samples/Total
			RVS broth		MKTTn broth		Final result		VIDAS test			XLD	ASAP	SX2 16h at 41,5°C	Final result confirmation	Final result	
			XLD	ASAP	XLD	ASAP			RFV	VT	Result	Reading	Reading				
8300	0	/	-	-	-	-	-	0/5	439	0,09	-	-	st	-	-	-	0/5
8301			-	-	-	-	-		336	0,07	-	-	-	-	-	-	
8302			st	st	st	st	-		413	0,08	-	-	-	-	-	-	
8303			st	st	st	st	-		320	0,06	-	-	-	-	-	-	
8304			st	st	st	st	-		321	0,06	-	st	st	-	-	-	
8363	Low	1,2	st	st	st	st	-	9/20	320	0,06	-	-	st	-	-	-	5/20
8364			st	st	st	st	-		274	0,05	-	-	st	-	-	-	
8365			+M	+p	+M	+p	+		219	0,05	-	-	st	-	-	-	
8366			+p	+p	+p	+p	+		231	0,05	-	-	st	-	-	-	
8367			st	st	st	st	-		208	0,05	-	-	st	-	-	-	
8368			+p	+p	+p	+p	+		207	0,05	-	-	-	-	-	-	
8369			st	st	st	st	-		237	0,06	-	-	-	-	-	-	
8370			st	st	st	st	-		258	0,06	-	-	st	-	-	-	
8371			+p	+p	+p	+p	+		12180	3,08	+	+p	+p	/	+	+	
8372			st	st	st	st	-		237	0,06	-	-	-	-	-	-	
8373			+M	+M	+p	+p	+		196	0,04	-	-	st	-	-	-	
8374			-	-	st	st	-		217	0,05	-	-	st	-	-	-	
8375			+p	+p	+p	+p	+		10998	2,78	+	+M	+p	/	+	+	
8376			st	st	st	st	-		251	0,06	-	-	-	-	-	-	
8377			+p	+p	+p	+p	+		10206	2,58	+	+M	+p	/	+	+	
8378			st	st	st	st	-		201	0,05	-	-	st	-	-	-	
8379			+p	+p	+p	+p	+		12018	3,04	+	+M	+p	/	+	+	
8380			st	st	st	st	-		11830	2,99	+	+M	+p	/	+	+	
8381			+p	+p	+p	+p	+		210	0,05	-	-	st	-	-	-	
8382			st	st	st	st	-		195	0,04	-	-	st	-	-	-	
8325	High	6,3	+p	+p	+p	+p	+	4/5	11549	2,5	+	+M	+p	/	+	+	5/5
8326			st	st	st	st	-		11708	2,53	+	+M	+p	/	+	+	
8327			+p	+p	+p	+p	+		11754	2,54	+	+M	+p	/	+	+	
8328			+p	+p	+p	+p	+		12560	2,72	+	+M	+p	/	+	+	
8329			+p	+p	+p	+p	+		12295	2,66	+	+M	+p	/	+	+	

♦ Analyses performed according to the COFRAC accreditation

Process water (25 g) – Standard protocol **IPL (2011)**

Salmonella London S154 Aerobic mesophilic flora (30°C): 9,0.10^4 CFU/g

Contamination level	Inoculation level (CFU/sample)	Reference method: EN ISO 6579						Alternative method: VIDAS SPT						
		RVS		MKTTn		Result	Conclusion	RFV	VT	Test result	Confirmation			Conclusion
		XLD	Edel	XLD	Edel						XLD	Salma	Result	
0	0	Ø	Ø	Ø	Ø	-	0/6	230	0,05	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		223	0,05	-	/	/	-	
		Ø	Ø	Ø	Ø	-		223	0,05	-	/	/	-	
		Ø	Ø	Ø	Ø	-		231	0,05	-	/	/	-	
		Ø	Ø	Ø	Ø	-		232	0,05	-	/	/	-	
		Ø	Ø	Ø	Ø	-		222	0,05	-	/	/	-	
1	0,2	Ø	Ø	Ø	Ø	-	0/6	169	0,03	-	/	/	-	1/6
		-LE	Ø	Ø	Ø	-		165	0,03	-	/	/	-	
		Ø	Ø	-LE	Ø	-		8790	2,07	+	+MA	+MA	+	
		Ø	Ø	-LE	Ø	-		162	0,03	-	/	/	-	
		Ø	Ø	-LE	Ø	-		170	0,04	-	/	/	-	
		Ø	Ø	-LE	Ø	-		178	0,04	-	/	/	-	
2	0,8	+MA	+MA	+HA	+HA	+	5/6	8576	2,13	+	+MA	+MA	+	5/6
		Ø	Ø	-LE	Ø	-		950	0,23	-	/	/	-	
		+MA	+MA	+HA	+HA	+		8657	2,15	+	+MA	+MA	+	
		+MA	+MA	+MA	+HA	+		8597	2,14	+	+MA	+MA	+	
		+MA	+MA	+MA	+HA	+		8919	2,22	+	+HA	+MA	+	
		+MA	+MA	+MA	+HA	+		9260	2,30	+	+MA	+MA	+	
3	1,6	+LA	+MA	+HA	+HA	+	6/6	178	0,04	-	/	/	-	4/6
		+MA	+MA	+MA	+MA	+		8133	2,02	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		8419	2,09	+	+MA	+MA	+	
		+MA	+MA	+MA	+HA	+		8546	2,12	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		176	0,04	-	/	/	-	
		+MA	+MA	+MA	+MA	+		8749	2,18	+	+MA	+MA	+	
4	3,2	+LA	+MA	+HA	+HA	+	6/6	7871	1,96	+	+MA	+MA	+	6/6
		+MA	+MA	+HA	+HA	+		8006	1,99	+	+MA	+MA	+	
		+MA	+MA	+MA	+MA	+		8085	2,01	+	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		8382	2,08	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		8423	2,09	+	+HA	+MA	+	
		+MA	+MA	+MA	+HA	+		8725	2,17	+	+MA	+MA	+	

Poultry faeces - Specific protocol ®
Salmonella Agona Ad1306

ADRIA Développement

Sample N°	Level	Inoculation level	ISO 6579 -Appendix D ♦					U47-100						Alternative method: VIDAS UP *Salmonella* BPW 41.5°C / 18 h											
								MKTTn	MSRV					SX2 - 41,5°C / 6 h						SX2 - 41,5°C / 24 h					
			MSRV	XLD	ASAP	Result ISO 6579 Appendix D	Positives/ total	XLD	MSRV	XLD	ASAP	Result U47-100	Positives/ total	RFV	TV	Test Result	ASAP	Result VIDAS SPT 6 h	Positives/ total	RFV	TV	Test result	ASAP	Result VIDAS SPT 24 h	Positives/ total
2183	0	/	-	/	/	-	0/6	-	-	/	/	-	0/6	261	0,06	-	-	-	0/6	236	0,05	-	-	-	0/6
2184			-	/	/	-		-	-	/	/	-		245	0,06	-	-	-		227	0,05	-	-	-	
2185			d	-	-	-		-	d	-	-	-		266	0,06	-	-	-		230	0,05	-	-	-	
2186			-	/	/	-		-	-	/	/	-		272	0,06	-	-	-		239	0,05	-	-	-	
2187			-	/	/	-		-	-	/	/	-		254	0,06	-	-	-		228	0,05	-	-	-	
2188			-	/	/	-		-	-	/	/	-		260	0,06	-	-	-		220	0,05	-	-	-	
2189	1	0,3	-	/	/	-	0/6	-	-	/	/	-	0/6	249	0,06	-	-	-	1/6	225	0,05	-	-	-	1/6
2190			-	/	/	-		-	-	/	/	-		255	0,06	-	-	-		240	0,05	-	-	-	
2191			+	-	-	-		-	+	-	-	-		1703	0,41	+	+	+		2286	0,56	+	+	+	
2192			+	-	-	-		-	+	-	-	-		250	0,06	-	-	-		217	0,05	-	-	-	
2193			+	-	-	-		-	+	-	-	-		248	0,06	-	-	-		230	0,05	-	-	-	
2194			-	/	/	-		-	-	/	/	-		260	0,06	-	-	-		227	0,05	-	-	-	
2195	2	0,6	-	/	/	-	1/6	-	-	/	/	-	1/6	241	0,05	-	-	-	3/6	219	0,05	-	-	-	3/6
2196			d	-	-	-		+	d	-	-	-		1093	0,26	+	+	+		1258	0,30	+	+	+	
2197			+	-	-	-		-	+	-	-	-		233	0,05	-	-	-		238	0,05	-	-	-	
2198			+	-	-	-		-	+	-	-	-		247	0,06	-	-	-		230	0,05	-	-	-	
2199			+	-	-	-		-	+	-	-	-		8556	2,10	+	+	+		10957	2,69	+	+	+	
2200			+	+	+	+		-	+	+	+	+		10194	2,50	+	+	+		10199	2,50	+	+	+	
2201	3	1,2	-	/	/	-	4/6	-	-	/	/	-	4/6	9630	2,36	+	+	+	2/6	9761	2,39	+	+	+	2/6
2202			+	+	+	+		-	+	+	+	+		254	0,06	-	-	-		230	0,05	-	-	-	
2203			+	-	-	-		-	+	-	-	-		246	0,06	-	-	-		223	0,05	-	-	-	
2204			+	-	+	+		-	+	-	+	+		2673	0,65	+	+	+		1927	0,47	+	+	+	
2205			+	+	+	+		-	+	+	+	+		253	0,06	-	-	-		236	0,05	-	-	-	
2206			+	+	+	+		-	+	+	+	+		246	0,06	-	-	-		229	0,05	-	-	-	
2207	4	2,9	+	+	+	+	6/6	-	+	+	+	+	6/6	9494	2,33	+	+	+	3/6	9603	2,35	+	+	+	3/6
2208			+	+	+	+		-	+	+	+	+		221	0,05	-	-	-		222	0,05	-	-	-	
2209			+	+	+	+		-	+	+	+	+		261	0,06	-	-	-		222	0,05	-	-	-	
2210			+	+	+	+		d	+	+	+	+		244	0,06	-	-	-		227	0,05	-	-	-	
2211			+	+	+	+		-	+	+	+	+		9174	2,25	+	+	+		9595	2,35	+	+	+	
2212			+	+	+	+		-	+	+	+	+		10770	2,64	+	+	+		10289	2,52	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Bootsocks - Specific protocol® **ADRIA Développement (2021)**

Strain : S. Djugu Ad2969 Aerobic mesophilic flora : 1,5.10^{6}CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579-1♦						Number positive samples/Total	Alternative method: VIDAS® UP *Salmonella* (VIDAS® SPT)						Number positive samples/Total
			MSRV			MKTTn broth		Final result		VIDAS SPT			Direct streaking		Final result	
			Reading	XLD	ASAP	XLD	ASAP			RFV	TV	Result	XLD	ASAP		
3952	0	/	-/-			-	+dni/-	-	0/5	144	0,03	-	-	-	-	0/5
3953			-/-			-	+dni/-	-		100	0,02	-	md/-	-	-	
3954			-/-			-	+dni/-	-		104	0,02	-	md/-	md/-	-	
3955			-/-			-	+dni/-	-		101	0,02	-	md/-	-	-	
3956			-/-			-	+dni/-	-		107	0,02	-	md/-	-	-	
4215	Low	0,9	+	+p	+p	-	+m	+	10/20	13734	3,66	+	-	+m	+	11/20
4216			-/-			-	-	-		124	0,03	-	-	-	-	
4217			-/-			-	-	-		162	0,04	-	-	-	-	
4218			-/+d	+p	+p	-	+m	+		111	0,02	-	-	-	-	
4219			-/-			-	-	-		13928	3,71	+	-	+m	+	
4220			+	+p	+p	-	+m	+		128	0,03	-	-	-	-	
4221			-/-			-	-	-		107	0,02	-	-	-	-	
4222			-/-			-	-	-		13772	3,67	+	-	+m	+	
4223			+	+p	+p	-	+M	+		14678	3,91	+	-	+m	+	
4224			-/-			-	-	-		111	0,02	-	-	-	-	
4225			-/-			-	-	-		15843	4,22	+	-	+m	+	
4226			+	+p	+p	-	+m	+		183	0,04	-	-	-	-	
4227			+	+p	+p	-	+m	+		13767	3,67	+	-	+m	+	
4228			+	+p	+p	-	+m	+		111	0,02	-	-	-	-	
4229			-/-			-	-	-		13081	3,48	+	-	+m	+	
4230			+	+p	+p	-	+m	+		14010	3,73	+	-	+1/2	+	
4231			+	+p	+p	-	-	+		104	0,02	-	-	-	-	
4232			-/-			-	-	-		13954	3,72	+	-	+1/2	+	
4233			-/-			-	-	-		13395	3,57	+	-	+1/2	+	
4234			+	+p	+p	-	+m/+	+		14653	3,90	+	-	+m	+	
4035	High	1,3	+	+M	+p	md/-	+M	+	5/5	15243	4,06	+	+m	+M	+	5/5
4036			+	+M	+p	-	+m	+		15846	4,22	+	md/+	+m	+	
4037			+	+p	+p	+mni/+m	+M	+		15847	4,22	+	md/+	+m	+	
4038			+d/+d	+M	+p	-	+M	+		15845	4,22	+	+m/+	+M	+	
4039			+	+p	+p	md/+m	+M	+		13912	3,70	+	+m/+	+m	+	

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 - Inclusivity / exclusivity: raw data (initial validation, extension and renewal studies)

6. 1 - Inclusivity (Initial validation, Eurofins IPL Nord – 2011)

INCLUSIVITY (Study realised by Eurofins IPL Nord – 2011)													
Strain			Origin	Inoculation level CFU/225 ml	Alternative method								
					RFV	VT	Test result	Confirmation plate				Final result
								XLD	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	
1	S63	*S. enterica enterica (I)* Agona	Ground beef	16.1	8836	2.39	+	+	+	+	+	+
2	S2	*S. enterica enterica (I)* Amsterdam	Vegetable	18.9	11501	3.11	+	+	+	+	+	+
3	S1	*S. enterica enterica (I)* Anatum	Chocolate	7.7	8831	2.39	+	+	+	+	+	+
4	S158	*S. enterica arizonae (III a)* 48 :z4. z23 : -	Duck	19.6	10902	2.95	+	+	+	+	+	+
5	S159	*S. enterica arizonae (III a)* 51 :z4. z23 : -	Duck	7.7	11284	3.05	+	+	+	+	+	+
6	S160	*S. enterica diarizonae (III b)* 38:l.v:z53	Wheat meal	14.0	11948	3.23	+	+	+	+	+	+
7	S70	*S. enterica diarizonae (III b)* 61:k:1.5.7	Lamb's brain	11.2	7966	2.15	+	+	+	+	+	+
8	S87	*S. enterica enterica (I)* Blockley	Basil	10.5	11223	3.04	+	+	+	+	+	+
9	S5	*S. enterica enterica (I)* Brandenburg	Pork liver	7.0	9766	2.64	+	+	+	+	+	+
10	S8	*S. enterica enterica (I)* Bredeney	Pork liver	7.5	9038	2.44	+	+	+	+	+	+
11	S103	*S. enterica enterica (I)* Cerro	Pastry	10.5	11036	2.99	+	+	+	+	+	+
12	S9	*S. enterica enterica (I)* Cubana	Soybean oilcake	14.0	9268	2.51	+	+	+	+	+	+
13	S10	*S. enterica enterica (I)* Derby	Horse meat	8.0	9838	2.66	+	+	+	+	+	+
14	S11	*S. enterica enterica (I)* Derby	Pork liver	8.0	8715	2.36	+	+	+	+	+	+
15	S148	*S. enterica enterica (I)* Dublin	Raw milk	14.5	9500	2.57	+	+	+	+	+	+
16	S14	*S. enterica enterica (I)* Enteritidis	Pastry	15.5	8792	2.38	+	+	+	+	+	+
17	S43	*S. enterica enterica (I)* Enteritidis	Egg products	19.0	9046	2.45	+	+	+	+	+	+
18	S119	*S. enterica enterica (I)* Gallinarum	Collection	4.5	6711	1.81	+	-	+	+	+	+
19	S15	*S. enterica enterica (I)* Hadar	Poultry meat	11.0	11120	3.01	+	+	+	+	+	+
20	S66	*S. enterica enterica (I)* Havana	Poultry breeding	11.5	11226	3.04	+	+	+	+	+	+
21	S50	*S. enterica enterica (I)* Heidelberg	Poultry	8.0	9180	2.48	+	+	+	+	+	+
22	S45	*S. enterica enterica (I)* Indiana	Cheese (Brie de Meaux)	9.0	9863	2.67	+	+	+	+	+	+
23	S19	*S. enterica enterica (I)* Infantis	Poultry	12.5	10530	2.85	+	+	+	+	+	+
24	S52	*S. enterica enterica (I)* Infantis	Environment	10.0	11404	3.09	+	+	+	+	+	+
25	S80	*S. enterica enterica (I)* Kedougou	Tuna	9.0	9556	2.59	+	+	+	+	+	+
26	S81	*S. enterica enterica (I)* Kedougou	Feeds	7.0	10876	2.94	+	+	+	+	+	+
27	S49	*S. enterica enterica (I)* Kottbus	Turkey sausage	14.0	12078	3.27	+	+	+	+	+	+
28	S85	*S. enterica enterica (I)* Liverpool	Feeds	17.5	9774	2.64	+	+	+	+	+	+
29	S156	*S. enterica enterica (I)* Livingstone	Environment	12.0	11476	3.11	+	+	+	+	+	+

