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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

GeneDisc® method
for the detection of *Salmonella* spp.
(Certificate number: GEN 25/05 - 11/08)
in all human food products, animal food products and production environmental samples

Qualitative method

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This report consists of 207 pages, including 13 appendices.
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Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

Version 0
September 3, 2021

Quality Assurance documents related to this study can be consulted upon request from **PALL GENEDISC TECHNOLOGIES**.

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	☒ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ☒ ISO 16140-2(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 7)
Reference method	▪ 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. *Annex D was not carried out during the validation 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
Alternative method	**GeneDisc® *Salmonella* spp.**
Scope	☒ **All human foods** ☒ **Animal food products** ☒ **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

1 AIM OF THE STUDY

The GeneDisc method for the detection of *Salmonella* spp. in dairy products, meat products and raw beef meats was validated on the 28th November 2008 (certificate n° GEN 25/05 - 11/08).

November 2008	Initial validation study
January 2009	Extension study for two versions of GeneDisc® Plates with 12 sectors
February 2010	Extension study for all the food categories and feed products
March 2011	Extension study to extend the validation to the GeneDisc® Cycler V3
October 2012	Extension study for using the GeneDisc® Ultra-lyser
May 2013	Renewal study (complementary inclusivity tests were then performed to be in agreement with the AFNOR technical rules)
March 2014	Extension study for: ▪ 375 g sample size for “Raw beef meats”, ▪ Modification of the enrichment volume used for the DNA extraction step for dairy products and raw beef meat (short protocol), ▪ Extension to a new format of extraction pack: Extraction Pack Food 2.
October 2015	Extension study to extend to a new provider of raw material
November 2016	Renewal study
July 2020	Renewal study
June 2021	Extension for a new version of the following simplex GeneDiscs using new oligonucleotides: ▪ GeneDisc® Plate *Salmonella* spp, ▪ GeneDisc Plate *Campylobacter* & *Salmonella* The sensitivity, the RLOD determination and the inclusivity and exclusivity parts were performed again. Extension of the scope of the method to the production environmental samples

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Kit version 1 (initial validation, 2008; extension studies, 2009, 2010, 2011, 2012, 2014, 2015 ; renewal studies, 2013, 2016, 2020)

2.1.1.1 Principle

The method is based on an enrichment step, a lysis and Real-Time PCR using GeneDiscs.

2.1.1.2 Protocols

Different protocols are available depending on the categories and test portions analysed (see **Table 1**):

Table 1 - Protocols (Kit Version 1)

Protocol steps	Raw beef meat		Dairy products	All food* / Feed samples / Except dairy products
Test portion	25 g	375 g	25 g	25 g
Enrichment broth	BPW pre-warmed at 41.5+C ± 1°C		BPW + Acriflavine 10 mg/l	BPW
Volume of enrichment broth	225 ml	1.5 l	225 ml	225 ml
Enrichment conditions	10 h ± 2 h at 41.5°C ± 1°C	10 h - 20 h at 41.5°C ± 1°C	18 h ± 2 h at 37°C ± 1°C	18 h ± 2 h at 37°C ± 1°C
Sample volume to be processed for the DNA extraction	50 µl	50 µl	50 µl	50 µl
Extraction Pack Food	1 or 2	1 or 2	1 or 2	1 or 2
PCR analysis	18 µl (Gene Disc 12 sectors) or 36 µl (Gene Disc 6 sectors)			
Confirmation *Salmonella* spp.	• *Brilliance Salmonella* or other appropriate selective agar, purification, latex test • RVS, *Brilliance Salmonella* or other appropriate selective agar, purification, latex test			

*: preparation according to the ISO 6887 parts

Confirmatory tests are realised by:

-- Direct streaking of 50 µl enrichment broth onto *Brilliance* Salmonella, followed by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) directly on isolated colonies, or by the tests described in the ISO method (biochemical galleries and serological tests),

- Subculture in RVS broth (24 h ± 2 h at 41.5°C ± 1°C) and streaking (10 µl) onto *Brilliance* Salmonella followed by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) directly on isolated colonies or by the tests described in the ISO method (biochemical galleries and serological tests),

It is possible to store the enrichment broths for 24 h at 5°C ± 3°C.

2.1.2 Kit Version 2 (extension study, 2021)

2.1.2.1 Principle

The method is based on an enrichment step, a lysis and Real-Time PCR using GeneDiscs.

2.1.2.2 Protocols

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

Different protocols are available depending on the categories and test portions analysed (see **Table 2**):

Table 2 - Protocols (Kit Version 2)

Protocol steps	Raw beef meat		Dairy products	All food* / Feed and production environmental samples / Except dairy products and raw beef meat
Protocol	1	2	3	4
Test portion	25 g	375 g	25 g	25 g
Enrichment broth	BPW pre-warmed at 41.5+C ± 1°C		BPW + Acriflavine 10 mg/l	BPW *
Volume of enrichment broth	225 mL d 1:10	1.5 L d 1:5	225 mL d 1:10	225 mL d 1:10
Enrichment conditions	10 h ± 2 h at 41.5°C ± 1°C	10 h - 20 h at 41.5°C ± 1°C	18 h ± 2 h at 37°C ± 1°C	18 h ± 2 h at 37°C ± 1°C
Sample volume to be processed for the DNA extraction	50 µL	50 µL	50 µL	50 µL
Extraction Pack Food	1 or 2	1 or 2	1 or 2	1 or 2
PCR analysis	18 µl (GeneDisc 12 sectors) or 36 µl (GeneDisc 6 sectors)			

*For cocoa products and liquid egg white products, the samples are prepared according to the EN ISO 6887-4.

Confirmatory tests are realized by:

- Direct streaking of 50 µl enrichment broth onto *Brilliance* Salmonella, followed by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) directly on isolated colonies, or by the tests described in the ISO method (biochemical galleries and serological tests),
- Subculture in RVS broth (24 h ± 2 h at 41.5°C ± 1°C) and streaking (10 µl) onto *Brilliance* Salmonella followed by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) directly on isolated colonies or by the tests described in the ISO method (biochemical galleries and serological tests),

It is possible to store the enrichment broths for 72 h at 5°C ± 3°C

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method◆

The reference methods used for the renewal study performed in 2020 and for the extension study performed in 2021 correspond to the ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. and the 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.

The flow diagram is provided in **Appendix 2**.

2.3 Study design

For the protocols tested using the kits version 1, the study was performed as a paired study design for food and feed products except for raw beef meat and dairy products tested with specific protocols. For these products as the reference and the alternative methods have different enrichment procedures, it was an unpaired study design.

◆ Analysis performed according to the COFRAC accreditation

For the protocols tested for the kits version 2, the study design depends on the category or products tested (See Table 3).

Table 3 - Study design (Kit Version 2)

Study design	Category or products
Paired	Meat products except delicatessen
	Cocoa products
	Egg white liquid
	Milk powders and Infant formula without probiotics
	Fishery products and vegetables
	Feed products
	Production environmental samples
Unpaired	Raw beef meat 25g
	Raw beef meat 375g
	Delicatessen
	Dairy products
	Spices, aromatic herbs
	Infant formula and infant cereals with probiotics, infant cereals without probiotics

3 METHOD COMPARISON STUDY

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1 Kits Version 1 (initial validation, 2008; extension studies, 2009, 2010, 2011, 2012, 2014, 2015; renewal studies, 2013, 2016, 2020)

3.1.1 Sensitivity studies

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

236 samples were analyzed in 2008, 213 in 2010, 197 in 2014 and 30 in 2016. For the renewal study performed in 2016, the percentage of samples contaminated between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU was 27.4%. According to the AFNOR Technical rules published in 2017, this percentage needs to be ≤ 20%, this means that samples with contamination level in this range need to be removed (27 samples were removed). The number of samples tested per category for the studies performed in 2008, 2010, 2014 and 2016 as well as the number of samples which remains after removing high contaminated samples for the renewal study performed in 2020 are given in Table 4.

Table 4 – Repartition per tested category and type (Kit Version 1)

Category/Sub-category			Type		Renewal study 2016			Renewal study 2020		
					Positive samples	Negative samples	Total	Positive samples	Negative samples	Total
1	Raw beef meats	1.1 25 g	a	Raw	16	42	58	15	42	57
			b	Frozen	23	10	33	23	10	33
			c	Seasoned	17	12	29	16	12	28
				Total	56	64	120	54	64	118
		1.2 375 g **10h & 20 h**	a	Raw	11	13	24	11	13	24
			b	Frozen	10	13	23	10	13	23
			c	Seasoned	10	11	21	10	11	21
				Total	31	37	68	31	37	68
2	Meat Products		a	Raw meat (except poultry)	16	16	32	16	16	32
			b	Raw poultry meat	13	22	35	13	22	35
			c	RTE and RTC	11	18	29	11	18	29
				Total	40	56	96	40	56	96
3	Dairy products		a	Raw milks	9	19	28	7	19	26
			b	Raw milk cheeses	35	28	63	21	28	49
			c	Creams and fermented milks	20	33	53	18	33	51
				Total	64	80	144	46	80	126
4	Egg products		a	Liquid egg products	8	13	21	8	13	21
			b	Egg powders and egg-based preparations	9	13	22	9	13	22
			c	Desserts and pastries	16	14	30	13	14	27
				Total	33	40	73	30	40	70
5	Seafood and vegetables		a	Raw seafood	9	12	21	9	12	21
			b	Raw vegetables and spices	8	13	21	8	13	21
			c	RTE and RTRH	16	6	22	14	6	20
				Total	33	31	64	31	31	62
6	Feed		a	Raw materials and ingredients	7	21	28	7	21	28
			b	Low moisture finished products	10	17	27	9	17	26
			c	High moisture finished products	15	18	33	14	18	32
				Total	32	56	88	30	56	86
All products (Raw beef meat -375g 10h)					**289**	**364**	**653**	**262**	**364**	**626**
All products (Raw beef meat -375g 20h)					**289**	**364**	**653**	**262**	**364**	**626**

3.1.1.2 Artificial contamination of samples

The strains were stressed using various injury protocols. The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agar plates (respectively XLD and TSA). The artificial contaminations are provided in **Appendix 3**.

243 samples were artificially contaminated or cross contaminated; 220 gave a positive result. The repartition of the positive samples per contamination (natural and artificial) level is provided in Table 5.

Table 5 – Repartition of the positive samples per contamination level (Kit Version 1)

Category / Sub-category			Naturally contaminated	Cross contamination	Spiking			Total
					Artificially contaminated ≤5 cfu/ sample	Artificially contaminated 5<x<10 cfu/ sample	Artificially contaminated 10<x<30 cfu/ sample	
1	Raw beef meat	1.1 25 g	0	3	27	21	3	54
		1.2 375 g	0	0	10	18	3	31
2	Meat products		18	0	20	0	2	40
3	Dairy products		0	0	33	10	3	46
4	Egg products		9	0	17	1	3	30
5	Seafood and vegetables		1	0	27	0	3	31
6	Feed		14	0	14	2	0	30
Total			**42**	**3**	**148**	**52**	**17**	**262**
%			**16,0%**	**1,1%**	**56,5%**	**19,8%**	**6,5%**	**100,0%**

Taking into account all the studies, 16.0 % of the samples were naturally contaminated. 19.8% of the artificially contaminated samples were contaminated between 5 and 10 CFU.

3.1.1.3 Protocols applied during the validation study

Incubation time

The minimum incubation times were applied for each protocol:

- Raw beef meat 25g test portion: 8 h
- Raw beef meat 375g test portion: 10 h and 20 h
- All other categories: 16 h

Confirmations

For the study run in 2008 on raw beef meats, the positive PCR tests were confirmed by direct streaking onto COMPASS *Salmonella* and Brilliance *Salmonella*, and subculture in RVS broth prior streaking onto the two selective agar plates.
For the studies run in 2008 (Meat and dairy products), 2010, 2014 and 2016, only Brilliance *Salmonella* was used for direct streaking and after subculture in RVS broth.

Enrichment broth storage

The enrichment broths from positive and discordant samples were stored for 24h at 5°C ± 3°C for studies performed in 2010, 2014 and 2016.

1.1.1.1 Results

Raw data are provided in **Appendix 4**. The results are given in Table 6 per confirmation protocol and with all the confirmatory tests combined.

Table 6 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method result using different confirmation protocols) (Kit Version 1)

DS: Direct Streaking
PD: Positive Deviation (R-/A+)
* PPNA not included

PP: Positive Presumptive non-confirmed samples
ND: Negative Deviation (R+/A-)
** PPND not included

Category / Sub-category			Confirmation protocol	PA	NA	PD	ND	PPNA	PPND	Total
1	Raw beef meat	1.1 25 g	DS COMPASS *Salmonella*	23	34	0	3	1	3	64
			DS *Brilliance Salmonella*	45	63	2	2	2	4	118
			RVS/COMPASS *Salmonella*	25	32	2	2	3	0	64
			RVS/*Brilliance Salmonella*	47	62	4	2	1	2	118
			All confirmatory tests	49	63	3	2	1	0	118
		1.2 375 g 10 h	DS *Brilliance Salmonella*	22	37	2	3	0	4	68
			RVS/*Brilliance Salmonella*	26	37	2	3	0	0	68
			All confirmatory tests	27	37	2	2	0	0	68
		1.2 375 g 20 h	DS *Brilliance Salmonella*	23	37	2	2	0	4	68
			RVS/*Brilliance Salmonella*	26	37	2	2	0	1	68
			All confirmatory tests	27	37	2	2	0	0	68
2	Meat products		DS COMPASS *Salmonella*							
			DS *Brilliance Salmonella*	37	56	1	2	0	0	96
			RVS/COMPASS *Salmonella*							
			RVS/*Brilliance Salmonella*	37	56	1	2	0	0	96
			All confirmatory tests	37	56	1	2	0	0	96

Category / Sub-category		Confirmation protocol	PA	NA	PD	ND	PPNA	PPND	Total
3	Dairy products	DS COMPASS *Salmonella*							
		DS *Brilliance Salmonella*	37	79	4	4	1	1	73
		RVS/COMPASS *Salmonella*							
		RVS/*Brilliance Salmonella*	39	79	4	3	1	0	73
		All confirmatory tests	39	79	4	3	1	0	73
4	Egg products	DS COMPASS *Salmonella*							
		DS *Brilliance Salmonella*	30	36	0	0	4	0	70
		RVS/COMPASS *Salmonella*							
		RVS/*Brilliance Salmonella*	30	36	0	0	4	0	70
		All confirmatory tests	30	36	0	0	4	0	70
5	Seafood and vegetables	DS COMPASS *Salmonella*							
		DS *Brilliance Salmonella*	28	27	0	1	4	2	62
		RVS/COMPASS *Salmonella*							
		RVS/*Brilliance Salmonella*	30	27	0	1	4	0	62
		All confirmatory tests	30	28	0	1	3	0	62
6	Feed	DS COMPASS *Salmonella*							
		DS *Brilliance Salmonella*	26	53	0	2	3	2	86
		RVS/COMPASS *Salmonella*							
		RVS/*Brilliance Salmonella*	28	53	0	2	3	0	86
		All confirmatory tests	28	53	0	2	3	0	86
All samples (lowest incubation time for raw beef 375 g category)		DS COMPASS *Salmonella*	23	34	0	3	1	3	64
		DS *Brilliance Salmonella*	229	351	9	14	14	9	626
		RVS/COMPASS *Salmonella*	25	32	2	2	3	0	64
		RVS/*Brilliance Salmonella*	237	350	11	13	13	2	626
		All confirmatory tests	240	352	10	12	12	0	626
All samples (upper incubation time for raw beef 375 g category)		DS COMPASS *Salmonella*	23	34	0	3	1	3	64
		DS *Brilliance Salmonella*	226	351	9	13	14	13	626
		RVS/COMPASS *Salmonella*	25	32	2	2	3	0	64
		RVS/*Brilliance Salmonella*	237	350	11	12	13	3	626
		All confirmatory tests	240	352	10	12	12	0	626

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

The calculations were done by taking into account all the confirmatory tests. They are presented in Table 7.

Table 7 – Calculation of the relative trueness (RT), the relative sensitivity (SE) and the false positive ratio (FPR) (Kit Version 1)

Category			Type		PA	NA	PD	ND	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FPR %
1	Raw beef meats	1.1 25 g	a	Raw	14	42	0	1	0	0	93,3	100,0	98,2	0,0
			b	Frozen	19	9	3	1	0	1	95,7	87,0	87,9	11,1
			c	Seasoned	16	12	0	0	0	0	100,0	100,0	100,0	0,0
			Total		49	63	3	2	0	1	96,3	94,4	95,8	1,6
		1.2 375 g 10 h and 20 h	a	Raw	10	13	1	0	0	0	100,0	90,9	95,8	0,0
			b	Frozen	7	13	1	2	0	0	80,0	90,0	87,0	0,0
			c	Seasoned	10	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total		27	37	2	2	0	0	93,5	93,5	94,1	0,0
2	Meat Products (		a	Raw	15	16	0	1	0	0	93,8	100,0	96,9	0,0
			b	Frozen	12	22	1	0	0	0	100,0	92,3	97,1	0,0
			c	Seasoned	10	18	0	1	0	0	90,9	100,0	96,6	0,0
			Total		37	56	1	2	0	0	95,0	97,5	96,9	0,0
3	Dairy products		a	Raw milks	6	19	0	1	0	0	85,7	100,0	96,2	0,0
			b	Raw milk cheeses	19	28	1	1	0	0	95,2	95,2	95,9	0,0
			c	Creams and fermented milks	14	32	3	1	0	1	94,4	83,3	92,2	3,1
			Total		39	79	4	3	0	1	93,5	91,3	94,4	1,3
4	Egg products		a	Ingredients	8	12	0	0	0	1	100,0	100,0	100,0	8,3
			b	Mayonnaises	9	10	0	0	0	3	100,0	100,0	100,0	30,0
			c	Desserts and pastries	13	14	0	0	0	0	100,0	100,0	100,0	0,0
			Total		30	36	0	0	0	4	100,0	100,0	100,0	10,0
5	Seafood and Vegetables		a	Raw seafood	9	10	0	0	0	2	100,0	100,0	100,0	20,0
			b	Raw vegetables and spices	8	13	0	0	0	0	100,0	100,0	100,0	0,0
			c	RTE and RTRH	13	5	0	1	0	1	92,9	100,0	95,0	20,0
			Total		30	28	0	1	0	3	96,8	100,0	98,4	9,7
6	Feed		a	Low moisture products	6	18	0	1	0	3	85,7	100,0	96,4	16,7
			b	Fresh products	9	17	0	0	0	0	100,0	100,0	100,0	0,0
			c	Cooked products	13	18	0	1	0	0	92,9	100,0	96,9	0,0
			Total		28	53	0	2	0	3	93,3	100,0	97,7	5,4
	All products (Raw beef meat -375 g 10 h)				**240**	**352**	**10**	**12**	**0**	**12**	95,4	96,2	96,5	3,3
	All products (Raw beef meat -375 g 20 h)				**240**	**352**	**10**	**12**	**0**	**12**	95,4	96,2	96,5	3,3

* PPNA not included ** PPND not included

A summary of the results is given in Table 8.

Table 8 - Summary of results (Kit Version 1)

		Shorter incubation time for raw beef (375 g)	Longer incubation time for raw beef (375 g)
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	95.4 %	95.4 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND +)}{(PA + ND + PD)} \times 100\%$	96.2 %	96.2 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	96.5 %	96.5 %
False positive ratio for the alternative method FPE = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	3.3 %	3.3 %

With ND = ND + PPND NA = NA + PPNA

3.1.1.5 Analysis of discordant results

❒ Negative deviations

12 negative deviations were observed (See Table 9). 10 samples were artificially contaminated and 2 naturally contaminated. For 7 samples, the confirmatory tests concluded to the presence of *Salmonella* in the enrichment broth.

❒ Positive deviations

10 positive deviations were observed (See Table 10). 9 samples were artificially or cross contaminated and only one was a naturally contaminated sample.

The interpretation of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 11).

Table 9 - Negative deviations (Kit Version 1)

Category / Sub-category	Type	Sample No	Product	Artificial contamination		Alternative method			
				Strain	Inoculation level	PCR	Confirmation	Final result	Agreement
1.1	b	517	Ground beef	S. Typhimurium A00C060	1.8	-	-	-	ND
1.1	a	530	Beef meat	S. Bredeney 396	4.2	-	-	-	ND
1.2	b	6708	Frozen beef meat	S. Enteritidis Ad2295	2.6	-/-/- (10 h & 20 h)	+	-	ND
1.2	b	6709	Frozen beef meat	S. Typhimurium A00C060	3.0	-/-/- (10 h & 20 h)	+	-	ND
2	a	1250	Lamb meat	S. Hadar 4871	0.8	-/- (x2)	+	-	ND
2	c	1258	Ready to reheat chicken	S. Hadar 4871	0.8	-/- (x2)	+	-	ND
3	a	1272	Raw milk		/	-/-	-	-	ND
3	c	5675	Cream	S. Ohio Ad1482	4.4	-/-/-	-	-	ND
3	b	458	Raw milk cheese	S. Ohio Ad1482	5.6	-/-/-	+	-	ND
5	c	1679	Ready to eat scallop	S. Typhimurium Adria 305	3.4	-	-	-	ND
6	a	2194	Raw material for pet food	/	/	-	+	-	ND
6	b	2038	Raw meat for pet	S. Kedougou	< 1.0	-	+	-	ND

Table 10 - Positive deviations (Kit Version 1)

Category / Sub-category	Type	Sample No	Product	Artificial contamination		Alternative method			
				Strain	Inoculation level	PCR	Confirmation	Final result	Agreement
1.1	b	542	Ground beef	Cross contamination	/	+/+	+	+	PD
1.1	b	5294	Frozen ground beef	S. Dublin Ad529	5.6	+ (35.0)	+	+	PD
1.1	b	5296	Ground beef	S. Bredeney 975	4.4	+ (33.2)	+	+	PD
1.2	a	6787	Beef meat	S. Bredeney 975	3.4	+ (34.6/35.0)	+	+	PD
1.2	b	6710	Frozen ground beef	S. Enteritidis Ad2295	2.6	+ (32.8/34.1)	+	+	PD
2	a	998	Turkey meat	/	/	+/+	+	+	PD
3	b	1268	Raw milk cheese	S. Manhattan 900	0.4	-/+	+	+	PD
3	c	5671	Fermented milk	S. Anatum Ad298	8.8	+ (22.2)	+	+	PD
3	c	5676	Cream	S. Mbandaka Ad1722	1.4	+ (35.8)	+	+	PD
3	c	5677	Cream	S. Anatum Ad298	8.8	+ (25.2)	+	+	PD

Table 11 - Analysis of discordant results (Kit Version 1)

Paired study Unpaired study

Category			Type	N+ Paired	N+ Unpaired	N+ combined	PD	ND	PPND	Paired study (ND+PPND) -PD	Paired study AL	Paired study (ND+PPND) +PD	Paired study AL	Unpaired study (ND+PPND) -PD	Unpaired study AL	Combined (ND+PPND) -PD	Combined AL
1	Raw beef meats	1.1 25g	Raw	0	15	15	0	1	0					1		1	
			Frozen	0	23	23	3	1	0					-2		-2	
			Seasoned	0	16	16	0	0	0					0		0	
			Total	0	54	54	3	2	0					-1	3	-1	3
		1.2 375g 10h and 20 h	Raw	0	11	11	1	0	0					-1		-1	
			Frozen	0	10	10	1	2	0					1		1	
			Seasoned	0	10	10	0	0	0					0		0	
			Total	0	31	31	2	2	0					0	3	0	3
2	Meat Products		Raw	16	0	16	0	1	0	1		1				1	
			Frozen	13	0	13	1	0	0	-1		1				-1	
			Seasoned	11	0	11	0	1	0	1		1				1	
			Total	40	0	40	1	2	0	1	3	3	6			1	3
3	Dairy products		Raw milks	0	7	7	0	1	0					1		1	
			Raw milk cheeses	0	21	21	1	1	0					0		0	
			Creams and fermented milks	0	18	18	3	1	0					-2		-2	
			Total	0	46	46	4	3	0					-1	3	-1	3
4	Egg products		Liquid egg products	8	0	8	0	0	0	0		0				0	
			Egg powders and egg-based preparations	9	0	9	0	0	0	0		0				0	
			Desserts and pastries	13	0	13	0	0	0	0		0				0	
			Total	30	0	30	0	0	0	0	3	0	6			0	3
5	Seafood and Vegetables		Raw seafood	9	0	9	0	0	0	0		0				0	
			Raw vegetables and spices	8	0	8	0	0	0	0		0				0	
			RTE and RTRH	14	0	14	0	1	0	1		1				1	
			Total	31	0	31	0	1	0	1	3	1	6			1	3
6	Feed		Raw materials and ingredients	7	0	7	0	1	0	1		1				1	
			Low moisture finished products	9	0	9	0	0	0	0		0				0	
			High moisture finished products	14	0	14	0	1	0	1		1				1	
			Total	30	0	30	0	2	0	2	3	2	6			2	3
All products (Raw beef meat -375 g 10 h)				**131**	**131**	**262**	**10**	**12**	**0**							**2**	**6**
All products (Raw beef meat -375 g 20 h)				**131**	**131**	**262**	**10**	**12**	**0**							**2**	**6**

The observed values ((ND + PPND) - PD) are below the acceptability limit for each category and for all the categories for unpaired and paired study design. The values for (ND + PPND + PD) are below the acceptability limit for each category and for all the categories for paired study design.