INCLUSIVITY (Study realised by Eurofins IPL Nord – 2011)													
Strain			Origin	Inoculation level CFU/225 ml	Alternative method								
					RFV	VT	Test result	Confirmation plate				Final result
								XLD	chromID *Salmonella* 2	RAPID' *Salmonella*	*Brilliance Salmonella*	
30	S154	*S. enterica enterica (I)* London	Environment	13.0	9447	2.56	+	+	+	+	+	+
31	S150	*S. enterica enterica (I)* Manhattan	Sausage	6.0	11557	3.13	+	+	+	+	+	+
32	S21	*S. enterica enterica (I)* Mbandaka	Veal heart	16.0	12347	3.34	+	+	+	+	+	+
33	S23	*S. enterica enterica (I)* Montevideo	Poultry	16.5	11006	2.98	+	+	+	+	+	+
34	S152	*S. enterica enterica (I)* Napoli	Duck	13.5	9623	2.60	+	+	+	+	+	+
35	S25	*S. enterica enterica (I)* Newport	Poultry meat	17.5	10856	2.94	+	+	+	+	+	+
36	S90	*S. enterica enterica (I)* Orianenburg	Feeds	15.5	10348	2.80	+	+	+	+	+	+
37	S99	*Salmonella* Paratyphi A	Collection	8.5	1357	0.36	+	-	+	+	+	+
38	S100	*Salmonella* Paratyphi B	Collection	13.5	8759	2.37	+	+	+	+	+	+
39	S180	*Salmonella* Paratyphi C	Collection	19.0	9081	2.85	+	+	+	+	+	+
40	S184	*Salmonella* Paratyphi C	Collection	11.0	9559	3.00	+	+	+	+	+	+
41	S149	*S. enterica enterica (I)* Regent	Duck viscera	13.0	8676	2.35	+	+	+	+	+	+
42	S151	*S. enterica enterica (I)* Rissen	Environment	13.0	10234	2.77	+	+	+	+	+	+
43	S13	*S. enterica enterica (I)*SaintPaul	Meat product	10.0	8261	2.23	+	+	+	+	+	+
44	S59	*S. enterica enterica (I)* San Diego	Dry herbs	13.0	8647	2.34	+	+	+	+	+	+
45	S111	*S. enterica enterica (I)* Senftenberg	Fish meal	9.5	9792	2.65	+	+	+	+	+	+
46	S71	*S. enterica enterica (I)* Senftenberg	Fish	14.0	10100	2.73	+	-	+	+	+	+
47	S186	*Salmonella* Typhi Typhi	Collection	12.0	11848	2.97	+	+	+	+	+	+
48	S187	*Salmonella* Typhi Typhi	Collection	21.0	1914	0.48	+	+	+	+	+	+
49	S26	*S. enterica enterica (I)* Typhimurium	Pork liver	12.5	8958	2.42	+	+	+	+	+	+
50	S33	*S. enterica enterica (I)* Typhimurium	Egg products	12.5	8420	2.28	+	+	+	+	+	+
51	S31	*S. enterica enterica (I)* Virchow	Shells	8.5	10911	2.95	+	+	+	+	+	+
52	S65	Non motile *Salmonella*	Meat product	8.5	621	0.16	-	+	+	+	+	-
53	S181	Non motile *Salmonella* C1 6.7:-:-	Guinea fowl viscera	18.6	4739	1.48	+	+	+	+	+	+
54	S182	Non motile *Salmonella* C2 6.8:-:-	Pet food	27.0	1611	0.50	+	+	+	+	+	+
55	S177	*Salmonella* Typhimurium. non motile variant immobile "1.4.[5].12 : -: -"	HA: tiramisu "5+"	17.5	9508	2.57	+	+	+	+	+	+
56	S178	*Salmonella* Typhimurium. monophasic variant " 1.4. [5]. 12 : i : -"	HA: porc à la tahitienne	12.0	9165	2.48	+	+	+	+	+	+
57	S179	*Salmonella* Typhimurium. monophasic variant " 1.4. [5]. 12 : - : 1.2 "	SPA: environment (poultry industry)	14.0	9179	2.48	+	+	+	+	+	+

6. 2 - Inclusivity (Extension study for primary production samples, ADRIA Développement in 2012)

St : sterile

INCLUSIVITY (Extension study realised by ADRIA Développement in 2012)															
Strain			Reference	Supplemented BPW 41.5°C / 18 h											
				Without faeces											
				Inoculation level CFU/225ml	SX2 41.5°C / 6 h					SX2 41.5°C / 24 h					
					RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP	RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP
1.	*Salmonella*	Agona	A00V38	5	350	0,08	-	St	St	343	0,08	-	St	St
2.	*Salmonella*	Anatum	6140	29	248	0,06	-	St	St	262	0,06	-	St	St
3.	*Salmonella*	*arizonae* 48:z4,z24:-	CIP 5523	49	336	0,08	-	St	St	317	0,07	-	St	St
4.	*Salmonella*	*arizonae* 50 ;z4 ;z23	CIP 5526	5	346	0,08	-	St	St	340	0,08	-	St	St
5.	*Salmonella*	*diarizonae* 38:IV:z53	Ad451	51	402	0,09	-	St	St	325	0,07	-	St	St
6.	*Salmonella*	*diarizonae* 61:-:,1,5,7	Ad1280	3	339	0,08	-	St	St	341	0,08	-	St	St
7.	*Salmonella*	Blockley	Ad 923	3	311	0,07	-	St	St	346	0,08	-	St	St
8.	*Salmonella*	Bovismorbificans	728	4	350	0,08	-	St	St	348	0,08	-	St	St
9.	*Salmonella*	Braenderup	178	4	343	0,08	-	St	St	343	0,08	-	St	St
10.	*Salmonella*	Brandenburg	Ad 351	5	374	0,09	-	St	St	345	0,08	-	St	St
11.	*Salmonella*	Bredeney	396	1	371	0,09	-	St	St	356	0,08	-	St	St
12.	*Salmonella*	Cerro	Ad 689	5	354	0,08	-	St	St	341	0,08	-	St	St
13.	*Salmonella*	Cremieu	230	4	367	0,08	-	St	St	348	0,08	-	St	St
14.	*Salmonella*	Derby	Ad 1093	3	371	0,09	-	St	St	352	0,08	-	St	St
15.	*Salmonella*	Dublin	Ad 529	61	251	0,06	-	St	St	250	0,06	-	St	St
16.	*Salmonella*	Enteritidis	Ad 926	5	357	0,08	-	St	St	326	0,07	-	St	St
17.	*Salmonella*	Gallinarum	Ad 300	38	328	0,08	-	St	St	325	0,07	-	St	St
18.	*Salmonella*	Give	436	5	368	0,08	-	St	St	338	0,08	-	St	St
19.	*Salmonella*	Hadar	35	1	373	0,09	-	St	St	335	0,08	-	St	St
20.	*Salmonella*	Havana	Ad 930	4	342	0,08	-	St	St	332	0,08	-	St	St
21.	*Salmonella*	Heidelberg	A00E005	4	362	0,08	-	St	St	333	0,08	-	St	St
22.	*Salmonella*	*houtenae* 43:z4z32	Ad 597	5	373	0,09	-	St	St	341	0,08	-	St	St
23.	*Salmonella*	Indiana	2	7	366	0,08	-	St	St	340	0,08	-	St	St
24.	*Salmonella*	*indica* 1,26,14,25:a:enx	Ad 600	19	333	0,08	-	St	St	397	0,09	-	St	St
25.	*Salmonella*	Infantis	12	22	339	0,08	-	St	St	384	0,09	-	St	St

INCLUSIVITY (Extension study realised by ADRIA Développement in 2012)															
Strain			Reference	Supplemented BPW 41.5°C / 18 h											
				Without faeces											
				Inoculation level CFU/225ml	SX2 41.5°C / 6 h					SX2 41.5°C / 24 h					
					RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP	RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP
26.	*Salmonella*	Kedougou	Ad 929	25	344	0,08	-	St	St	389	0,09	-	St	St
27.	*Salmonella*	Kottbus	1	39	334	0,08	-	St	St	380	0,09	-	St	St
28.	*Salmonella*	Livingstone	E1	26	336	0,08	-	St	St	385	0,09	-	St	St
29.	*Salmonella*	London	326	26	336	0,08	-	St	St	383	0,09	-	St	St
30.	*Salmonella*	Manhattan	900	28	345	0,08	-	St	St	400	0,09	-	St	St
31.	*Salmonella*	Mbandaka	Ad 914	18	331	0,08	-	St	St	389	0,09	-	St	St
32.	*Salmonella*	Montevideo	Ad 912	26	333	0,08	-	St	St	394	0,09	-	St	St
33.	*Salmonella*	Napoli	Ad 928	27	345	0,08	-	St	St	384	0,09	-	St	St
34.	*Salmonella*	Newport	540	28	336	0,08	-	St	St	401	0,10	-	St	St
35.	*Salmonella*	Panama	195	27	337	0,08	-	St	St	398	0,09	-	St	St
36.	*Salmonella*	Paratyphi A	ATCC 9150	46	337	0,08	-	St	St	277	0,06	-	St	St
37.	*Salmonella*	Paratyphi B	Ad 301	13	356	0,08	-	St	St	388	0,09	-	St	St
38.	*Salmonella*	Paratyphi C	ATCC 13428	25	339	0,08	-	St	St	381	0,09	-	St	St
39.	*Salmonella*	Regent	328	13	332	0,08	-	St	St	371	0,09	-	St	St
40.	*Salmonella*	Rissen	39	27	357	0,08	-	St	St	375	0,09	-	St	St
41.	*Salmonella*	Saintpaul	F31	20	341	0,08	-	St	St	401	0,10	-	St	St
42.	*Salmonella*	*salamae* 42:b:enxz	Ad 593	32	341	0,08	-	St	St	393	0,09	-	St	St
43.	*Salmonella*	Senftenberg	Ad 355	23	348	0,08	-	St	St	383	0,09	-	St	St
44.	*Salmonella*	Typhi	Ad 302	37	335	0,08	-	St	St	382	0,09	-	St	St
45.	*Salmonella*	Typhimurium	305	22	348	0,08	-	St	St	387	0,09	-	St	St
46.	*Salmonella*	Typhimurium 1,4,[5],12:-:- (non motile variant)	Ad 1233	39	342	0,08	-	St	St	385	0,09	-	St	St
47.	*Salmonella*	Typhimurium 1,4,[5],12:i:- (monophasic variant)	Ad 1334	19	331	0,08	-	St	St	401	0,10	-	St	St
48.	*Salmonella*	Typhimurium SI 1,4,[5],12:-:1,2 (monophasic variant)	Ad 1335	23	360	0,08	-	St	St	383	0,09	-	St	St
49.	*Salmonella*	Urbana	Ad 501	26	279	0,06	-	St	St	370	0,09	-	St	St
50.	*Salmonella*	Virchow	F276	36	278	0,06	-	St	St	359	0,08	-	St	St

INCLUSIVITY (Extension study realised by ADRIA Développement in 2012)

Strains			Reference	Supplemented BPW 41.5°C / 18 h																				Reference methods With sterile faeces	
				With non-sterile faeces												With sterile faeces										
				Inoculation level CFU/225ml	SX2 41.5°C / 6 h					SX2 41.5°C / 24 h						Inoculation level CFU/225ml	SX2 41.5°C / 6 h					SX2 41.5°C / 24 h							
					RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP	RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP			RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP	RFV	VT	Result SPT test	ChromID *Salmonella*	ASAP	MSRV (ISO 6579/A1)	MKTTn/XLD (U47-100)
1.	*Salmonella*	Agona	A00V38	5	6523	2,32	+	+ m	+ M																		
2.	*Salmonella*	Anatum	6140	29	237	0,05	-	-	-	237	0,05	-	-	-		28	9653	2,37	+	+ P	+ P						-	+ P
3.	*Salmonella*	*arizonae* 48:z4,z24:-	CIP 5523	49	320	0,07	-	-	-	327	0,07	-	-	-		75	10762	2,64	+	+ P	+ P						+	+ P
4.	*Salmonella*	*arizonae* 50 ;z4 ;z23	CIP 5526	5	345	0,08	-	-	-	300	0,07	-	-	-		67	254	0,06	-	St	St	261	0,06	-	St	St	-	+ P
5.	*Salmonella*	*diarizonae* 38:IV:z53	Ad451	51	327	0,07	-	-	-	317	0,07	-	-	-		106	9197	2,25	+	+ P	+ P						+	+ P
6.	*Salmonella*	*diarizonae* 61:-:,1,5,7	Ad1280	3	360	0,08	-	-	-	331	0,08	-	-	-		86	9776	2,40	+	+ P	+ P						+	+ P
7.	*Salmonella*	Blockley	Ad 923	3	10660	2,60	+	+ m	+ 1/2																		
8.	*Salmonella*	Bovismorbificans	728	4	831	0,20	-	+ m (1)	+ m	766	0,18	-	+ ni / +	-		61	9721	2,38	+	+ P	+ P						+	+ P
9.	*Salmonella*	Braenderup	178	4	9384	2,28	+	+ m	+ m																		
10.	*Salmonella*	Brandenburg	Ad 351	5	10215	2,49	+	+ m	+ M																		
11.	*Salmonella*	Bredeney	396	1	10587	2,58	+	+ m	+ M																		
12.	*Salmonella*	Cerro	Ad 689	5	10692	2,60	+	+ M	+ M																		
13.	*Salmonella*	Cremieu	230	4	8964	2,18	+	+ m	+ M																		
14.	*Salmonella*	Derby	Ad 1093	3	1466	0,35	+	-	+ m (10)	1567	0,38	+	-	+ m													
15.	*Salmonella*	Dublin	Ad 529	61	244	0,06	-	-	-	247	0,06	-	-	-		91	9132	2,24	+	+ P	+ P						+	+ P
16.	*Salmonella*	Enteritidis	Ad 926	5	9021	2,20	+	+ m	+ M																		
17.	*Salmonella*	Gallinarum	Ad 300	38	341	0,08	-	-	-	329	0,08	-	-	-		77	249	0,06	-	St	St	494	0,12	-	+ P	+ P	-	St
18.	*Salmonella*	Give	436	5	406	0,09	-	-	-	373	0,09	-	-	+ ni / +		75	9605	2,36	+	+ P	+ P						+	+ P
19.	*Salmonella*	Hadar	35	1	10486	2,55	+	+ m	+ 1/2																		
20.	*Salmonella*	Havana	Ad 930	4	9693	2,36	+	+ m	+ M																		
21.	*Salmonella*	Heidelberg	A00E005	4	3394	0,82	+	-	+ m ni	3373	0,82	+	+ ni	+ ni													
22.	*Salmonella*	*houtenae* 43:z4,z32	Ad 597	5	292	0,07	-	-	-	297	0,07	-	-	-		108	10116	2,48	+	+ P	+ P						+	+ P
23.	*Salmonella*	Indiana	2	7	7500	1,82	+	+ m	+ M																		
24.	*Salmonella*	*indica* 1,26,14,25:a:enx	Ad 600	19	323	0,08	-	-	-	327	0,08	-	-	-		85	9854	2,42	+	+ P	+ P						+	+ P
25.	*Salmonella*	Infantis	12	22	8959	2,23	+	+ ni	+ m ni	8785	2,19	+	+ m	+ m													
26.	*Salmonella*	Kedougou	Ad 929	25	370	0,09	-	-	-	372	0,09	-	-	-		67	9852	2,42	+	+ P	+ P						+	+ P
27.	*Salmonella*	Kottbus	1	39	4090	1,02	+	-	-	4902	1,22	+	- / + (SX2)	- / + (SX2)													
28.	*Salmonella*	Livingstone	E1	26	9930	2,47	+	+ m	+ m																		
29.	*Salmonella*	London	326	26	10277	2,56	+	+ m	+ m																		
30.	*Salmonella*	Manhattan	900	28	7714	1,92	+	+ m	+ 1/2																		
31.	*Salmonella*	Mbandaka	Ad 914	18	10663	2,65	+	+ m	+ M																		
32.	*Salmonella*	Montevideo	Ad 912	26	10816	2,69	+	+ m	+ m																		
33.	*Salmonella*	Napoli	Ad 928	27	10281	2,56	+	+ m	+ M																		
34.	*Salmonella*	Newport	540	28	10069	2,51	+	+ m	+ M																		
35.	*Salmonella*	Panama	195	27	4012	1,00	+	+ m	+ m																		
36.	*Salmonella*	Paratyphi A	ATCC 9150	46	329	0,08	-	-	-	319	0,07	-	-	-		73	9560	2,34	+	+ P	+ P						+	+ P
37.	*Salmonella*	Paratyphi B	Ad 301	13	8296	2,06	+	+ m	+ M																		
38.	*Salmonella*	Paratyphi C	ATCC 13428	25	324	0,08	-	-	-	328	0,08	-	-	-		60	9973	2,45	+	+ P	+ P						+	+ P
39.	*Salmonella*	Regent	328	13	2565	0,63	+	-	+ m (1)	3020	0,75	+	+ ni / +	+ m													
40.	*Salmonella*	Rissen	39	27	341	0,08	-	-	-	334	0,08	-	-	-		66	9080	2,23	+	+ P	+ P						+	+ P
41.	*Salmonella*	Saintpaul	F31	20	8536	2,12	+	+ m	+ m																		
42.	*Salmonella*	*salamae* 42:b:enxz	Ad 593	32	8760	2,18	+	+ m	+ m																		
43.	*Salmonella*	SenfteN°erg	Ad 355	23	8780	2,18	+	+ 1/2	+ M																		
44.	*Salmonella*	Typhi	Ad 302	37	10396	2,59	+	+ m	+ m																		
45.	*Salmonella*	Typhimurium	305	22	5739	1,43	+	+ m	+ 1/2																		
46.	*Salmonella*	Typhimurium 1,4,[5],12:-:-	Ad 1233	39	355	0,08	-	-	+ ni / +	352	0,08	-	-	+ m		122	8504	2,08	+	+ P	+ P						-	+ P
47.	*Salmonella*	Typhimurium 1,4,[5],12:i:-	Ad 1334	19	8522	2,12	+	+ 1/2	+ M																		
48.	*Salmonella*	Typhimurium 1,4,[5],12:-:1,2	Ad 1335	23	9808	2,44	+	+ m	+ M																		
49.	*Salmonella*	Urbana	Ad 501	26	344	0,08	-	-	-	320	0,07	-	-	-		74	245	0,06	-	St	St	133	0,03	-	St	St	+	+ P
50.	*Salmonella*	Virchow	F276	36	10187	2,54	+	+ m	+ M																		
51.	*Salmonella*	Landau	Ad 499													61	10003	2,68	+	+	+						+	+
52.	*Salmonella*	Sternschanze	Ad 500													54	162	0,04	-	+	+	203	0,05	-	+	+	+	+
53	*Salmonella*	Wayne	Ad 502													62	2497	0,67	+	+	+						+	+

6. 3 - Inclusivity (Renewal study realised by ADRIA Développement, 2015)

INCLUSIVITY (Renewal study realised by ADRIA Développement – 2015)														
Strain		Reference	n°	Origin	Inoculation level CFU / 225ml	BPW supplemented for 18 - 24 h at 41.5°C				BPW supplemented + milk for 18 - 24 h at 41.5°C				Latex test (ASAP)
						RFV value	VT value	Test SPT result	ASAP	RFV value	VT value	Test SPT result	ASAP	
1	*Salmonella*	Abaetetuba	Ad2318	/	3	310	0,07	-	St	8317	1.91	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	/	4	310	0,07	-	St	9484	2.31	+	+	+
3	*Salmonella*	Abortusequi	Ad2321	/	1	296	0,07	-	St	131	0.03	-	St	/
					12	287	0,06	-	St	155	0.03	-	St	/
					154	308	0,07	-	St	2707	0.66	+	St (XLD: + (H2S-))	+
4	*Salmonella*	Abortusovis	Ad2320	Ovine fœtus	1	303	0,07	-	St	150	0.03	-	St	/
					13	290	0,06	-	St	270	0.06	-	St	/
					111	306	0,07	-	St	9882	2.44	+	St (XLD: + (H2S-))	+
5	*Salmonella*	Adelaïde	Ad2319	Turkey breeding environment	7	277	0,06	-	St	8255	2.01	+	+ doubtful (blue magenta)	+
6	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	5	308	0,07	-	St	8354	2.03	+	+	+
7	*Salmonella*	Berta	CIP 105682	/	10	8036	1,95	+	St	7732	1.88	+	+	+
8	*Salmonella*	*bongori 66 :z35*	Ad 599	Environmental sample	2	278	0,06	-	St	9037	2.20	+	- (white colony)	+weak
9	*Salmonella*	Braenderup	Adria 111	Pork meat	1	291	0,06	-	St	8552	2.08	+	+	+
10	*Salmonella*	Caracas	Ad2322	Spice	4	294	0,07	-	St	8144	1.98	+	+	+
11	*Salmonella*	Chester	CIP 103543	/	8	291	0,07	-	St	7655	1.86	+	+	+
12	*Salmonella*	Essen	Adria 38	Food product	5	294	0,07	-	St	7873	1.91	+	+	+
13	*Salmonella*	Gaminara	Ad2324	Boar meat	4	313	0,07	-	St	8173	1.87	+	+	-
14	*Salmonella*	Give	436	Ground beef	4	290	0,07	-	St	8236	2.00	+	+	+
15	*Salmonella*	Grumpensis	CIP 105621	/	1	287	0,07	-	St	10001	2.43	+	+	+
16	*Salmonella*	*houtenae* 50:g,z51	Ad 596	Dairy product	3	292	0,07	-	St	8646	2.10	+	+	-
17	*Salmonella*	Hvittingfoss	Ad2325	Raw stuff	4	317	0,07	-	St	9157	2.10	+	+	+
18	*Salmonella*	*indica* 1,6,14,25:a:e,n,x	Ad 600	Environmental sample	2	314	0,07	-	St	8308	2.02	+	- (white colony)	+
19	*Salmonella*	*indica* 11:b:e,n,x	Ad2337	Chicken breeding environment	1	293	0,06	-	St	9125	2.09	+	+	+