3.1.1.6 Confirmatory tests

A summary of the differences observed between the different confirmation protocols is presented in Table 12.

Table 12 - Differences observed between the different confirmation protocols (Kit Version 1)

Category / Sub-category	Confirmation protocol	PA	NA	PD	ND	PPNA	PPND	Number of samples confirmed
All samples (lowest incubation time for raw beef 375g category)	DS COMPASS *Salmonella*	23	34	0	3	1	3	23
	DS Brilliance *Salmonella*	229	351	9	14	14	9	238
	RVS/COMPASS *Salmonella*	25	32	2	2	3	0	27
	RVS/Brilliance *Salmonella*	237	350	11	13	13	2	248
	All confirmatory tests	240	352	10	12	12	0	250
All samples (upper incubation time for raw beef 375g category)	DS COMPASS *Salmonella*	23	34	0	3	1	3	23
	DS Brilliance *Salmonella*	226	351	9	13	14	13	235
	RVS/COMPASS *Salmonella*	25	32	2	2	3	0	27
	RVS/Brilliance *Salmonella*	237	350	11	12	13	3	248
	All confirmatory tests	240	352	10	12	12	0	250

Few results were available using the COMPASS *Salmonella* Agar. The best results were observed when proceeding to a subculture in RVS broth prior streaking onto Brilliance *Salmonella.* The *Salmonella* strains were recovered in 248 samples using RVS while only 238 were confirmed positive using direct streaking onto Brilliance *Salmonella* for the shorter incubation time.

3.1.1.7 Enrichment broth storage for 24 h at 5°C ± 3°C

197 samples were tested again after enrichment broth storage for 24 h at 5°C ± 3°C in 2010, 2014 and 2016. The following changes were observed (see Table 13).

Table 13 (Kit Version 1)

Category	Type	Sample No	Product	Before storage	After storage
1.2	a	5712	Beef tartar	PA (20 h)	PPND
3	b	459	Raw milk cheese	ND	PA
4	a	1610	Whole liquid egg	PPNA	PD
5	c	1680	Ready to reheat	PA	ND
6	a	2194	Hemoglobin	ND	PA

According to the EN ISO 16140-2:2016, the analyses of discordant results became the following (See Table 14).

Table 14 - Analysis of discordant results (Kit Version 1)

Paired study Unpaired study

Category			PD	ND	PPND	Paired (ND+PPND) -PD	Paired AL	Paired (ND+PPND) +PD	Paired AL	Unpaired (ND+PPND) -PD	Unpaired AL	Combined (ND+PPND) -PD	Combined AL
1	Raw beef meat	1.1 25 g	2	0	0					-2	3	-2	3
		1.2 375 g 10 h	2	2	0					0	3	0	3
		1.2 375 g 20 h	2	2	0					0	3	0	3
2	Meat products		/	/	/	/	/	/	/			/	/
3	Dairy products		3	2	0					-1	3	-1	3
4	Egg products		1	0	0	-1	3	1	6			-1	3
5	Seafood and vegetables		0	2	0	2	3	2	6			2	3
6	Feed		0	1	0	1	3	1	6			1	3
All products (Raw beef meat - 375g 10h)			**8**	**7**	**0**							-1	**6**
All products (Raw beef meat - 375g 20h)			**8**	**7**	**1**							0	**6**

3.1.1.8 PCR inhibitions

The following inhibitions were observed (See Table 15).

Table 15 - PCR inhibitions (Kit Version 1)

Sample No	Product	PCR result
947	Poultry meat	NE / - /+/+
1992	Liquid egg product	i/-/-
1993	Liquid egg product	i/-/-
1994	Liquid egg product	i/-/-
2188	Raw material feed stuff	i/-/-
10	Liquid egg product	i/-/-
12	Liquid egg product	i/-/-
25	Raw material pellets	i/-/-
73	Minerals for bovines	i/+ (24 h storage)
5286	Puff	i/+ (36.8) * (24 h storage)
5287	Beef meat	i/+ (39.7) * (24 h storage)
509	Frozen ground beef	i/- *
398	Carpaccio	i/- *
400	Seasoned beef trim	i/- *
507	Carpaccio	i/- *
464	Raw milk cheese	i/-*

* 1/10 dilution

16 PCR inhibitions were observed among 922 PCR tests applied, representing 1.4 % of the tests.

Among the 16 PCR inhibitions, 5 of them were linked to liquid egg products.

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:

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

3.1.2.1 Experimental design

Six matrix/strain pairs were tested using the following protocol:

- 6 non spiked samples,
- 6 samples inoculated at a level required to get 0 to 50 % positive samples,
- 6 samples inoculated at a level required to get 50 to 75 % positive samples,
- 6 samples inoculated at a level required to get 75 to 100 % positive samples.

The samples were analyzed by the reference and the alternative methods, and the background flora was enumerated.

The following matrix/strains were tested (See Table 16).

Table 16 - Defined (matrix/strain) pairs for the RLOD determination

(Kit Version 1)

Year of analysis	Category / Sub-category	Matrix	Inoculated strain	Origin	Storage conditions before analysis
2008	1.1	Raw beef meat	*Salmonella* Infantis 128	Ground beef	/
2008	2	Sausage meat	*Salmonella* Virchow 647	Poultry meat	
2008	3	Raw milk	*Salmonella* Typhimurium 305	Ready to reheat meal	
210	4	Egg product	*Salmonella* Enteritidis 657	Liquid egg product	
2010	5	Raw spinach	*Salmonella* Virchow F276	Curry	
2010	6	Pellets for dog	*Salmonella* Agona A00VO38	Feed	
2014	1.1	Seasoned beef meat	*Salmonella* Infantis 128	Ground beef	
2014	1.2	Ground beef (375 g)	*Salmonella* Typhimurium A00C060	Ground beef	
2014	3	Raw milk cheese	*Salmonella* Mbandaka Ad1722	Raw milk	

3.1.2.2 Calculation and interpretation of the RLOD and LOD_{50}

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

The RLOD calculations were performed using Excel spreadsheet of the international standard (ISO 16140), as described in the ISO 16140-2 standard (http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) ver 06-07-2015. The RLOD are given Table 17.

Table 17 – Presentation of RLOD before and after confirmation of the alternative method results (Kit Version 1)

Category	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
1.1	Raw beef meat / S.Infantis 128	1,355	0,557	3,296	0,304	0,445	0,683	1,355	2.5
2	Sausage meat / S.Virchow 647	1,122	0,537	2,343	0,115	0,368	0,311	1,122	1.5
3	Raw milk / S.Typhimurium 305	2,231	0,841	5,916	0,802	0,488	1,645	2,231	2.5
4	Egg product / S.Enteritidis 657	1,000	0,456	2,195	0,000	0,393	0,000	1,000	1.5
5	Raw spinach / S.Virchow F276	1,000	0,466	2,146	0,000	0,382	0,000	1,000	1.5
6	Feed stuff / S.Agona A00V038	1,000	0,456	2,194	0,000	0,393	0,000	1,000	1.5
1.1	Seasoned beef meat / S.Infantis 128	1,166	0,499	2,725	0,154	0,424	0,362	1,166	1.5
1.2	Ground beef (375g) / S.Typhimurium A00C060	0,797	0,271	2,341	-0,227	0,539	0,421	0,797	2.5
3	Raw milk cheese / S.Mbandaka Ad1722	0,629	0,246	1,607	-0,463	0,469	0,988	1,677	1.5
Combined		**0,892**	**0,688**	**1,157**	**-0,114**	**0,130**	**0,879**	**1,621**	/

The RLOD meet the AL fixed at 2.5 for unpaired studies and 1.5 for paired studies for the nine tested matrix/strain pairs.

The $LOD_{50\ \%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 test are given in Table 18.

Table 18 - LOD_{50} results (Kit Version 1)

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
		Reference method	Alternative method
1.1	Raw beef meat / S.Infantis 128	0.539 [0.289;1.004]	0.698 [0.377;1.291]
2	Sausage meat / S.Virchow 647	0.398 [0.233;0.679]	0.485 [0.285;0.827]
3	Raw milk / S.Typhimurium 305	0.539 [0.288;1.007]	1.295 [0.701;2.394]
4	Egg product / S.Enteritidis 657	0.673 [0.359;1.260]	0.673 [0.359;1.260]
5	Raw spinach / S.Virchow F276	0.675 [0.355;1.282]	0.675 [0.355;1.282]
6	Feed stuff / S.Agona A00V038	0.199 [0.094;0.421]	0.199 [0.094;0.421]
1.1	Seasoned beef meat / S.Infantis 128	0.435 [0.244;0.776]	0.498 [0.282;0.880]
1.2	Ground beef (375g) / S.Typhimurium A00C060	0.437 [0.232;0.823]	0.350 [0.183;0.669]
3	Raw milk cheese / S.Mbandaka Ad1722	1.711 [0.764;3.834]	0.502 [0.275;0.916]
	Combined results	**0.545 [0.445;0.668]**	**0.567 [0.463;0.694]**

The LOD_{50} varies from 0.2 to 1.7 CFU/sample size for the reference method and from 0.2 to 1.3 CFU/ sample size for the alternative method.

3.1.3 Inclusivity / exclusivity

Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains.

Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Test protocols

❒ **Inclusivity**

Strains were grown in BHI broth and inoculated in BPW (10 to 100 cells / 225 ml). The two protocols of the alternative method protocol were tested: short protocol dedicated to raw beef meats (BPW for 8 h at 41.5°C) and protocol for dairy products (BPW + Acriflavine for 16 h at 37°C).

[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.

❒ **Exclusivity**

Strains were grown in BHI broth and inoculated in BPW (10^5 cells/ml). The alternative method protocol was then performed.

3.1.3.2 Results

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

❒ **Inclusivity**

Among the tested 50 strains, one strain (*Salmonella* Wayne Ad 502) gave a negative PCR result with the short protocol. They all gave a positive PCR test when the “Dairy products” protocol was applied (BPW + Acriflavine 16 h at 37°C).

For the renewal study carried on 2012, complementary tests were done on 9 *Salmonella* strains. The two enrichment protocols were tested. All the strains gave a positive PCR test. The results are provided **Appendix 7.**

42 additional strains were tested in 2016, including *Salmonella* Wayne Ad502 (See **Appendix 8**). They all gave positive PCR results with the short protocol. One strain (*Salmonella* Arbotusovis Ad2320) gave a negative PCR result with the Dairy products protocol; this strain gave a positive PCR result when milk was added to the enrichment broth.

❒ **Exclusivity**

No cross reaction was observed on the 30 tested strains.

The alternative method is specific and selective.

3.2 Kit Version 2 (extension study, 2021)

For categories 1 (raw beef meat 25 g and 375 g test portions) and 3 (dairy products), samples were tested in 2014 and 2016, the lysates were stored at -20°C. It was proposed to test again the lysates for this extension study for the sensitivity and RLOD determination.
Note that for enrichment broths storage, for studies performed in 2014 and 2016, the enriched samples were stored for 24 h at 5°C ± 3°C while the samples analysed for this extension study were tested again after 72 h storage.

3.2.1 Sensitivity study

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

3.2.1.1 Number and nature of samples

The DNA extracts from 203 samples belonging to categories 1 (raw beef meat 25 g and 375 g test portions) and 3 (dairy products) tested in 2014 and 2016 were used and tested again for this study with the GeneDisc® Salmonella spp. new version (v2).
Additional samples were analysed in 2020 and 2021 in order to complete the number of samples required for each category and type.

Taking into account all the results, obtained with DNA extracts stored from the previous study and tested again with the GeneDisc® plate Salmonella spp. v2 and the DNA extracts from new samples tested in 2020 and 2021, 546 DNA extracts were analyzed providing 266 positive and 280 negative results and 267 positive and 279 negative results respectively for 10 h and 20 h incubation time for the 375 g raw beef meat samples.
The distribution per tested category and type is given in Table 19.

Table 19 – Distribution per tested category and type (Kit Version 2)

Category		Test portion	Protocol	Type		Positive (DNA extracts from previous studies)	Negative (DNA extracts from previous studies)	Total (DNA extracts from previous studies)
1	**Raw beef meats**	25 g	P1: 8 h (2014 + 2021)	a	Raw	12 (7)	12 (12)	24 (19)
				b	Frozen	7 (7)	13 (7)	20 (14)
				c	Seasoned	14 (8)	8 (7)	22 (15)
				Total		33 (22)	33 (26)	66 (48)
		375 g	P2: 10 h (2014 + 2016 + 2021)	a	Raw	10 (10)	13 (13)	23 (23)
				b	Frozen	11 (10)	9 (8)	20 (18)
				c	Seasoned	11 (7)	9 (8)	20 (15)
				Total		32 (27)	31 (29)	63 (56)
			P2: 20 h (2014 + 2016 + 2021)	a	Raw	11 (11)	11 (11)	22 (22)
				b	Frozen	11 (10)	9 (8)	20 (18)
				c	Seasoned	11 (7)	10 (9)	21 (16)
				Total		33 (28)	30 (28)	63 (56)
2	**Meat products**	25 g	P4: 16 h (2020/2021)	a	Raw meat (chilled, frozen, seasoned) + RTRH	13	18	31
				b	Raw poultry meat (chilled, frozen, seasoned) + RTRH	9	21	30
				c	Delicatessen	9	15	24
				Total		31	54	85
3	**Dairy products**	25 g	P3: 16 h (2014 + 2020 / 2021)	a	Raw milks	9 (3)	11 (3)	20 (6)
				b	Raw milk cheeses	14 (14)	7 (4)	21 (18)
				c	Creams and fermented milks	10 (10)	12 (9)	22 (19)
				Total		33 (27)	30 (16)	63 (43)
4	**Specific food and ingredients**	25 g	P4: 16 h (2020/2021)	a	Spices, aromatic herbs, cocoa powders, cocoa butter, cocoa liquor	13	11	24
				b	Infant formula and infant cereals with or without probiotics, milk powders	10	10	20
				c	Liquid egg products and egg powders	12	9	21
				Total		35	30	65

Category		Test portion	Protocol	Type		Positive (DNA extracts from previous studies)	Negative (DNA extracts from previous studies)	Total (DNA extracts from previous studies)
5	**Fishery products and vegetables**	25 g	P4: 16 h (2020/2021)	a	Raw fish and seafood (chilled, frozen) + RTRH	12	11	23
				b	Produces and sprouts	11	10	21
				c	Raw vegetables and fruits (cut, under atmosphere) + RTRH	13	9	22
				Total		36	30	66
6	**Feed products**	25 g	P4: 16 h (2020/2021)	a	Products for pet	11	9	20
				b	Products for livestock	15	19	34
				c	Raw materials, ingredients	9	13	22
				Total		35	41	76
7	**Environmental samples**	25 g or sampling device	P4: 16 h (2020/2021)	a	Process and cleaning water	7	13	20
				b	Dusts, wastes	14	7	21
				c	Surfaces	10	11	21
				Total		31	31	62
	All products (P2 - 10 h)					**266 (76)**	**280 (71)**	**546 (147)**
	All products (P2 - 20 h)					**267 (77)**	**279 (70)**	**546 (147)**

3.2.1.2 Artificial contamination of samples

Artificial contaminations were done by seeding and spiking protocol. The artificial contaminations are presented in **Appendix 9**.

314 samples were artificially contaminated, using 77 different strains. 237 and 238 gave a positive result respectively when 10 h or 20 h incubation time was applied for the raw beef meat category (375 g test portion). 20 % of the samples were contaminated between 3 CFU (seeding protocol) or 5 CFU (spiking protocol) and 10 CFU. This is in agreement with the AFNOR technical rules requirements.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 20.

Table 20 - Repartition of the positive samples per inoculation protocol and inoculation level (Kit Version 2)

Categoryl	Naturally contaminated	Artificially contaminated							Total
		Cross contamination	Seeding protocol			Spiking protocol			
			≤ 3 CFU	3 < x ≤ 10 CFU	10<x<30 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	10<x<30 CFU	
All products (**P2 - 10 h**)	28	0	133	10	0	45	43	6	265
%	10,6	0,0	50,2	3,8	0,0	17,0	16,2	2,3	100,0
All products (**P2 - 20 h**)	28	0	133	10	0	45	44	6	266
%	10,5	0,0	50,0	3,8	0,0	16,9	16,5	2,3	100,0

10.6 % of the samples were naturally contaminated.

3.2.1.3 Protocols applied during the validation study

- **Incubation time**

The following incubation times were applied:

- Raw beef meat 25g test portion: 8 h
- Raw beef meat 375g test portion: 10 h and 20 h
- All other categories: 16 h

- **Enrichment broth**

- Raw beef meat samples (25 and 375 g): prewarmed BPW at 41.5°C
- Dairy products: BPW + Acriflavin 10 mg/L
- All food, feed and environmental samples: BPW
- Cocoa products: prewarmed UHT milk at 37°C
- Liquid egg white: BPW with a 1:40 dilution

- **Extraction protocol**

Only the Pack food 2 was used for this extension study (extraction on 50 µl enriched sample).

- **Confirmations**

The positive PCR tests were confirmed by direct streaking 50 µl of the enriched sample onto *Brilliance Salmonella*, and subculture in RVS broth prior streaking onto the selective agar plates. The typical colonies were confirmed in both cases by latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) directly on isolated colonies, and the tests described in the ISO method (biochemical galleries without purification step and serological tests after purification step).

- **Enrichment broth storage**

The enrichment broths from positive and discordant samples were stored for 72h at 5°C ± 3°C for samples tested in 2020/2021. Note that for the studies performed in 2014 and 2016, the enriched samples were stored for 24 h at 5°C ± 3°C.

3.2.1.4 Test results

Raw data per category are given in Appendix 10. The results are given in Table 21.

Table 21 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) (Kit Version 2)

Category		Test portion	Protocol	PA	NA*	PD	ND**	PPND	PPNA	Total
1	Raw beef meats	25 g	P1: 8 h (2014+2021)	28	33	4	1	0	0	**66**
		375 g	P2: 10 h (2014+2016+2021)	25	31	5	2	0	0	**63**
			P2: 20 h (2014+2016+2021)	26	30	5	2	0	0	**63**
2	Meat Products	25 g	P4: 16 h (2020/2021)	27	54	3	1	0	0	**85**
3	Dairy products	25 g	P3: 16 h (2014+2020/2021)	27	30	4	2	0	0	**63**
4	Specific food and ingredients	25 g	P4: 16 h (2020/2021)	31	27	1	3	0	3	**65**
5	Fishery products and vegetables	25 g	P4: 16 h (2020/2021)	34	30	0	2	0	0	**66**
6	Feed products	25 g	P4: 16 h (2020/2021)	35	41	0	0	0	0	**76**
7	Environmental samples	25 g or sampling device	P4: 16 h (2020/2021)	31	31	0	0	0	0	**62**
All products (P2 - 10 h)				**238**	**277**	**17**	**11**	**0**	**3**	**546**
All products (P2 - 20 h)				**239**	**276**	**17**	**11**	**0**	**3**	**546**

* PPNA not included ** PPND not included

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

The calculations are presented in Table 22.

Table 22 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) (Kit Version 2)

Category		Test portion	Ptotocol	Type		PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
1	Raw beef meats	25 g	P1: 8 h (2014 + 2021)	a	Raw	11	12	1	0	0	0	100,0	91,7	95,8	0,0
				b	Frozen	5	13	2	0	0	0	100,0	71,4	90,0	0,0
				c	Seasoned	12	8	1	1	0	0	92,9	92,9	90,9	0,0
				Total		28	33	4	1	0	0	97,0	87,9	92,4	0,0
		375 g	P2: 10 h (2014 + 2016 + 2021)	a	Raw	9	13	1	0	0	0	100,0	90,0	95,7	0,0
				b	Frozen	7	9	2	2	0	0	81,8	81,8	80,0	0,0
				c	Seasoned	9	9	2	0	0	0	100,0	81,8	90,0	0,0
				Total		25	31	5	2	0	0	93,8	84,4	88,9	0,0
			P2: 20 h (2014 + 2016 + 2021)	a	Raw	10	11	1	0	0	0	100,0	90,9	95,5	0,0
				b	Frozen	7	9	2	2	0	0	81,8	81,8	80,0	0,0
				c	Seasoned	9	10	2	0	0	0	100,0	81,8	90,5	0,0
				Total		26	30	5	2	0	0	93,9	84,8	88,9	0,0
2	Meat Products	25 g	P4: 16 h (2020/2021)	a	Raw meat (chilled, frozen, seasoned)	13	18	0	0	0	0	100,0	100,0	100,0	0,0
				b	Raw poultry meat (chilled, frozen, seasoned)	9	21	0	0	0	0	100,0	100,0	100,0	0,0
				c	Delicatessen	5	15	3	1	0	0	88,9	66,7	83,3	0,0
				Total		27	54	3	1	0	0	96,8	90,3	95,3	0,0
3	Dairy products	25 g	P3: 16 h (2014 + 2020/2021)	a	Raw milks	8	11	0	1	0	0	88,9	100,0	95,0	0,0
				b	Raw milk cheeses	14	7	0	0	0	0	100,0	100,0	100,0	0,0
				c	Creams and fermented milks	5	12	4	1	0	0	90,0	60,0	77,3	0,0
				Total		27	30	4	2	0	0	93,9	87,9	90,5	0,0
4	Specific food and ingredients	25 g	P4: 16 h (2020/2021)	a	Spices, aromatic herbs, cocoa powders, cocoa butter, cocoa liquor	10	11	1	2	0	0	84,6	92,3	87,5	0,0
				b	Infant formula and infant cereals with or without probiotics, milk powders	9	10	0	1	0	0	90,0	100,0	95,0	0,0
				c	Liquid egg products and egg powders	12	6	0	0	0	3	100,0	100,0	100,0	33.3
				Total		31	27	1	3	0	3	91,4	97,1	93,8	10.0
5		25 g	P4: 16 h (2020/2021)	a	Raw fish and seafood (chilled, frozen)	12	11	0	0	0	0	100,0	100,0	100,0	0,0

Category		Test portion	Ptotocol	Type		PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
	Fishery products and vegetables			b	Produces and sprouts	10	10	0	1	0	0	90,9	100,0	95,2	0,0
				c	Raw vegetables and fruits (cut, under atmosphere)	12	9	0	1	0	0	92,3	100,0	95,5	0,0
				Total		34	30	0	2	0	0	94,4	100,0	97,0	0,0
6	**Feed products**	25 g	P4: 16 h (2020/2021)	a	Products for pet	11	9	0	0	0	0	100,0	100,0	100,0	0,0
				b	Products for livestock	15	19	0	0	0	0	100,0	100,0	100,0	0,0
				c	Raw materials, ingredients	9	13	0	0	0	0	100,0	100,0	100,0	0,0
				Total		35	41	0	0	0	0	100,0	100,0	100,0	0,0
7	**Environmental samples**	25 g or samplin g device	P4: 16 h (2020/2021)	a	Process and cleaning water	7	13	0	0	0	0	100,0	100,0	100,0	0,0
				b	Dusts, wastes	14	7	0	0	0	0	100,0	100,0	100,0	0,0
				c	Surfaces	10	11	0	0	0	0	100,0	100,0	100,0	0,0
				Total		31	31	0	0	0	0	100,0	100,0	100,0	0,0
	All products (P2 - 10 h)					**238**	**277**	**17**	**11**	**0**	**3**	**95,9**	**93,6**	**94,9**	**1,1**
	All products (P2 - 20 h)					**239**	**276**	**17**	**11**	**0**	**3**	**95,9**	**93,6**	**94,9**	**1,1**

* PPNA not included

** PPND not included

A summary of the results is given in Table 23.

Table 23 - Summary of results (Kit Version 2)

		All products P2-10 h	All products P2-20 h
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$	95.9 %	95.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)} \; x \; 100\ \%$	93.6 %	93.6 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\%$	94.9 %	94.9 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\%$	1.1 %	1.1 %

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

3.2.1.6 Results obtained on DNA extracts stored from previous studies

A total of 284 DNA extracts were tested combining the extracts prepared after incubation and after storage of the enriched samples. Same results were obtained using the new and old version of the Gene-Disc except in one case (see Table 24). A confirmed negative PCR result was obtained in 2014. In this study, a positive PCR result was obtained with the new version of the kit. The DNA extract was tested again with the old version of the kit and a positive result was obtained once again (see Table 25).