INCLUSIVITY (Renewal study realised by ADRIA Développement – 2015)															
Strain		Reference	n°	Origin	Inoculation level CFU / 225ml	BPW supplemented for 18 - 24 h at 41.5°C				BPW supplemented + milk for 18 - 24 h at 41.5°C				Latex test (ASAP)
						RFV value	VT value	Test SPT result	ASAP	RFV value	VT value	Test SPT result	ASAP	
20	*Salmonella*	Javiana	Ad2326	Turkey meat	6	297	0,07	-	St	8199	1.99	+	+	+
21	*Salmonella*	Kentucky	CIP 105623	/	2	295	0,07	-	St	263	0.06	-	-	/
					22	279	0,06	-	St	215	0.04	-	- (atypical pink)	+
					352	317	0,07	-	St	679	0.16	-	- (atypical pink)	+
46	*Salmonella*	Kentucky	Ad1755	Water	6	383	0,09	-	St	8131	2.01	+	+	+weak
22	*Salmonella*	Landau	Ad 499	Food product	5	276	0,06	-	St	9194	2.11	+	+	+
23	*Salmonella*	Lille	Adria 37	Food product	8	304	0,07	-	St	8288	2.02	+	+	+
24	*Salmonella*	Meleagridis	505	Raw milk	4	297	0,07	-	St	9555	2.32	+	+	+
25	*Salmonella*	Michigan	Ad2327	Low moisture sausage	7	295	0,06	-	St	8110	1.86	+	+	+
26	*Salmonella*	Minnesota	Ad2328	Feed	9	287	0,06	-	St	9511	2.18	+	+	+
27	*Salmonella*	Missisipi	Ad2329	Parakeet	3	287	0,06	-	St	9237	2.12	+	+	+
28	*Salmonella*	Muenchen	CIP 106178	/	4	301	0,07	-	St	9648	2.35	+	+	+
29	*Salmonella*	Muenster	CIP 107859	/	2	292	0,07	-	St	7818	1.90	+	+	+
30	*Salmonella*	Panama	Adria 8	Ground beef	1	296	0,06	-	St	8289	1.9	+	+	+
31	*Salmonella*	Poona	Ad2330	Poultry feed	8	286	0,06	-	St	8329	1.91	+	+	+
32	*Salmonella*	Putten	Ad2331	Feed for chicken	8	300	0,07	-	St	8382	2.04	+	+	+
33	*Salmonella*	Rubislaw	Ad2332	Shark cartilage	5	9615	2,34	+	+	9277	2.26	+	+	+
34	*Salmonella*	*salamae* 42:b:enxz15	Ad 593	Cereals	4	280	0,06	-	St	8554	2.08	+	+	-
35	*Salmonella*	Schwarzengrund	Ad2333	Egg products environment	4	293	0,07	-	St	8253	2.01	+	+	+
36	*Salmonella*	Stanley	CIP106163	/	5	298	0,07	-	St	5881	1.43	+	+	+
37	*Salmonella*	Tennesse	A00E006	Dusts from dairy industry	3	302	0,07	-	St	8063	1.96	+	+	+
38	*Salmonella*	Thompson	AER301	Poultry	5	291	0,07	-	St	8398	2.04	+	+	+
39	*Salmonella*	Urbana	Ad501	Unknown	10	295	0,07	-	St	155	0.03	-	St	/
					52	282	0,06	-	St	153	0.03	-	+ (2)	+
					860	321	0,07	-	St	638	0.15	-	+	+
47	*Salmonella*	Urbana	Ad2334	Shrimps	3	314	0,07	-	St	7966	1.96	+	+	+weak
40	*Salmonella*	Veneziana	Adria 233	Food product	5	285	0,06	-	St	9166	2.23	+	+	+
41	*Salmonella*	Wandsworth	Ad2335	Fillet of mullet	3	282	0,06	-	St	9410	2.16	+	+	+
42	*Salmonella*	Weltevreden	Ad2336	Treated water	7	285	0,06	-	St	8879	2.16	+	+	+
43	*Salmonella*	Wien	CIP 8122	/	3	308	0,07	-	St	10683	2.60	+	+	+
44	*Salmonella*	Chester	CIP103543	/	2	308	0,07	-	St	7664	1.76	+	+	+
45	*Salmonella*	Cubana	Ad2323	Dusts	2	283	0,06	-	St	1633	0.37	+	+	+

6. 4 - Inclusivity (Extension study realised by ADRIA Développement, 2021)

INCLUSIVITY (Extension study, ADRIA Développement - 2021)													
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	TT broth 18 h at 37°C Subculture in SX2 broth 18 h at 37°C VIDAS SPT			Confirmation			
									ASAP		XLD	
						RFV	TV	Result	Reading	Latex	Reading	Latex
1	*Salmonella*	Abaetetuba	Ad2318	Unknown	23	11750	2,97	+	+	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618	Unknown	28	12115	3,07	+	+	+	+	+
3	*Salmonella*	Abortusequi	Ad2321	Unknown	5	11717	2,83	+	µcolonies	+	H2S-	+
4	*Salmonella*	Abortusovis	Ad2320	Ovine foetus	12	7206	1,82	+	st	/	H2S-	+
5	*Salmonella*	Adelaïde	Ad2319	Turkey breeding environment	30	11203	2,84	+	bluish	+	+	+
6	*Salmonella*	Agona	A00V038	Feed for pork	24	10312	2,61	+	+	+	+	+
7	*Salmonella*	Anatum	A00E007	Dusts	30	11344	2,87	+	+	+	+	+
8	*Salmonella*	*arizonae* 51:z4,z23	CIP 5523	Turkey meat	23	15868	4,02	+	+	+	+	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	13	10614	2,69	+	+	+	+	+
10	*Salmonella*	Bardo	Adria 569	Meat for sausage	22	11541	2,92	+	+	+	+	+
11	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	11	11923	3,02	+	+	+	+	+
12	*Salmonella*	Blockley	Ad 923	Poultry environment	20	10388	2,48	+	+	+	+	+
13	*Salmonella*	*bongori 66 :z35*	Ad 599	Environmental sample	37	15865	3,78	+	white	+	+	+
14	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	27	13184	3,14	+	+	+	+	+
15	*Salmonella*	Braenderup	Adria 111	Pork meat	33	13390	3,19	+	+	+	+	+
16	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	12	11758	2,80	+	+	+	+	+
17	*Salmonella*	Bredeney	Adria 396	Ground beef	11	11815	2,82	+	+	+	+	+
18	*Salmonella*	Caracas	Ad2322	Spice	26	11220	2,67	+	+	+	+	+
19	*Salmonella*	Cerro	Ad 689	Dehydrated poultry proteins	6	12026	2,87	+	+	+	+	+
20	*Salmonella*	Chester	CIP 103543	Unknown	13	11555	2,75	+	+	+	+	+
21	*Salmonella*	Cubana	Ad2323	Dust feed environment	14	1661	0,39	+	+	+	+	+
22	*Salmonella*	Derby	Ad 1093	Fish fillet	18	11260	2,68	+	+	+	+	+
23	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	22	1568	0,37	+	+	+	+	-
24	*Salmonella*	*diarizonae* 61:k:1,57	Ad 1300	Raw ewe milk	14	11911	2,84	+	+	+	+	+
25	*Salmonella*	Dublin	Ad 529	Beef meat	15	12388	2,95	+	white	+	+	+
26	*Salmonella*	Emek	Ad 333	Unknown	20	11052	2,63	+	+	+	+	+
27	*Salmonella*	Enteritidis	Ad 477	Hen meat	22	11286	2,69	+	+	+	+	+
28	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	5	700/207/193	0,19/0,05/0,04	-/-/-	µcolonies	-	H2S-	-
29	*Salmonella*	Gaminara	Ad2324	Boar meat	26	11995	2,86	+	+	+	+	+

INCLUSIVITY (Extension study, ADRIA Développement - 2021)												
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	TT broth 18 h at 37°C Subculture in SX2 broth 18 h at 37°C VIDAS SPT			Confirmation			
									ASAP		XLD	
						RFV	TV	Result	Reading	Latex	Reading	Latex
30	*Salmonella*	Give	436	Ground beef	23	11765	2,80	+	+	+	+	+
31	*Salmonella*	Guinea	29	Unknown	29	12014	2,86	+	pale	+	H2S-	-
32	*Salmonella*	Hadar	24871	Chicken meat	24	10542	2,58	+	+	+	+	+
33	*Salmonella*	Havana	Ad 930	Poultry environment	16	12558	2,99	+	+	+	+	+
34	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	28	12483	2,98	+	+	+	+	+
35	*Salmonella*	*houtenae* 50:g,z51	Ad 596	Dairy product	15	15854	3,78	+	+	+	+	+
36	*Salmonella*	Hvittingfoss	Ad2325	Raw stuff	16	15133	3,61	+	+	+	+	+
37	*Salmonella*	Indiana	Ad 174	White cheese	19	14396	3,43	+	pale	+	+	+
38	*Salmonella*	*indica*	Ad 600	Environmental sample	22	15856	3,78	+	pale	+	+	+
39	*Salmonella*	*indica* 11:b:e,n,x	Ad2337	Chicken breeding environment	16	15580	3,72	+	+	+	+	+
40	*Salmonella*	Infantis	F401B	Cheese	32	13096	3,12	+	+	+	+	+
41	*Salmonella*	Javiana	Ad2326	Turkey meat	43	11212	2,67	+	+	+	+	+
42	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	11	12674	3,02	+	+	+	+	+
43	*Salmonella*	Kentucky	CIP 105623	Unknown	10	1391	0,33	+	+	+	+	+
44	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	47	10670	2,54	+	pale	+	+	+
45	*Salmonella*	Landau	Ad 499	Unknown	25	13840	3,30	+	+	+	+	+
46	*Salmonella*	Lille	Adria 37	Food product	43	13182	3,14	+	+	+	+	+
47	*Salmonella*	Livingstone	Ad 1107	Dusts	28	13447	3,21	+	+	+	+	+
48	*Salmonella*	London	Adria 326	Cooked meat sample	31	12584	3,00	+	+	+	+	+
49	*Salmonella*	Luciana	CIP 105626	Unknown	11	243	0,05	-	st		st	
					16	160	0,04	-	- blue	-	-	-
					120	105	0,02	-	st		st	
49 with feces*					130	102	0,02	-	st		st	
50	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	26	14682	3,50	+	+	+	+	+
51	*Salmonella*	Maracaibo	CIP 54143	Unknown	21	12016	3,39	+	+	+	+	+
52	*Salmonella*	Marseille	CIP105627	Unknown	19	11539	3,25	+	+	+	+	+
53	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	29	12892	3,64	+	+	+	+	+
54	*Salmonella*	Meleagridis	505	Raw milk	15	15310	4,32	+	+	+	+	+
55	*Salmonella*	Michigan	Ad2327	Low moisture sausage	22	12339	3,48	+	+	+	+	+
56	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	23	13295	3,75	+	+	+	+	+
57	*Salmonella*	Minnesota	Ad2328	Feed	29	14526	4,10	+	+	+	+	+

INCLUSIVITY (Extension study, ADRIA Développement - 2021)												
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	TT broth 18 h at 37°C Subculture in SX2 broth 18 h at 37°C VIDAS SPT			Confirmation			
									ASAP		XLD	
						RFV	TV	Result	Reading	Latex	Reading	Latex
58	*Salmonella*	Missisipi	Ad2329	Parakeet	9 (48h)	14196	4,01	+	+	+	+	+
59	*Salmonella*	Montevideo	Ad912	Raw milk	17	12084	3,41	+	+	+	+	+
60	*Salmonella*	Muenchen	CIP 106178	Unknown	11	14884	4,20	+	+	+	+	+
61	*Salmonella*	Napoli	Ad 928	Clinical	30	12145	3,43	+	+	+	+	+
62	*Salmonella*	Newport	Adria 586	Sausage	3 (48h)	12374	3,49	+	+	+	+	+
63	*Salmonella*	Norwich	Ad1172	Unknown	15	12284	3,47	+	+	+	+	+
64	*Salmonella*	Ohio	Ad1482	Raw cow milk	5 (48h)	11707	3,30	+	+	+	+	+
65	*Salmonella*	Orion	27	Unknown	5 (48h)	7286	2,05	+	pale	+	+	+
66	*Salmonella*	Orianenburg	Ad1724	Cereals	21	11947	3,37	+	+	+	+	+
67	*Salmonella*	Ouakam	Ad1647	Compost	17	379/439/452	0,10/0,12/0,12	-/-/-	+	+	+	+
68	*Salmonella*	Panama	Adria 8	Ground beef	12	12515	3,53	+	+	+	+	+
69	*Salmonella*	Paratyphi A	ATCC 9150	Unknown	23	12486	3,52	+	+	+	+	+
70	*Salmonella*	Paratyphi B	Ad 301	Clinical	15	13976	3,94	+	+	+	+	+
71	*Salmonella*	Paratyphi C	ATCC 13428	Unknown	27	13461	3,80	+	pale	+	+	+
72	*Salmonella*	Pomona	CIP105630	Unknown	21	15845	4,47	+	+	+	+	+
73	*Salmonella*	Poona	Ad2330	Poultry feed	24	14901	4,20	+	+	+	+	+
74	*Salmonella*	Putten	Ad2331	Feed for chicken	27	12262	3,46	+	+	+	+	+
75	*Salmonella*	Regent	Adria 328	Duck	22	11579	3,27	+	+	+	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	6 (48H)	11542	3,26	+	+	+	+	+
77	*Salmonella*	Rubislaw	Ad2332	Shark cartilage	23	13641	3,85	+	+	+	+	+
78	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	32	11733	3,31	+	+	+	+	+
79	*Salmonella*	*salamae* 42ib:enxz15	Ad 593	Cereals	12	13103	3,70	+	pale	+	+	+
80	*Salmonella*	Schwarzengrund	Ad2333	Egg products environment	33	15846	4,47	+	+	+	+	+
81	*Salmonella*	Senftenberg	Ad 355	Seafood cocktail	19	12419	3,50	+	+	+	+	+
82	*Salmonella*	Stanley	CIP106163	Unknown	5 (48H)	14388	4,06	+	+	+	+	+
83	*Salmonella*	Sternschanze	Ad500	Unknown	13	462/262/260	0,13/0,06/0,06	-/-/-	+	+	+	+
84	*Salmonella*	Strasbourg	CIP105632	Unknown	7 (48H)	15842	4,47	+	- blue	-	+	+
85	*Salmonella*	Tananarive	CIP54142	Unknown	37	15255	4,30	+	+	+	+	+
86	*Salmonella*	Tennesse	A00E006	Dusts from dairy industry	30	14119	3,98	+	+	+	+	+
87	*Salmonella*	Thompson	AER301	Poultry	39	12929	3,65	+	+	+	+	+
88	*Salmonella*	Typhi	Ad 302	Clinical	11	297/277/295	0,07/0,07/0,07	-/-/-	+	+	H2S-	+

INCLUSIVITY (Extension study, ADRIA Développement - 2021)													
N°	Strain		Reference	Origin	Inoculation level CFU/225ml	TT broth 18 h at 37°C Subculture in SX2 broth 18 h at 37°C VIDAS SPT			Confirmation			
									ASAP		XLD	
						RFV	TV	Result	Reading	Latex	Reading	Latex
89	*Salmonella*	Typhimurium	Ad 1070	Pork meat	19	12497	3,53	+	+	+	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	58	15849	4,47	+	+	+	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	25	11624	3,28	+	+	+	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	29	13409	3,78	+	+	+	+	+
93	*Salmonella*	Urbana	Ad501	Food product	17	529/402/394	0,14/0,10/0,09	-/-/-	pale	+	+	+
94	*Salmonella*	Veneziana	Adria 233	Food product	17	12685	3,58	+	+	+	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	23	12001	3,39	+	+	+	+	+
96	*Salmonella*	Wandsworth	Ad2335	Fillet of mullet	17	15806	4,46	+	+	+	+	+
97	*Salmonella*	Waycross	CIP105634	Unknown	45	12201	3,44	+	+	+	+	+
98	*Salmonella*	Wayne	Ad502	Food product	13	12426	3,51	+	pale	+	+	+
99	*Salmonella*	Weltevreden	Ad2336	Treated water	38	13365	3,77	+	+	+	+	+
100	*Salmonella*	Worthington	Adria 3506	Pâté	13	13419	3,38	+	+	+	+	+

N°	Strain		Reference	Origin	Inoculation level CFU/225ml)	Reference method: ISO 6579-1♦				
						MSRV			MKTTn	
						24/48h	XLD	ASAP	XLD	ASAP
49 with feces*	Salmonella	Luciana	CIP 105626	Unknown	130	-/+d	+m	+m (blue)	+m	+m (blue)

♦ Analyses performed according to the COFRAC accreditation

6. 5 - Exclusivity (initial validation realised by Eurofins IPL Nord, 2011)

RFV: Relative Fluorescence Value TV: test value +: Positive result -: Negative result A: *Samonella* chromogenic agar

EXCLUSIVITY (Initial validation realised by Eurofins IPL Nord – 2011)										
Strain		Origin	Inoculation level CFU/ml BPW	Alternative method			Reference method			
							Streaking of RVS on		Streaking of MKTTn on	
				RFV	VT	Result	XLD	chromID *Salmonella* 2	XLD	chromID *Salmonella* 2
18	*Aeromonas hydrophila*	Collection	7 E+04	200	0,05	-				
20	*Arthrobacter nicotianae*	Collection	1,1 E+05	224	0,05	-				
BA1	*Bacillus cereus*	Egg product	8 E+03	193	0,05	-				
BA16	*Bacillus licheniformis*	Custard	1,2 E+04	193	0,05	-				
LE3	*Candida albicans*	Pastries	2 E+05	220	0,05	-				
CIT30	*Citrobacter koseri*	Animal feeds	2,8 E+05	11 534	3,62	+	- LE	- ME	- ME	- ME
EN53	*Citrobacter koseri*	Yeast (pasha)	1,5 E+05	249	0,07	-				
CIT24	*Citrobacter freundii*	Meat	1,8 E+05	234	0,07	-				
CIT86	*Citrobacter braaki*	Dry sausage	2 E+05	218	0,06	-				
CIT65	*Citrobacter youngae*	Vegetables	2 E+05	227	0,07	-				
EN51	*Enterobacter agglomerans*	Belly (pork)	2,1 E+05	226	0,07	-				
EN9	*Enterobacter cloacae*	Dairy product	3,8 E+05	204	0,06	-				
ESC14	*Enterobacter hemanii*	Animal feeds	2,3 E+05	345	0,10	-				
EN59	*Enterobacter sakazakii*	Pastries	1,9 E+05	215	0,06	-				
17	*Erwinia spp*	Meat	3 E+05	212	0,05	-				
EC17	*Escherichia coli*	Pork Kidney	6 E+05	222	0,06	-				
EC19	*Escherichia coli*	Red cabbage	3 E+05	232	0,07	-				
HA34	*Hafnia alvei*	Pork kidney	2,1 E+05	224	0,06	-				
HA65	*Hafnia alvei*	Cucumber	2,1 E+05	195	0,05	-				
EN71	*Klebsiella oxytoca*	Milk	4 E+05	233	0,07	-				
KL77	*Klebsiella pneumoniae*	Milk powder	1,5 E+05	235	0,07	-				
EN44	*Proteus mirabilis*	Poultry liver	3,1 E+05	210	0,06	-				
PRO EN 48	*Proteus vulgaris*	Collection	5,4 E+05	211	0,05	-				
PS30	*Pseudomonas aeruginosa*	Red mullet fillet	1,2 E+05	289	0,07	-				
PS33	*Pseudomonas fluorescens*	Ground beef	2,3 E+05	270	0,06	-				
EN49	*Serratia marcescens*	Raw milk	2,1 E+05	207	0,06	-				
EN72	*Shigella flexneri*	Meat	1,1 E+05	222	0,06	-				
EN73	*Shigella sonnei*	Meat	2,4 E+05	222	0,06	-				
ST17	*Staphylococcus aureus*	Iced yogurt	3,1 E+05	290	0,07	-				
YE7	*Yersinia enterocolitica*	Egg product	6 E+04	201	0,05	-				

Appendix 7 – Inclusivity / Exclusivity (ADRIA Développement, 2014): protocol for the use of a latex test for the confirmation procedure

Target strains

Cryo-beads
↓
BHI 24 h at 37°C
↓
Culture in supplemented BPW
18 – 24 h at 41.5°C
↓
TSA and chromogenic agars
(ChromID *Salmonella,* ASAP)
↓
Latex test

Non-target strains

Cryo-beads
↓
BHI, 24 h at 37°C
↓
Culture in BPW
↓
Incubation 16 – 20 h
at 37°C ± 1°C

VIDAS SPT test	Streak on TSA	Streak on chromogenic agars (ChromID *Salmonella*, ASAP)
	↓	↓
	Incubation 24 h ± 2 h at 37°C ± 1°C	Incubation 24 h ± 2 h at 37°C ± 1°C
	↓	↓
	Latex test	Latex test

Appendix 8 - Inclusivity / Exclusivity (ADRIA Développement, 2015): protocol for the VITEK MS confirmation

Target strains

Cryobeads
↓
BHI, 24 h at 37°C
↓
Subculture in BPW + SPT Supplement
↓
16 – 24 h at 41.5°C + milk
↓
Streak on selective agar plate (ASAP)
↓
VITEK® MS test on colony

Non-target strains

Cryobeads
↓
BHI, 24 h at 37°C or optimal growth temperature
↓
Subculture in BPW
↓
Incubation for 16 – 20 h at 37°C ± 1°C or optimal growth temperature

Streak onto TSA
↓
Incubation for 24 h ± 2 h at 37°C ± 1°C or optimal growth temperature
↓
VITEK® MS test on colony

Streak on selective agar plate (ASAP)
↓
VITEK® MS test on colony

Appendix 9 - Inclusivity / Exclusivity: raw data for confirmation

9. 1 – Extension study Latex confirmation (ADRIA Développement, 2014): inclusivity

+d: doubtful result (1): weak agglutination (2): very weak agglutination

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
1	*Salmonella* bongori		48:z35	Ad598	Environment (production unit)	+	-	White	-	Transparent	-
2	*Salmonella* bongori		66:z35	Ad599	Environment (poultry primary production)	+	-	White	-	Transparent	+(2)
3	*Salmonella enterica*		4,5HMBg	A00C061	Frozen meat	+	+	+	+	+	+
4	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP5522	/	+	-	+	-	+	-
5	*Salmonella enterica*	*arizonae*	50:z4,z23	CIP5526	Egg powder	+	-	+	-	Transparent	-
6	*Salmonella enterica*	*arizonae*	48:z4,z24:-	CIP5523	Turkey	+	-	+ Pale	-	+	-
7	*Salmonella enterica*	*arizonae*	51:z4,z23:-	CIP8230	/	+	-	+	+(2)	+	+(2)
8	*Salmonella enterica*	*arizonae*	/	CIP55.28	Intestinal tract	+	+(2)	+ Pale	+(1)	+ Pale	+(2)
9	*Salmonella enterica*	*diarizonae*	38:lv:z35	Ad594	Frog	+	+(2)	+	+(1)	+	+(2)
10	*Salmonella enterica*	*diarizonae*	38:lv:z53	Ad451	Raw milk (ewe)	+	+(2)	+	-	+	+(2)
11	*Salmonella enterica*	*diarizonae*	47:lv:z53	Ad478	Clams	+	-	+	+(2)	+	-
12	*Salmonella enterica*	*diarizonae*	50:i:z	Ad1091	Raw milk (ewe)	+	-	+	+(2)	+	-
13	*Salmonella enterica*	*diarizonae*	59:z10:z57	4851	Food product	+	-	+ Pale	-	Transparent Blue	-
14	*Salmonella enterica*	*diarizonae*	61:-:1,5,7	Ad1280	Raw milk (ewe)	+	+	+	+	+ Pale	-
15	*Salmonella enterica*	*diarizonae*	61:i:z53	Ad595	Cheese	+	+(2)	+	+(2)	+	-
16	*Salmonella enterica*	*diarizonae*	61:k:1,5,7	Ad1300	Raw milk (ewe)	+	+	+	+	+	+
17	*Salmonella enterica*	*diarizonae*	65:c:z	Ad1298	Milk filter	+	-	+	+(2)	+	-
18	*Salmonella enterica*	*enterica*	Aberdeen	CIP105618	/	+	+	+	+	+	+
19	*Salmonella enterica*	*enterica*	Abony	CIP8039	/	+	+	+	+	+	+
20	*Salmonella enterica*	*enterica*	Agona	A00V038	Food	+	+	+	+	+	+
21	*Salmonella enterica*	*enterica*	Agona	Ad1306	Bootsock	+	+(1)	+	+(1)	+	-
22	*Salmonella enterica*	*enterica*	Agona	Ad1483	Tiramisu	+	+	+	+	+	+
23	*Salmonella enterica*	*enterica*	Anatum	A00E007	Dusts	+	+	+	+	+	+
24	*Salmonella enterica*	*enterica*	Anatum	Ad1451	Fish	+	+	+	+	+	+
25	*Salmonella enterica*	*enterica*	Bardo	569	Sausage	+	+	+	+	+	+

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
26	*Salmonella enterica*	*enterica*	Bareilly	Ad1687	Environment (Cocoa and chocolate production)	+	+	+	+	+	+
27	*Salmonella enterica*	*enterica*	Berta	CIP105682	/	+	-	+	+(1)	+	+
28	*Salmonella enterica*	*enterica*	Blockley	Ad923	Hen	+	+	+	+	+	+
29	*Salmonella enterica*	*enterica*	Bovismorbificans	728	Agar	+	+	+	+	+	+
30	*Salmonella enterica*	*enterica*	Bovismorbificans	6629	Sausage	+	+	+	+	+	+
31	*Salmonella enterica*	*enterica*	Braenderup	111	Poultry meat	+	+	+	+	+	+
32	*Salmonella enterica*	*enterica*	Braenderup	Ad915	Poultry meat	+	+	+	+	+	+
33	*Salmonella enterica*	*enterica*	Braenderup	Ad1661	Environment (Cocoa and chocolate production)	+	+	+	+	+	+
34	*Salmonella enterica*	*enterica*	Brandenburg	499	Sausage	+	+	+	+	+	+
35	*Salmonella enterica*	*enterica*	Brandenburg	Ad351	Seafood cocktail	+	+	+	+	+	+
36	*Salmonella enterica*	*enterica*	Brazzaville	CIP54141	/	+	+	+	+	+	+
37	*Salmonella enterica*	*enterica*	Bredeney	396	Ground beef	+	+	+	+	+	+
38	*Salmonella enterica*	*enterica*	Bredeney	912	Sausage	+	+	+	+	+	+
39	*Salmonella enterica*	*enterica*	Bredeney	4873	Terrine	+	+	+	+	+	+
40	*Salmonella enterica*	*enterica*	Carrau	CIP105619	/	+	-	+	-	+	-
41	*Salmonella enterica*	*enterica*	Cerro	Ad689	Dehydrated proteins	+	-	+	-	+	-
42	*Salmonella enterica*	*enterica*	Cerro	Ad1173	Dairy product	+	-	+	+(2)	+	-
43	*Salmonella enterica*	*enterica*	Chester	CIP103543	/	+	+	+	+	+	+
44	*Salmonella enterica*	*enterica*	Choleraesuis	ATCC 51741	/	+	+	+	+	+	+(2)
45	*Salmonella enterica*	*enterica*	Corvallis	CIP105342	/	+ pinkish	-	White	-	Blue	+
46	*Salmonella enterica*	*enterica*	Cremieu	230	Rabbit	+	+	+	+	+	+
47	*Salmonella enterica*	*enterica*	Dakar	CIP105620	/	+	-	+ Pale Small	-	+	-
48	*Salmonella enterica*	*enterica*	Derby	Ad1093	Frozen fish	+	+	+	+	+	+
49	*Salmonella enterica*	*enterica*	Derby	Ad1337	Chicken	+	+	+	+	+	+
50	*Salmonella enterica*	*enterica*	Dublin	Ad529	Beef meat	+	-	White	-	Transparent	-
51	*Salmonella enterica*	*enterica*	Dublin	Ad1336	Raw milk cheese	+	-	White	-	Transparent	-
52	*Salmonella enterica*	*enterica*	Duisburg	42	Food product	+	+	+	+	+	+
53	*Salmonella enterica*	*enterica*	Emek	Ad333	/	+	+	+	+	+	+
54	*Salmonella enterica*	*enterica*	Enteritidis	Ad477	Hen	+	-	+	-	+	+

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
55	*Salmonella enterica*	*enterica*	Enteritidis	Ad926	Paupiette (veal meat with sausage)	+	-	+	+(2)	+	-
56	*Salmonella enterica*	*enterica*	Essen	38	Food product	+	+	+	+	+	+
57	*Salmonella enterica*	*enterica*	Falkensee	693	Sausage	+	+	+	+	+	+
58	*Salmonella enterica*	*enterica*	Gallinarum	1	Environment (Poultry)	+	+	+	+(2)	+	+
59	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad300	Environment (Poultry)	+	-	+ Pale Small	-	+ Small	-
60	*Salmonella enterica*	*enterica*	Garoli	CIP54139	/	+	+	+	+	+	+
61	*Salmonella enterica*	*enterica*	Give	436	Ground beef	+	+	+	+	+	+
62	*Salmonella enterica*	*enterica*	Grumpensis	CIP105621	/	+	+	+	-	+ Blue in the middle	+
63	*Salmonella enterica*	*enterica*	Guinea	29	/	+	-	+	-	+	-
64	*Salmonella enterica*	*enterica*	Hadar	F106	Mussels	+	+	+	+	+	+
65	*Salmonella enterica*	*enterica*	Hadar	24871	Frozen chicken meat	+	+	+	+	+	+
66	*Salmonella enterica*	*enterica*	Havana	Ad930	Hen	+	+(2)	+	-	+	+
67	*Salmonella enterica*	*enterica*	Heidelberg	A00E005	Dusts	+	+	+	+	+	+
68	*Salmonella enterica*	*enterica*	Hessarek	CIP54140	/	+	+	+	+	+	+
69	*Salmonella enterica*	*enterica*	Indiana	Ad174	Cottage cheese	+	+	+	+	+	+
70	*Salmonella enterica*	*enterica*	Indiana	Ad1409	Cured fish	+	+	+	+	+	+
71	*Salmonella enterica*	*enterica*	Infantis	F401B	Cheese	+	+	+	+	+	+
72	*Salmonella enterica*	*enterica*	Infantis	Ad1684	Chocolate mouse	+	+	+	+	+	+
73	*Salmonella enterica*	*enterica*	Kedougou	Ad929	Chocolate mousse	+	+	+	+	+	+
74	*Salmonella enterica*	*enterica*	Kedougou	Ad1502	Feeding stuff	+	+	+	+	+	+
75	*Salmonella enterica*	*enterica*	Kentucky	CIP105623	/	+	+	+	+	+	+
76	*Salmonella enterica*	*enterica*	Kottbus	1	Environment (Poultry)	+	+	+	+(1)	+	+
77	*Salmonella enterica*	*enterica*	Lagos	173	Sausage	+	+(2)	+	+(2)	+	+(1)
78	*Salmonella enterica*	*enterica*	Landau	Ad499	/	+	+(2)	+	-	+	+(1)
79	*Salmonella enterica*	*enterica*	Leipzig	CIP105624	/	+	-	+	+(2)	+	-
80	*Salmonella enterica*	*enterica*	Lille	37	Food product	+	+	+	+	+	+
81	*Salmonella enterica*	*enterica*	Livingstone	Ad1107	Dusts	+	+	+	+	+	+
82	*Salmonella enterica*	*enterica*	London	A00P085	Nems	+	+	+	+	+	+
83	*Salmonella enterica*	*enterica*	London	326	Cooked pork meat	+	+	+	+	+	+

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
84	*Salmonella enterica*	*enterica*	Luciana	CIP105629	/	+ 10 colonies	+	Transparent	+	+ 10 Transparent	+
85	*Salmonella enterica*	*enterica*	Manhattan	900	Dusts	+	+	+	+	+	+
86	*Salmonella enterica*	*enterica*	Maracaibo	CIP54143	/	+	+	+	+	+	+
87	*Salmonella enterica*	*enterica*	Marseille	CIP105627	/	+	+	+	+	+	+
88	*Salmonella enterica*	*enterica*	Mbandaka	Ad914	Mayonnaise	+	+	+	+	+	+
89	*Salmonella enterica*	*enterica*	Meleagridis	505	Raw milk	+	+	+	+	+	+
90	*Salmonella enterica*	*enterica*	Mikawasima	CIP107220	/	+	+	+	+	+	+
91	*Salmonella enterica*	*enterica*	Minnesota	CIP105628	/	+	+(1)	+	+(1)	+	+(2)
92	*Salmonella enterica*	*enterica*	Mkamba	Ad1544	Compost	+	+	+	+	+	+
93	*Salmonella enterica*	*enterica*	Montevideo	Ad912	Raw milk	+	+	+	+	+	+
94	*Salmonella enterica*	*enterica*	Montevideo	Ad1503	Feeding stuff	+	+	+	+	+	+
95	*Salmonella enterica*	*enterica*	Muenchen	CIP106178	/	+	+	+	+	+	+
96	*Salmonella enterica*	*enterica*	Muenster	CIP107859	/	+	+	+	+	+	+
97	*Salmonella enterica*	*enterica*	Napoli	Ad928	Cattle	+	+	+	+(1)	+	+
98	*Salmonella enterica*	*enterica*	Newport	540	Sausage	+	+	+	+	+	+
99	*Salmonella enterica*	*enterica*	Norwich	Ad1172	Dairy product	+	-	+	+(2)	+	+
100	*Salmonella enterica*	*enterica*	Ohio	Ad1482	Raw milk (cow)	+	+	+	+	+	+
101	*Salmonella enterica*	*enterica*	Orion	27	Food product	+	+	+	+	+	+
102	*Salmonella enterica*	*enterica*	Ovakam	Ad1647	Compost	+	-	+	-	+	-
103	*Salmonella enterica*	*enterica*	Panama	8	Ground beef	+	+	+	+	+	+
104	*Salmonella enterica*	*enterica*	Panama	882	Sausage	+	+	+	+	+	+
105	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC9150	/	+	+(1)	+ Magenta	+(2)	+	+
106	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC11511	/	+	+(2)	+ Magenta	+(2)	st	/
107	*Salmonella enterica*	*enterica*	Paratyphi B	Ad301	Clinical origin	+	+	+	+	+	+
108	*Salmonella enterica*	*enterica*	Paratyphi B var java	CIP56.26	/	+	+	+	+	+ inoculation	+
109	*Salmonella enterica*	*enterica*	Paratyphi C	ATCC13428	/	+	+	+	+	+ Pale	+
110	*Salmonella enterica*	*enterica*	Pomona	CIP105630	/	+	+	+	+(1)	+	+
111	*Salmonella enterica*	*enterica*	Poona	CIP107125	/	+	+	+ Pale	+	+ Pale	+
112	*Salmonella enterica*	*enterica*	Regent	328	Duck	+	-	+	-	+	+
113	*Salmonella enterica*	*enterica*	Rissen	39	Food product	+	+	+	+	+	+
114	*Salmonella enterica*	*enterica*	Saintpaul	F31	Fish filet	+	+	+	+	+	+
115	*Salmonella enterica*	*enterica*	Saintpaul	A00C002	Wild bird	+	+	+	+	+	+

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
116	*Salmonella enterica*	*enterica*	Salford	CIP104917	/	+	+	+	+	+	-
117	*Salmonella enterica*	*enterica*	Senftenberg	Ad355	Seafood cocktail	+	+	+	+	+	+
118	*Salmonella enterica*	*enterica*	Senftenberg	Ad934	Turkey meat	+	+	Pale Blue	+	+	+
119	*Salmonella enterica*	*enterica*	Stanley	CIP106163	/	+	+	+	+	+	+
120	*Salmonella enterica*	*enterica*	Stanley	Ad1688	Environment (Cocoa and chocolate production)	+	+	+	+	+	+
121	*Salmonella enterica*	*enterica*	Sternschanze	Ad500	/	+	-	+	-	+	-
122	*Salmonella enterica*	*enterica*	Strasbourg	CIP105632	/	+	+	Blue	+	Blue	+(2)
123	*Salmonella enterica*	*enterica*	Tananarive	CIP54142	/	+	+	+	+	+	+
124	*Salmonella enterica*	*enterica*	Tennessee	A00E006	Dusts	+	+	+	+	+	+
125	*Salmonella enterica*	*enterica*	Tennessee	Ad1171	Dairy product	+	+	+	+	+	+
126	*Salmonella enterica*	*enterica*	Thompson	AER 301	Poultry	+	+	+	+	+	+
127	*Salmonella enterica*	*enterica*	Typhi	Ad302	Clinical origin	+	+	+	+	+	+
128	*Salmonella enterica*	*enterica*	Typhimurium	Ad1070	Pork meat	+	+	+	+	+	+
129	*Salmonella enterica*	*enterica*	Typhimurium	Ad1484	Whole egg (liquid)	+	+	+	+	+	+
130	*Salmonella enterica*	*enterica*	Typhimurium	Ad1603	RTE Food (Salmon & vegetables)	+	+	+	+	+	+
131	*Salmonella enterica*	*enterica*	Typhimurium	Ad1682	Eastern chocolate	+	+	+	+	+	+
132	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:-:-	Ad1333	Tiramisu	+	+	+	+	+	+
133	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:-:1,2	Ad1335	Hen	+	+	+	+	+	+
134	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:i:-	Ad1334	RTE food (pork meat)	+	+	+	+	+	+
135	*Salmonella enterica*	*enterica*	Urbana	Ad501	/	+	+(2)	+	-	+	+(1)
136	*Salmonella enterica*	*enterica*	Veneziana	233	Food product	+	+	+	+	+	+
137	*Salmonella enterica*	*enterica*	Virchow	F276	Curry	+	+	+	+	+	+
138	*Salmonella enterica*	*enterica*	Virchow	CIP105355	/	+	+	+	+	+	+
139	*Salmonella enterica*	*enterica*	Waycross	CIP105634	Terrine	+	-	+	-	+	-
140	*Salmonella enterica*	*enterica*	Wayne	Ad502	/	+	-	+ Pale	-	+ Small	-
141	*Salmonella enterica*	*enterica*	Wien	CIP8122	/	+	+	+	+	+	+
142	*Salmonella enterica*	*enterica*	Worthington	3506	/	+	+	+	+	+	+