Table 24 – DNA extracts from previous studies tested with the GeneDisc® *Salmonella* spp. new version (Kit Version 2)

Category				DNA extracts prepared after enrichment incubation		DNA extracts prepared after enrichment broths storage	
				Number of lysates tested	Number of concordant results obtained with the new kit	Number of lysates tested	Number of concordant results obtained with the new kit
1	Raw beef meats	25 g		48	48	11	11
		375 g	10 h	56	56	27	27
			20 h	56	56	26	26
3	Dairy products	25 g		43	42	17	17
Total				203	202	81	81

Table 25 – PCR discordant result (Kit Version 2)

Year of analysis	Sample N°	Product	Protocol	Reference method: ISO 6579-1♦ Result	PCR Result (Ct)			All confir-matory tests	Final result All confir-matory tests		Agreement	
					2014	2020						
					GeneDisc Plate *Salmonella* spp v1	GeneDisc® Plate *Salmonella* spp			2014	2020	2014 GD v1	2020 GD v1 & v2
						v1	v2					
2014	**5669**	**Fermented milk**	P3	-	-/-/-	+(24,2)/ +(24,1)	+(23,4)/ +(22,5)	+	-	+	**NA**	**PD**

V1: old version of the GeneDisc® *Salmonella* spp. kit V2: new version of the GeneDisc® *Salmonella* spp. kit

3.2.1.7 Analysis of discordant results

The negative deviations are given in Table 26 and the positive deviations in Table 27.

Negative deviations

For all combined categories and protocols, 11 negative deviations were observed. 9 samples were artificially contaminated and 2 were naturally contaminated. The presence of *Salmonella* spp. was confirmed for 4 samples only after subculture in RVS:

- Samples n°6708 and n°6709 (frozen beef meats, protocol 10 h): these samples were tested in 2016 and gave negative results for the three replicates tested. Same results were observed the GeneDisc® *Salmonella* spp. v2.

- Samples n°5122 and n°5258 (vegetables tested in 2020). The DNA extracts were tested again twice. 1 (n°5122) and 2 (n°5258) positive results with late Ct values were obtained. The contamination level was probably just at the limit of detection of the alternative method.

Positive deviations

For all combined categories and protocols, 17 positive deviations were obtained. One sample was naturally contaminated (n°1132: frozen ground beef meat). One sample (n°5669) gave negative results with the GeneDisc® Plate *Salmonella* spp. (v1) in 2014 but a positive PCR result was obtained with the GeneDisc® Plate *Salmonella* spp. v2 in 2020.

♦ Analyses performed according to the COFRAC accreditation

Table 26 - Negative deviations (Kit Version 2)

Year of analysis	Sample N°	Product (French name)	Product	Artificial contamination		Result ISO 6579-1♦ method	GeneDisc® *Salmonella* Plate				Final results 2021: GeneDisc® Plate *Salmonella* spp v2	Agree-ment	Protocol	Category	Type
							PCR Result (Ct)		Confirmation						
				Strain	Inoculation level CFU/sample		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	50 µl direct streaking on *Brilliance* Salmonella	RVS */Brilliance* Salmonella		All confi-rmatory tests GD v2			
2021	**1268**	**Steak haché à l'oignon**	**Seasoned ground beef meat with onions**	S. Typhimurium 22	1,2	+	/	-	-	-	**-**	**ND**	P1	1	c
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	S. Enteritidis Ad2295	2,6	+	-/-/-	-	-	+	**-**	**ND**	P2-10 h	1	b
							-	-	-	-	**-**	**ND**	pP2-20 h		
2016	**6709**	**Rumsteck surgelé**	**Frozen beef trim**	S. Typhimurium AOOC060	3,0	+	-/-/-	-	-	+	**-**	**ND**	P2-10 h	1	b
							-	-	-	-	**-**	**ND**	P2-20 h		
2014	**5675**	**Crème fraiche**	**Cream**	S. Ohio Ad1482	4,4	+	-/-/-	-	-	-	**-**	**ND**	P3	3	c
2020	5327	Lait cru de brebis	Raw ewe milk	/		+	/	-	-	-	**-**	**ND**	P3	3	a
2020	**5122**	**Graines germées mélange Alfalfa, radis, fenouil**	**Sprouts Alflafa, radish, fennel**	S. Oranienburg Ad1724	2,2	+	/	-/+(37,2)/-	-	+	**-**	**ND**	P4	5	b
2020	**5258**	**Carotte**	**Carrot**	S. Livingstone Ad2566	2,2	+	/	-/+(37,9)/+(37,3)	-	+	**-**	**ND**	P4	5	c
2020	5268	Saucisse aux herbes	Sausage with herbs	/	/	+	/	-	-	-	**-**	**ND**	P4	2	c
2020	**5462**	**Céréales infantiles cacao**	**Infant cereals, cocoa**	S. Virchow Ad1721	0,3	+	/	-	-	-	**-**	**ND**	P4	4	b
2021	**260**	**Ciboulette fraiche**	**Fresh chives**	S. Virchow F276	1,6	+	/	-	-	-	**-**	**ND**	P4	4	a
2021	**262**	**Romarin frais**	**Fresh rosemary**	S. Panama Ad1733	2,2	+	/	-	-	-	**-**	**ND**	P4	4	a

♦ Analyses performed according to the COFRAC accreditation

Table 27 - Positive deviations (Kit Version 2)

Year of analysis	Sample N°	Product (french name)	Product	Artificial contamination		Result ISO 6579-1♦ method	GeneDisc® *Salmonella* Plate				Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement	Protocol	Category	Type
							PCR Result (Ct)		Confirmation						
				Strain	Inoculation level CFU/sample		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	50 µl direct streaking on *Brilliance* Salmonella	RVS/*Brilliance* Salmonella		All confirmatory tests GD v2			
2014	**5294**	**Viande hachée congelée**	**Frozen ground beef**	S. Dublin Ad529	5,6	-	+(35,0)	+(31,0)	- (XLD:-)	-(XLD+)	+	**PD**	P1	1	b
2014	**5296**	**Haché surgelé**	**Frozen ground beef**	S. Bredeney 975	4,4	-	+(33,2)	+(32,9)	+	+	+	**PD**	P1	1	b
2021	**1254**	**Filet de charolais à griller**	**Beef meat, filet**	S.Cremieu 230	3	-	/	+(30,2)	+	+	+	**PD**	P1	1	a
2021	**1269**	**Boulette de bœuf à l'oriental**	**Seasoned ground beef meat (oriental)**	S.Typhimurium 22	1,2	-	/	+(32,6)	+	+	+	**PD**	P1	1	c
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	**S. Enteritidis Ad2295**	**2,6**	-	+(32,8/34,1)	+(32,8)	+	+	+	**PD**	P2-10 h	1	b
						-	+(30,1/30,6)	+(32,2)	+	+	+	**PD**	P2-20 h		
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	**S. Bredeney 975**	**3,4**	-	+(34,6/35,0)	+(34,6)	+	+	+	**PD**	P2-10 h	1	a
						-	+(29,5/30,0)	+(30,0)	+	+	+	**PD**	P2-20 h		
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	**S. Enteritidis Ad2294**	**2,6**	-	/	+(29,5)	+	+	+	**PD**	P2-10 h	1	c
						-	/	+(26,9)	+	+	+	**PD**	P2-20 h		
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	**S. Ohio Ad2224**	**1,2**	-	/	+(30,2)	+	+	+	**PD**	P2-10 h	1	c
						-	/	+(28,0)	+	+	+	**PD**	P2-20 h		
2021	1132	Steak haché surgelé de bœuf façon bouchère	Frozen raw ground beef	/	/	-	/	+(30,1)	+	+	+	**PD**	P2-10 h	1	b
						-	/	+(25,0)	+	+	+	**PD**	P2-20 h		
2014	**5669**	**Lait fermenté**	**Fermented milk**	S. Anatum Ad298	8,8	-	-/-/-	+(23,4)	+	+	+	**PD**	P3	3	c
2014	**5671**	**Lait fermenté**	**Fermented milk**	S. Anatum Ad298	8,8	-	+(22,2)	+(19,1)	+	+	+	**PD**	P3	3	c

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (french name)	Product	Artificial contamination		Result ISO 6579-1♦ method	GeneDisc® *Salmonella* Plate				Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement	Protocol	Category	Type
							PCR Result (Ct)		Confirmation						
				Strain	Inoculation level CFU/sample		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	50 µl direct streaking on *Brilliance* Salmonella	RVS/*Brilliance* Salmonella		All confirmatory tests GD v2			
2014	**5676**	**Crème fraiche**	**Cream**	Salmonella Mbandaka Ad 1722	1,4	-	+(35,8)	+(35,9)	+	+	+	**PD**	P3	3	c
2014	**5677**	**Crème fraiche**	**Cream**	*S.* Anatum Ad 298	8,8	-	+(25,2)	+(26,0)	+	+	+	**PD**	P3	3	c
2021	**259**	**Basilic frais**	**Fresh basil**	*S.* Virchow F276	1,6	-	/	+(25,2)	+	+	+	**PD**	P4	4	a
2021	**1766**	**Chorizo doux**	**Sweet chorizo**	*S.* Rissen Ad2507	3	-	/	+(23,7)	+	+	+	**PD**	P4	2	c
2021	**1767**	**Saucisson sec**	**Sausage delicatessen**	*S.* London Ad2422	2,4	-	/	+(20,1)	+	+	+	**PD**	P4	2	c
2021	**1768**	**Rosette tranchée**	**Sliced rosette**	*S.* London Ad2422	2,4	-	/	+(19,7)	+	+	+	**PD**	P4	2	c

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 28). For the category specific food and ingredients, it has been considered that the full category was tested with an unpaired study design while a mix of paired and unpaired protocols has been applied.

Table 28 - Analyses of discordant results (Kit Version 2)

Paired study
Unpaired study
Paired and Unpaired

Category		Test portion	Protocol	Type		N+ Paired	N+ Unpaired	N+ combined	ND	PPND	PD	Paired study (ND+PPND) -PD	AL	Paired study (ND+PPND) +PD	AL	Unpaired study (ND+PPND)-PD	AL	Combined (ND+PPND)-PD	AL
1	Raw beef meats	25 g	P1: 8 h (2014 + 2021)	a	Raw		12	12	0	0	1					-1		-1	
				b	Frozen		7	7	0	0	2					-2		-2	
				c	Seasoned		14	14	1	0	1					0		0	
				Total		0	33	33	1	0	4					-3	3	-3	3
		375 g	P2 :10 h (2014 + 2016 + 2021)	a	Raw		10	10	0	0	1					-1		-1	
				b	Frozen		11	11	2	0	2					0		0	
				c	Seasoned		11	11	0	0	2					-2		-2	
				Total		0	32	32	2	0	5					-3	3	-3	3
			P2: 20 h (2014 + 2016 + 2021)	a	Raw		11	11	0	0	1					-1		-1	
				b	Frozen		11	11	2	0	2					0		0	
				c	Seasoned		11	11	0	0	2					-2		-2	
				Total		0	33	33	2	0	5					-3	3	-3	3
2	Meat products	25 g	P4: 16 h (2020/2021)	a	Raw meat (chilled, frozen, seasoned)	13		13	0	0	0	0		0				0	
				b	Raw poultry meat (chilled, frozen, seasoned)	9		9	0	0	0	0		0				0	
				c	Delicatessen		9	9	1	0	3					-2		-2	
				Total		22	9	31	1	0	3	0	3	0	6	-2	3	-2	3
3	Dairy products	25 g	P3: 16 h (2014+ 2020/2021)	a	Raw milks		9	9	1	0	0					1		1	
				b	Raw milk cheeses		14	14	0	0	0					0		0	
				c	Creams and fermented milks		10	10	1	0	4					-3		-3	
				Total		0	33	33	2	0	4					-2	3	-2	3
4	Specific food and ingredients	25 g	P4: 16 h (2020/2021)	a	Spices, aromatic herbs, cocoa powders, cocoa butter, cocoa liquor		13	13	2	0	1					1		1	
				b	Infant formula and infant cereals with or without probiotics, milk powders		10	10	1	0	0					1		1	
				c	Liquid egg products and egg powders		12	12	0	0	0					0		0	
				Total		0	35	35	3	0	1					2	3	2	3

Category		Test portion	Protocol	Type		N+ Paired	N+ Unpaired	N+ combined	ND	PPND	PD	Paired study (ND+PPND)-PD	Paired study AL	Paired study (ND+PPND)+PD	Paired study AL	Unpaired study (ND+PPND)-PD	Unpaired study AL	Combined (ND+PPND)-PD	Combined AL
5	Fishery products and vegetables	25 g	P4: 16 h (2020/2021)	a	Raw fish and seafood (chilled, frozen)	12		12	0	0	0	0		0				0	
				b	Produces and sprouts	11		11	1	0	0	1		1				1	
				c	Raw vegetables and fruits (cut, under atmosphere)	13		13	1	0	0	1		1				1	
				Total		36	0	36	2	0	0	2	3	2	6			2	3
6	Feed products	25 g	P4: 16 h (2020/2021)	a	Products for pet	11		11	0	0	0	0		0				0	
				b	Products for livestock	15		15	0	0	0	0		0				0	
				c	Raw materials, ingredients	9		9	0	0	0	0		0				0	
				Total		35	0	35	0	0	0	0	3	0	6			0	3
7	Environmental samples	25 g or sampling device	P4: 16 h (2020/2021)	a	Process and cleaning water	7		7	0	0	0	0		0				0	
				b	Dusts, wastes	14		14	0	0	0	0		0				0	
				c	Surfaces	10		10	0	0	0	0		0				0	
				Total		31	0	31	0	0	0	0	3	0	6			0	3
All products P2- 10 h)						**124**	**142**	**266**	**11**	**0**	**17**	**2**	**6**	**2**	**20**	**-8**	**7**	**-6**	**7**
All products (P2- 20 h)						**124**	**143**	**267**	**11**	**0**	**17**	**2**	**6**	**2**	**20**	**-8**	**7**	**-6**	**7**

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

3.2.1.8 Enrichment broth storage at 5 ± 3°C for 24 h (for studies 2010 and 2014) and 72 h (for study 2020/2021)

The enriched samples were stored 24 h at 5°C ± 3°C for the studies performed in 2014 and 2016, and 72 h at 5°C ± 3°c for the samples tested in 2020/2021.

For the samples tested in 2014 and 2016 and tested again in 2020/2021 with the GeneDisc® Plate *Salmonella* spp. v2 some DNA extracts were not available (24 samples on the 81 samples initially tested) (See Table 29).

Table 29 – DNA extracts from previous studies not available (Kit Version 2)

Year of analysis	Sample N°	Product	GeneDisc® *Salmonella* Plate before storage					GeneDisc® *Salmonella* Plate after storage					Category	Type
			PCR Result (Ct)		Confirmation	Agreement		PCR Result (Ct)		Confirmation	Agreement			
			2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2		All confirmatory tests GD v1	All confirmatory tests GD v2	2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2		All confirmatory tests GD v1	All confirmatory tests GD v2		
2014	**5277**	**Ground beef**	+(29,0)	+(29,1)	+	**PA**	**PA**	+(32,0)	/	+	**PA**	/	1	a
2014	**5285**	**Beef balls**	+(31,7)	+(29,1)	+	**PA**	**PA**	+(29,8)	/	+	**PA**	/	1	c
2014	**5288**	**Beef trim**	+(30,6)	+(29,4)	+	**PA**	**PA**	+(28,9)	/	+	**PA**	/	1	a
2014	**5292**	**Frozen ground beef**	+(31,7)	+(28,4)	+	**PA**	**PA**	+(31,9)	/	+	**PA**	/	1	b
2014	**5293**	**Frozen ground beef**	+(38,1)	+(33,7)	+	**PA**	**PA**	+(39,1)	/	+	**PA**	/	1	b
2014	**5294**	**Frozen ground beef**	+(35,0)	+(31,0)	+	**PD**	**PD**	+(37,8)	/	+	**PD**	/	1	b
2014	**5297**	**Frozen seasoned beef balls**	+(32,0)	+(29,6)	+	**PA**	**PA**	+(30,1)	/	+	**PA**	/	1	c
2014	**643**	**Frozen seasoned beef balls**	+(30,5)	+(31,6)	+	**PA**	**PA**	+(25,5)	/	+	**PA**	/	1	c
2014	**644**	**Seasoned beef trim**	+(31,4)	+(31,4)	+	**PA**	**PA**	+(31,5)	/	+	**PA**	/	1	c
2014	**645**	**Seasoned beef trim**	+(28,8)	+(28,8)	+	**PA**	**PA**	+(27,8)	/	+	**PA**	/	1	c
2014	**647**	**Carpaccio**	+(28,7)	+(28,2)	+	**PA**	**PA**	+(32,2)	/	+	**PA**	/	1	c
2016	**6707**	**Frozen ground beef (20%fat)**	+(34,7/36,5)	+(35,7)	+	**PA**	**PA**	+(33,6/33,0)	/	+	**PA**	/	1	b (10h)
2014	**5721**	**Frozen ground beef (5% fat)**	+(27,7)	+(27,3)	+	**PA**	**PA**	+(27,7)	/	+	**PA**	/	1	b (20h)
2014	**5839**	**Seasoned carpaccio**	+(24,9)	+(23,2)	+	**PA**	**PA**	+(24,9)	/	+	**PA**	/	1	c (20h)
2014	**5668**	**Raw milk cheese**	+(22,3)	+(21,3))	+	**PA**	**PA**	+(24,0)	/	+	**PA**	/	**3**	b
2014	**5669**	**Fermented milk**	-/-/-	+(23,4)	+	NA	**PD**	-/-/-	/	+	NA	/	**3**	c
2014	**5670**	**Fermented milk**	+(22,9)	+(20,4)	+	**PA**	**PA**	+(22,9)	/	+	**PA**	/	**3**	c
2014	**5671**	**Fermented milk**	+(22,2)	+(19,1)	+	**PD**	**PD**	+(21,8)	/	+	**PD**	/	**3**	c
2014	**5672**	**Fermented milk**	+(25,7)	+(23,5)	+	**PA**	**PA**	+(24,0)	/	+	**PA**	/	**3**	c
2014	**5673**	**Fermented milk**	+(32,9)	+(32,5)	+	**PA**	**PA**	+(31,7)	/	+	**PA**	/	**3**	c
2014	**5675**	**Cream**	-/-/-	-	+	**ND**	**ND**	-/-/-	/	-	**ND**	/	**3**	c
2014	**5676**	**Cream**	+(35,8)	+(35,9)	+	**PD**	**PD**	+(33,0)	/	+	**PD**	/	**3**	c
2014	**5677**	**Cream**	+(25,2)	+(26,0)	+	**PD**	**PD**	+(23,6)	/	+	**PD**	/	**3**	c
2014	**5678**	**Cream**	+(35,8)	+(34,4()	+	**PA**	**PA**	+(33,8)	/	+	**PA**	/	**3**	c

Combining all studies, the enrichment broths (or DNA extracts for the previous studies) from 253 samples (10 h or 20 h incubation time) were tested again after storage.

The following changes were observed (See Table 30).

Table 30 – Enrichment broth storage (Kit Version 2)

Year of analysis	Sample N°	Product	Agreement before storage	Agreement after storage	Protocol	Category	Type
2014	**5712**	**Beef tartar**	PA	ND	P2 - 20 h	1	a
2020	**5262**	**Liquid whole egg**	PA	ND	P4	4	c
2020	**5264**	**Liquid egg yolk**	PA	ND	P4	4	c

The analyses of discordant results become (See Table 31).

Table 31 - Analysis of discordant after enrichment broth storage for 72 h at 5 ± 3°C (Kit Version 2)

Category		Test portion	Protocol	Type		N+ Paired	N+ Unpaired	N+ combined	ND	PPND	PD	Paired study (ND+PPND) -PD	Paired study AL	Paired study (ND+PPND) +PD	Paired study AL	Unpaired study (ND+PPND) -PD	Unpaired study AL	Combined (ND+PPND) -PD	Combined AL
1	Raw beef meats	25 g	P1: 8 h (2014 + 2021)	a	Raw		10	10	0	0	1					-1		-1	
				b	Frozen		4	4	0	0	1					-1		-1	
				c	Seasoned		8	8	1	0	1					0		0	
				Total		0	22	22	1	0	3					-2	3	-2	3
		375 g	P2: 10 h (2014 + 2016 + 2021)	a	Raw		10	10	0	0	1					-1		-1	
				b	Frozen		10	10	2	0	2					0		0	
				c	Seasoned		11	11	0	0	2					-2		-2	
				Total		0	31	31	2	0	5					-3	3	-3	3
			P2: 20 h (2014 + 2016 + 2021)	a	Raw		11	11	1	0	1					0		0	
				b	Frozen		10	10	2	0	2					0		0	
				c	Seasoned		10	10	0	0	2					-2		-2	
				Total		0	31	31	3	0	5					-2	3	-2	3
2	Meat Products	25 g	P4: 16 h (2020/2021)	a	Raw meat (chilled, frozen, seasoned)	13		13	0	0	0	0		0				0	
				b	Raw poultry meat (chilled, frozen, seasoned)	9		9	0	0	0	0		0				0	
				c	Delicatessen		9	9	1	0	3					-2		-2	
				Total		22	9	31	1	0	3	0	3	0	6	-2	3	-2	3
3	Dairy products	25 g	P3: 16 h (2014+2020/ 2021)	a	Raw milks		9	9	1	0	0					1		1	
				b	Raw milk cheeses		13	13	0	0	0					0		0	
				c	Creams and fermented milks		1	1	0	0	0					0		0	
				Total		0	23	23	1	0	0					1	3	1	3
5	Fishery products and vegetables	25 g	P3: 16 h (2020/2021)	a	Raw fish and seafood (chilled, frozen)	12		12	0	0	0	0		0				0	
				b	Produces and sprouts	11		11	1	0	0	1		1				1	
				c	Raw vegetables and fruits (cut, under atmosphere)	13		13	1	0	0	1		1				1	
				Total		36	0	36	2	0	0	2	3	2	6			2	3
6	Feed products	25 g	P3: 16 h (2020/2021)	a	Products for pet	11		11	0	0	0	0		0				0	
				b	Products for livestock	15		15	0	0	0	0		0				0	
				c	Raw materials, ingredients	9		9	0	0	0	0		0				0	
				Total		35	0	35	0	0	0	0	3	0	6			0	3
7	Environmental samples	25 g or sampling device	P3: 16 h (2020/2021)	a	Process and cleaning water	7		7	0	0	0	0		0				0	
				b	Dusts, wastes	14		14	0	0	0	0		0				0	
				c	Surfaces	10		10	0	0	0	0		0				0	
				Total		31	0	31	0	0	0	0	3	0	6			0	3
All products (P2 - 10 h)						**124**	**85**	**209**	**7**	**0**	**11**	**2**	**6**	**2**	**20**	**-6**	**7**	**-4**	**7**
All products (P2 - 20 h)						**124**	**85**	**209**	**8**	**0**	**11**	**2**	**6**	**2**	**20**	**-5**	**7**	**-3**	**7**

Category		Test portion	Protocol	Type		N+ Paired	N+ Unpaired	N+ combined	ND	PPND	PD	Paired study (ND+PPND) -PD	Paired study AL	Paired study (ND+PPND) +PD	Paired study AL	Unpaired study (ND+PPND) -PD	Unpaired study AL	Combined (ND+PPND) -PD	Combined AL
4	Specific food and ingredients	25 g	P4:16 h (2020/2021)	a	Spices, aromatic herbs, cocoa powders, cocoa butter, cocoa liquor		13	13	2	0	1					1		1	
				b	Infant formula and infant cereals with or without probiotics, milk powders		10	10	1	0	0					1		1	
				c	Liquid egg products and egg powders		12	12	2	0	0					2		2	
				Total		0	35	35	5	0	1					4	3	4	3

Paired study
Unpaired study
Paired and unpaired study

The observed values for ((ND + PPND) - PD) meet the acceptability limit for each individual category (excluding specific food and ingredient category as ND + PPND - PD > AL) and for all the combined categories (calculated values ≤ AL).

3.2.1.9 Confirmation

During the validation, the positive PCR results were confirmed by direct streaking 50 µL of the enriched sample onto *Brilliance* Salmonella and by subculture in RVS broth prior streaking onto selective agar plates. The typical colonies were confirmed in both cases by latex agglutination test for *Salmonella*, by the test described in the ISO method.

Combining all protocols, 38 samples (before or/and after storage) were not confirmed by direct streaking. The *Salmonella* spp. strains were recovered after the subculture in RVS (See Table 32).

Table 32 – Differences observed between direct streaking and streaking after a subculture in RVS broth (Kit Version 2)

Year of analysis	Sample N°	Product	Reference method: ISO 6579-1♦ Result	GeneDisc® *Salmonella* Plate				Agreement	Before or after storage 72 h at 5±3°C	Category	Type
				PCR Result (Ct)		Confirmation					
				2014: GeneDisc ® Plate *Salmonell a* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Direct streaking (50 µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confirmatory tests			
2014	**5293**	**Frozen ground beef**	+	+(38,1)	+(33,7)	- (XLD:-)	-(XLD+)	**PA**	**Before**	1	b
2014	**5294**	**Frozen ground beef**	-	+(35,0)	+(31,0)	- (XLD:-)	-(XLD+)	**PD**	**Before**	1	b
2014	**5713**	**Beef trim**	+	+(35,8)	+(34,5)	-(- XLD)	-(+1 col XLD)	**PA**	**Before**	1	a (10h)
2014	**5714**	**Beef trim**	+	+(36,0)	+(33,9)	-(- XLD)	-(+2 col XLD)	**PA**	**Before**	1	a (10h)
2014	**5716**	**Seasoned ground beef**	+	+(36,0)	+(37,1)	- (-XLD)	-(+1 col XLD)	**PA**	**Before**	1	c (10h)
2014	**5837**	**Carpaccio**	+	+(36,2)	+(33,0)	-(-XLD)	-(+MSRV/XLD)	**PA**	**Before**	1	c (10h)
2014	**5713**	**Beef trim**	+	+(35,9)	+(34,8)	-(-XLD)	-(+MSRV/XLD)	**PA**	**Before**	1	a (20h)
2014	**5714**	**Beef trim**	+	+(34,2)	+(34,9)	-(-XLD)	-(XLD:-;XLD :+24H)	**PA**	**Before**	1	a (20h)
2014	**5837**	**Carpaccio**	+	+(31,7)	+(28,5)	-(-XLD)	-(+MSRV/XLD)	**PA**	**Before**	1	c (20h)
2014	**454**	**Raw milk cheese**	+	+(39,8)	+(32,6)	-	+p	**PA**	**Before**	3	b
2014	**459**	**Raw milk cheese**	+	+(36,9)	+(37,0)	-	+m	**PA**	**Before**	3	b
2020	**5119**	**Organic sprouts Alfalfa**	+	/	+(37,8)	-	+m	**PA**	**Before**	5	b
				/	+(38,7)	-	+m	**PA**	**After**		
2020	**5120**	**Sprouts (pink radish)**	+	/	+(34,8)	-	+1/2	**PA**	**Before**	5	b
					+(34,9)	-	+m	**PA**	**After**		
2020	**5123**	**Sprouts (pink radish)**	+	/	+(34,6)	-	+1/2	**PA**	**Before**	5	b
				/	+(34,7)	-	+m	**PA**	**After**		
2020	**5124**	**Sprouts Alfalfa, radish, fennel**	+	/	+(36,0)	-	+m	**PA**	**Before**	5	b
					+(35,2)	-	+m	**PA**	**After**		
2020	**5125**	**Organic sprouts Alfalfa**	+	/	+(34,1)	-	+m	**PA**	**Before**	5	b
				/	+(33,0)	st	+m	**PA**	**After**		
2020	**5126**	**Mix of salad**	+	/	+(26,6)	-	+1/2	**PA**	**Before**	5	b
					+(26,6)	-	+m	**PA**	**After**		
2020	**5127**	**Mix of salad**	+	/	+(27,3)	-	+M	**PA**	**Before**	5	b
2020	**5209**	**Frozen sliced poultry meat**	+	/	+(28,0)	+md/-	+m	**PA**	**Before**	2	b
					+(30,5)	-	+m	**PA**	**After**		

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product	Reference method: ISO 6579-1♦ Result	GeneDisc® *Salmonella* Plate				Agreement	Before or after storage at 5±3°C	Category	Type
				PCR Result (Ct)		Confirmation					
				2014: GeneDisc ® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Direct streaking (50 µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confir-matory tests			
2020	**5257**	**Tomato**	+	/	+(27,3)	-	+1/2	**PA**	**Before**	5	c
					+(27,0)	-	+p	**PA**	**After**		
2020	**5262**	**Liquid whole egg**	+	/	+(39,3)	-	+p	**PA**	**Before**	4	c
2020	**5319**	**Waste, beef meat on the floor (meat products industry)**	+	/	+(28,5)	-	+M	**PA**	**Before**	7	b
2021	192	Poultry meat	+	/	+(37,2)	-	+m	**PA**	**Before**	2	b
2021	**604**	**Feed for livestock**	+	/	+(38,5)	-	+1/2	**PA**	**Before**	6	b
2021	**605**	**Feed for livestock**	+	/	+(36,7)	-	+m	**PA**	**Before**	6	b
					+(37,7)	-	+M	**PA**	**After**		
2021	**609**	**Feed for livestock**	+	/	+(37,8)	-	+p	**PA**	**Before**	6	b
					+(37,9)	-	+1/2	**PA**	**After**		
2021	**610**	**Feed for livestock**	+	/	+(28,6)	-	+M	**PA**	**Before**	6	b
					+(20,7)	-	+M	**PA**	**After**		
2021	**612**	**Feed for livestock**	+	/	+(37,9)	-	+M	**PA**	**Before**	6	b
					+(38,7)	-	+m	**PA**	**After**		
2021	**613**	**Feed for livestock**	+	/	+(38,7)	-	+1/2	**PA**	**Before**	6	b
					+(18,7)	-	+m	**PA**	**After**		
2021	**617**	**Raw materials for livestock feed**	+	/	+(36,8)	-	+1/2	**PA**	**Before**	6	c
					+(37,2)	-	+m	**PA**	**After**		
2021	758	Chicken meat	+	/	+(37,3)	-	+m	**PA**	**Before**	2	b
					+(31,6)	-	+m	**PA**	**After**		
2020	5424	Veal meat with pepper	+	/	+(30,8)	-	+m	**PA**	**After**	2	a
2020	5430	Pork meat (bacon)	+	/	+(25,1)	-	+m	**PA**	**After**	2	c
2021	192	Poultry meat	+	/	+(36,7)	-	+m	**PA**	**After**	2	b
2021	**611**	**Feed for livestock**	+	/	+(35,0)	-	+m	**PA**	**After**	6	b
2021	**618**	**Raw materials for livestock feed**	+	/	+(32,7)	-	+m	**PA**	**After**	6	c
2021	1002	Poultry meat	+	/	+(28,7)	-	+m	**PA**	**After**	2	b
2021	1004	Poultry meat	+	/	+(30,9)	-	+m	**PA**	**After**	2	b

♦ Analyses performed according to the COFRAC accreditation

All the observed typical colonies gave a positive latex test result.

For three samples (2 egg white powders and 1 egg yolk powder) it was not possible to confirm the presence of *Salmonella* spp. in the enrichment broth (See Table 33).

Table 33 – Positive presumptive not confirmed samples (Kit Version 2)

Year of analysis	Sample N°	Product	Reference method: ISO 6579-1♦ Result	GeneDisc® *Salmonella* Plate				Agreement	Category	Type
				PCR Result (Ct)	Confirmation					
				2020: GeneDisc® Plate *Salmonella* spp v2	Direct streaking (50 µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confirmatory tests			
2020	**5474**	**Egg white powder**	-	+(37,2)/-/-	st	st	-	**PPNA**	4	c
2021	469	Egg white powder	-	+(37,8)/-/-	st	st (5xRVS:st)	-	**PPNA**	4	c
2021	470	Egg yolk powder	-	+(38,3)/+(37,6)/ +(36,6)	-	st (5xRVS:st, MSRV:-)	-	**PPNA**	4	c

The PCR test was repeated twice for all these samples, and negative results were observed except for one sample (n°470).

3.2.1.10 PCR inhibition

With the GeneDisc® Plate *Salmonella* spp. (v1), 6 PCR inhibitions were observed on 316 PCR tests (1.9 %).
With the GeneDisc® Plate *Salmonella* spp. (v2) 15 PCR inhibitions were observed on 896 PCR tests (1.8 %) (See Table 34).

♦ Analyses performed according to the COFRAC accreditation

Table 34 – Inhibited PCR Results

Year of analysis	Sample N°	Product	PCR Result (Ct)		Before or after 72 h storage at 5±3°C	Category	Type
			2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2			
2021	1259	Ground beef meat 8% FL	/	i/-*	before	1	b
2014	**5286**	**Seasoned ground beef**	i/+(36,8)*	+(29,6)	after	1	c
2014	**5287**	**Beef trim**	i/+(39,7)*	+(31,6)	after	1	a
2014	509	Frozen ground beef	i/-*	-	before (10 h)	1	b
2014	398	Carpaccio	i/-*	-	before (20 h)	1	c
2014	507	Carpaccio	i/-*	-	before (20 h)	1	c
2014	**454**	**Raw milk cheese**	i/+(37,9)*	+(30,3)	after	**3**	b
2020	**5263**	**Liquid egg yolk**	/	i/+(38,8)/+(31,8)*	before	4	c
			/	i/i/+35,6*	after	4	c
2020	**5264**	**Liquid egg yolk**	/	i/i*/+(33,8)**	before	4	c
			/	i/i/-*/-(ne)	after	4	c
2020	**5487**	**Thyme**	/	I/-*	before	4	a
2021	**265**	**Dehydrated thyme**	/	i/-*	before	4	a
2021	**266**	**Dehydrated basil**	/	i/-*	before	4	a
2021	**306**	**Rape flour**	/	i/-*	before	6	c
2021	471	Egg yolk liquid	/	i//-*	before	4	c
2021	473	Whole egg liquid	/	i//-*	before	4	c
2021	1773	Vacuum dusts (dairy industry)	/	i/-*	before	7	b
2020	**5262**	**Liquid whole egg**	/	i/i/-*/-(ne)	after	4	c
2021	**274**	**Egg yolk liquid**	/	i/-*	after	4	c
2021	**275**	**Egg yolk liquid**	/	i/-*	after	4	c

* : 1 :10 dilution **: 1:100 dilution (ne): new DNA extraction

A 1:10 dilution allowed to obtain a result except for one sample for which a 1:100 dilution was necessary (n°5264: liquid egg yolk).

3.2.2 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.

3.2.2.1 Experimental design

Eight (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 35).

For the matrix/strain pairs tested for category 1 (ground beef 375 g) and category 3 (raw milk), the DNA extracts from the previous studies were available. These DNA extracts were tested again with the new version of the GeneDisc® Plate *Salmonella* spp. (v2). For these two matrix/strain pairs, the protocol described in the ISO 16140 (2003) was applied:

- level 1: 0 CFU/g or mL
- level 2: level necessary to obtain 0 to 50 % positive
- level 3: level necessary to obtain 50 to 75 % positive
- level 4: level necessary to obtain 100 % positive

The six other matrix/strain pairs were tested in 2020/2021. The following protocol (ISO 16140-2) 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 35 - Defined (matrix/strain) pairs for the RLOD determination

(Kit Version 2)

Category		Test portion	Matrix	Inoculated strain	Origin	Study design	Storage conditions before analysis
1	Raw beef meat	25 g	Raw beef meat	*Salmonella* Infantis 128	Ground beef	Unpaired	Seeding 3°C ± 2°C for 48 h
		375 g (1)	Ground beef (375 g)	*Salmonella* Typhimurium A00C060	Ground beef	Unpaired	/
2	Meat products	25 g	Sausage meat	*Salmonella* Virchow 647	Poultry meat	Paired	Seeding 3°C ± 2°C for 48 h
3	Dairy products	25 g (1)	Raw milk	*Salmonella* Mbandaka Ad1722	Raw milk	Unpaired	/
4	Specific food and ingredients	25 g	Infant formula with probiotics	*Salmonella* Cerro Ad2707	Milk powder	Unpaired	Seeding 3°C ± 2°C for 48 h
5	Fishery products and vegetables	25 g	Raw spinach	*Salmonella* Virchow F276	Curry	Paired	Seeding 3°C ± 2°C for 48 h
6	Feed products	25 g	Pellets for dog	*Salmonella* Agona A00VO38	Feed	Paired	Lyophilized strain 2 weeks at ambient t°
7	Environmental samples	25 g	Process water	*Salmonella* Livingstone A00E058	Dairy industry	Paired	Seeding 3°C ± 2°C for 48 h

(1) Samples tested in 2014 and 2016 for which the lysates are still available

3.2.2.2 Results obtained using stored DNA extracts from previous studies

DNA extracts from previous studies were available for two matrix/strain pairs:

- Raw beef meat 375 g/ *Salmonella* Typhimurium A00C060;
- Dairy products/ *Salmonella* Mbandaka Ad1722.

A summary of the tests and results obtained with the new version of the GeneDisc® Plate *Salmonella* spp. (v2) is given in Table 36.

Table 36 – Summary of the tests and results obtained with the new version of the GeneDisc® Plate *Salmonella* spp. (Kit Version 2)

Matrix/strain pairs	Number of tested lysates	Number of discordant results obtained with the GeneDisc® Plate Salmonella spp. v2	Number of changes in the interpretation
Ground beef 375g/ *Salmonella* Typhimurium AOOC060	48	8: - v1 / + v2	0
Raw milk cheese/ *Salmonella* Mbandaka Ad 1722	42	3: - v1 /+ v2 3: + v1 / - v2	3: + v1 / - v2

14 PCR results obtained with the new kit (v2) were different from the results obtained in the previous studies (kit v1).

For those samples, the old version of the kit was tested again in 2020. For 10 DNA extracts, same results were observed with both versions of the kit. These results confirmed that possibly cross contamination occurred during storage at 20°C for 9 samples (n°186, 188, 356, 353, 354, 355, 356, 5764 and 5777) or that a too long storage period of the extracts could affect the quality of the DNA, especially for samples for which late Ct values were originally observed (5780, 5911, 5912) (See Table 37).

Table 37 – Results obtained for samples with discordant results between both versions of the kit

	N° Sample	Level of contamination	PCR Result (Ct)			Confir-matory tests	Final result	
			2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	2020: GeneDisc® Plate *Salmonella* spp v1 Result (Ct1/Ct2)		GeneDisc® Plate *Salmonella* spp v1	GeneDisc® Plate *Salmonella* spp v2
Ground beef 375g/ *Salmonella* Typhimurium AOOC060 10 h	186	0	-	+(37,3)	+(36,6)/-	-	-	-
	188	0	-	+(34,9)	+(38,6)/-	-	-	-
	190	0	-	+(36,9)	(*)	-	-	-
	356	0,5	-	+(38,3)	(+37,8)/-	-	-	-
Ground beef 375g/ *Salmonella* Typhimurium AOOC060 20 h	353	0,5	-	+(27,4)	+(30,5)/+(30,7)	-	-	-
	354	0,5	-	+(37,8)	+(35,8)/+(34,7)	-	-	-
	355	0,5	-	+(36,0)	+(34,2)/+(34,1)	-	-	-
	356	0,5	-	+(32,7)	+(33,8)/+(34,5)	-	-	-
Raw milk cheese/ *Salmonella* Mbandaka Ad1722	5762	0	-	+(34,3)	-/-	-	-	-
	5764	0	-	+(36,1)	+(36,7)/+(37,6)	-	-	-
	5777	0,4	-	+(35,3)	+(37,6)/-	-	-	-
	5780	0,9	+(39,8)	-	+(38,6)/+(39,0)	+	+	-
	5911	1,5	+(38,1)	-	+(37,0)/-	+	+	-
	5912	1,5	+(40,1)	-	-/-	+	+	-

(*) No DNA extract available: no impact on the final result as the confirmatory tests are negative.

3.2.2.3 Calculation and interpretation of the RLOD and LOD_{50}

The raw data are given in **Appendix 11**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given Table 38.

Table 38 – Presentation of RLOD before and after confirmation of the alternative method results (Kit Version 2)

Name (strain / matrix pair)	AL	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Raw beef meat 25 g 8h/ *Salmonella* Infantis 128	2,5	1,186	0,575	2,447	0,171	0,362	0,471	0,637
Raw beef meat 375g 10h / *Salmonella* Typhimurium A00C060 (1)	2,5	0,797	0,271	2,341	-0,227	0,539	0,421	1,327
Raw beef meat 375g 20h / *Salmonella* Typhimurium A00C060 (1)	2,5	0,797	0,271	2,341	-0,227	0,539	0,421	1,327
Sausage meat / *Salmonella* Virchow 647	2,5	0,861	0,392	1,894	-0,149	0,394	0,379	1,295
Raw milk / *Salmonella* Mbandaka Ad1722 (1)	2,5	0,924	0,461	1,854	-0,079	0,348	0,226	1,179
Infant formula with probiotics / *Salmonella* Cerro Ad2707	2,5	1,756	0,72	4,283	0,563	0,446	1,263	0,207
Raw spinach / *Salmonella* Virchow F276	1,5	1,000	0,385	2,599	0,000	0,478	0,000	1,000
Pellets for dog / *Salmonella* Agona A00VO38	1,5	1,000	0,495	2,019	0,000	0,351	0,000	1,000
Process water / *Salmonella* Livingstone A00E058	1,5	1,000	0,485	2,063	0,000	0,362	0,000	1,000
Combined (P2 - 10 h)		**1,038**	**0,795**	**1,355**	**0,037**	**0,133**	**0,278**	**0,781**
Combined (P2 - 20 h)		**1,038**	**0,795**	**1,355**	**0,037**	**0,133**	**0,278**	**0,781**

(1) Samples tested in 2014 and 2016 for which the lysates were still available

The LOD_{50} % calculations according to Wilrich & Wilrich POD-**LOD** calculation program - version 10, 2021-03-02 test are given in **Table 39**.

Table 39 - LOD_{50} results (Kit Version 2)

Name (strain / matrix pair)	Level of detection at 50% (CFU / samples size) according to Wilrich & Wilrich[2]	
	Reference method	Alternative method
Raw beef meat 25 g 8h/ *Salmonella* Infantis 128	0,5 [0,3-0,9]	0,5 [0,3-0,9]
Raw beef meat 375g 10h / *Salmonella* Typhimurium A00C060 (1)	0,4 [0,2-0,8]	0,4 [0,2-0,7]
Raw beef meat 375g 20h / *Salmonella* Typhimurium A00C060 (1)	0,4 [0,2-0,8]	0,4 [0,2-0,7]
Sausage meat / *Salmonella* Virchow 647	0,5 [0,3-0,8]	0,4 [0,2-0,7]
Raw milk / *Salmonella* Mbandaka Ad1722 (1)	0,9 [0,5-1,4]	0,9 [0,5-1,4]
Infant formula with probiotics / *Salmonella* Cerro Ad2707	0,3 [0,1-0,4]	0,4 [0,2-0,7]
Raw spinach / *Salmonella* Virchow F276	1,2 [0,7-2,2]	1,2 [0,7-2,2]
Pellets for dog / *Salmonella* Agona A00VO38	1,4 [0,8-2,4]	1,4 [0,8-2,4]
Process water / *Salmonella* Livingstone A00E058	0,9 [0,5-1,6]	0,9 [0,5-1,6]
Combined (P2 - 10h)	**0,8 [0,6-0,9]**	**0,8 [0,6-0,9]**
Combined (P2 - 20h)	**0,8 [0,6-0,9]**	**0,8 [0,6-0,9]**

(1) Samples tested in 2014 and 2016 for which the lysates were still available

3.2.2.4 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 and 2.5 for paired and unpaired studies respectively, for all matrix/strain pairs tested.

The LOD_{50} varies from 0.3 to 1.4 CFU/test portion for the reference method and from 0.4 to 1.4 CFU/ test portion for the alternative method.

[2] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

3.2.3 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.

3.2.3.1 Test protocols

❒ **Inclusivity**

Strains were grown in BHI broth and inoculated in BPW (10 to 100 cells / 225 ml). The protocol of the alternative method dedicated to dairy products was tested: BPW + Acriflavin for 16 h at 37°C.

❒ **Exclusivity**

Strains were grown in BHI broth and inoculated in BPW (10^5 cells/ml), incubated for 24h at 37°C. The alternative method protocol was then performed.

3.2.3.2 Results

Raw data are given in **Appendix 12**.

❒ **Inclusivity**

The 100 tested target strains gave positive PCR results.
All the PCR positive results and all the typical colonies were confirmed using latex tests.

❒ **Exclusivity**

No cross reaction was observed with the 30 tested non-target strains.

3.3 Practicability

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

<table>
<tr><td>Storage conditions and shelf-life</td><td colspan="8">Store the extraction Pack Food 2 at room temperature (15 - 30°C)
Store the GeneDisc® plate Salmonella spp. at 5°C ± 3°C
Expiration date: see data marked on the pack</td></tr>
<tr><td rowspan="15">Time to result</td><td colspan="8">Negative samples</td></tr>
<tr><td rowspan="2">Steps</td><td rowspan="2">Reference method</td><td colspan="6">Alternative method</td></tr>
<tr><td colspan="2">Beef (25 g)</td><td colspan="2">Beef (375 g)</td><td colspan="2">All products (18 h incubation time)</td></tr>
<tr><td>Sampling / pre-enrichment</td><td>Day 0</td><td colspan="2">Day 0</td><td colspan="2">Day 0</td><td colspan="2">Day 0</td></tr>
<tr><td>Sub-culture (RVS and MKTTn)</td><td>Day 1</td><td colspan="2">/</td><td colspan="2">/</td><td colspan="2">/</td></tr>
<tr><td>Extraction and PCR</td><td>/</td><td colspan="2">Day 0</td><td colspan="2">Day 0 / Day 1</td><td colspan="2">Day 1</td></tr>
<tr><td>Streaking onto selective agar plates</td><td>Day 2</td><td colspan="2">/</td><td colspan="2">/</td><td colspan="2">/</td></tr>
<tr><td>Reading plates</td><td>Day 3</td><td colspan="2">/</td><td colspan="2">/</td><td colspan="2">/</td></tr>
<tr><td colspan="8">Presumptive positive or positive results</td></tr>
<tr><td rowspan="3">Steps</td><td rowspan="3">Reference method</td><td colspan="6">Alternative method</td></tr>
<tr><td colspan="2">Beef (25 g)</td><td colspan="2">Beef (375 g)</td><td colspan="2">All products (18 h incubation time)</td></tr>
<tr><td>Direct streaking</td><td>Sub-culture RVS</td><td>Brilliance Salmonella</td><td>RVS / Brilliance Salmonella</td><td>Direct streaking</td><td>Sub-culture RVS</td></tr>
<tr><td>Direct streaking</td><td>/</td><td>Day 0</td><td>/</td><td>Day 0 / Day 1</td><td>/</td><td>Day 1</td><td>/</td></tr>
<tr><td>Sub-culture in RVS</td><td>/</td><td>/</td><td>Day 0</td><td>/</td><td>Day 0/ Day 1</td><td>/</td><td>Day 1</td></tr>
<tr><td>Streaking onto selective agar plates</td><td>/</td><td>/</td><td>Day 1</td><td>/</td><td>Day 1 / Day 2</td><td>/</td><td>Day 2</td></tr>
<tr><td>Reading plates</td><td>/</td><td>Day 1</td><td>Day 2</td><td>Day 1 / Day 2</td><td>Day 2 / Day 3</td><td>Day 2</td><td>Day 3</td></tr>
<tr><td>Latex test</td><td>/</td><td>Day 1</td><td>Day 2</td><td>Day 1 / Day 2</td><td>Day 2 / Day 3</td><td>Day 2</td><td>Day 3</td></tr>
<tr><td>Confirmatory tests</td><td>Day 4 to Day 6</td><td>/</td><td>/</td><td>/</td><td>/</td><td>/</td><td>/</td></tr>
<tr><td>Common step with the reference method</td><td colspan="8">No common step</td></tr>
</table>

The negative results are available in 1 day and the positive results in 2 days.

4 INTER-LABORATORY STUDY (KIT VERSION 1)

4.1 Study organisation

Samples were sent to 12 laboratories. The study was done with ground beef samples contaminated by *Salmonella* Typhimurium A00C060. Samples were inoculated and sent on Monday 29th September 2008. The analyses were started on Wednesday 1st October 2008.

The targeted inoculation levels were:

- 0 CFU/25 g,
- 1 – 10 CFU/25 g,
- 5 – 50 CFU/25 g.

Blinded 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.

The samples were shipped in express (24 h maximum), in isotherm packages. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

The *Salmonella* detection was performed by the standard and the alternative method using the short protocol dedicated to raw beef meat (BPW 8 h at 41.5°C).

4.2 Experimental parameters control

4.2.1 Sample stability

- *Before inoculation*

In order to detect *Salmonella* spp., the EN ISO 6579 method was performed on five ground beef portions (25 g) before the inoculation. All the results were negative.