Extension Latex assay for confirmation (ADRIA Développement, 2014): inclusivity												
No	**Strains**					**TSA**		**ChromID *Salmonella***		**ASAP**	
	Species	Sub-species	Serotype	Reference	Origin	Growth	Latex	Growth	Latex	Growth	Latex
143	*Salmonella enterica*	*enterica*	Zanzibar	CIP107479	/	+	+	+	+	+	+
144	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597	RTE food (fish)	+	-	Transparent	-	Transparent	-
145	*Salmonella enterica*	*houtenae*	50:g,z51	Ad596	Dairy product	+	-	+	-	+	-
146	*Salmonella enterica*	*indica*	1,6,14,25:a:enx	Ad600	/	+	-	Pink	+(1)	+ Pale	-
147	*Salmonella enterica*	*salamae*	42:b:enxz15	Ad593	Seed	+	-	+	-	+	-
148	*Salmonella enterica*	*salamae*	42:gt:-	Ad592	Kangaroo	+	-	+	-	+	-
149	*Salmonella enterica*	*salamae*	9, G, m, t	Ad212	/	+	+(1)	+	-	+	-
150	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450	Raw milk (ewe)	+	-	+	-	+	-

9. 2 – Extension study Latex confirmation (ADRIA Développement, 2014): strains giving a negative latex test

Strains giving a negative latex test (Extension Latex assay for confirmation- ADRIA Développement, 2014)				
SPT-TSA				
1	*Salmonella bongori*		48:z35	Ad598
2	*Salmonella bongori*		66:z35	Ad599
4	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP5522
5	*Salmonella enterica*	*arizonae*	50:z4,z23	CIP5526
6	*Salmonella enterica*	*arizonae*	48:z4,z24:-	CIP5523
7	*Salmonella enterica*	*arizonae*	51:z4,z23:-	CIP8230
11	*Salmonella enterica*	*diarizonae*	47:lv:z53	Ad478
12	*Salmonella enterica*	*diarizonae*	50:i:z	Ad1091
13	*Salmonella enterica*	*diarizonae*	59:z10:z57	4851
17	*Salmonella enterica*	*diarizonae*	65:c:z	Ad1298
27	*Salmonella enterica*	*enterica*	Berta	CIP105682
40	*Salmonella enterica*	*enterica*	Carrau	CIP105619
41	*Salmonella enterica*	*enterica*	Cerro	Ad689
42	*Salmonella enterica*	*enterica*	Cerro	Ad1173
45	*Salmonella enterica*	*enterica*	Corvallis	CIP105342
47	*Salmonella enterica*	*enterica*	Dakar	CIP105620
50	*Salmonella enterica*	*enterica*	Dublin	Ad529
51	*Salmonella enterica*	*enterica*	Dublin	Ad1336
54	*Salmonella enterica*	*enterica*	Enteritidis	Ad477
55	*Salmonella enterica*	*enterica*	Enteritidis	Ad926
63	*Salmonella enterica*	*enterica*	Guinea	29
79	*Salmonella enterica*	*enterica*	Leipzig	CIP105624
102	*Salmonella enterica*	*enterica*	Ovakam	Ad1647
112	*Salmonella enterica*	*enterica*	Regent	328
121	*Salmonella enterica*	*enterica*	Sternschanze	Ad500
139	*Salmonella enterica*	*enterica*	Waycross	CIP105634
140	*Salmonella enterica*	*enterica*	Wayne	Ad502
144	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597
145	*Salmonella enterica*	*houtenae*	50:g,z51	Ad596
146	*Salmonella enterica*	*indica*	1,6,14,25:a:enx	Ad600
147	*Salmonella enterica*	*salamae*	42:b:enxz15	Ad593
148	*Salmonella enterica*	*salamae*	42:gt:-	Ad592
150	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450

Strains giving a negative latex test (Extension Latex assay for confirmation- ADRIA Développement, 2014)				
SPT-ChromID *Salmonella*				
1	*Salmonella bongori*		48:z35	Ad598
2	*Salmonella bongori*		66:z35	Ad599
4	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP5522
5	*Salmonella enterica*	*arizonae*	50:z4,z23	CIP5526
6	*Salmonella enterica*	*arizonae*	48:z4,z24:-	CIP5523
10	*Salmonella enterica*	*diarizonae*	38:lv:z53	Ad451
13	*Salmonella enterica*	*diarizonae*	59:z10:z57	4851
40	*Salmonella enterica*	*enterica*	Carrau	CIP105619
41	*Salmonella enterica*	*enterica*	Cerro	Ad689
45	*Salmonella enterica*	*enterica*	Corvallis	CIP105342
47	*Salmonella enterica*	*enterica*	Dakar	CIP105620
50	*Salmonella enterica*	*enterica*	Dublin	Ad529
51	*Salmonella enterica*	*enterica*	Dublin	Ad1336
54	*Salmonella enterica*	*enterica*	Enteritidis	Ad477
59	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad300
62	*Salmonella enterica*	*enterica*	Grumpensis	CIP105621
63	*Salmonella enterica*	*enterica*	Guinea	29
66	*Salmonella enterica*	*enterica*	Havana	Ad930
78	*Salmonella enterica*	*enterica*	Landau	Ad499
102	*Salmonella enterica*	*enterica*	Ovakam	Ad1647
112	*Salmonella enterica*	*enterica*	Regent	328
121	*Salmonella enterica*	*enterica*	Sternschanze	Ad500
135	*Salmonella enterica*	*enterica*	Urbana	Ad501
139	*Salmonella enterica*	*enterica*	Waycross	CIP105634
140	*Salmonella enterica*	*enterica*	Wayne	Ad502
144	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597
145	*Salmonella enterica*	*houtenae*	50:g,z51	Ad596
147	*Salmonella enterica*	*salamae*	42:b:enxz15	Ad593
148	*Salmonella enterica*	*salamae*	42:gt:-	Ad592
149	*Salmonella enterica*	*salamae*	9, G, m, t	Ad212
150	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450

Strains giving a negative latex test (Extension Latex assay for confirmation- ADRIA Développement, 2014)				
SPT-ASAP				
1	*Salmonella bongori*		48:z35	Ad598
4	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP5522
5	*Salmonella enterica*	*arizonae*	50:z4,z23	CIP5526
6	*Salmonella enterica*	*arizonae*	51:z4,z23	CIP5523
11	*Salmonella enterica*	*diarizonae*	47:lv:z53	Ad478
12	*Salmonella enterica*	*diarizonae*	50:i:z	Ad1091
13	*Salmonella enterica*	*diarizonae*	59:z10:z57	4851
14	*Salmonella enterica*	*diarizonae*	61:-:1,5,7	Ad1280
15	*Salmonella enterica*	*diarizonae*	61:i:z53	Ad595
17	*Salmonella enterica*	*diarizonae*	65:c:z	Ad1298
21	*Salmonella enterica*	*enterica*	Agona	Ad1306
40	*Salmonella enterica*	*enterica*	Carrau	CIP105619
41	*Salmonella enterica*	*enterica*	Cerro	Ad689
42	*Salmonella enterica*	*enterica*	Cerro	Ad1173
47	*Salmonella enterica*	*enterica*	Dakar	CIP105620
50	*Salmonella enterica*	*enterica*	Dublin	Ad529
51	*Salmonella enterica*	*enterica*	Dublin	Ad1336
55	*Salmonella enterica*	*enterica*	Enteritidis	Ad926
59	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad300
63	*Salmonella enterica*	*enterica*	Guinea	29
79	*Salmonella enterica*	*enterica*	Leipzig	CIP105624
102	*Salmonella enterica*	*enterica*	Ovakam	Ad1647
116	*Salmonella enterica*	*enterica*	Salford	CIP104917
121	*Salmonella enterica*	*enterica*	Sternschanze	Ad500
139	*Salmonella enterica*	*enterica*	Waycross	CIP105634
140	*Salmonella enterica*	*enterica*	Wayne	Ad502
144	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597
145	*Salmonella enterica*	*houtenae*	50:g,z51	Ad596
146	*Salmonella enterica*	*indica*	1,6,14,25:a:enx	Ad600
147	*Salmonella enterica*	*salamae*	42:b:enxz15	Ad593
148	*Salmonella enterica*	*salamae*	42:gt:-	Ad592
149	*Salmonella enterica*	*salamae*	9, G, m, t	Ad212
150	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450

9. 3 – Extension Latex assay for confirmation (ADRIA Développement, 2014): exclusivity

+d: doubtful results (1):weak agglutination (2): very weak agglutination auto: auto-agglutination auto d: doubtful auto-agglutination

Extension Latex assay for confirmation (ADRIA Développement, 2014) : exclusivity														
No	Strain				Growth in BPW 16-20 h at 37°C	VIDAS SPT			TSA		ChromID *Salmonella*		ASAP	
	Strain		Reference	Origin		Results	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
1	*Acinetobacter*	*johnsonii*	Ad1317	Surface (egg production unit)	+	-	235	0,05	st (+COS 28°C)	-	st	/	st	/
2	*Aeromonas*	*hydrophila*	Ad1570	Water	+	-	386	0,09	+	-	+	-	+	-
3	*Aeromonas*	*punctata*	Ad1517	Whole egg (liquid)	+	-	377	0,09	+	-	+	+d	+	+d
4	*Aeromonas*	*salmonicida*	Ad1319	Whole egg (liquid)	+	-	277	0,07	+	-	+	auto	+	+
5	*Aeromonas*	*sobria*	CIP 7433	Fish	+	-	272	0,06	Inoculation point	-	st	/	st	/
6	*Buttiauxella*	*agrestis*	Ad1320	Surface (egg production unit)	+	-	275	0,07	+	-	Green	-	green	-
7	*Buttiauxella*	*noackiae*	Ad1325	Surface (egg production unit)	+	-	261	0,06	+	+d	Green	-	Inoculation Point Green	-
8	*Citrobacter*	*braakii*	Ad833	Beef meat	+	-	314	0,08	+	+d	Green	-	Pale Green	-
9	*Citrobacter*	*diversus*	140	Raw milk	+	-	215	0,05	+	+d	Green	-	White	-
10	*Citrobacter*	*diversus*	38	Food product	+	-	332	0,08	+	-	Green	-	Grey	-
11	*Citrobacter*	*farmeri*	Ad1116	Environment (egg production unit)	+	-	332	0,08	+	+	Green	+	Pale Blue	+
12	*Citrobacter*	*freundii*	ATCC 43864	/	+	-	301	0,07	+	-	White	-	White	-
13	*Citrobacter*	*freundii*	Ad173	Chicken liver	+	-	442	0,11	+	-	Green	-	White	-
14	*Citrobacter*	*freundii*	Ad1326	Surface (egg production unit)	+	-	325	0,08	+	auto d	Green	-	White	-
15	*Citrobacter*	*gillenii*	Ad343	/	+	-	322	0,08	+	-	White	-	White	-
16	*Citrobacter*	*hormaechei*	Ad834	Beef meat	+	-	219	0,05	+	-	st	/	st	/
17	*Citrobacter*	*koseri*	71	Frozen vegetables	+	-	483	0,12	+	+d	Green	auto	White	-
18	*Citrobacter*	*koseri*	CIP82.94T	/	+	-	293	0,07	+	+d	Green	+	Blue	-
19	*Citrobacter*	*youngae*	Ad1372	Water	+	-	407	0,10	+	+d	White	-	White	auto
20	*Comamonas*	*aquatica*	Ad1543	Environment	+	-	245	0,06	+	+d	Small Transparent	-	st	/
21	*Cronobacter*	*dublinensis*	DSM18705	Milk powder	+	-	249	0,06	+	auto	Blue	auto	Blue	+d
22	*Cronobacter*	*lausannensis*	DSM18706	/	+	-	282	0,07	+	+d	Blue	auto	Blue	+d
23	*Cronobacter*	*malonaticus*	DSM18702	Milk powder	+	-	309	0,07	+	-	Blue	-	Blue	-
24	*Cronobacter*	*muytjensii*	CIP103581	/	+	-	304	0,07	+	-	Blue	auto	Magenta	-
25	*Cronobacter*	*sakazakii*	Ad1418	Infant formula	+	-	251	0,06	+	+d	Blue	-	Blue	-
26	*Cronobacter*	*sakazakii*	Ad1707	Environment (dairy production unit)	+	-	324	0,08	+	-	Blue	auto d	Blue	-
27	*Cronobacter*	*turicensis*	Ad1445	Infant formula	+	-	279	0,07	+	auto	Blue	auto	Blue	-
28	*Edwarsiella*	*tarda*	CIP78.61T	Faeces	+	-	267	0,06	+	-	Blue	-	Blue	+d
29	*Enterobacter*	*aerogenes*	CIP6086T	/	+	-	249	0,06	+	+	Blue	-	Blue	-
30	*Enterobacter*	*aerogenes*	Ad889	Feeding stuff	+	-	263	0,06	+	-	Blue	-	Blue	+d
31	*Enterobacter*	*agglomerans*	11	Hard cheese	+	-	574	0,14	+	-	Blue	-	White	-
32	*Lelliottia*	*agglomerans*	Ad877	/	+	-	216	0,05	+	-	Blue	-	Blue	-
33	*Enterobacter*	*amnigenus*	Ad1379	Water	+	-	540	0,13	+	-	Blue	-	Blue	-

Extension Latex assay for confirmation (ADRIA Développement, 2014) : exclusivity															
No	Strain				Growth in BPW 16-20 h at 37°C	VIDAS SPT			TSA		ChromID *Salmonella*		ASAP	
	Strain		Reference	Origin		Results	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
34	*Enterobacter*	*amnigenus*	A00C038	Poultry	+	-	286	0,07	+	-	Blue	-	Blue	-
35	*Enterobacter*	*cloacae*	10	Raw milk	+	-	275	0,07	+	-	Blue	-	Blue	-
36	*Enterobacter*	*cloacae*	48	Pastry	+	-	231	0,05	+	-	Blue	-	Blue	-
37	*Enterobacter*	*cloacae*	Ad1378	Sea water	+	-	264	0,06	+	-	Blue	-	Blue	-
38	*Enterobacter*	*fergusonii*	2876	Environment	+	-	319	0,08	+	-	White	-	White	-
39	*Enterobacter*	*gergoviae*	CIP76.1	/	+	-	251	0,06	+	auto	Blue	-	Blue	-
40	*Enterobacter*	*helveticus*	DSM18396	/	+	+/+/+/-/-/-/+	2707/1806/1213 /389/360/354/1255	0,68/0,45/0,30/ 0,09/0,09/0,09/0,31	+	-	Blue	auto	Blue	-
41	*Enterobacter*	*hormaechei*	Ad990	Butter	+	-	226	0,05	+	-	Blue	-	Blue	-
42	*Enterobacter*	*intermedius*	88	Cooked poultry meat	+	-	268	0,06	+	-	Blue	-	st	/
43	*Enterobacter*	*kobei*	Ad342	Ham	+	-	252	0,06	+	-	Blue	-	Blue	-
44	*Enterobacter*	*kobei*	Ad706	Milk powder	+	-	403	0,10	+	-	Blue	-	Blue	+(2)
45	*Erwinia*	*carotovora*	CIP82.83T	Potatoes	+	-	346	0,08	+	-	Blue	-	st	/
46	*Escherichia*	*blattae*	ATCC29907	/	+	-	257	0,06	+	-	White	-	White	-
47	*Escherichia*	*coli*	CIP54117	/	+	-	635	0,16	+	-	Pale Blue	-	White	-
48	*Escherichia*	*coli*	A00C070	Chicken	+	-	251	0,06	+	-	Pale Blue	-	White	-
49	*Escherichia*	*coli*	Ad1422	Infant formula	+	-	249	0,06	+	-	Pale Green	-	White	-
50	*Escherichia*	*fergusonii*	Ad1381	Tap water	+	-	265	0,06	+	-	White	-	White	-
51	*Escherichia*	*fergusonii*	ATCC35469	/	+	-	929	0,23	+	-	Pale Green	-	White	-
52	*Escherichia*	*hermannii*	Ad457	Spinach	+	-	332	0,08	+	-	White	-	Yellow	-
53	*Escherichia*	*hermannii*	Ad458	White egg	+	-	384	0,09	+	-	White	-	Yellow	-
54	*Escherichia*	*hermannii*	Ad460	Custard	+	-	320	0,08	+	-	White	-	Yellow	-
55	*Escherichia*	*vulneris*	127	Raw milk	+	-	254	0,06	+	-	Pale Green	-	Yellow	-
56	*Gluconobacter*	*cerinus*	Ad374	Nutritive additives	+	-	247	0,06	+ µcolonie	-	1 colony White	-	st	/
57	*Hafnia*	*alvei*	A00C067	Poultry	+	-	253	0,06	+	-	White	-	White	-
58	*Hafnia*	*alvei*	Ad1695	Shrimps	+	-	257	0,06	+	+	st	/	st	/
59	*Klebsiella*	*oxytoca*	Ad1509	Milk powder	+	-	306	0,07	+	-	Green	-	Green	-
60	*Klebsiella*	*oxytoca*	CIP79.32	/	+	-	252	0,06	+	-	bleu Green	-	Green	-
61	*Klebsiella*	*pneumoniae*	92	Pastry with chocolate custard	+	-	295	0,07	+	-	Green Pale	-	Green	-
62	*Klebsiella*	*pneumoniae*	CIP82.91T	/	+	-	252	0,06	+	-	Green	-	Green	-
63	*Klebsiella*	*pneumoniae*	Ad1369	Tap water	+	-	252	0,06	+	+	Green	-	Green	-
64	*Kluyvera*	*ascorbata*	CIP82.95T	/	+	-	257	0,06	+	-	Green	-	Green	-
65	*Kluyvera*	spp	Ad229	Fish	+	-	253	0,06	+	-	µcolony White	-	Green	-
66	*Leclercia*	*adecarboxylata*	Ad707	Milk powder	+	-	268	0,06	+	-	µcolony White	-	Green	-
67	*Morganella*	*morganii*	CIPA236	/	+	-	250	0,06	+	+	White	+	White	-
68	*Myroïdes*	*odoratiminus*	Ad1341	Whole egg (liquid)	+	-	251	0,06	Inoculation Point	-	st	/	st	/
69	*Pantoea*	*agglomerans*	86	Frozen vegetables	+	-	313	0,07	+	-	Blue Turquoise	-	Blue Turquoise	-
70	*Plesiomonas*	*shigelloïdes*	Ad673	Fish	+	-	249	0,06	+	-	+	-	Pale Pink	-