- *Sample stability*

Sample stability was checked by inoculating the matrix at 100 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. *Triplicate* samples were analysed, and the results were the following:

Table 40 - *Salmonella spp.* stability in the matrix

Day	CFU/25 g (XLD)			Detection / 25 g		
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3
Day 0	105	75	68	+	+	+
Day 1	85	75	85	+	+	+
Day 2	70	80	70	+	+	+

No evolution was observed during storage at 4°C.

- *Contamination levels*

The contamination levels and the confidence intervals were:

Table 41

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	1 - 4 - 8 - 10 - 13 - 17 - 22 - 23	0	/	/	/
Low level	3 - 7 - 11 - 12 - 14 - 16 - 20 - 24	5	4	3.5	4.7
High level	2 - 5 - 6 - 9 - 15 - 18 - 19 - 21	25	25	22	29

4.2.2 *Logistic conditions*

Temperature conditions are given in Table 42.

Table 42 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Date of analysis
A	Not measured	3.2	Day 1
B	3.0	4.9	Day 1
C	Probe failed	4.2	Day 1
D	3.0	3.5	Day 1
E	2.5	3.6	Day 1
G	2.5	4.5	Day 1
H	2.5	5.6	Day 1
J	3.0	5.0	Day 1
K	4.0	3.8	Day 1
L	3.5	2.4	Day 1
M	3.0	4.3	Day 1
N	0.5	4.0	Day 1

All the labs received their package at Day 1 and no problem was encountered during the shipping.

4.3 Result analysis

The raw data are given in **Appendix 13**.

4.3.1 *Expert laboratory results*

The results obtained by the expert laboratory are the following (See Table 43).

Table 43 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	7/8	8/8
L2	8/8	8/8

4.3.2 *Results observed by the collaborative laboratories*

Mesophilic aerobic flora

The enumeration of the mesophilic aerobic flora varies from < 10 to > 3.0 10^7 CFU/g.

Salmonella spp. detection

12 collaborators participated to the study. The results obtained are provided in Table 44 (reference method) and Table 45 (alternative method).

Table 44 - Positive results by the reference method (ALL the collaborators)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	2	8	8
D	0	8	8
E	0	8	8
G	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
Total	**P_0 = 2**	**P_1 = 96**	**P_2 = 96**

Table 45 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	*After confirmation*	*Before confirmation*	*After confirmation*	*Before confirmation*	*After confirmation*
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	3	1	8	8	8	8
D	2	0	8	8	8	8
E	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
J	0	0	8	8	8	8
K	0	0	8	8	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	8	8	8	8
Total	**$P_0 = 5$**	**$CP_0 = 1$**	**$P_1 = 96$**	**$CP_1 = 96$**	**$P_2 = 96$**	**$CP_2 = 96$**

According to the AFNOR technical rules, it is possible to include the results from a collaborator with a maximum of one cross contamination at Level 0. For this study, this rule was applied and results from 2 labs were not kept: C and D.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 46 (reference method) and Table 47 (alternative method).

Table 46 – Positive results by the reference method (Without Labs C and D)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
E	0	8	8
G	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
Total	**$P_0 = 0$**	**$P_1 = 80$**	**$P_2 = 80$**

Table 47 – Positive results (before and after confirmation) by the alternative method (Without Labs C and D)

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	*After confirmation*	*Before confirmation*	*After confirmation*	*Before confirmation*	*After confirmation*
A	0	0	8	8	8	8
B	0	0	8	8	8	8
E	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
J	0	0	8	8	8	8
K	0	0	8	8	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	8	8	8	8
Total	**$P_0 = 0$**	**$CP_0 = 0$**	**$P_1 = 80$**	**$CP_1 = 80$**	**$P_2 = 80$**	**$CP_2 = 80$**

4.4 Calculation and interpretation

4.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 48).

Table 48 - 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

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

In this study, fractional recovery was not observed neither for the low inoculation level (Level1) nor for the high inoculation level (Level 2).
The two inoculation levels were thus retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 49.

Table 49 – Summary of the obtained results with the reference method and the alternative method for Level 1 and level 2

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

Based on the data summarised in Table 49, the sensitivity values of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account of the confirmations, are the following (See Table 50):

Table 50

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

4.4.3 Interpretation of data

For an **unpaired study design**, 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.

The calculations were done according to the EN ISO 16140-2:2016 (See Table 51).

Table 51 - Calculations

	Level 1	Level 2
N_X	80	80
$(p+)_{ref}$	1.00	1.00
$(p+)_{alt}$	1.00	1.00
AL = (ND – PD) max	0.00	0.00
ND - PD	0	0
Conclusion	ND - PD ≤ AL	ND - PD ≤ AL

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

4.4.4 *Evaluation of the LOD 50%, LOD 95 % and RLOD between laboratories*

The LOD 50%, the LOD 95 % and the RLOD are calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls.

The calculation is not possible as all the inoculated samples gave positive results either by the reference method or by the alternative method.

5 CONCLUSION

The **methods comparative study conclusions** are:

- **Kit Version 1**

In the sensitivity study, seven categories were tested including two tests portions (25 g and 375 g) for the raw beef meat category:

- ☒ Raw beef meats (25 g test portion)
- ☒ Meat Products
- ☒ Dairy products
- ☒ Egg products
- ☒ Seafood and Vegetables
- ☒ Feed stuffs
- ☒ Raw beef meats (375 g test portion) (10 h and 20 h incubation times).

The alternative method shows respectively 10 positive deviations (PD) and 12 negative deviations (ND) when combining all the categories and protocols taking into account all the confirmatory tests applied. The ((ND + PPND) - PD) and (ND + PPND + PD) values meet the acceptability limits (AL) whatever the categories and protocols tested and for all the combined categories.

The RLOD meet the AL fixed at 2.5 for unpaired studies and 1.5 for paired studies for the nine tested matrix/strain pairs.

For the inclusivity study, two enrichment protocols were tested: BPW for 8 h at 41.5°C, and BPW + acriflavine for 16 h at 37°C. All the strains gave a positive PCR result with the two enrichment protocols tested.

For the exclusivity study, no cross reaction was observed on the 30 tested strains.

It is possible to store the primary enrichment broth for 24 h at 5°C ± 3°C.

The negative results are obtained the day of analysis for raw beef meats, and within one day for all the products, while three days are required with the reference method.

The positive results are obtained in one or three days with the alternative method, and in four to six days with the reference method.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules requirements.

Kit Version 2

The method comparison study scheme corresponds to a paired study design for food and feed products except for the raw beef meat and dairy products (specific protocols) and for the specific products described in the ISO 6887 (high fat contain products > 20 %, products with probiotics and inhibitory products such as spices, aromatic herbs).

In the sensitivity study, 7 categories were tested: 5 food categories, feed products and production environmental samples. The protocol of the alternative method shows 17 positive deviations (PD) and 11 negative deviations (ND) for the overall categories and protocols. The (ND+PPND) - PD

and the (ND + PPND) + PD values meet the acceptability limits (AL) whatever the categories and protocols tested, and as well for all categories combined.

The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study and 1.5 for the paired data study, whatever the matrix/strain pairs tested.

The inclusivity and exclusivity testing gave the expected results for the 100 target strains and the 30 non-target strains.

It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C except for the products belonging to the specific food and ingredient category

The alternative method allows a one-day screening of the negative samples.

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

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

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

Quimper, 03 September 2021

Lizaïg GOUGUET
Technical Study Manager
Validation of Alternative methods
Food Safety & Quality

I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

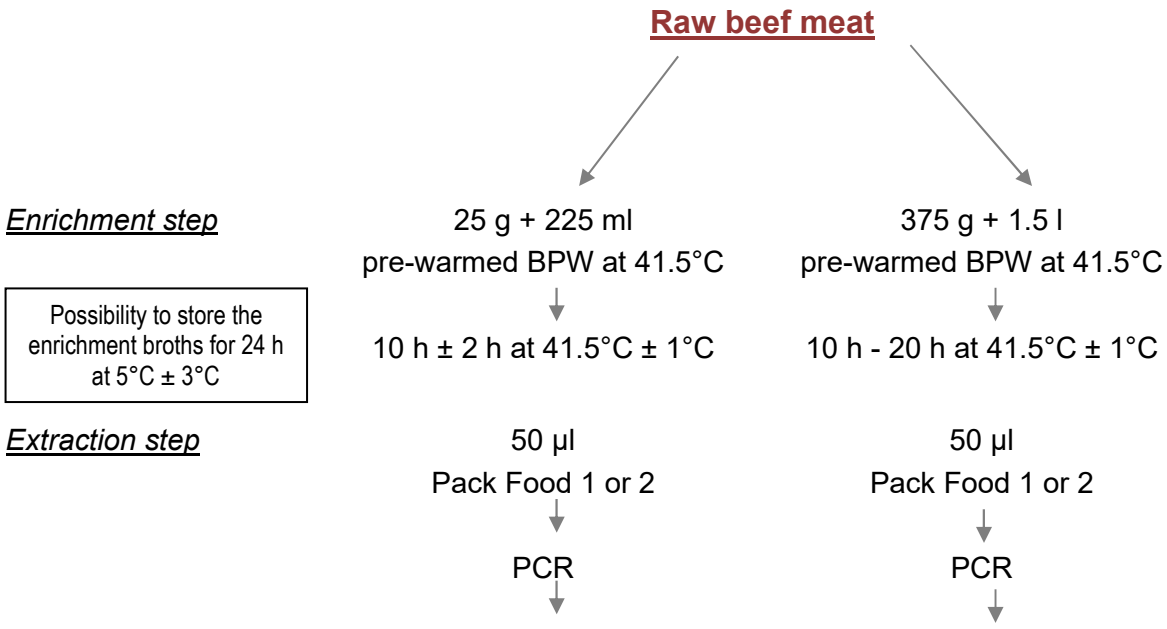
Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality

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

Appendix 1 – Flow diagrams of the alternative method: GeneDisc® method for the simultaneous detection of *Salmonella* spp. and *Escherichia co*li O157:H7

- Detection of *Salmonella* spp. -

Kit Version 1



Dairy products

Enrichment step

Possibility to store the enrichment broths for 24 h at 5°C ± 3°C

25 g + 225 ml BPW + Acriflavine (10 mg/l)

↓

18 h ± 2 h at 37°C ± 1°C

↓

Extraction step

50 µl

Pack Food 1 or 2

↓

PCR

↓

Confirmation step

- Direct streaking onto Brilliance *Salmonella* Agar, Latex test after a purification step
- Subculture in RVS prior streaking onto Brilliance *Salmonella* Agar, Latex test after a purification step

All food including raw beef meat samples (excluding dairy products)/ Feed samples

Enrichment step

Possibility to store the enrichment broths for 24 h at 5°C ± 3°C

25 g + 225 ml BPW

↓

18 h ± 2 h at 37°C ± 1°C

↓

Extraction step

50 µl

Pack Food 1 or 2

↓

PCR

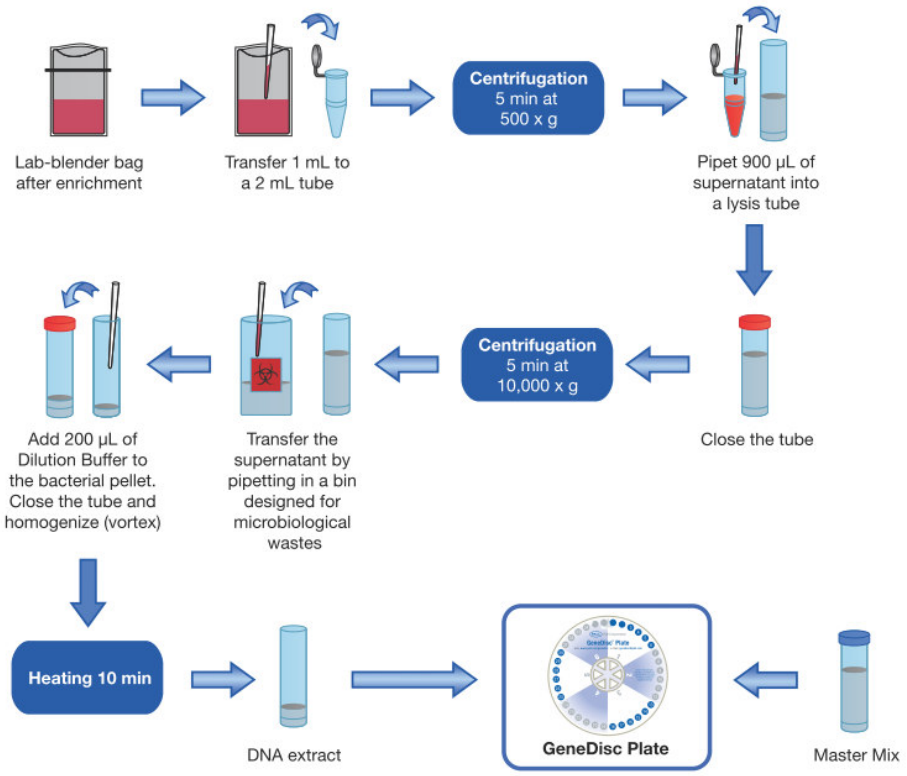
↓

Confirmation step

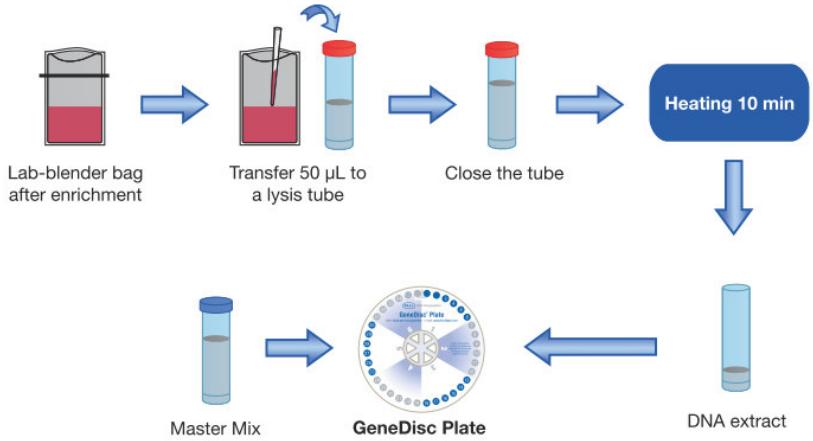
- Direct streaking onto Brilliance *Salmonella* Agar, Latex test after a purification step
- Subculture in RVS prior streaking onto Brilliance *Salmonella* Agar, Latex test after a purification step

Extraction protocols

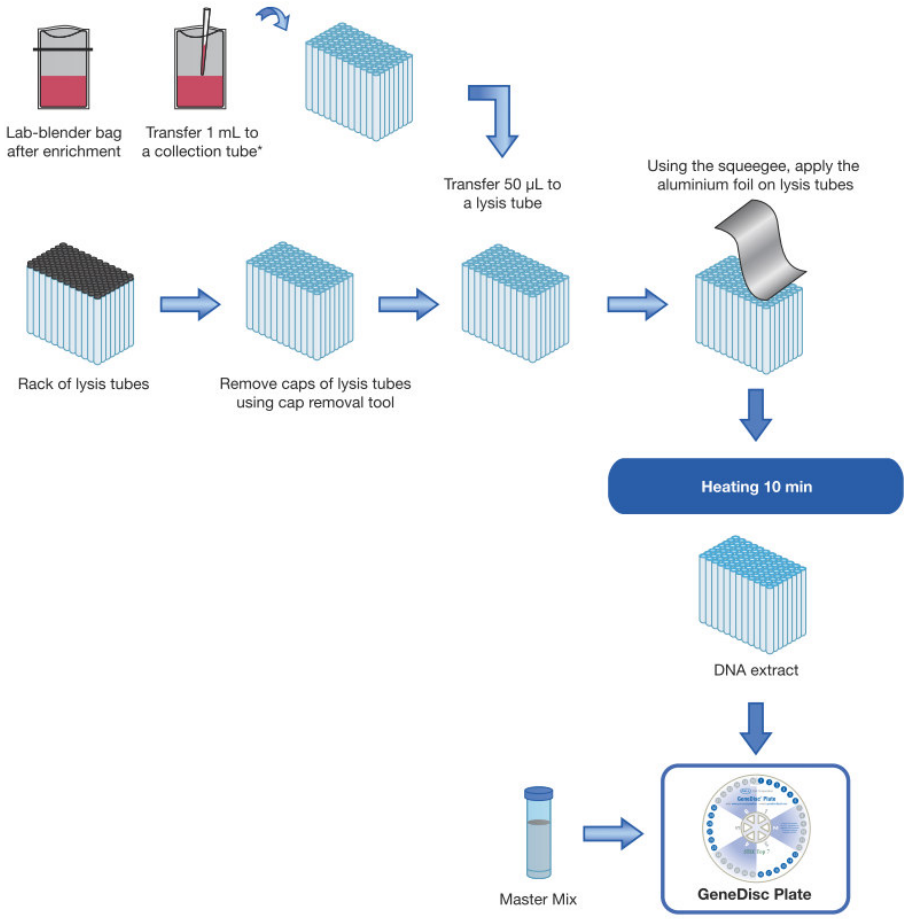
Extraction Pack Food 1 - Protocol for 1 ml of enriched sample



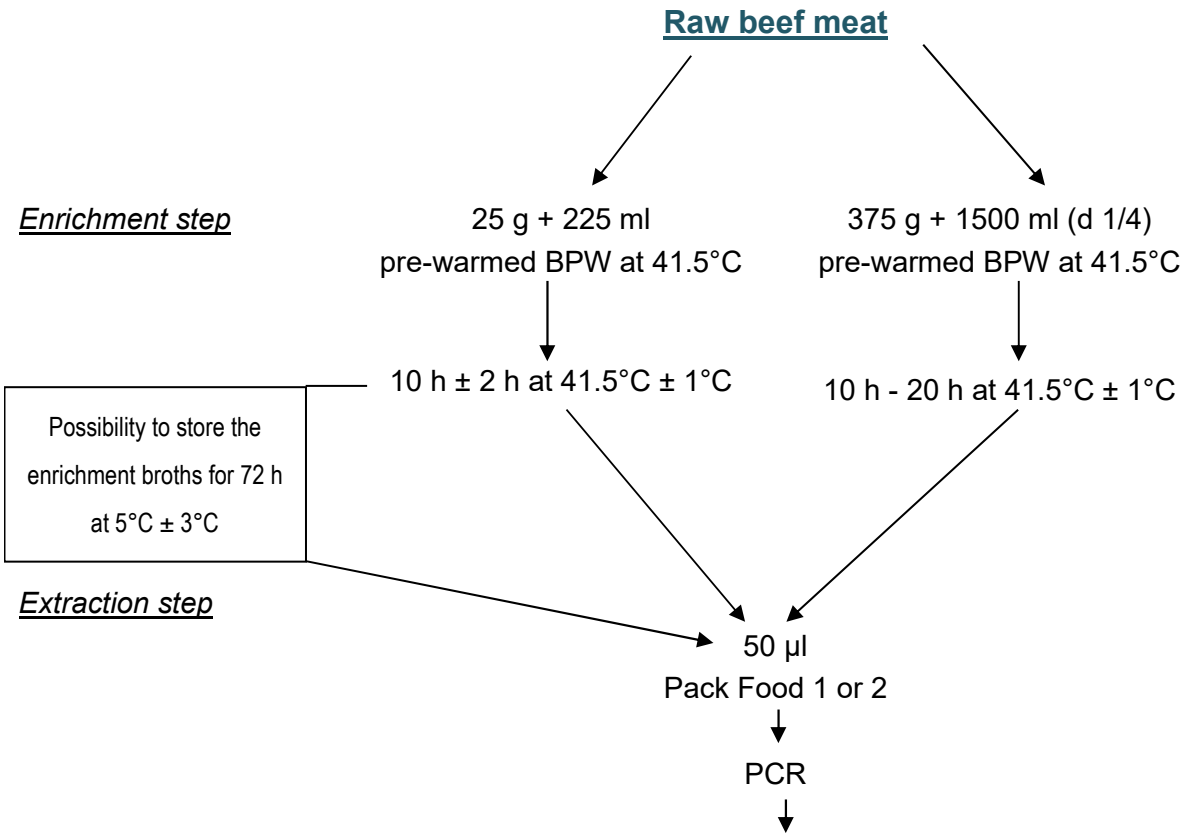
Extraction Pack Food 1 - Protocol for 50 µl of enriched sample



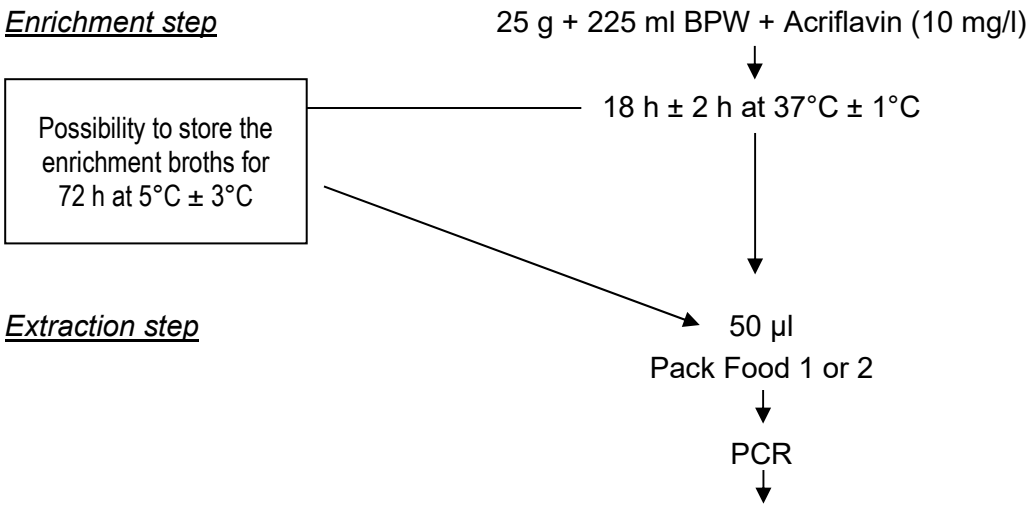
Extraction Pack Food 2 - Protocol for 50 µl of enriched sample



Kit Version 2



Dairy products



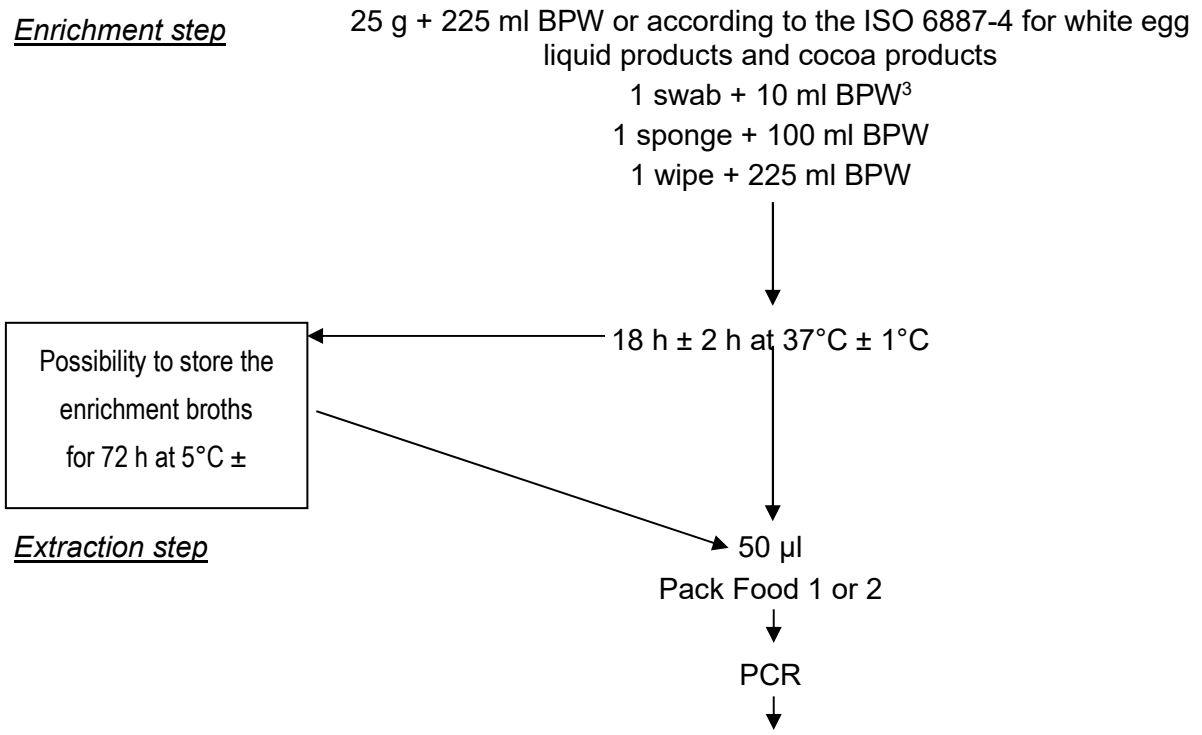
Confirmation step

- Direct streaking of 50µl enriched sample onto *Brilliance* Salmonella Agar, latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) on isolated colonies without purification step or tests described in the ISO method

OR

- Subculture in RVS prior streaking 10 µl onto *Brilliance* Salmonella Agar, latex agglutination test for *Salmonella*, Oxoid™ *Salmonella* latex test (Cat # DR1108A) on isolated colony without purification step or tests described in the ISO method

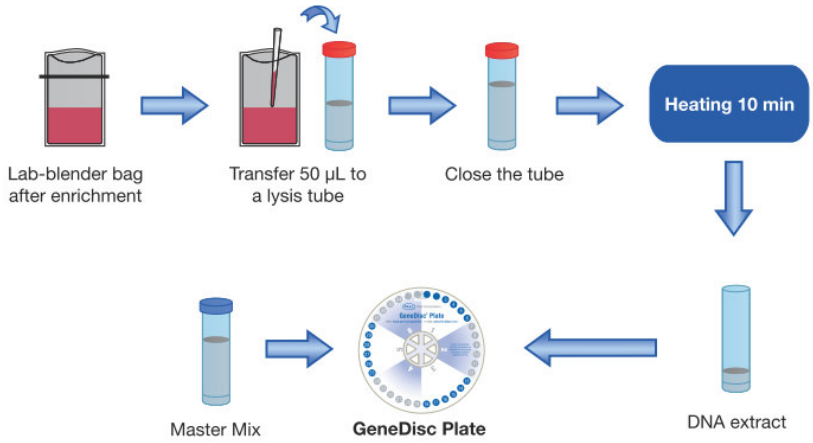
All food (excluding dairy products), Animal food and Production environmental samples



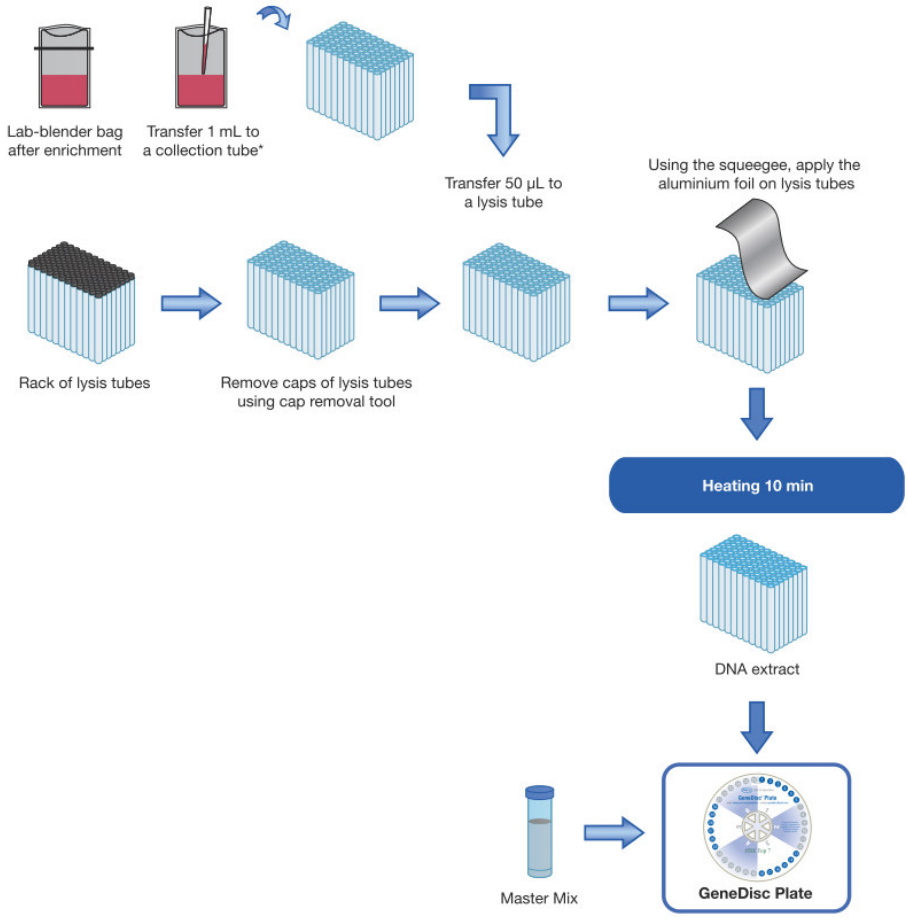
[3] For sampling after cleaning process premoisten
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Extraction protocols

Extraction Pack Food 1 - Protocol for 50 µl of enriched sample

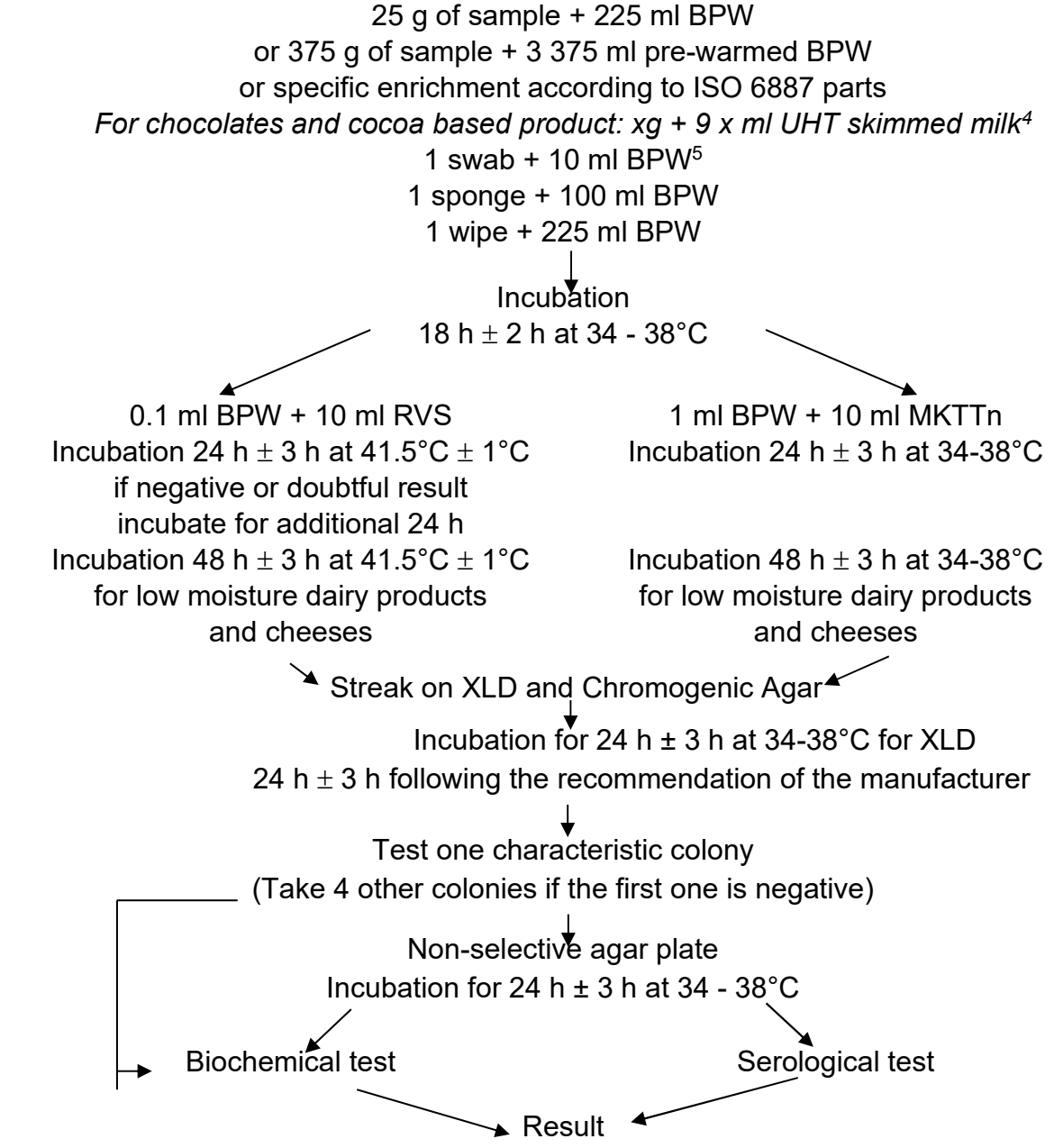


Extraction Pack Food 2 - Protocol for 50 µl of enriched sample



Appendix 2 – Flow diagram of the reference method: ISO 6579-1 (2017) & ISO 6579-1/A1 (2020)

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



[4] 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)

[5] 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 the samples (Initial validation and extension studies, 2008, 2010, 2014 and 2016)

(Kit Version 1)

Analysis date	Sample No	Product (French name)	Artificial contaminations					Global result	Category	Type
			Strain	Origin (in French)	Injury protocol	Injury evaluation	Inoculation level			
2008	**513**	**Entrecôte à griller**	Cross contamination with meat					+	1.1	a
2008	**531**	**Viande bovine à bourguignon**	Cross contamination with meat					-	1.1	a
2008	**508**	**Steak haché**	*Salmonella* Typhimurium A00C060	Bœuf	4°C 2 days then -20°C 2 days	0,73	15-15-15-13-8(13,2)	+	1.1	a
2008	**509**	**Steak haché**	*Salmonella* Bredeney 396	Bœuf	4°C 2 days then -20°C 2 days	0,97	1-4-1-5-7(3,6)	+	1.1	a
2008	**510**	**Steak haché**	*Salmonella* Typhimurium A00C060	Bœuf	-20°C	0,62	1-1-2-3-2(1,8)	+	1.1	a
2008	**512**	**Entrecôte à griller**	*Salmonella* Bredeney 396	Bœuf	4°C 2 days then -20°C 2 days	0,97	1-4-1-5-7(3,6)	+	1.1	a
2008	**529**	**Viande bovine à bourguignon**	*Salmonella* Newbrunswick 436	Bœuf	-20°C then 2 days at 4°C	0,6	4-3-2-5-2(3,2)	+	1.1	a
2008	**530**	**Viande bovine à bourguignon**	*Salmonella* Bredeney 396	Bœuf	-20°C	0,79	8-2-6-3-2(4,2)	+	1.1	a
2014	**5277**	**Steak haché frais**	*Salmonella* Panama 8	Steak haché	4°C 11 days	0,84	6-5-8-5-5 (5,8)	+	1.1	a
2014	**5279**	**Steak haché tradition bouchère frais**	*Salmonella* Panama 8	Steak haché	4°C 11 days	0,84	6-5-8-5-5 (5,8)	+	1.1	a
2014	**5280**	**Steak haché au bœuf**	*Salmonella* Panama 8	Steak haché	4°C 11 days	0,84	6-5-8-5-5 (5,8)	+	1.1	a
2014	**5281**	**Steak haché frais pur bœuf**	*Salmonella* Infantis 128	Steak haché	4°C 11 days	2,85	4-6-9-8-6 (6,6)	+	1.1	a
2014	**5283**	**Viande haché pur bœuf**	*Salmonella* Infantis 128	Steak haché	4°C 11 days	2,85	4-6-9-8-6 (6,6)	+	1.1	a
2014	**5287**	**Aiguillette à bifteck**	*Salmonella* Bredeney 396	Steak haché	4°C 11 days	1,01	5-6-7-6-7 (6,2)	+	1.1	a
2014	**5288**	**Rond de gîte**	*Salmonella* Bredeney 396	Steak haché	4°C 11 days	1,01	5-6-7-6-7 (6,2)	+	1.1	a
2014	**5289**	**Tranche à bifteak**	*Salmonella* Bredeney 396	Steak haché	4°C 11 days	1,01	5-6-7-6-7 (6,2)	+	1.1	a
2008	**542**	**Steak haché pur bœuf surgelé**	Cross contamination with meat					+	1.1	b
2008	**516**	**Boulettes de bœuf surgelées**	Cross contamination with meat					+	1.1	b
2008	**515**	**Boulettes de bœuf surgelées**	*Salmonella* Bredeney 396	Bœuf	-20°C	0,79	8-2-6-3-2(4,2)	+	1.1	b
2008	**517**	**Steak haché surgelé**	*Salmonella* Typhimurium A00C060	Bœuf	-20°C	0,62	1-1-2-3-2(1,8)	+	1.1	b
2008	**518**	**Steak haché surgelé**	*Salmonella* Newport 586	Bœuf	-20°C	1,12	3-1-0-7-1(2,4)	+	1.1	b
2008	**519**	**Steak haché surgelé**	*Salmonella* Dublin Ad 529	Bœuf	-20°C	0,63	5-3-7-4-1 (4)	-	1.1	b
2008	**520**	**Steak haché surgelé**	*Salmonella* Newport 586	Bœuf	-20°C	1,12	3-1-0-7-1(2,4)	+	1.1	b
2008	**521**	**Steak haché surgelé**	*Salmonella* Dublin Ad 529	Bœuf	-20°C	0,63	5-3-7-4-1 (4)	+	1.1	b

Analysis date	Sample No	Product (French name)	Artificial contaminations					Global result	Category	Type
			Strain	Origin (in French)	Injury protocol	Injury evaluation	Inoculation level			
2008	**522**	**Steak haché surgelé**	*Salmonella* Newbrunswick 436	Bœuf	-20°C then 2 days at 4°C	0,6	4-3-2-5-2(3,2)	+	1.1	b
2008	**523**	**Steak haché pur boeuf surgelé**	*Salmonella* Dublin Ad 529	Bœuf	-20°C	0,63	5-3-7-4-1 (4)	+	1.1	b
2008	**524**	**Steak haché pur boeuf surgelé**	*Salmonella* Newbrunswick 436	Bœuf	-20°C then 2 days at 4°C	0,6	4-3-2-5-2(3,2)	+	1.1	b
2008	**525**	**Steak haché pur boeuf surgelé**	*Salmonella* Newport 586	Bœuf	-20°C	1,12	3-1-0-7-1(2,4)	+	1.1	b
2008	**526**	**Steak haché pur boeuf surgelé**	*Salmonella* Typhimurium A00C060	Bœuf	4°C 2 days then -20°C 2 days	0,73	15-15-15-13-8(13,2)	+	1.1	b
2008	**527**	**Steak haché pur boeuf surgelé**	*Salmonella* Bredeney 396	Bœuf	4°C 2 days then -20°C 2 days	0,97	1-4-1-5-7(3,6)	+	1.1	b
2008	**528**	**Steak haché pur boeuf surgelé**	*Salmonella* Bredeney 396	Bœuf	-20°C	0,79	8-2-6-3-2(4,2)	+	1.1	b
2008	**539**	**Steak haché pur bœuf surgelé**	*Salmonella* Newbrunswick 436	Bœuf	-20°C then 2 days at 4°C	0,6	4-3-2-5-2(3,2)	+	1.1	b
2008	**540**	**Steak haché pur bœuf surgelé**	*Salmonella* Newport 586	Bœuf	-20°C	1,12	3-1-0-7-1(2,4)	+	1.1	b
2008	**541**	**Steak haché pur bœuf surgelé**	*Salmonella* Dublin Ad 529	Bœuf	-20°C	0,63	5-3-7-4-1 (4)	-	1.1	b
2014	**5290**	**Steak haché façon bouchère congelé**	*Salmonella* Typhimurium AOOC060	Steak haché	-20°C 11 days	0,59	5-6-3-6-6 (5,2)	+	1.1	b
2014	**5291**	**Steak haché pur bœuf congelé**	*Salmonella* Typhimurium AOOC060	Steak haché	-20°C 11 days	0,59	5-6-3-6-6 (5,2)	+	1.1	b
2014	**5292**	**Steak haché pur bœuf congelé**	*Salmonella* Typhimurium AOOC060	Steak haché	-20°C 11 days	0,59	5-6-3-6-6 (5,2)	+	1.1	b
2014	**5293**	**Steak haché pur bœuf congelé**	*Salmonella* Dublin Ad 529	Hampe	-20°C 11 days	0,41	5-4-5-8-6 (5,6)	+	1.1	b
2014	**5294**	**Viande hachée congelée**	*Salmonella* Dublin Ad 529	Hampe	-20°C 11 days	0,41	5-4-5-8-6 (5,6)	+	1.1	b
2014	**5296**	**Haché surgelé**	*Salmonella* Bredeney 975	Steak haché	-20°C 11 days	0,44	3-4-8-4-3 (4,4)	+	1.1	b
2014	**5298**	**Boulettes congelées**	*Salmonella* Bredeney 975	Steak haché	-20°C 11 days	0,44	3-4-8-4-3 (4,4)	+	1.1	b
2008	**514**	**Boulettes de boeuf**	*Salmonella* Typhimurium A00C060	Bœuf	-20°C	0,62	1-1-2-3-2(1,8)	+	1.1	c
2008	**532**	**Steak grill aux oignons surgelé**	*Salmonella* Newbrunswick 436	Bœuf	-20°C then 2 days at 4°C	0,6	4-3-2-5-2(3,2)	+	1.1	c
2008	**533**	**Steak grill aux oignons surgelé**	*Salmonella* Typhimurium A00C060	Bœuf	4°C 2 days then -20°C 2 days	0,73	15-15-15-13-8(13,2)	+	1.1	c
2008	**534**	**Steak grill aux oignons surgelé**	*Salmonella* Bredeney 396	Bœuf	4°C 2 days then -20°C 2 days	0,97	1-4-1-5-7(3,6)	+	1.1	c
2008	**535**	**Boulettes de bœuf surgelées**	*Salmonella* Typhimurium A00C060	Bœuf	-20°C	0,62	1-1-2-3-2(1,8)	+	1.1	c
2008	**536**	**Boulettes de bœuf surgelées**	*Salmonella* Bredeney 396	Bœuf	-20°C	0,79	8-2-6-3-2(4,2)	+	1.1	c

Analysis date	Sample No	Product (French name)	Artificial contaminations					Global result	Category	Type
			Strain	Origin (in French)	Injury protocol	Injury evaluation	Inoculation level			
2008	**537**	**Boulettes de bœuf surgelées**	*Salmonella* Newport 586	Bœuf	-20°C	1,12	3-1-0-7-1(2,4)	+	1.1	c
2008	**538**	**Boulettes de bœuf surgelées**	*Salmonella* Dublin Ad 529	Bœuf	-20°C	0,63	5-3-7-4-1 (4)	-	1.1	c
2014	**5284**	**Haché à la bolognaise**	*Salmonella* Infantis 128	Steak haché	4°C 11 days	2,85	4-6-9-8-6 (6,6)	+	1.1	c
2014	**5285**	**Boulettes de bœuf**	*Salmonella* Bredeney 396	Steak haché	4°C 11 days	1,01	5-6-7-6-7 (6,2)	+	1.1	c
2014	**5286**	**Farce bœuf légumes**	*Salmonella* Bredeney 396	Steak haché	4°C 11 days	1,01	5-6-7-6-7 (6,2)	+	1.1	c
2014	**5295**	**Hachés à l'oignon congelés**	*Salmonella* Dublin Ad 529	Hampe	-20°C 11 days	0,41	5-4-5-8-6 (5,6)	+	1.1	c
2014	**5297**	**Boulettes de bœuf congelées tomate parmesan**	*Salmonella* Bredeney 975	Steak haché	-20°C 11 days	0,44	3-4-8-4-3 (4,4)	+	1.1	c
2014	**643**	**Boulettes congelées tomate parmesan**	*Salmonella* Panama 8	Steak haché	4°C 10 days	0,52	11-9-11-10-6 (9,4)	+	1.1	c
2014	**644**	**Pavés de rumsteak à l'échalote**	*Salmonella* Newport 586	Carcasse	4°C 10 days	0,73	5-7-10-11-11 (8,8)	+	1.1	c
2014	**645**	**Pavé aux 3 poivres**	*Salmonella* Panama 195	Steak haché	4°C 10 days	0,61	14-9-6-8-10 (9,4)	+	1.1	c
2014	**647**	**Carpaccio aux olives**	*Salmonella* Panama 8	Steak haché	4°C 10 days	0,52	11-9-11-10-6 (9,4)	+	1.1	c
2014	**5708**	**Emincé de boeuf**	*Salmonella* Give 436	Steak haché	4°C 1 month	1,1	4-10-6-14-6(8,0)	+	1.2	a
2014	**5712**	**Tartare de bœuf**	*Salmonella* Newport 586	Carcasse	4°C 1 month	0,9	5-6-10-5-7(6,6)	+	1.2	a
2014	**5713**	**Pavé de rumsteak**	*Salmonella* Dublin Ad530	Steak haché	4°C 1 month	0,5	4-7-5-6-11(6,6)	+	1.2	a
2014	**5714**	**Pavé de rumsteak**	*Salmonella* Dublin Ad530	Steak haché	4°C 1 month	0,5	4-7-5-6-11(6,6)	+	1.2	a
2014	**5836**	**Viande hachée bovine**	*Salmonella* Newport 586	Carcasse	4°C 40 days	0,6	12-16-12-13-23 (15,2)	+	1.2	a
2016	**6785**	**Viande bovine steack à griller**	*Salmonella* Panama 8	Steak haché	Seeding-48h 2-8°C	/	1-2-1-1-1 (1,2)	+	1.2	a
2016	**6786**	**Steack haché frais pur bœuf 15%MG**	*Salmonella* Panama 8	Steak haché	Seeding-48h 2-8°C	/	1-2-1-1-1 (1,2)	+	1.2	a
2016	**6787**	**Viande bovine à bourguignon**	*Salmonella* Bredeney 975	Steak haché	Seeding-48h 2-8°C	/	3-3-6-3-2 (3,4)	-	1.2	a
2016	**6788**	**Viande bovine jarret**	*Salmonella* Bredeney 975	Steak haché	Seeding-48h 2-8°C	/	3-3-6-3-2 (3,4)	+	1.2	a
2016	**6789**	**Viande bovine rôti**	*Salmonella* Bredeney 975	Steak haché	Seeding-48h 2-8°C	/	3-3-6-3-2 (3,4)	+	1.2	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	*Salmonella* Panama 4255	Steak haché	-20°C 1 month	0,9	8-8-6-8-7(7,4)	+	1.2	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	*Salmonella* Panama 4255	Steak haché	-20°C 1 month	0,9	8-8-6-8-7(7,4)	+	1.2	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	*Salmonella* Panama 4255	Steak haché	-20°C 1 month	0,9	8-8-6-8-7(7,4)	+	1.2	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	*Salmonella* Panama 4255	Steak haché	-20°C 1 month	0,9	8-8-6-8-7(7,4)	+	1.2	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	*Salmonella* Panama 195	Steak haché	-20°C 5 days	0,5	9-7-14-12-10 (10,4)	+	1.2	b
2016	**6706**	**Steack haché pur bœuf surgelé**	*Salmonella* Enteritidis Ad2295	Viande	Seeding-48h 2-8°C	/	3-2-0-4-4 (2,6)	+	1.2	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	*Salmonella* Typhimurium AOOC060	Steak haché	Seeding-48h 2-8°C	/	3-3-3-3-3 (3,0)	+	1.2	b