Extension Latex assay for confirmation (ADRIA Développement, 2014) : exclusivity															
No	Strain				Growth in BPW 16-20 h at 37°C	VIDAS SPT			TSA		ChromID *Salmonella*		ASAP	
	Strain		Reference	Origin		Results	RFV	VT	Growth	Latex	Growth	Latex	Growth	Latex
71	*Proteus*	*mirabilis*	Ad639	Mayonnaise	+	-	253	0,06	+	-	White	-	Yellow	-
72	*Proteus*	*mirabilis*	ATCC 29906	/	+	-	240	0,06	+	-	Pale Pink	-	Yellow	+
73	*Proteus*	*vulgaris*	Ad984	Cooked pork meat	+	-	248	0,06	+	-	Green	-	Green	-
74	*Providencia*	*proteus*	Ad341	Cooked beef meat	+	-	245	0,06	st (+30°C)	-	st	/	st	/
75	*Providencia*	*rettgeri*	112	White egg	+	-	255	0,06	+	-	White	-	Beige	-
76	*Providencia*	*stuartii*	46	Poultry	+	-	240	0,06	+	-	White	-	Beige	-
77	*Providencia*	*stuartii*	Ad1575	River water	+	-	243	0,06	+	-	White	-	Beige	-
78	*Pseudomonas*	*aeruginosa*	Ad1528	River water	+	-	239	0,06	+	-	Magenta	+d	st	/
79	*Pseudomonas*	*fluorescens*	Ad1246	Salmon	+	-	261	0,06	st(+25°C)	-	st	/	st	/
80	*Pseudomonas*	*fragi*	Ad1327	Whole egg	+	-	259	0,06	st(+25°C)	-	st	/	st	/
81	*Pseudomonas*	*putida*	Ad1331	Whole egg	+	-	249	0,06	st(+25°C)	-	st	/	st	/
82	*Pseudomonas*	*veronii*	Ad1588	Food industry environment	+	-	274	0,06	st(+25°C)	-	st	/	st	/
83	*Psychrobacter*	*psychrophilus*	Ad1343	Whole egg	+	-	243	0,06	+	-	White	-	Beige	-
84	*Ralstonia*	*mannitolilytica*	Ad1059	Turkey	+	-	248	0,06	+	-	+ Small	-	st	/
85	*Serratia*	*ficaria*	113	Salad	+	-	249	0,06	+	-	Green	-	Green	-
86	*Serratia*	*fonticola*	Ad1696	Salmon	+	-	249	0,06	+	+	Green	-	Green inoculation point	+d
87	*Serratia*	*fonticola*	Ad1376	Water	+	-	270	0,06	+	-	Green	-	Green	-
88	*Serratia*	*foutilica*	102	Pork brain	+	-	261	0,06	+	+	Blue	+(1)	st	/
89	*Serratia*	*liquefaciens*	49	Pastry (Bûche de Noël)	+	-	272	0,06	+	-	Blue	-	Blue	-
90	*Serratia*	*liquefaciens*	81	Cooked ham	+	-	252	0,06	+	+(2)	Pale Blue	+	Blue Inoculation Point	-
91	*Serratia*	*marcescens*	Ad447	Raw milk	+	-	353	0,08	+	-	+	-	+ Blue center	-
92	*Serratia*	*proteamaculans*	A00C056	Cooked ham	+	-	254	0,06	+	+(1)	µcolony transparent	auto	st	/
93	*Shigella*	*flexneri*	CIP82.48T	/	+	-	258	0,06	+	-	White	-	White	-
94	*Shigella*	*sonnei*	CIP82.49T	/	+	-	270	0,06	+	-	transparent	-	Transparent	-
95	*Shigella*	*sp*	Ad1367	Water	+	-	257	0,06	+	-	Pale Blue	-	White	-
96	*Sphingobacterium*	*sp*	Ad1324	Environment (Egg production unit)	+	-	246	0,06	st(+28°C)	-	st	/	st	/
97	*Stenotrophomonas*	*maltophilia*	Ad720	/	+	-	250	0,06	+	+	+ Dried	auto	st	/
98	*Yersinia*	*enterocolitica*	Ad1028	Cured ham	+	-	253	0,06	+	-	Pale Blue	-	Blue	-
99	*Yersinia*	*enterocolitica*	A00C066	Poultry	+	-	254	0,06	+	-	Pale Blue	-	Blue	-
100	*Yersinia*	*intermedia*	33	Raw milk	+	-	249	0,06	+	-	Pale Blue	-	Blue	-

9. 4 - Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity

Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity								
	Strain					VIDAS UP *Salmonella* SPT		
						BPW sup. + UHT Milk for 16 h at 41.5°C		
						ASAP		TSA
	Genus	Sub-species	Serotype	n°	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
1	*Salmonella bongori*		48:z35	Ad598	Environmental sample	- (white colony)	+	+
2	*Salmonella bongori*		66:z35	Ad599	Environmental turkey	- (white colony)	No result	+
3	*Salmonella enterica*		Stourbridge	Ad2297	Raw milk	+	+	+
4	*Salmonella enterica*	*arizonae*	/	CIP55.28	Intestine	- (white colony, pink middle)	+	+
5	*Salmonella enterica*	*arizonae*	44:z4:z23:z32:-	CIP5522	/	+	No result	+
6	*Salmonella enterica*	*arizonae*	50:z4,z23	CIP5526	Egg powder	- (blue colony)	+	+
7	*Salmonella enterica*	*arizonae*	48:z4,z24:-	CIP5523	Turkey	+ (pale)	+	+
8	*Salmonella enterica*	*arizonae*	51:z4,z23:-	CIP8230	/	+	+	+
9	*Salmonella enterica*	*diarizonae*	38:lv:z35	Ad594	Frog thigh	+	+	+
10	*Salmonella enterica*	*diarizonae*	38:lv:z53	Ad451	Ewe milk	+	+	+
11	*Salmonella enterica*	*diarizonae*	47:lv:z53	Ad478	Clams	+	+	+
12	*Salmonella enterica*	*diarizonae*	50:i:z	Ad1091	Raw ewe milk	+	+	+
13	*Salmonella enterica*	*diarizonae*	59:z10:z57	4851	Food product	- (white colony)	+	+
14	*Salmonella enterica*	*diarizonae*	61:-:1,5,7	Ad1280	Raw ewe milk	+	+	+
15	*Salmonella enterica*	*diarizonae*	61:i:z53	Ad595	Cheese	+	+	+
16	*Salmonella enterica*	*diarizonae*	61:k:1,5,7	Ad1300	Raw ewe milk	+	+	+
17	*Salmonella enterica*	*diarizonae*	65:c:z	Ad1298	Environmental dairy	+	+	+
18	*Salmonella enterica*	*enterica*	Aberdeen	CIP105618	/	+	+	+
19	*Salmonella enterica*	*enterica*	Abony	CIP8039	/	+	+	+
20	*Salmonella enterica*	*enterica*	Abortusequi	Ad2321	/	+	+	+
21	*Salmonella enterica*	*enterica*	Abortusovis	Ad2320	Primary production sample	- (white colony)	+	+
22	*Salmonella enterica*	*enterica*	Agona	A00V038	Food product	+	+	+
23	*Salmonella enterica*	*enterica*	Agona	Ad1306	Environmental sample	+	+	+
24	*Salmonella enterica*	*enterica*	Agona	Ad1483	Tiramisu	+	+	+
25	*Salmonella enterica*	*enterica*	Anatum	A00E007	Dust	+	+	+
26	*Salmonella enterica*	*enterica*	Anatum	Ad1451	Fish	+	+	+
27	*Salmonella enterica*	*enterica*	Bardo	569	Sausage	+	+	+
28	*Salmonella enterica*	*enterica*	Bareilly	Ad1687	Environmental chocolate	+	+	+
29	*Salmonella enterica*	*enterica*	Berta	CIP105682	/	+	+	+
30	*Salmonella enterica*	*enterica*	Blockley	Ad923	Hen	+	+	+
31	*Salmonella enterica*	*enterica*	Bovismorbificans	728	Gelatine	+	+	+

Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity								
	Strain					VIDAS UP *Salmonella* SPT		
						BPW sup. + UHT Milk for 16 h at 41.5°C		
	Genus	Sub-species	Serotype	n°	Origin	ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
32	*Salmonella enterica*	*enterica*	Bovismorbificans	6629	Sausage	+	+	+
33	*Salmonella enterica*	*enterica*	Braenderup	Ad915	Hen meat	+	+	+
34	*Salmonella enterica*	*enterica*	Braenderup	Ad1661	Environmental chocolate	+	+	+
35	*Salmonella enterica*	*enterica*	Brandenburg	Ad351	Sea food product	+	+	+
36	*Salmonella enterica*	*enterica*	Brazzaville	CIP54141	/	+	+	+
37	*Salmonella enterica*	*enterica*	Bredeney	912	Sausage	+	+	+
38	*Salmonella enterica*	*enterica*	Bredeney	4873	Pâté	+	+	+
39	*Salmonella enterica*	*enterica*	Caracas			+	+	+
40	*Salmonella enterica*	*enterica*	Carrau	CIP105619	/	+	+	+
41	*Salmonella enterica*	*enterica*	Cerro	Ad689	Protein	+	+	+
42	*Salmonella enterica*	*enterica*	Cerro	Ad1173	Dairy product	+	+	+
43	*Salmonella enterica*	*enterica*	Chester	CIP103543	/	+	+	+
44	*Salmonella enterica*	*enterica*	Choleraesuis	ATCC 51741	/	+	+	+
45	*Salmonella enterica*	*enterica*	Corvallis	CIP105342	/	- (colonie bleue verte)	+	+
46	*Salmonella enterica*	*enterica*	Cremieu	230	Hare	+	+	+
47	*Salmonella enterica*	*enterica*	Cubana			+	+	+
48	*Salmonella enterica*	*enterica*	Dakar	CIP105620	/	+	+	+
49	*Salmonella enterica*	*enterica*	Derby	Ad1093	Fish	+	+	+
50	*Salmonella enterica*	*enterica*	Derby	Ad1337	Chicken leg	+	+	+
51	*Salmonella enterica*	*enterica*	Dublin	Ad529	Beef meat	- (white colony)	+	+
52	*Salmonella enterica*	*enterica*	Dublin	Ad1336	Raw milk cheese	- (white colony)	+	+
53	*Salmonella enterica*	*enterica*	Duisburg	42	Food sample	+	+	+
54	*Salmonella enterica*	*enterica*	Emek	Ad333	/	+	+	+
55	*Salmonella enterica*	*enterica*	Enteritidis	Ad477	Hen meat	+	+	+
56	*Salmonella enterica*	*enterica*	Enteritidis	Ad926	Veal meat product	+	+	+
57	*Salmonella enterica*	*enterica*	Essen	38	Food sample	+	+	+
58	*Salmonella enterica*	*enterica*	Falkensee	693	Sausage	+	+	+
59	*Salmonella enterica*	*enterica*	Gallinarum biovar pullorum	Ad300	Poultry environmental sample	+	+	+
60	*Salmonella enterica*	*enterica*	Garoli	CIP54139	/	+	+	+
61	*Salmonella enterica*	*enterica*	Give	436	Ground beef	+	+	+
62	*Salmonella enterica*	*enterica*	Grumpensis	CIP105621	/	+	+	+
63	*Salmonella enterica*	*enterica*	Guinea	29	/	+	+	+
64	*Salmonella enterica*	*enterica*	Hadar	F106	Mussels	+	+	+
65	*Salmonella enterica*	*enterica*	Havana	Ad930	Hen	+	+	+

Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity								
	Strain					VIDAS UP *Salmonella* SPT		
						BPW sup. + UHT Milk for 16 h at 41.5°C		
	Genus	Sub-species	Serotype	n°	Origin	ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
66	*Salmonella enterica*	*enterica*	Heidelberg	A00E005	Dust	+	+	+
67	*Salmonella enterica*	*enterica*	Hessarek	CIP54140	/	+	+	+
68	*Salmonella enterica*	*enterica*	Indiana	Ad174	White soft cheese	+	+	+
69	*Salmonella enterica*	*enterica*	Indiana	Ad1409	Marinated fish	+	+	+
70	*Salmonella enterica*	*enterica*	Infantis	F401B	Cheese	+	+	+
71	*Salmonella enterica*	*enterica*	Infantis	Ad1684	Dairy product	+	+	+
72	*Salmonella enterica*	*enterica*	Javiana	Ad2326	Turkey meat	+	+	+
73	*Salmonella enterica*	*enterica*	Kedougou	Ad929	Chocolate pastry	+	+	+
74	*Salmonella enterica*	*enterica*	Kedougou	Ad1502	Feed sample	+	+	+
75	*Salmonella enterica*	*enterica*	Kentucky	CIP105623		+	+	+
76	*Salmonella enterica*	*enterica*	Kottbus	1	Poultry environmental sample	+	+	+
77	*Salmonella enterica*	*enterica*	Lagos	173	Sausage	+	+	+
78	*Salmonella enterica*	*enterica*	Landau	Ad499		+	+	+
79	*Salmonella enterica*	*enterica*	Leipzig	CIP105624		+	+	+
80	*Salmonella enterica*	*enterica*	Lille	37	Food sample	+	+	+
81	*Salmonella enterica*	*enterica*	Livingstone	Ad1107	Dust	+	+	+
82	*Salmonella enterica*	*enterica*	London	A00P085	Spring roll	+	+	+
83	*Salmonella enterica*	*enterica*	London	326	Meat product	+	+	+
84	*Salmonella enterica*	*enterica*	Luciana	CIP105626	Clinical sample	+	+	+
85	*Salmonella enterica*	*enterica*	Manhattan	900	Dust	+	+	+
86	*Salmonella enterica*	*enterica*	Maracaibo	CIP54143	/	+	+	+
87	*Salmonella enterica*	*enterica*	Marseille	CIP105627	/	+	+	+
88	*Salmonella enterica*	*enterica*	Mbandaka	Ad914	Mayonnaise	+	+	+
89	*Salmonella enterica*	*enterica*	Meleagridis	505	Raw milk	+	+	+
90	*Salmonella enterica*	*enterica*	Mikawasima	CIP107220	/	+	+	+
91	*Salmonella enterica*	*enterica*	Minnesota	CIP105628	/	+	+	+
92	*Salmonella enterica*	*enterica*	Mkamba	Ad1544	Compost	+	+	+
93	*Salmonella enterica*	*enterica*	Montevideo	Ad912	Raw milk	+	+	+
94	*Salmonella enterica*	*enterica*	Muenchen	CIP106178	/	+	+	+
95	*Salmonella enterica*	*enterica*	Muenster	CIP107859	/	+	+	+
96	*Salmonella enterica*	*enterica*	Napoli	Ad928	Animal clinic	+	+	+
97	*Salmonella enterica*	*enterica*	Newport	540	Sausage	+	+	+
98	*Salmonella enterica*	*enterica*	Norwich	Ad1172	Dairy product	+	+	+
99	*Salmonella enterica*	*enterica*	Ohio	Ad1482	Raw milk	+	+	+

Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity								
	Strain					VIDAS UP *Salmonella* SPT		
						BPW sup. + UHT Milk for 16 h at 41.5°C		
	Genus	Sub-species	Serotype	n°	Origin	ASAP		TSA
						Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
100	*Salmonella enterica*	*enterica*	Oranienburg	Ad 1724	Cereal	+	+	+
101	*Salmonella enterica*	*enterica*	Orion	27	Food sample	+ (verry pale)	+	+
102	*Salmonella enterica*	*enterica*	Ovakam	Ad1647	Compost	+	+	+
103	*Salmonella enterica*	*enterica*	Panama	882	Sausage	+	+	+
104	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC9150	/	+	+	+
105	*Salmonella enterica*	*enterica*	Paratyphi A	ATCC11511	/	+	+	+
106	*Salmonella enterica*	*enterica*	Paratyphi B	Ad301	Clinical sample	+	+	+
107	*Salmonella enterica*	*enterica*	Paratyphi B var java	CIP56.26	/	+	+	+
108	*Salmonella enterica*	*enterica*	Paratyphi C	ATCC13428	/	- (white colony)	+	+
109	*Salmonella enterica*	*enterica*	Pomona	CIP105630	/	+	+	+
110	*Salmonella enterica*	*enterica*	Poona	CIP107125	/	+	+	+
111	*Salmonella enterica*	*enterica*	Putten	Ad2331	/	+	+	+
112	*Salmonella enterica*	*enterica*	Regent	328	Duck	+	+	+
113	*Salmonella enterica*	*enterica*	Rissen	39	Food sample	+	+	+
114	*Salmonella enterica*	*enterica*	Rubislaw	Ad2332	Fish	+	+	+
115	*Salmonella enterica*	*enterica*	Saintpaul	A00C002	Pheasant	+	+	+
116	*Salmonella enterica*	*enterica*	Salford	CIP104917	/	+	+	+
117	*Salmonella enterica*	*enterica*	Schwarzengrund	Ad2333	Environment	+	+	+
118	*Salmonella enterica*	*enterica*	Senftenberg	Ad355	Sea food product	+	+	+
119	*Salmonella enterica*	*enterica*	Senftenberg	Ad934	Ground turkey	+	+	+
120	*Salmonella enterica*	*enterica*	Stanley	CIP106163	/	+	+	+
121	*Salmonella enterica*	*enterica*	Stanley	Ad1688	Environmental chocolate	+	+	+
122	*Salmonella enterica*	*enterica*	Sternschanze	Ad500	/	+	+	+
123	*Salmonella enterica*	*enterica*	Strasbourg	CIP105632	/	- (blue colony)	+	+
124	*Salmonella enterica*	*enterica*	Tananarive	CIP54142	/	+	+	+
125	*Salmonella enterica*	*enterica*	Tennessee	A00E006	Dust	+	+	+
126	*Salmonella enterica*	*enterica*	Tennessee	Ad1171	Dairy product	+	+	+
127	*Salmonella enterica*	*enterica*	Thompson	AER 301	Poultry product	+	+	+
128	*Salmonella enterica*	*enterica*	Typhi	Ad302	Clinical sample	+	+	+
129	*Salmonella enterica*	*enterica*	Typhimurium	Ad1484	Whole liquid egg	+	+	+
130	*Salmonella enterica*	*enterica*	Typhimurium	Ad1603	Processed salmon product	+	+	+
131	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:-:-	Ad1333	Tiramisu	+	+	+
132	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:-:1,2	Ad1335	Hen	+	+	+

Extension study for using the VITEK MS test (ADRIA Développement, 2015): inclusivity								
	Strain					VIDAS UP *Salmonella* SPT		
						BPW sup. + UHT Milk for 16 h at 41.5°C		
						ASAP		TSA
	Genus	Sub-species	Serotype	n°	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
133	*Salmonella enterica*	*enterica*	Typhimurium 1,4,[5],12:i:-	Ad1334	Processed pork meat	+	+	+
134	*Salmonella enterica*	*enterica*	Urbana	Ad501	/	+ (different aspects)	+	+
135	*Salmonella enterica*	*enterica*	Veneziana	233	Food sample	+	+	+
136	*Salmonella enterica*	*enterica*	Virchow	F276	Curry	+	+	+
137	*Salmonella enterica*	*enterica*	Virchow	CIP105355	/	+	+	+
138	*Salmonella enterica*	*enterica*	Waycross	CIP105634	Pâté	+	+	+
139	*Salmonella enterica*	*enterica*	wayne	Ad502	/	+	+	+
140	*Salmonella enterica*	*enterica*	Weltevreden	Ad2336	Water	+	+	+
141	*Salmonella enterica*	*enterica*	Wien	CIP8122	/	+	+	+
142	*Salmonella enterica*	*enterica*	Worthington	3506	/	+	+	+
143	*Salmonella enterica*	*enterica*	Zanzibar	CIP107479	Human faeces	+	+	+
144	*Salmonella enterica*	*houtenae*	43:z4,z32	Ad597	Fish product	- (white colony)	No result	No result
145	*Salmonella enterica*	*houtenae*	50:g,z51	Ad596	Dairy product	+	No result	No result
146	*Salmonella enterica*	*indica*	1,6,14,25:a:enx	Ad600	Environment	+ (very pale)	+	+
147	*Salmonella enterica*	*salamae*	1,13,23:gmt:enx	Ad450	Raw ewe milk	+	+	+
148	*Salmonella enterica*	*salamae*	42:b:enxz15	Ad593	Bean	+	+	+
149	*Salmonella enterica*	*salamae*	42:gt:-	Ad592	Kangaroo meat	+ (pale)	+	+
150	*Salmonella enterica*	*salamae*	9,g, m, t	Ad212	/	+	+	+

9. 5 - Extension study for using the VITEK MS test (ADRIA Développement, 2015): exclusivity

*: identification according to the new taxonomy

+: agreement with the initial identification

Extension study for using the VITEK MS test (ADRIA Développement, 2015): exclusivity							
No	Strain				VIDAS UP *Salmonella* SPT		
					BPW for 16 h at 37°C		
					ASAP		TSA
	Genus	Species	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
1	*Acinetobacter*	*johnsonii*	Ad1317	Whole liquid egg	St	/	-
2	*Aeromonas*	*hydrophila*	Ad1570	Water	- (light mauve)	-	-
3	*Aeromonas*	*punctata*	Ad1517	Whole liquid egg	- (small white pinkish colony)	-	-
4	*Aeromonas*	*salmonicida*	Ad1319	Whole liquid egg	- (pink colony)	-	-
5	*Aeromonas*	*sobria*	CIP 7433	Fish	St	/	No result
6	*Buttiauxella*	*agrestis*	Ad1320	Whole liquid egg	No growth in BPW Growth in BHI: - (blue colony)	-	-
7	*Buttiauxella*	*noackiae*	Ad1325	Whole liquid egg	St	/	-
8	*Citrobacter*	*braakii*	Ad833	Beef meat	- (white colony)	-	-
9	*Citrobacter*	*diversus*	140	Raw milk	- (yellowish colony)	No result	-
10	*Citrobacter*	*diversus*	38	Food product	- (grey blue colony)	-	-
11	*Citrobacter*	*farmeri*	Ad1116	Environmental sample	- (yellowish colony)	No result	No result
12	*Citrobacter*	*freundii*	ATCC 43864	/	- (white colony)	-	-
13	*Citrobacter*	*freundii*	Ad173	Chicken liver	- (white colony)	-	-
14	*Citrobacter*	*freundii*	Ad1326	Whole liquid egg	- (white colony)	-	-
15	*Citrobacter*	*gillenii*	Ad343		- (white colony)	No result	-
16	*Enterobacter*	*hormaechei*	Ad834	Beef meat	St	/	-
17	*Citrobacter*	*koseri*	71	Frozen vegetable	- (white colony)	-	-
18	*Citrobacter*	*koseri*	CIP82.94T		- (turquoise colony)	-	-
19	*Citrobacter*	*youngae*	Ad1372	Water	- (white colony)	-	-
20	*Comamonas*	*aquatica*	Ad1543	Environmental sample	St	/	-
21	*Cronobacter*	*dublinensis (dublinensis ssp lausannensis*)*	DSM18705	Milk powder	- (blue colony)	-	-
22	*Cronobacter*	*dublinensis (dublinensis ssp lausannensis*)*	DSM18706	/	- (different aspects)	-	-
23	*Cronobacter*	*malonaticus*	DSM18702	Milk powder	- (light blue colony)	-	-
24	*Cronobacter*	*muytjensii*	CIP103581	/	- (dark blue colony)	-	-
25	*Cronobacter*	*sakazakii*	Ad1418	Infant formula	- (dark blue colony)	-	-

Extension study for using the VITEK MS test (ADRIA Développement, 2015): exclusivity							
No	Strain				VIDAS UP *Salmonella* SPT		
					BPW for 16 h at 37°C		
					ASAP		TSA
	Genus	Species	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
26	*Cronobacter*	*sakazakii*	Ad1707	Environmental sample	- (different aspects)	-	-
27	*Cronobacter*	*turicensis*	Ad1445	Infant formula	- (blue colony)	No result	-
28	*Edwarsiella*	*tarda*	CIP78.61T	Feacum	St	/	-
29	*Enterobacter*	*aerogenes*	CIP6086T	/	- (light blue colony)	-	-
30	*Enterobacter*	*aerogenes*	Ad889	Beef powder	- (light blue colony)	-	-
31	*Pantoea*	*agglomerans*	11	Cheese	- (white colony)	-	-
32	*Pantoea*	*agglomerans*	Ad877	/	- (blue colony)	-	-
33	*Lelliottia*	*amnigena*	Ad1379	Water	- (light blue colony)	-	-
34	*Lelliottia*	*amnigena*	A00C038	Cockerel	- (blue colony)	No result	-
35	*Enterobacter*	*cloacae*	10	Raw milk	- (blue colony)	-	-
36	*Enterobacter*	*cloacae*	48	Pastries	- (blue colony)	-	-
37	*Enterobacter*	*cloacae*	Ad1378	Beach water	- (blue colony)	-	-
38	*Escherichia*	*fergusonii*	2876	Environmental sample	- (white colony)	-	-
39	*Pluralibacter*	*gergoviae*	CIP76.1	/	- (blue colony)	-	-
40	*Cronobacter*	*helveticus*	DSM18396	/	- (dark blue colony)	-	-
41	*Enterobacter*	*hormaechei*	Ad990	Butter	- (light blue colony)	-	-
42	*Kluyvera*	*intermedia*	88	Gizzards	St	/	-
101	*Kluyvera*	*intermedia*	60	Flat beans	- (blue colony)	-	-
43	*Enterobacter*	*kobei*	Ad342	Ham	- (blue colony)	No result	No result
44	*Enterobacter*	*kobei*	Ad706	Milk powder	- (blue colony)	No result	No result
45	*Pectobcaterium*	*carotovorum*	CIP82.83T	Potatoes	St	/	-
102	*Pectobcaterium*	*arotovorum*	103762	/	St	/	-
46	*Escherichia*	*blattae*	ATCC29907	/	- (white colony)	No result	No result
47	*Escherichia*	*coli*	CIP54117	/	- (white colony)	-	-
48	*Escherichia*	*coli*	A00C070	Chicken leg	- (white colony)	-	-
49	*Escherichia*	*coli*	Ad1422	Infant formula	- (white colony)	-	-
50	*Escherichia*	*fergusonii*	Ad1381	Water	- (white colony)	No result	-
51	*Escherichia*	*fergusonii*	ATCC35469	/	- (white colony)	-	-
52	*Escherichia*	*hermannii*	Ad457	Spinach	- (yellowish colony)	-	-
53	*Escherichia*	*hermannii*	Ad458	White liquid egg	- (yellowish colony)	-	-
54	*Escherichia*	*hermannii*	Ad460	Custard	- (yellowish colony)	-	-
55	*Escherichia*	*vulneris*	127	Raw milk	- (yellowish colony)	-	-
56	*Gluconobacter*	*cerinus*	Ad374	Food complement	St	/	No result
57	*Hafnia*	*alvei*	A00C067	Cockerel	- (white colony)	-	-

Extension study for using the VITEK MS test (ADRIA Développement, 2015): exclusivity							
No	Strain				VIDAS UP *Salmonella* SPT		
					BPW for 16 h at 37°C		
					ASAP		TSA
	Genus	Species	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
59	*Klebsiella*	*oxytoca*	Ad1509	Milk powder	- (blue colony)	-	-
60	*Klebsiella*	*oxytoca*	CIP79.32	/	- (blue colony)	-	-
61	*Klebsiella*	*pneumoniae*	92	Pastries	- (blue colony)	-	-
62	*Klebsiella*	*pneumoniae*	CIP82.91T	/	- (blue colony)	-	-
63	*Klebsiella*	*pneumoniae*	Ad1369	Water	- (blue colony)	-	-
64	*Kluyvera*	*ascorbata*	CIP82.95T	/	- (blue colony)	-	-
65	*Kluyvera*	*spp*	Ad229	Fish	- (blue colony)	-	-
66	*Leclercia*	*adecarboxylata*	Ad707	Milk powder	- (blue colony)	-	-
67	*Morganella*	*morganii*	CIPA236		- (white colony)	-	-
68	*Myroïdes*	*odoratiminus*	Ad1341	Whole liquid egg	St	/	-
69	*Pantoea*	*agglomerans*	86	Macedoine	No growth in BPW Growth in BHI: - (blue colony)	-	-
70	*Plesiomonas*	*shigelloïdes*	Ad673	Fish	No growth in BPW Growth in BHI: - (pinkish colony)	-	-
71	*Proteus*	*mirabilis*	Ad639	Mayonnaise	- (yellowish colony)	-	-
72	*Proteus*	*mirabilis*	ATCC 29906	/	- (yellowish colony)	-	-
73	*Proteus*	*vulgaris*	Ad984	Ready to re heat beef meat	- (blue green colony)	-	-
74	*Providencia*	*proteus*	Ad341	/	St	/	No result
75	*Providencia*	*rettgeri*	112	White liquid egg	- (yellowish colony)	-	-
76	*Providencia*	*stuartii*	46	Turkey thigh	- (yellowish colony)	-	-
77	*Providencia*	*stuartii*	Ad1575	River water	- (white colony)	-	-
78	*Pseudomonas*	*aeruginosa*	Ad1528	River water	St	/	-
79	*Pseudomonas*	*fluorescens*	Ad1246	Salmon	St	/	-
80	*Pseudomonas*	*fragi*	Ad1327	Whole liquid egg	St	/	-
81	*Pseudomonas*	*putida*	Ad1331	Whole liquid egg	St	/	-
82	*Pseudomonas*	*veronii*	Ad1588	Environmental sample	St	/	No result
83	*Psychrobacter*	*psychrophilus*	Ad1343	Whole liquid egg	St	/	No result
84	*Ralstonia*	*mannitolilytica*	Ad1059	Turkey skin	St	/	-
85	*Serratia*	*ficaria*	113	Salad	- (blue colony)	-	-
86	*Serratia*	*fonticola*	Ad1696	Salmon	- (blue colony)	-	-
87	*Serratia*	*fonticola*	Ad1376	Water	- (blue colony)	No result	-
88	*Serratia*	*fonticola*	102	Pigs 'brains	St	/	-

Extension study for using the VITEK MS test (ADRIA Développement, 2015): exclusivity							
No	Strain				VIDAS UP *Salmonella* SPT		
					BPW for 16 h at 37°C		
					ASAP		TSA
	Genus	Species	N° strain	Origin	Colony	VITEK MS test 3.1.0	VITEK MS test 3.1.0
89	*Serratia*	*liquefaciens*	49	Pastries	- (blue colony)	-	-
90	*Serratia*	*liquefaciens*	81	Ham	- (white colony)	No result	No result
91	*Serratia*	*marcescens*	Ad447	Raw milk	+	-	-
103	*Serratia*	*marcescens*	Ad454	Raw milk	- (blue colony)	-	-
104	*Serratia*	*marcescens*	Ad455	Raw milk	- (mauve colony)	-	-
93	*Shigella*	*flexneri*	CIP82.48T		- (white colony)	-	-
94	*Shigella*	*sonnei*	CIP82.49T		- (white colony)	-	-
95	*Shigella*	*sp*	Ad1367	Water	- (white colony)	-	-
96	*Sphingobacterium*	*sp*	Ad1324	Whole liquid egg	St	/	No result
97	*Stenotrophomonas*	*maltophilia*	Ad720	/	St	/	-
105	*Stenotrophomonas*	*maltophilia*	60.77T	Clinical	- (blue colony)	-	-
106	*Stenotrophomonas*	*maltophilia*	11.2	Vegetable	- (green blue colony)	-	-
98	*Yersinia*	*enterocolitica*	Ad1028	Speck	- (blue colony)	-	-
99	*Yersinia*	*enterocolitica*	A00C066	Cockerel	- (blue colony)	-	-
100	*Yersinia*	*intermedia*	33	Raw milk	- (blue colony)	-	-

Appendix 10 - Inter-laboratory study: raw data (IPL, 2011)

Laboratory A

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	225	0,05	-	-	-	-	=
26	-	-	-	-	-	=	6	198	0,05	-	-	-	-	=
33	-	-	-	-	-	=	13	221	0,05	-	-	-	-	=
34	-	-	-	-	-	=	14	218	0,05	-	-	-	-	=
43	-	-	-	-	-	=	17	238	0,05	-	-	-	-	=
44	-	-	-	-	-	=	18	243	0,06	-	-	-	-	=
45	-	-	-	-	-	=	19	240	0,06	-	-	-	-	=
46	-	-	-	-	-	=	20	234	0,06	-	-	-	-	=
29	+	+	+	+	+	=	1	194	0,05	-	-	-	-**	#
30	+	+	+	+	+	=	2	8351	2,15	+	+	+	+	=
31	+	+	+	+	+	=	7	8618	2,22	+	+	+	+	=
32	-	-	-	-	-	=	8	8670	2,24	+	+	+	+	=
37	+	+	+	+	+	=	11	225	0,05	-	-	-	-*	#
38	+	+	+	+	+	=	12	8871	2,29	+	+	+	+	=
47	+	+	+	+	+	=	21	8229	2,12	+	+	+	+	=
48	+	+	+	+	+	=	22	8332	2,15	+	+	+	+	=
27	+	+	+	+	+	=	3	8105	2,09	+	+	+	+	=
28	+	+	+	+	+	=	4	8243	2,12	+	+	+	+	=
35	+	+	+	+	+	=	9	8647	2,23	+	+	+	+	=
36	+	+	+	+	+	=	10	8814	2,27	+	+	+	+	=
39	+	+	+	+	+	=	15	8136	2,11	+	+	+	+	=
40	+	+	+	+	+	=	16	8326	2,15	+	+	+	+	=
41	+	+	+	+	+	=	23	8423	2,17	+	+	+	+	=
42	+	+	+	+	+	=	24	8529	2,20	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$
* Negative result confirmed by performing VIDAS test on SX2
** VIDAS positive result on SX2

Laboratory B

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	200	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	178	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	251	0,06	-	-	-	-	=
34	-	-	-	-	-	=	14	239	0,05	-	-	-	-	=
43	-	-	-	-	-	=	17	216	0,05	-	-	-	-	=
44	-	-	-	-	-	=	18	236	0,05	-	-	-	-	=
45	-	-	-	-	-	=	19	252	0,06	-	-	-	-	=
46	-	-	-	-	-	=	20	221	0,05	-	-	-	-	=
29	+	+	+	+	+	=	1	10534	2,63	+	+	+	+	=
30	+	+	+	+	+	=	2	10532	2,63	+	+	+	+	=
31	+	+	+	+	+	=	7	10610	2,65	+	+	+	+	=
32	+	+	+	+	+	=	8	10341	2,58	+	+	+	+	=
37	+	+	+	+	+	=	11	10075	2,51	+	+	+	+	=
38	+	+	+	+	+	=	12	9605	2,39	+	+	+	+	=
47	+	+	+	+	+	=	21	10266	2,56	+	+	+	+	=
48	+	+	+	+	+	=	22	10291	2,57	+	+	+	+	=
27	+	+	+	+	+	=	3	10135	2,53	+	+	+	+	=
28	+	+	+	+	+	=	4	10216	2,55	+	+	+	+	=
35	+	+	+	+	+	=	9	10053	2,51	+	+	+	+	=
36	+	+	+	+	+	=	10	10020	2,50	+	+	+	+	=
39	+	+	+	+	+	=	15	10071	2,51	+	+	+	+	=
40	+	+	+	+	+	=	16	10161	2,53	+	+	+	+	=
41	+	+	+	+	+	=	23	10382	2,59	+	+	+	+	=
42	+	+	+	+	+	=	24	10006	2,49	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $4{,}8.10^8$

Laboratory C

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	192	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	192	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	171	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	197	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	192	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	192	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	201	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	173	0,04	-	-	-	-	=
29	+	+	+	+	+	=	1	6706	1,65	+	+	+	+	=
30	+	+	+	+	+	=	2	6636	1,63	+	+	+	+	=
31	+	+	+	+	+	=	7	7006	1,72	+	+	+	+	=
32	+	+	+	+	+	=	8	6678	1,64	+	+	+	+	=
37	+	+	+	+	+	=	11	6714	1,65	+	+	+	+	=
38	+	+	+	+	+	=	12	6677	1,64	+	+	+	+	=
47	+	+	+	+	+	=	21	166	0,04	-	-	-	-*	#
48	+	+	+	+	+	=	22	6827	1,68	+	+	+	+	=
27	+	+	+	+	+	=	3	6372	1,56	+	+	+	+	=
28	+	+	+	+	+	=	4	6579	1,61	+	+	+	+	=
35	+	+	+	+	+	=	9	6648	1,63	+	+	+	+	=
36	+	+	+	+	+	=	10	6827	1,68	+	+	+	+	=
39	+	+	+	+	+	=	15	6582	1,62	+	+	+	+	=
40	+	+	+	+	+	=	16	6586	1,62	+	+	+	+	=
41	+	+	+	+	+	=	23	6731	1,65	+	+	+	+	=
42	+	+	+	+	+	=	24	6823	1,67	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$

* Negative result confirmed by performing VIDAS test on SX2

Laboratory D

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	104	0,02	-	-	-	-	=
26	-	-	-	-	-	=	6	168	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	181	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	164	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	155	0,03	-	-	-	-	=
44	-	-	-	-	-	=	18	182	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	164	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	164	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	7504	1,91	+	+	+	+	=
30	+	+	+	+	+	=	2	7609	1,93	+	+	+	+	=
31	-	-	-	-	-	#	7	7947	2,02	+	+	+	+	=
32	-	-	-	-	-	#	8	7997	2,03	+	+	+	+	=
37	-	-	-	-	-	#	11	7815	1,99	+	+	+	+	=
38	-	-	-	-	-	#	12	8235	2,09	+	+	+	+	=
47	-	-	-	-	-	#	21	156	0,03	-	-	-	-*	#
48	+	+	+	+	+	=	22	156	0,03	-	-	-	-**	#
27	+	+	+	+	+	=	3	7512	1,91	+	+	+	+	=
28	+	+	+	+	+	=	4	7547	1,92	+	+	+	+	=
35	+	+	+	+	+	=	9	7966	2,03	+	+	+	+	=
36	+	+	+	+	+	=	10	7928	2,02	+	+	+	+	=
39	+	+	+	+	+	=	15	7283	1,85	+	+	+	+	=
40	+	+	+	+	+	=	16	7501	1,91	+	+	+	+	=
41	+	+	+	+	+	=	23	7812	1,99	+	+	+	+	=
42	+	+	+	+	+	=	24	7919	2,01	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $2,6.10^8$
* Negative result confirmed by performing VIDAS test on SX2
** VIDAS positive result on SX2

Laboratory E

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	149	0,03	-	-	-	-	=
26	-	-	-	-	-	=	6	153	0,03	-	-	-	-	=
33	-	-	-	-	-	=	13	186	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	175	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	184	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	158	0,03	-	-	-	-	=
45	-	-	-	-	-	=	19	178	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	168	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	188	0,04	-	-	-	-*	#
30	-	-	-	-	-	#	2	178	0,04	-	-	-	-*	#
31	-	-	-	-	-	#	7	192	0,04	-	-	-	-*	#
32	+	+	+	+	+	=	8	178	0,04	-	-	-	-*	#
37	-	-	-	-	-	#	11	217	0,05	-	-	-	-**	#
38	+	+	+	+	+	=	12	212	0,05	-	-	-	-*	#
47	-	-	-	-	-	#	21	189	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	169	0,04	-	-	-	-*	#
27	+	+	+	+	+	=	3	10418	2,62	+	+	+	+	=
28	+	+	+	+	+	=	4	10575	2,66	+	+	+	+	=
35	+	+	+	+	+	=	9	9640	2,42	+	+	+	+	=
36	+	+	+	+	+	=	10	9569	2,41	+	+	+	+	=
39	+	+	+	+	+	=	15	11036	2,78	+	+	+	+	=
40	+	+	+	+	+	=	16	11000	2,77	+	+	+	+	=
41	+	+	+	+	+	=	23	10176	2,56	+	+	+	+	=
42	+	+	+	+	+	=	24	10474	2,56	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$
* Negative result confirmed by performing VIDAS test on SX2
** VIDAS positive result on SX2