Analysis date	Sample No	Product (French name)	Artificial contaminations					Global result	Category	Type
			Strain	Origin (in French)	Injury protocol	Injury evaluation	Inoculation level			
2016	**6708**	**Effeuillés de charolais surgelé**	*Salmonella* Enteritidis Ad2295	Viande	Seeding-48h 2-8°C	/	3-2-0-4-4 (2,6)	+	1.2	b
2016	**6709**	**Rumsteack surgelé**	*Salmonella* Typhimurium AOOC060	Steak haché	Seeding-48h 2-8°C	/	3-3-3-3-3 (3,0)	+	1.2	b
2016	**6710**	**Haché de bœuf surgelé**	*Salmonella* Enteritidis Ad2295	Beef	Seeding-48h 2-8°C	/	3-2-0-4-4 (2,6)	-	1.2	b
2014	**5707**	**Bœuf façon Bourguignon**	*Salmonella* Give 436	Steak haché	4°C 1 month	1,1	4-10-6-14-6(8,0)	+	1.2	c
2014	**5715**	**Carpaccio au parmesan**	*Salmonella* Dublin Ad530	Steak haché	4°C 1 month	0,5	4-7-5-6-11(6,6)	+	1.2	c
2014	**5716**	**Haché bolognaise**	*Salmonella* Dublin Ad530	Steak haché	4°C 1 month	0,5	4-7-5-6-11(6,6)	+	1.2	c
2014	**5834**	**Rumsteak aux 3 poivres**	*Salmonella* Give 436	Steak haché	4°C 40 days	0,8	5-12-7-8-4 (7,2)	+	1.2	c
2014	**5835**	**Haché bolognaise**	*Salmonella* Give 436	Steak haché	4°C 40 days	0,8	5-12-7-8-4 (7,2)	+	1.2	c
2014	**5837**	**Carpaccio au basilic**	*Salmonella* Dublin Ad530	Steak haché	4°C 40 days	0,4	9-12-11-13-15 (12,0)	+	1.2	c
2014	**5838**	**Carpaccio olives**	*Salmonella* Panama 195	Steak haché	4°C 5 days	0,5	7-12-7-9-9 (8,8)	+	1.2	c
2014	**5839**	**Carpaccio au pistou**	*Salmonella* Panama 195	Steak haché	4°C 5 days	0,5	7-12-7-9-9 (8,8)	+	1.2	c
2014	**652**	**Pavé de rumsteak aux 3 poivres**	*Salmonella* Newport 586	Carcasse	4°C 10 days	0,73	5-7-10-11-11 (8,8)	+	1.2	c
2014	**653**	**Pavé de rumsteak à l'échalote**	*Salmonella* Panama 195	Steak haché	4°C 10 days	0,61	14-9-6-8-10 (9,4)	+	1.2	c
2014	**658**	**Viande de bourguignon aux herbes de Provence**	*Salmonella* Panama 8	Steak haché	4°C 10 days	0,52	11-9-11-10-6 (9,4)	+	1.2	c
2008	**1113**	**Gésiers de canard**	*Salmonella* Derby SD175	Environnement abattoir	4°C 10 days	0,53	18-12-15-14-12 (14,2)	+	2	a
2008	**1114**	**Cuisse de canard**	*Salmonella* Derby SD175	Environnement abattoir	4°C 10 days	0,53	18-12-15-14-12 (14,2)	+	2	a
2008	**1238**	**Côte de porc**	*Salmonella* Derby 18	Chair à merguez	-20°C 13 days/3 days 4°C	0,58	0-3-4-1-3 (2,2)	+	2	a
2008	**1247**	**Tranche de gigot d'agneau**	*Salmonella diarizonae* Ad594	Cuiise de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	a
2008	**1248**	**Jambon de porc à escalope**	*Salmonella diarizonae* Ad594	Cuiise de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	a
2008	**1249**	**Côte découverte d'agneau**	*Salmonella* Hadar 4871	Volaille	-20°C 13 days/3 days 4°C	0,89	0-1-0-2-1 (0,8)	+	2	a
2008	**1250**	**Assortiment ragout d'agneau**	*Salmonella* Hadar 4871	Volaille	-20°C 13 days/3 days 4°C	0,89	0-1-0-2-1 (0,8)	+	2	a
2008	**1495**	**Viande hachée fraiche de bœuf**	*Salmonella* Braenderup 111	VSM porc	4°C 24 days	1,03	2-0-0-0-0 (0,4)	+	2	a
2008	**1498**	**Viande hachée fraiche de bœuf**	*Salmonella* Braenderup 111	VSM porc	4°C 24 days	1,03	2-0-0-0-0 (0,4)	+	2	a
2008	**1500**	**Steak haché extra moelleux surgelé**	*Salmonella* Braenderup 111	VSM porc	4°C 24 days	1,03	2-0-0-0-0 (0,4)	+	2	a
2008	**1502**	**Haché pur bœuf surgelé**	*Salmonella* London 326	Epaule cuite	4°C 24 days	1,21	2-7-1-5-0 (3,0)	+	2	a

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2008	**1504**	**Boulettes au bœuf surgelées**	*Salmonella* London 326	Epaule cuite	4°C 24 days	1,21	2-7-1-5-0 (3,0)	+	2	a
2008	**1240**	**Mousse de foie de porc**	*Salmonella* Derby 18	Chair à merguez	-20°C 13 days/3 days 4°C	0,58	0-3-4-1-3 (2,2)	+	2	b
2008	**1242**	**Pâté de campagne**	*Salmonella* Derby 18	Chair à merguez	-20°C 13 days/3 days 4°C	0,58	0-3-4-1-3 (2,2)	+	2	b
2008	**1244**	**Mousse forestière**	*Salmonella diarizonae* Ad594	Cuiise de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	b
2008	**1245**	**Jambon supérieur au torchon**	*Salmonella diarizonae* Ad594	Cuiise de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	b
2008	**1246**	**Jambon de Bayonne**	*Salmonella diarizonae* Ad594	Cuiise de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	b
2008	**1239**	**Poulet Pékin**	*Salmonella* Derby 18	Chair à merguez	-20°C 13 days/3 days 4°C	0,58	0-3-4-1-3 (2,2)	+	2	c
2008	**1241**	**Tomate farcie cuite**	*Salmonella* Derby 18	Chair à merguez	-20°C 13 days/3 days 4°C	0,58	0-3-4-1-3 (2,2)	+	2	c
2008	**1243**	**Couscous**	*Salmonella* diarizonae Ad594	Cuisse de grenouille	-20°C 13 days/3 days 4°C	0,56	5-0-1-0-1 (1,4)	+	2	c
2008	**1257**	**Poulet curry**	*Salmonella* Hadar 4871	Volaille	-20°C 13 days/3 days 4°C	0,89	0-1-0-2-1 (0,8)	+	2	c
2008	**1258**	**Poulet aigre douce**	*Salmonella* Hadar 4871	Volaille	-20°C 13 days/3 days 4°C	0,89	0-1-0-2-1 (0,8)	+	2	c
2008	**1259**	**Lait cru**	*Salmonella* Virchow F276	Curry	pH 10 / 4°C 25 days	0,68	4-2-2-4-5 (3,4)	+	3	a
2008	**1270**	**Lait cru**	*Salmonella* Virchow F276	Curry	4°C 25 days	1,05	0-5-1-0-1 (1,4)	+	3	a
2008	**1271**	**Lait cru**	*Salmonella* Heidelberg A00E005	Poussières de laiterie	pH 3 / 4°C / 25 days	0,75	5-6-2-1-5 (3,8)	-	3	a
2008	**1272**	**Lait cru**	*Salmonella* Heidelberg A00E005	Poussières de laiterie	4°C 25 days	0,77	1-1-2-4-2 (2,0)	+	3	a
2008	**1513**	**Lait cru**	*Salmonella* Anatum Ad298	Poudre de lait	4°C 41 days	0,5	1-2-1-1-0 (1,0)	+	3	a
2014	**5655**	**Lait cru de vache**	*Salmonella* Duisburg Ad 1812	Lait cru de brebis	4°C 1 month	0,85	4-3-5-0-5 (3,4)	+	3	a
2014	**5657**	**Lait cru de vache**	*Salmonella* Duisburg Ad 1812	Lait cru de brebis	4°C 1 month	0,85	4-3-5-0-5 (3,4)	+	3	a
2014	**5658**	**Lait cru de vache**	*Salmonella* Duisburg Ad 1812	Lait cru de brebis	4°C 1 month	0,85	4-3-5-0-5 (3,4)	+	3	a
2014	**5659**	**Lait cru de vache**	*Salmonella diarizonae* Ad 1833	Lait cru de brebis	4°C 1 month	1,5	5-3-6-4-6 (4,8)	-	3	a
2014	**5660**	**Lait cru de vache**	*Salmonella diarizonae* Ad 1833	Lait cru de brebis	4°C 1 month	1,5	5-3-6-4-6 (4,8)	-	3	a
2014	**5661**	**Lait cru de vache**	*Salmonella diarizonae* Ad 1833	Lait cru de brebis	4°C 1 month	1,5	5-3-6-4-6 (4,8)	-	3	a
2008	**1263**	**Tomme des montagnes**	*Salmonella* Infantis F401B	Fromage	4°C 10% NaCl	0,64	5-4-3-8-2 (4,4)	+	3	b
2008	**1264**	**Comté**	*Salmonella* Infantis F401B	Fromage	4°C 10% NaCl	0,64	5-4-3-8-2 (4,4)	+	3	b

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2008	**1265**	**Reblochon**	*Salmonella* Infantis F401B	Fromage	4°C 10% NaCl	0,64	5-4-3-8-2 (4,4)	+	3	b
2008	**1266**	**Saint Nectaire**	*Salmonella* Manhattan 900	Poussières de laiterie	TT 15min 55°C	1,39	0-0-2-0-0 (0,4)	-	3	b
2008	**1267**	**Morbier**	*Salmonella* Manhattan 900	Poussières de laiterie	TT 15min 55°C	1,39	0-0-2-0-0 (0,4)	-	3	b
2008	**1268**	**Bethmal**	*Salmonella* Manhattan 900	Poussières de laiterie	TT 15min 55°C	1,39	0-0-2-0-0 (0,4)	+	3	b
2008	**1269**	**Fromage à raclette**	*Salmonella* Virchow F276	Curry	4°C 25 days	1,05	0-5-1-0-1 (1,4)	+	3	b
2014	**5662**	**Crottin de Chavignol**	*Salmonella diarizonae* Ad 1300	Lait cru de brebis	1 month PS pH4	1,1	7-6-96-5 (6,6)	+	3	b
2014	**5663**	**Morbier**	*Salmonella diarizonae* Ad 1300	Lait cru de brebis	1 month PS pH4	1,1	7-6-96-5 (6,6)	+	3	b
2014	**5664**	**Saint Marcellin**	*Salmonella diarizonae* Ad 1300	Lait cru de brebis	1 month PS pH4	1,1	7-6-96-5 (6,6)	+	3	b
2014	**5665**	**Chabichou du Poitou**	*Salmonella diarizonae* Ad 1300	Lait cru de brebis	1 month PS pH4	1,1	7-6-96-5 (6,6)	+	3	b
2014	**5666**	**Saint Félicien**	*Salmonella diarizonae* Ad 1300	Lait cru de brebis	1 month PS pH4	1,1	7-6-96-5 (6,6)	+	3	b
2014	**5667**	**Rocamadour**	*Salmonella houtenae* Ad 1834	Lait cru de brebis	1 month PS pH4	0,5	3-1-4-5-3 (2,6)	+	3	b
2014	**5668**	**Crottin de Chavignol**	*Salmonella houtenae* Ad 1834	Lait cru de brebis	1 month PS pH4	0,5	3-1-4-5-3 (2,6)	+	3	b
2014	**450**	**Roquefort au lait cru**	*Salmonella* Mbandaka Ad 1810	Fromage	TS+10%NaCl 12 days	0,75	3-3-6-5-5 (4,4)	+	3	b
2014	**451**	**Rocamadour au lait cru**	*Salmonella* Mbandaka Ad 1810	Fromage	TS+10%NaCl 12 days	0,75	3-3-6-5-5 (4,4)	+	3	b
2014	**452**	**Saint Félicien au lait cru**	*Salmonella* Mbandaka Ad 1810	Fromage	TS+10%NaCl 12 days	0,75	3-3-6-5-5 (4,4)	+	3	b
2014	**453**	**Chabichou au lait cru**	*Salmonella* Mbandaka Ad 1810	Fromage	TS+10%NaCl 12 days	0,75	3-3-6-5-5 (4,4)	+	3	b
2014	**454**	**Camembert au lait cru**	*Salmonella* Mbandaka Ad 1810	Fromage	TS+10%NaCl 12 days	0,75	3-3-6-5-5 (4,4)	+	3	b
2014	**458**	**Reblochon au lait cru**	*Salmonella* Ohio Ad 1482	Lait cru	4°C 12 days	1,02	9-6-2-7-4 (5,6)	+	3	b
2014	**459**	**Saint Nectaire au lait cru**	*Salmonella* Ohio Ad 1482	Lait cru	4°C 12 days	1,02	9-6-2-7-4 (5,6)	+	3	b
2014	**462**	**Roquefort au lait cru**	*Salmonella* Mikawasima Ad 1813	Lait cru de brebis	4°C 12 days	0,5	13-17-13-17-17 (15,4)	+	3	b
2014	**463**	**Rocamadour au lait cru**	*Salmonella* Mikawasima Ad 1813	Lait cru de brebis	4°C 12 days	0,5	13-17-13-17-17 (15,4)	+	3	b
2008	**1273**	**Faisselle**	*Salmonella* Heidelberg	Poussières de laiterie	pH 3 / 4°C / 25 days	0,75	5-6-2-1-5 (3,8)	+	3	c
2008	**1274**	**Faisselle**	*Salmonella* Heidelberg A00E005	Poussières de laiterie	4°C 25 days	0,77	1-1-2-4-2 (2,0)	+	3	c
2008	**1275**	**Faisselle**	*Salmonella* Virchow F276	Curry	4°C 25 days	1,05	0-5-1-0-1 (1,4)	+	3	c
2008	**1276**	**Lait ribot**	*Salmonella* Montevideo Ad912	Lait cru	4°C 25 days	0,87	3-3-2-4-0 (2,4)	+	3	c
2008	**1277**	**Lait ribot**	*Salmonella* Heidelberg A00E005	Poussières de laiterie	4°C 25 days	0,77	1-1-2-4-2 (2,0)	+	3	c
2008	**1278**	**Lait ribot**	*Salmonella* Heidelberg	Poussières de laiterie	pH 3 / 4°C / 25 days	0,75	5-6-2-1-5 (3,8)	+	3	c
2008	**1279**	**Gros lait**	*Salmonella* Montevideo Ad912	Lait cru	4°C 25 days	0,87	3-3-2-4-0 (2,4)	+	3	c
2008	**1280**	**Gros lait**	*Salmonella* Heidelberg A00E005	Poussières de laiterie	pH 3 / 4°C / 25 days	0,75	5-6-2-1-5 (3,8)	+	3	c
2008	**1520**	**Crème entière épaisse**	*Salmonella* Anatum Ad298	Poudre de lait	4°C 41 days	0,5	1-2-1-1-0 (1,0)	+	3	c

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2014	**5669**	**Lait fermenté**	*Salmonella* Anatum Ad298	Poudre de lait	HT 8min 56°C	0,6	9-10-8-9-8 (8,8)	-	3	c
2014	**5670**	**Lait fermenté**	*Salmonella* Anatum Ad298	Poudre de lait	HT 8min 56°C	0,6	9-10-8-9-8 (8,8)	+	3	c
2014	**5671**	**Lait fermenté**	*Salmonella* Anatum Ad298	Poudre de lait	HT 8min 56°C	0,6	9-10-8-9-8 (8,8)	+	3	c
2014	**5672**	**Lait fermenté**	*Salmonella* Ohio Ad 1482	Lait cru de vache	HT 8min 56°C	0,8	4-6-6-4-2 (4,4)	+	3	c
2014	**5673**	**Lait fermenté**	*Salmonella* Ohio Ad 1482	Lait cru de vache	HT 8min 56°C	0,8	4-6-6-4-2 (4,4)	+	3	c
2014	**5674**	**Lait fermenté**	*Salmonella* Mbandaka Ad 1722	Lait cru	HT 8min 56°C	1,3	2-1-0-2-2 (1,4)	-	3	c
2014	**5675**	**Crème fraiche**	*Salmonella* Ohio Ad 1482	Lait cru de vache	HT 8min 56°C	0,8	4-6-6-4-2 (4,4)	+	3	c
2014	**5676**	**Crème fraiche**	*Salmonella* Mbandaka Ad 1722	Lait cru	HT 8min 56°C	1,3	2-1-0-2-2 (1,4)	+	3	c
2014	**5677**	**Crème fraiche**	*Salmonella* Anatum Ad298	Poudre de lait	HT 8min 56°C	0,6	9-10-8-9-8 (8,8)	+	3	c
2014	**5678**	**Crème fraiche**	*Salmonella* Ohio Ad 1482	Lait cru de vache	HT 8min 56°C	0,8	4-6-6-4-2 (4,4)	+	3	c
2014	**461**	**Crème fraiche**	*Salmonella* Mikawasima Ad 1813	Lait cru de brebis	4°C 12 days	0,5	13-17-13-17-17 (15,4)	+	3	c
2010	**1807**	**Poudre d'œuf**	*Salmonella* Enteritidis 465	Coule d'œuf	56°C 15 min	1,83e	8-6-7-9-6 (7,2)	+	4	a
2010	**1808**	**Poudre d'œuf**	*Salmonella* typhimurium 472	Jaune d'œuf	56°C 15 min	0,66	3-2-5-2-4 (3,2)	+	4	a
2010	**1809**	**Poudre d'œuf entier past.**	*Salmonella* Infantis 14	Coule d'œuf past.	56°C 15 min	>2,30	7-5-5-4-4 (5)	+	4	a
2010	**1810**	**Poudre d'œuf entier past.**	*Salmonella* Typhimurium 206	Coule d'œuf past.	56°C 15 min	1,20e	0-3-6-3-5 (3,4)	+	4	a
2016	**6790**	**Blanc d'oeuf liquide pasteurisé**	*Salmonella* Typhimurium Ad1484	Ovoproduits	Seeding-48h 2-8°C	/	0-0-2-2-2 (1,2)	+	4	a
2016	**6791**	**Jaune d'œuf liquide pasteurisé**	*Salmonella* Typhimurium Ad1484	Ovoproduit	Seeding-48h 2-8°C	/	0-0-2-2-2 (1,2)	+	4	a
2010	**66**	**Mayonnaise**	*Salmonella* Havana Ad930	Environnement	10% NaCl 33 days	0,91	17-20-19-18-21(12,4)	+	4	b
2010	**67**	**Mayonnaise**	*Salmonella* Havana Ad930	Environnement	10% NaCl 33 days	0,91	17-20-19-18-21(12,4)	+	4	b
2010	**1811**	**Flan à la part**	*Salmonella* Enteritidis 10	Poudre de blanc d'œuf	56°C 15 min	1,43	1-2-4-1-2 (2)	+	4	c
2010	**1812**	**Chausson aux pommes**	*Salmonella* Enteritidis 10	Poudre de blanc d'œuf	56°C 15 min	1,43	1-2-4-1-2 (2)	+	4	c
2010	**1813**	**Eclair vanille**	*Salmonella* Infantis 14	Coule d'œuf past.	56°C 15 min	>2,30	7-5-5-4-4 (5)	+	4	c
2010	**1814**	**Flan goût vanille**	*Salmonella* Enteritidis 10	Poudre de blanc d'œuf	56°C 15 min	1,43	1-2-4-1-2 (2)	+	4	c
2010	**1815**	**Mousse au chocolat**	*Salmonella* Infantis 14	Coule d'œuf past.	56°C 15 min	>2,30	7-5-5-4-4 (5)	+	4	c
2010	**1816**	**Ile flottante**	*Salmonella* Enteritidis 10	Poudre de blanc d'œuf	56°C 15 min	1,43	1-2-4-1-2 (2)	+	4	c
2010	**1817**	**Crème aux œufs**	*Salmonella* Infantis 14	Coule d'œuf past.	56°C 15 min	>2,30	7-5-5-4-4 (5)	+	4	c
2010	**1818**	**Crème anglaise**	*Salmonella* Typhimurium 472	Jaune d'œuf	56°C 15 min	0,66	3-2-5-2-4 (3,2)	+	4	c
2010	**1819**	**Gâteau de riz**	*Salmonella* Typhimurium 206	Coule d'œuf past.	56°C 15 min	1,20e	0-3-6-3-5 (3,4)	+	4	c
2010	**1820**	**Crème au caramel**	*Salmonella* Typhimurium 206	Coule d'œuf past.	56°C 15 min	1,20e	0-3-6-3-5 (3,4)	-	4	c

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2010	**1821**	**Tiramisu**	*Salmonella* Typhimurium 472	Jaune d'œuf	56°C 15 min	0,66	3-2-5-2-4 (3,2)	+	4	c
2010	**1824**	**Crème anglaise**	*Salmonella* Typhimurium 206	Coule d'œuf past.	56°C 15 min	1,20e	0-3-6-3-5 (3,4)	+	4	c
2010	**1825**	**Crème aux œufs**	*Salmonella* Enteritidis 465	Coule d'œuf	56°C 15 min	1,83e	8-6-7-9-6 (7,2)	+	4	c
2010	**1826**	**Eclair vanille**	*Salmonella* typhimurium 472	Jaune d'œuf	56°C 15 min	0,66	3-2-5-2-4 (3,2)	+	4	c
2010	**65**	**Crème anglaise**	*Salmonella* Havana Ad930	Environnement	10% NaCl 33 days	0,91	17-20-19-18-21(12,4)	+	4	c
2010	**1681**	**Cocktail de crevettes**	*Salmonella* Typhimurium Adria 305	Paella	4°C 5 days	0,4	3-2-3-3-6(3,4)	-	5	a
2010	**1687**	**Filet de sabre**	*Salmonella* Brandenburg Ad351	Cocktail de fruits de mer	4°C 5 days	0,6	5-0-1-2-2(2,0)	+	5	a
2010	**1688**	**Dos de cabillaud**	*Salmonella* Brandenburg Ad351	Cocktail de fruits de mer	4°C 5 days	0,6	5-0-1-2-2(2,0)	+	5	a
2010	**1689**	**Filet de lieu noir**	*Salmonella* Brandenburg Ad351	Cocktail de fruits de mer	4°C 5 days	0,6	5-0-1-2-2(2,0)	+	5	a
2010	**1690**	**Filet d'Eglefin**	*Salmonella* Brandenburg Ad351	Cocktail de fruits de mer	4°C 5 days	0,6	5-0-1-2-2(2,0)	+	5	a
2010	**1777**	**Filet de julienne**	*Salmonella* Derby F81	Moules	-20°C 9 days	1,01	1-0-0-0-0 (0,2)	-	5	a
2010	**1778**	**Filet de merlan**	*Salmonella* Derby F81	Moules	-20°C 9 days	1,01	1-0-0-0-0 (0,2)	-	5	a
2010	**1779**	**Filet de sabre**	*Salmonella* Derby F81	Moules	-20°C 9 days	1,01	1-0-0-0-0 (0,2)	+	5	a
2010	**1780**	**Filet de cabillaud**	*Salmonella* Derby F81	Moules	-20°C 9 days	1,01	1-0-0-0-0 (0,2)	+	5	a
2010	**1781**	**Filet de merlan**	*Salmonella* Indiana 2	Farine de poisson	-20°C 7 month	>0,7	1-0-0-0-0 (0,2)	-	5	a
2010	**1782**	**Filet de tacaud**	*Salmonella* Indiana 2	Farine de poisson	-20°C 7 month	>0,7	1-0-0-0-0 (0,2)	-	5	a
2010	**1783**	**Cocktail de fruits de mer**	*Salmonella* Derby F81	Moules	-20°C 7 months	>1,08	1-3-0-3-3 (2)	+	5	a
2010	**1784**	**Filet de merlan blanc**	*Salmonella* Indiana 2	Farine de poisson	-20°C 7 months	>0,7	1-0-0-0-0 (0,2)	-	5	a
2010	**1785**	**Sole tropicale**	*Salmonella* Indiana 2	Farine de poisson	-20°C 7 months	>0,7	1-0-0-0-0 (0,2)	-	5	a
2010	**1786**	**Filet de limande**	*Salmonella* Derby F81	Moules	-20°C 7 months	>1,08	1-3-0-3-3 (2)	+	5	a
2010	**1788**	**Filet de sole tropicale**	*Salmonella* Derby F81	Moules	-20°C 7 months	>1,08	1-3-0-3-3 (2)	+	5	a
2010	**2002**	**Epices grillées pour tagine**	*Salmonella* Kottbus Adria1	Environnement	56°C 15 min	1,24	3-1-3-2-1(2,0)	+	5	b
2010	**2003**	**Curry Hot**	*Salmonella* Kottbus Adria1	Environnement	56°C 15 min	1,24	3-1-3-2-1(2,0)	+	5	b
2010	**2004**	**Ail semoule**	*Salmonella* Kottbus Adria1	Environnement	56°C 15 min	1,24	3-1-3-2-1(2,0)	-	5	b
2010	**70**	**Haricots verts**	*Salmonella* Havana Ad930	Environnement	-20°C 33 days	0,43	4-3-7-2-6(4,4)	+	5	b
2010	**71**	**Pommes frites**	*Salmonella* Havana Ad930	Environnement	-20°C 33 days	0,43	4-3-7-2-6(4,4)	+	5	b
2010	**1679**	**Coquille St Jacques à la Bretonne**	*Salmonella* Typhimurium Adria 305	Paella	5j 4°C	0,4	3-2-3-3-6(3,4)	+	5	c
2010	**1680**	**Paella**	*Salmonella* Typhimurium Adria 305	Paella	4°C 5 days	0,4	3-2-3-3-6(3,4)	+	5	c
2010	**1682**	**Médaillon de saumon**	*Salmonella* Typhimurium Adria 305	Paella	4°C 5 days	0,4	3-2-3-3-6(3,4)	+	5	c
2010	**1683**	**Champignons à la Grec**	*Salmonella* London A00P085	Pâté impérial	4°C 5 days	0,58	1-0-0-0-0(0,2)	+	5	c
2010	**1684**	**Chou aux fruits secs**	*Salmonella* London A00P085	Pâté impérial	4°C 5 days	0,58	1-0-0-0-0(0,2)	+	5	c