Laboratory F

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	146	0,03	-	-	-	-	=
26	-	-	-	-	-	=	6	150	0,03	-	-	-	-	=
33	-	-	-	-	-	=	13	157	0,03	-	-	-	-	=
34	-	-	-	-	-	=	14	132	0,03	-	-	-	-	=
43	-	-	-	-	-	=	17	141	0,03	-	-	-	-	=
44	-	-	-	-	-	=	18	109	0,02	-	-	-	-	=
45	-	-	-	-	-	=	19	151	0,03	-	-	-	-	=
46	-	-	-	-	-	=	20	135	0,03	-	-	-	-	=
29	+	+	+	+	+	=	1	166	0,04	-	-	-	-*	#
30	+	+	+	+	+	=	2	134	0,03	-	-	-	-*	#
31	-	-	-	-	-	#	7	157	0,03	-	-	-	-*	#
32	-	-	-	-	-	#	8	178	0,04	-	-	-	-*	#
37	+	+	+	+	+	=	11	10253	2,54	+	+	+	+	=
38	+	+	+	+	+	=	12	150	0,03	-	-	-	-*	#
47	-	-	-	-	-	#	21	103	0,02	-	-	-	-*	#
48	+	+	+	+	+	=	22	9637	2,35	+	+	+	+	=
27	+	+	+	+	+	=	3	9942	2,47	+	+	+	+	=
28	+	+	+	+	+	=	4	10041	2,49	+	+	+	+	=
35	+	+	+	+	+	=	9	10615	2,63	+	+	+	+	=
36	+	+	+	+	+	=	10	10813	2,68	+	+	+	+	=
39	+	+	+	+	+	=	15	8249	2,04	+	+	+	+	=
40	+	+	+	+	+	=	16	8943	2,22	+	+	+	+	=
41	+	+	+	+	+	=	23	9317	2,31	+	+	+	+	=
42	+	+	+	+	+	=	24	9059	2,25	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $4,5.10^8$
* Negative result confirmed by performing VIDAS test on SX2

Laboratory G

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	F1/2		F1		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	163	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	169	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	155	0,03	-	-	-	-	=
34	-	-	-	-	-	=	14	184	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	169	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	174	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	164	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	178	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	162	0,04	-	-	-	-*	#
30	-	-	-	-	-	#	2	145	0,03	-	-	-	-*	#
31	-	-	-	-	-	#	7	160	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	155	0,03	-	-	-	-*	#
37	-	-	-	-	-	#	11	174	0,04	-	-	-	-*	#
38	-	-	-	-	-	#	12	165	0,04	-	-	-	-*	#
47	-	-	-	-	-	#	21	163	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	8529	2,19	+	+	+	+	=
27	+	+	+	+	+	=	3	8198	2,10	+	+	+	+	=
28	+	+	+	+	+	=	4	8618	2,21	+	+	+	+	=
35	+	+	+	+	+	=	9	8353	2,14	+	+	+	+	=
36	+	+	+	+	+	=	10	8476	2,18	+	+	+	+	=
39	+	+	+	+	+	=	15	8130	2,09	+	+	+	+	=
40	+	+	+	+	+	=	16	7779	2,00	+	+	+	+	=
41	+	+	+	+	+	=	23	8559	2,20	+	+	+	+	=
42	+	+	+	+	+	=	24	8435	2,17	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $1,1.10^9$
* Negative result confirmed by performing VIDAS test on SX2

Laboratory H

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	148	0,03	-	-	-	-	=
26	-	-	-	-	-	=	6	165	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	161	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	167	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	181	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	172	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	176	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	172	0,04	-	-	-	-	=
29	+	+	+	+	+	=	1	142	0,03	-	-	-	-*	#
30	+	+	+	+	+	=	2	178	0,04	-	-	-	-*	#
31	-	-	-	-	-	#	7	6267	1,57	+	+	+	+	=
32	-	-	-	-	-	#	8	165	0,04	-	-	-	-*	#
37	+	+	+	+	+	=	11	176	0,04	-	-	-	-*	#
38	+	+	+	+	+	=	12	167	0,04	-	-	-	-*	#
47	-	-	-	-	-	#	21	175	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	176	0,04	-	-	-	-*	#
27	+	+	+	+	+	=	3	5872	1,47	+	+	+	+	=
28	+	+	+	+	+	=	4	5913	1,49	+	+	+	+	=
35	+	+	+	+	+	=	9	6055	1,52	+	+	+	+	=
36	+	+	+	+	+	=	10	6308	1,58	+	+	+	+	=
39	+	+	+	+	+	=	15	8703	2,19	+	+	+	+	=
40	+	+	+	+	+	=	16	9044	2,27	+	+	+	+	=
41	+	+	+	+	+	=	23	6493	1,63	+	+	+	+	=
42	+	+	+	+	+	=	24	6568	1,65	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $4,5.10^7$
* Negative result confirmed by performing VIDAS test on SX2 (XLD)

Laboratory I

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	163	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	163	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	163	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	155	0,03	-	-	-	-	=
43	-	-	-	-	-	=	17	161	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	159	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	173	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	152	0,03	-	-	-	-	=
29	-	-	-	-	-	#	1	178	0,04	-	-	-	-*	#
30	+	+	+	+	+	=	2	146	0,03	-	-	-	-*	#
31	-	-	-	-	-	#	7	163	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	170	0,04	-	-	-	-*	#
37	+	+	+	+	+	=	11	159	0,04	-	-	-	-*	#
38	+	+	+	+	+	=	12	157	0,04	-	-	-	-*	#
47	+	+	+	+	+	=	21	160	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	151	0,03	-	-	-	-*	#
27	+	+	+	+	+	=	3	8746	2,23	+	+	+	+	=
28	+	+	+	+	+	=	4	9055	2,30	+	+	+	+	=
35	+	+	+	+	+	=	9	8932	2,27	+	+	+	+	=
36	+	+	+	+	+	=	10	9278	2,36	+	+	+	+	=
39	+	+	+	+	+	=	15	8658	2,20	+	+	+	+	=
40	+	+	+	+	+	=	16	9230	2,35	+	+	+	+	=
41	+	+	+	+	+	=	23	8486	2,16	+	+	+	+	=
42	+	+	+	+	+	=	24	8831	2,25	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$
* Negative result confirmed by performing VIDAS test on SX2

Laboratory J

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	191	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	315	0,07	-	-	-	-	=
33	-	-	-	-	-	=	13	198	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	201	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	197	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	202	0,05	-	-	-	-	=
45	-	-	-	-	-	=	19	192	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	198	0,04	-	-	-	-	=
29	+	+	+	+	+	=	1	9364	2,31	+	+	+	+	=
30	+	+	+	+	+	=	2	9368	2,31	+	+	+	+	=
31	+	+	+	+	+	=	7	182	0,04	-	-	-	-*	#
32	+	+	+	+	+	=	8	9444	2,33	+	+	+	+	=
37	+	+	+	+	+	=	11	9531	2,36	+	+	+	+	=
38	+	+	+	+	+	=	12	9606	2,37	+	+	+	+	=
47	+	+	+	+	+	=	21	9478	2,34	+	+	+	+	=
48	+	+	+	+	+	=	22	9602	2,37	+	+	+	+	=
27	+	+	+	+	+	=	3	9652	2,35	+	+	+	+	=
28	+	+	+	+	+	=	4	9370	2,32	+	+	+	+	=
35	+	+	+	+	+	=	9	9277	2,29	+	+	+	+	=
36	+	+	+	+	+	=	10	9660	2,39	+	+	+	+	=
39	+	+	+	+	+	=	15	9374	2,32	+	+	+	+	=
40	+	+	+	+	+	=	16	9435	2,33	+	+	+	+	=
41	+	+	+	+	+	=	23	9337	2,31	+	+	+	+	=
42	+	+	+	+	+	=	24	9212	2,28	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $5{,}8.10^8$
* Negative result confirmed by performing VIDAS test on SX2

Laboratoire K

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	225	0,05	-	-	-	-	=
26	-	-	-	-	-	=	6	163	0,03	-	-	-	-	=
33	-	-	-	-	-	=	13	192	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	168	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	172	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	163	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	185	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	191	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	160	0,04	-	-	-	-*	#
30	+	+	+	+	+	=	2	338	0,08	-	-	-	-*	#
31	+	+	+	+	+	=	7	190	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	182	0,04	-	-	-	-*	#
37	+	+	+	+	+	=	11	197	0,05	-	-	-	-*	#
38	-	-	-	-	-	#	12	152	0,03	-	-	-	-*	#
47	-	-	-	-	-	#	21	130	0,03	-	-	-	-*	#
48	+	+	+	+	+	=	22	148	0,03	-	-	-	-*	#
27	+	+	+	+	+	=	3	9419	2,39	+	+	+	+	=
28	+	+	+	+	+	=	4	8825	2,24	+	+	+	+	=
35	+	+	+	+	+	=	9	8357	2,12	+	+	+	+	=
36	+	+	+	+	+	=	10	8469	2,15	+	+	+	+	=
39	+	+	+	+	+	=	15	8526	2,16	+	+	+	+	=
40	+	+	+	+	+	=	16	8352	2,12	+	+	+	+	=
41	+	+	+	+	+	=	23	7836	1,99	+	+	+	+	=
42	+	+	+	+	+	=	24	7599	1,93	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $1,8.10^9$

* Negative result confirmed by performing VIDAS test on SX2

Laboratory L

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	212	0,05	-	-	-	-	=
26	-	-	-	-	-	=	6	180	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	239	0,05	-	-	-	-	=
34	-	-	-	-	-	=	14	231	0,05	-	-	-	-	=
43	-	-	-	-	-	=	17	208	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	160	0,03	-	-	-	-	=
45	-	-	-	-	-	=	19	191	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	197	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	6668	1,58	+	+	+	+	=
30	+	+	+	+	+	=	2	6857	1,62	+	+	+	+	=
31	+	+	+	+	+	=	7	6599	1,56	+	+	+	+	=
32	+	+	+	+	+	=	8	179	0,04	-	-	-	-*	#
37	+	+	+	+	+	=	11	6715	1,59	+	+	+	+	=
38	+	+	+	+	+	=	12	6910	1,63	+	+	+	+	=
47	+	+	+	+	+	=	21	6616	1,56	+	+	+	+	=
48	-	-	-	-	-	#	22	6697	1,58	+	+	+	+	=
27	+	+	+	+	+	=	3	6905	1,63	+	+	+	+	=
28	+	+	+	+	+	=	4	6933	1,64	+	+	+	+	=
35	+	+	+	+	+	=	9	6671	1,58	+	+	+	+	=
36	+	+	+	+	+	=	10	6728	1,59	+	+	+	+	=
39	+	+	+	+	+	=	15	6750	1,60	+	+	+	+	=
40	+	+	+	+	+	=	16	6859	1,62	+	+	+	+	=
41	+	+	+	+	+	=	23	6745	1,60	+	+	+	+	=
42	+	+	+	+	+	=	24	6788	1,61	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$

* Negative result confirmed by performing VIDAS test on SX2

Laboratory M

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	170	0,04	-	-	-	-	=
26	-	-	-	-	-	=	6	157	0,04	-	-	-	-	=
33	-	-	-	-	-	=	13	158	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	146	0,03	-	-	-	-	=
43	-	-	-	-	-	=	17	146	0,03	-	-	-	-	=
44	-	-	-	-	-	=	18	162	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	150	0,03	-	-	-	-	=
46	-	-	-	-	-	=	20	163	0,04	-	-	-	-	=
29	+	+	+	+	+	=	1	6386	1,64	+	+	+	+	=
30	-	-	-	-	-	#	2	6764	1,74	+	+	+	+	=
31	+	+	+	+	+	=	7	148	0,03	-	-	-	-*	#
32	+	+	+	+	+	=	8	6754	1,73	+	+	+	+	=
37	+	+	+	+	+	=	11	6681	1,71	+	+	+	+	=
38	-	-	-	-	-	#	12	6424	1,65	+	+	+	+	=
47	+	+	+	+	+	=	21	6329	1,62	+	+	+	+	=
48	+	+	+	+	+	=	22	6647	1,71	+	+	+	+	=
27	+	+	+	+	+	=	3	6359	1,63	+	+	+	+	=
28	+	+	+	+	+	=	4	6559	1,68	+	+	+	+	=
35	+	+	+	+	+	=	9	6670	1,71	+	+	+	+	=
36	+	+	+	+	+	=	10	6679	1,71	+	+	+	+	=
39	+	+	+	+	+	=	15	6326	1,62	+	+	+	+	=
40	+	+	+	+	+	=	16	6360	1,63	+	+	+	+	=
41	+	+	+	+	+	=	23	6442	1,65	+	+	+	+	=
42	+	+	+	+	+	=	24	6581	1,69	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $3,6.10^8$

* Negative result confirmed by performing VIDAS test on SX2

Laboraotry O

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	238	0,05	-	-	-	-*	=
26	-	-	-	-	-	=	6	169	0,04	-	-	-	-*	=
33	-	-	-	-	-	=	13	165	0,04	-	-	-	-*	=
34	-	-	-	-	-	=	14	155	0,03	-	-	-	-*	=
43	-	-	-	-	-	=	17	160	0,04	-	-	-	-*	=
44	-	-	-	-	-	=	18	166	0,04	-	-	-	-*	=
45	-	-	-	-	-	=	19	165	0,04	-	-	-	-*	=
46	-	-	-	-	-	=	20	154	0,03	-	-	-	-*	=
29	-	-	-	-	-	#	1	167	0,04	-	-	-	-*	#
30	-	-	-	-	-	#	2	7822	1,96	+	+	+	+	=
31	-	-	-	-	-	#	7	172	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	168	0,04	-	-	-	-*	#
37	-	-	-	-	-	#	11	160	0,04	-	-	-	-*	#
38	-	-	-	-	-	#	12	164	0,04	-	-	-	-*	#
47	-	-	-	-	-	#	21	152	0,03	-	-	-	-*	#
48	-	-	-	-	-	#	22	7602	1,90	+	+	+	+	=
27	+	+	+	+	+	=	3	7672	1,92	+	+	+	+	=
28	+	+	+	+	+	=	4	7731	1,93	+	+	+	+	=
35	+	+	+	+	+	=	9	7554	1,89	+	+	+	+	=
36	+	+	+	+	+	=	10	7385	1,85	+	+	+	+	=
39	+	+	+	+	+	=	15	7810	1,95	+	+	+	+	=
40	+	+	+	+	+	=	16	7775	1,95	+	+	+	+	=
41	+	+	+	+	+	=	23	8020	2,01	+	+	+	+	=
42	+	+	+	+	+	=	24	7897	1,98	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$

* Negative result confirmed by performing VIDAS test on SX2

Laboratory P

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Final result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	166	0,04	-	-	-	-*	=
26	-	-	-	-	-	=	6	172	0,04	-	-	-	-*	=
33	-	-	-	-	-	=	13	163	0,04	-	-	-	-*	=
34	-	-	-	-	-	=	14	171	0,04	-	-	-	-*	=
43	-	-	-	-	-	=	17	158	0,03	-	-	-	-*	=
44	-	-	-	-	-	=	18	156	0,03	-	-	-	-*	=
45	-	-	-	-	-	=	19	160	0,04	-	-	-	-*	=
46	-	-	-	-	-	=	20	168	0,04	-	-	-	-*	=
29	-	-	-	-	-	#	1	160	0,04	-	-	-	-*	#
30	-	-	-	-	-	#	2	167	0,04	-	-	-	-*	#
31	-	-	-	-	-	#	7	162	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	158	0,03	-	-	-	-*	#
37	-	-	-	-	-	#	11	160	0,04	-	-	-	-*	#
38	-	-	-	-	-	#	12	188	0,04	-	-	-	-*	#
47	-	-	-	-	-	#	21	161	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	10352	2,58	+	+	+	+	=
27	+	+	+	+	+	=	3	11093	2,76	+	+	+	+	=
28	+	+	+	+	+	=	4	11292	2,81	+	+	+	+	=
35	+	+	+	+	+	=	9	10207	2,54	+	+	+	+	=
36	+	+	+	+	+	=	10	10389	2,59	+	+	+	+	=
39	+	+	+	+	+	=	15	11069	2,76	+	+	+	+	=
40	+	+	+	+	+	=	16	11292	2,81	+	+	+	+	=
41	+	+	+	+	+	=	23	9790	2,44	+	+	+	+	=
42	+	+	+	+	+	=	24	9376	2,33	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $>3,0.10^8$

* Negative result confirmed by performing VIDAS test on SX2

Expert Laboratory (IPL)

Code	Reference method: EN ISO 6579					Comparison Obtained result/ Expected result	Code	Alternative method: VIDAS SPT						Comparison Obtained result/ Expected result
	RVS		MKTTn		Result			Test		Test result	Confirmation		Fina result	
	XLD	Hektoen	XLD	Hektoen				RFV	VT		XLD	SM2		
25	-	-	-	-	-	=	5	155	0,03	-	-	-	-	=
26	-	-	-	-	-	=	6	147	0,03	-	-	-	-	=
33	-	-	-	-	-	=	13	172	0,04	-	-	-	-	=
34	-	-	-	-	-	=	14	166	0,04	-	-	-	-	=
43	-	-	-	-	-	=	17	162	0,04	-	-	-	-	=
44	-	-	-	-	-	=	18	173	0,04	-	-	-	-	=
45	-	-	-	-	-	=	19	173	0,04	-	-	-	-	=
46	-	-	-	-	-	=	20	171	0,04	-	-	-	-	=
29	-	-	-	-	-	#	1	164	0,04	-	-	-	-*	#
30	-	-	-	-	-	#	2	163	0,04	-	-	-	-*	#
31	-	-	-	-	-	#	7	160	0,04	-	-	-	-*	#
32	-	-	-	-	-	#	8	146	0,03	-	-	-	-*	#
37	-	-	-	-	-	#	11	139	0,03	-	-	-	-*	#
38	-	-	-	-	-	#	12	165	0,04	-	-	-	-*	#
47	+	+	+	+	+	=	21	161	0,04	-	-	-	-*	#
48	-	-	-	-	-	#	22	163	0,04	-	-	-	-*	#
27	+	+	+	+	+	=	3	8466	2,15	+	+	+	+	=
28	+	+	+	+	+	=	4	8680	2,20	+	+	+	+	=
35	+	+	+	+	+	=	9	8150	2,07	+	+	+	+	=
36	+	+	+	+	+	=	10	8459	2,15	+	+	+	+	=
39	+	+	+	+	+	=	15	8888	2,26	+	+	+	+	=
40	+	+	+	+	+	=	16	8888	2,26	+	+	+	+	=
41	+	+	+	+	+	=	23	7845	1,99	+	+	+	+	=
42	+	+	+	+	+	=	24	8127	2,06	+	+	+	+	=

Aerobic mesophilic flora (CFU/g): $1,2.10^8$

* Negative result confirmed by performing VIDAS test on SX2