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2010	**1685**	**Carottes râpées**	*Salmonella* London A00P085	Pâté impérial	4°C 5 days	0,58	1-0-0-0-0(0,2)	+	5	c
2010	**1686**	**Chou râpé**	*Salmonella* London A00P085	Pâté impérial	4°C 5 days	0,58	1-0-0-0-0(0,2)	-	5	c
2010	**1787**	**Filets grillés aux herbes de Provence**	*Salmonella* Derby F81	Moules	-20°C 7 months	>1,08	1-3-0-3-3 (2)	+	5	c
2010	**1835**	**Riz cantonais**	*Salmonella* Virchow F276	Curry	56°C 15 min	0,60e	2-2-0-1-0 (1)	+	5	c
2010	**1836**	**Légumes couscous**	*Salmonella* Virchow F276	Curry	56°C 15 min	0,60e	2-2-0-1-0 (1)	+	5	c
2010	**1837**	**Galette poireaux carotes**	*Salmonella* Virchow F276	Curry	56°C 15 min	0,60e	2-2-0-1-0 (1)	-	5	c
2010	**1997**	**Purée de carottes**	*Salmonella* Kottbus Adria1	Environnement	56°C 15 min	1,24	3-1-3-2-1(2,0)	+	5	c
2010	**1998**	**Purée de pommes de terre**	*Salmonella* Senftenberg Adria 1	Environnement	56°C 15 min	0,77	2-1-3-0-0(1,2)	+	5	c
2010	**1999**	**Légumes cuits à la vapeur**	*Salmonella* Senftenberg Adria 1	Environnement	56°C 15 min	0,77	2-1-3-0-0(1,2)	+	5	c
2010	**2000**	**Galettes de courgettes**	*Salmonella* Senftenberg Adria 1	Environnement	56°C 15 min	0,77	2-1-3-0-0(1,2)	+	5	c
2010	**2001**	**Légumes pour ratatouille**	*Salmonella* Senftenberg Adria 1	Environnement	56°C 15 min	0,77	2-1-3-0-0(1,2)	+	5	c
2010	**18**	**Terrine gourmet**	*Salmonella* Havana Ad930	Environnement	10% NaCl 30 days	0,67	15-14-12-15-14(14,0)	+	5	c
2010	**19**	**Riz cantonais**	*Salmonella* Havana Ad930	Environnement	10% NaCl 30 days	0,67	15-14-12-15-14(14,0)	+	5	c
2010	**69**	**Epinards**	*Salmonella* Blockley Ad923	Environnement	10% NaCl 33 days	0,6	18-14-14-10-15(14,2)	+	5	c
2010	**72**	**Soja-Colza pour lapins**	*Salmonella* Havana Ad930	Environnement	4°C 33 days	0,42	12-8-12-8-9(9,8)	+	6	a
2010	**73**	**Minéraux pour bovins**	*Salmonella* Havana Ad930	Environnement	4°C 33 days	0,42	12-8-12-8-9(9,8)	+	6	a
2010	**2036**	**Viande bovine hachée pour animaux**	*Salmonella* Kedougou	Environnement bovin	-20°C 8 days	0,7	0-0-0-0-0(0,0)	+	6	b
2010	**2037**	**Viande bovine pour animaux en morceaux**	*Salmonella* Infantis Adria 179	Alimentation animale	4°C 8 days	0,84	1-0-0-0-0(0,2)	+	6	b
2010	**2038**	**Abats bovins pour animaux**	*Salmonella* Kedougou	Environnement bovin	-20°C 8 days	0,7	0-0-0-0-0(0,0)	+	6	b
2010	**2039**	**Abats pour animaux**	*Salmonella* Infantis Adria 179	Alimentation animale	4°C 8 days	0,84	1-0-0-0-0(0,2)	+	6	b
2010	**2040**	**Viande de boeuf pour animaux**	*Salmonella* Infantis Adria 179	Alimentation animale	4°C 8 days	0,84	1-0-0-0-0(0,2)	+	6	b
2010	**2041**	**Viande de volaille pour animaux**	*Salmonella* Infantis Adria 179	Alimentation animale	4°C 8 days	0,84	1-0-0-0-0(0,2)	+	6	b
2010	**1827**	**Terrine pour chat truite cabillaud**	*Salmonella* Agona A00V038	Alimentation animale	56°C 15 min	0,65	7-4-4-2-0 (3,4)	+	6	c
2010	**1828**	**Terrine pour chat saumon**	*Salmonella* Agona A00V038	Alimentation animale	56°C 15 min	0,65	7-4-4-2-0 (3,4)	+	6	c
2010	**1829**	**Terrine pour chat bœuf**	*Salmonella* Agona A00V038	Alimentation animale	56°C 15 min	0,65	7-4-4-2-0 (3,4)	+	6	c
2010	**1830**	**Terrine pour chat bœuf**	*Salmonella* Cerro Ad6889	Protéines déshydratées	56°C 15 min	0,78	2-5-3-4-5 (3,8)	+	6	c
2010	**1831**	**Terrine pour chat lapin**	*Salmonella* Agona A00V038	Alimentation animale	56°C 15 min	0,65	7-4-4-2-0 (3,4)	+	6	c
2010	**1832**	**Terrine pour chat volaille**	*Salmonella* Cerro Ad6889	Protéines déshydratées	56°C 15 min	0,78	2-5-3-4-5 (3,8)	+	6	c

Analysis date	Sample No	Product (French name)	Artificial contaminations					Global result	Category	Type
			Strain	Origin (in French)	Injury protocol	Injury evaluation	Inoculation level			
2010	**1833**	**Terrine pour chat saumon**	*Salmonella* Cerro Ad6889	Protéines déshydratées	56°C 15 min	0,78	2-5-3-4-5 (3,8)	+	6	c
2010	**1834**	**Pâté pour chat natural balance**	*Salmonella* Cerro Ad6889	Protéines déshydratées	56°C 15 min	0,78	2-5-3-4-5 (3,8)	+	6	c

Appendix 4 – Sensitivity study: raw data (Initial validation extension studies and renewal studies, 2008, 2010, 2014, 2016 and 2020) (Kit Version 1)

RAW BEEF MEATS (25 g sample size)

Year study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* Pre-warmed BPW for 8 h at 41.5°C																								Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking												Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				*Brilliance Salmonella*				COMPASS *Salmonella*				*Brilliance Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	404	Rumsteack	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	405	Rumsteack	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	406	Rumsteack	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	407	Rumsteack	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	408	Faux filet	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	409	Faux filet	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	410	Faux filet	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	411	Faux filet	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	412	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	413	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	414	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	415	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	416	Viande hachée fraiche	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	417	Viande hachée fraiche	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	418	Viande hachée fraiche	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	419	Viande hachée fraiche	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	420	Bifteck	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	421	Bifteck	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	422	Bifteck	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	423	Bifteck	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	424	Viande bovine	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	425	Viande bovine	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	426	Viande bovine	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	427	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	428	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	429	Steak haché pur bœuf	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	/	-	NA	/	-	-	NA	1.1	a
2008	**508**	**Steack haché**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**509**	**Steack haché**	+?	+?	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**510**	**Steack haché**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**512**	**Entrecôte à griller**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**513**	**Entrecôte à griller**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**529**	**Viande bovine à bourguignon**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**530**	**Viande bovine à bourguignon**	+	+	+	+	+	-/-	/	/	-	ND	/	/	-	ND	/	/	/	ND	/	/	/	ND	/	/	/	ND	/	-	-	ND	1.1	a
2008	**531**	**Viande bovine à bourguignon**	-	-	-	-	-	-/-	/	/	-	NA	/	/	-	NA	/	/	/	PD	/	/	/	PD	/	/	/	PD	/	-	-	NA	1.1	a
2008	**575**	**Steak haché**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	a
2008	**515**	**Boulettes de bœuf surgelées**	+	+	+	+	+	+/+	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	b
2008	**516**	**Boulettes de bœuf surgelées**	+?	+?	+	+	+	+/-	-	/	-	PPND	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	+	+	+	PA	1.1	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (25 g sample size)

Year study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* Pre-warmed BPW for 8 h at 41.5°C																								Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking												Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				*Brilliance Salmonella*				COMPASS *Salmonella*				*Brilliance Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	**517**	**Steack haché surgelé**	-	+	+	+	+	-/-	/	/	-	**ND**	/	/	-	**ND**	/	/	/	**ND**	-	/	/	**ND**	/	/	/	**ND**	/	-	-	**ND**	1.1	b
2008	**518**	**Steack haché surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**519**	**Steack haché surgelé**	-	-	+ Citrobacter youngae	+ Citrobacter youngae	-	+/+	-	/	-	**PPNA**	-	/	-	**PPNA**	-	/	-	**PPNA**	-	/	-	**PPNA**	-	/	-	**PPNA**	/	-	-	**NA**	1.1	b
2008	**520**	**Steack haché surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**521**	**Steack haché surgelé**	+/- (1 colony)	-	-	-	+	+/+	-	/	-	**PPND**	-	/	-	**PPND**	-	/	-	**PPNA**	-	/	-	**PPND**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**522**	**Steack haché surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**523**	**Steack haché pur boeuf surgelé**	+/-	+/-	+	+	+	+/+	-	/	-	**PPND**	-	/	-	**PPND**	-	/	-	**PPNA**	-	/	-	**PPND**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**524**	**Steack haché pur boeuf surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**525**	**Steack haché pur boeuf surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**526**	**Steack haché pur boeuf surgelé**	+	+	+	+	+	+/+	-	/	-	**ND**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**527**	**Steack haché pur boeuf surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**528**	**Steack haché pur boeuf surgelé**	+/- (2 colonies)	-	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**539**	**Steak haché pur bœuf surgelé**	+	+	+	+	+	-/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**540**	**Steak haché pur bœuf surgelé**	+/-	+/- (1 colony)	+/-	+/-	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	b
2008	**541**	**Steak haché pur bœuf surgelé**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	/	-	-	**NA**	1.1	b
2008	**542**	**Steak haché pur bœuf surgelé**	-	-	-	-	-	+/+	-	/	-	**NA**	+	+	+	**PD**	+	+	+	**PD**	+	+	+	**PD**	-	/	-	**NA**	+	+	+	**PD**	1.1	b
2008	400	Haché bolognaise	-	-	-	-	-	-/-	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	-	-	**NA**	1.1	c
2008	401	Haché bolognaise	-	-	-	-	-	-/-	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	-	-	**NA**	1.1	c
2008	402	Haché bolognaise	-	-	-	-	-	-/-	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	-	-	**NA**	1.1	c
2008	403	Haché bolognaise	-	-	-	-	-	-/-	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	/	-	**NA**	/	-	-	**NA**	1.1	c
2008	**514**	**Boulettes de bœuf**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**532**	**Steak grill aux oignons surgelé**	-	+/-	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**533**	**Steak grill aux oignons surgelé**	+/-	+/-	+/-	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**534**	**Steak grill aux oignons surgelé**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c

RAW BEEF MEATS (25 g sample size)																																			
Year study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* Pre-warmed BPW for 8 h at 41.5°C																										Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking												Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				*Brilliance Salmonella*				COMPASS *Salmonella*				*Brilliance Salmonella*				XLD								
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	**535**	**Boulettes de bœuf surgelées**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**536**	**Boulettes de bœuf surgelées**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**537**	**Boulettes de bœuf surgelées**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c
2008	**538**	**Boulettes de bœuf surgelées**	-	-	+? Citrobacter braakii	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	-	/	-	**NA**	-	-	-	**NA**	1.1	c
2008	**574**	**Boulettes au bœuf surgelées**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	1.1	c

RAW BEEF MEAT (25 g sample size)

Year	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																	
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW 8h at 41.5°C												BPW storage for 24 h at 5°C ± 3°c				Cate-gory	Type
									Result (Ct)	Confirmatory tests									Agreement			GeneDisc *Salmonella*	Confirmatory tests	Final result	Agreement		
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella				All confirmatory tests				Result (Ct)					
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*			Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result	Final result	Brilliance	RVS/Brilliance	All confirmatory tests						
2014	**5277**	**Steak haché frais**	**Ground beef**	-	+M	+M	+M	+	+(29,0)	+m	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(32,0)	+	+	**PA**	1.1	a
2014	**5279**	**Steak haché tradition bouchère frais**	**Ground beef**	dm	+1/2	+M	+M	+	+(34,7)	+1/2	+	+	+	+M	+	/	+	+	**PA**	**PA**	**PA**	+(29,1)	+	+	**PA**	1.1	a
2014	**5280**	**Steak haché au bœuf**	**Ground beef**	+M	+M	+M	+M	+	+(31,7)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(30,0)	+	+	**PA**	1.1	a
2014	**5281**	**Steak haché frais pur bœuf**	**Ground beef**	-	+M	-	+p	+	+(35,5)	+m	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(33,1)	+	+	**PA**	1.1	a
2014	**5283**	**Viande haché pur bœuf**	**Ground beef**	-	+M	-	+M	+	+(33,9)	+	+	+	+	+m	+	/	+	+	**PA**	**PA**	**PA**	+(33,1)	+	+	**PA**	1.1	a
2014	**5287**	**Aiguillette à bifteck**	**Beef trim**	+p	+p	+M	+p	+	+(35,9)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	i/+(39,7)*	+	+	**PA**	1.1	a
2014	**5288**	**Rond de gîte**	**Beef trim**	+M	+M	+M	+M	+	+(30,6)	+M	+	+	+	+M	+	/	+	+	**PA**	**PA**	**PA**	+(28,9)	+	+	**PA**	1.1	a
2014	**5289**	**Tranche à bifteck**	**Beef trim**	+M	+M	+M	+M	+	+(30,0)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(31,0)	+	+	**PA**	1.1	a
2014	241	Pavés de rumsteak	Beef trim	-	-	-	-	-	-	st	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	242	Onglet	Beef trim	-	-	-	-	-	-	-	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	243	Bifteck	Beef trim	-	-	-	-	-	-	-	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	244	Bavettes d'aloyau	Beef trim	-	-	-	-	-	-	-	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	245	Entrecôte	Beef trim	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	246	Tournedos	Beef trim	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	247	Faux-filet	Beef trim	st	st	-	-	-	-	st	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	248	Tartare	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	249	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	251	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	252	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	254	Steak haché (12%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	256	Steak haché (15%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	258	Steak haché (15%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	259	Steak haché (15%MG)	Ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	a
2014	**5290**	**Steak haché façon bouchère congelé**	**Frozen ground beef**	+M	+p	+M	+M	+	+(30,9)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(32,0)	+	+	**PA**	1.1	b
2014	**5291**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	+M	+m	+M	+	+(36,0)	+m	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(36,8)	+	+	**PA**	1.1	b
2014	**5292**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+(31,7)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(31,9)	+	+	**PA**	1.1	b
2014	**5293**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	-	+M	-	+	+(38,1)	- (XLD:-)	/	/	-	-(XLD+)	+	+	+	+	**PPND**	**PA**	**PA**	+(39,1)	+	+	**PA**	1.1	b
2014	**5294**	**Viande hachée congelée**	**Frozen ground beef**	-	-	-	-	-	+(35,0)	- (XLD:-)	/	/	-	-(XLD+)	+	+	+	+	**PPNA**	**PD**	**PD**	+(37,8)	+	+	**PD**	1.1	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEAT (25 g sample size)																															
Year	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																			Cate-gory	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW 8h at 41.5°C													BPW storage for 24 h at 5°C ± 3°c						
									Result (Ct)	Confirmatory tests									Agreement			GeneDisc *Salmonella*	Confirmatory tests	Final result	Agreement		
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella				All confirmatory tests											
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*			Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result	Final result	Brilliance	RVS/Brilliance	All confirmatory tests	Result (Ct)						
2014	**5296**	**Haché surgelé**	**Frozen ground beef**	-	-	st	st	-	+(33,2)	+M	+	+	+	+p	+	/	+	+	**PD**	**PD**	**PD**	+(32,8)	+	+	**PD**	1.1	b
2014	**5298**	**Boulettes congelées**	**Frozen beef balls**	+m	+M	+M	+p	+	+(34,9)	+M	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(33,9)	+	+	**PA**	1.1	b
2014	250	Steak haché (5%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	253	Steak haché (8%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	255	Steak haché (12%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	257	Steak haché (15%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	260	Steak haché (15%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	261	Steak haché (20%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	263	Steaks haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	264	Steaks haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	b
2014	**5284**	**Haché à la bolognaise**	**Seasoned ground beef**	-	+M	-	+M	+	+(31,8)	+m	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(30,2)	+	+	**PA**	1.1	c
2014	**5285**	**Boulettes de bœuf**	**Beef balls**	d (3)	+M	+M	+p	+	+(31,7)	+M	+	+	+	+M	+	/	+	+	**PA**	**PA**	**PA**	+(29,8)	+	+	**PA**	1.1	c
2014	**5286**	**Farce bœuf légumes**	**Seasoned ground beef**	+M	+1/2	+M	+p	+	+(29,9)	+M	+	+	+	+M	+	/	+	+	**PA**	**PA**	**PA**	i/+(36,8)*	+	+	**PA**	1.1	c
2014	**5295**	**Hachés à l'oignon congelés**	**Frozen seasoned ground beef**	+m	-(blanche)	-	-	+	+(39,8)	- (XLD:-)	/	/	-	-(XLD+)	+	+	+	+	**PPND**	**PA**	**PA**	+(38,8)	+	+	**PA**	1.1	c
2014	**5297**	**Boulettes de bœuf congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+M	+M	+	+(32,0)	+p	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(30,1)	+	+	**PA**	1.1	c
2014	235	Carpaccio au parmesan	Carpaccio	-	-	st	st	-	-	st	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	236	Carpaccio au basilic	Carpaccio	-	-	st	st	-	-	st	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	237	Carpaccio pistou	Carpaccio	-	-	-	-	-	-	st	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	238	Carpaccio huile d'olive et basilic	Carpaccio	-	-	st	st	-	-	st	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	239	Rumsteak à l'échalote	Seasoned ground beef	-	-	-	-	-	-	-	/	/	-	st	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	240	Rumsteak aux trois poivres	Seasoned ground beef	-	-	-	d (NC)	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	262	Hachés à l'oignon congelés	Frozen seasoned ground beef	-	-	-	-	-	-	-	/	/	-	-	/	/	-	-	**NA**	**NA**	**NA**					1.1	c
2014	**643**	**Boulettes congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+md	+p	+	+(30,5)	+p	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(25,5)	+	+	**PA**	1.1	c
2014	**644**	**Pavés de rumsteak à l'échalote**	**Seasoned beef trim**	+M	+p	+p	+p	+	+(31,8)	+p	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(31,5)	+	+	**PA**	1.1	c

RAW BEEF MEAT (25 g sample size)																												
Year	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																	Cate-gory	Type
									Protocol: pre-warmed BPW 8h at 41.5°C													BPW storage for 24 h at 5°C ± 3°c					
				RVS broth		MKTTn broth		Result		Confirmatory tests									Agreement			GeneDisc *Salmonella*	Confirmatory tests	Final result	Agreement		
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*		Result (Ct)	50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella				All confirmatory tests					Result (Ct)					
										Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result	Final result	Brilliance	RVS/Brilliance	All confirmatory tests						
2014	**645**	**Pavé aux 3 poivres**	**Seasoned beef trim**	+M	+p	+md	+p	+	+(28,8)	+p	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(27,8)	+	+	**PA**	1.1	c
2014	**647**	**Carpaccio aux olives**	**Carpaccio**	+M	+p	+M	+p	+	+(28,7)	+p	+	+	+	+p	+	/	+	+	**PA**	**PA**	**PA**	+(32,2)	+	+	**PA**	1.1	c

RAW BEEF MEATS (375 g sample size)

Year Study	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																								Cate-gory	Type
				RVS broth		MKTTn broth		Re-sult	Protocol: pre-warmed BPW for 10h at 41°C													Protocol: pre-warmed BPW for 20h at 41°C													
									Result (Ct)	Confirmatory tests									Agreement			Result (Ct)	Confirmatory tests									Agreement				
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance *Salmonella*				All confir-matory tests	Brilliance	RVS/ Brilliance	All confir-matory tests		50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella				All confir-matory tests	Brilliance	RVS/ Brilliance	All confir-matory tests		
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*			Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result						Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result						
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(31,8)	+p	+	+	+	+p	+		+	+	PA	PA	**PA**	+(19,8)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(31,5)	+p	+	+	+	+p	+		+	+	PA	PA	**PA**	+(19,6)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	a
2014	**5712**	**Tartare de bœuf**	**Beff tartar**	+p	+p	+p	+p	+	+(37,0)	+p	+	+	+	+p	+		+	+	PA	PA	**PA**	+(36,4)	+(1)	+	+	+	st(X5)			-	+	**PA**	**PPND**	**PA**	1.2	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(35,8)	-(- XLD)			-	-(+1 col XLD)	+	+	+	+	PPND	PA	**PA**	+(35,9)	-(-XLD)			-	-(+MSRV /XLD)	+	+	+	+	**PPND**	**PA**	**PA**	1.2	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(36,0)	-(- XLD)			-	-(+2 col XLD)	+	+	+	+	PPND	PA	**PA**	+(34,2)	-(-XLD)			-	-(XLD:-; XLD :+24H)	+	+	+	+	**PPND**	**PA**	**PA**	1.2	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(36,7)	+M	+	+	+	+p	+		+	+	PA	PA	**PA**	+(28,8)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	a
2014	402	Bavette d'Aloyau	Beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	404	Steak haché	Ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	405	Steak haché	Ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	498	Haché de bœuf	Ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	500	Steak haché 15% MG	Ground beef (15% fat)	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	503	Steak haché 5%MG	Ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	504	Boulettes de bœuf	Beef balls	-	-	+md (C.youngae)	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	505	Bictek charolais	Beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	+1/2	+p	+M	+p	+	+(33,9)	+m	+	+	+	+M	+		+	+	PA	PA	**PA**	+(30,7)	+M	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	1.2	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(40,1)	+m d	+	+	+	+M	+		+	+	PA	PA	**PA**	+(35,7)	+m	+	+	+	+1/2	+		+	+	**PA**	**PA**	**PA**	1.2	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(38,1)	+m d	+	+	+	+M	+		+	+	PA	PA	**PA**	+(38,1)	+m	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	1.2	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(33,8)	+M	+	+	+	+M	+		+	+	PA	PA	**PA**	+(27,7)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(32,0)	+m	+	+	+	+M	+		+	+	PA	PA	**PA**	+(31,9)	+1/2	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	b
2014	407	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	408	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	409	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-			-	st			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	410	Boulettes au bœuf tomates et parmesan surgelées	Frozen seasoned beef balls	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	411	Boulettes au bœuf surgelées	Frozen beef balls	-	+d (NC)	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	412	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	508	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g sample size)

Year Study	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																								Cate-gory	Type
				RVS broth		MKTTn broth		Re-sult	Protocol: pre-warmed BPW for 10h at 41°C															Protocol: pre-warmed BPW for 20h at 41°C															
									Result (Ct)	Confirmatory tests									Agreement			Result (Ct)	Confirmatory tests									Agreement					
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance *Salmonella*				All confir-matory tests	Brilliance	RVS/ Brilliance	All confir-matory tests		50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella				All confir-matory tests	Brilliance	RVS/ Brilliance	All confir-matory tests		
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*			Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result						Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result						
2014	509	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	i/-*	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	510	Steak haché 15%MG surgelé	Ground beef (15% fat)	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	511	Steak haché 5% surgelé	Ground beef (5% fat)	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	512	Steak haché aux oignons surgelé	Frozen ground beef with onions	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	-/+(38,9)/ +(37,4)	-(+XLD)	+	+	-	-(+XLD)	+		-	+	ND	ND	**PA**	+(32,9)	-(+XLD)	+	+	+	-(+XLD)	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(36,0)	- (-XLD)			-	-(+1 col XLD)	+	+	+	+	PPND	PA	**PA**	+(35,2)	+md (-XLD)	-	NC	-	-(+MSRV/ XLD)	+	+	+	+	**PPND**	**PA**	**PA**	1.2	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(37,1)	+M	+	+	+	+M	+		+	+	PA	PA	**PA**	+(31,5)	+M	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(31,7)	+M	+	+	+	+M	+		+	+	PA	PA	**PA**	+(28,9)	+M	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(36,2)	-(-XLD)			-	-(+MSRV/ XLD)	+	+	+	+	PPND	PA	**PA**	+(31,7)	-(-XLD)			-	-(+MSRV /XLD)	+	+	+	+	**PPND**	**PA**	**PA**	1.2	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(29,7)	+M	+	+	+	+p	+		+	+	PA	PA	**PA**	+(26,4)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(31,0)	+M	+	+	+	+p	+		+	+	PA	PA	**PA**	+(24,9)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	398	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	i/-*	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	399	Carpaccio au parmesan	Carpaccio	-	-	st	st	-	-	st			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	400	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	i/-*	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	401	Rumsteak aux 3 poivres	Seasoned beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	403	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	406	Haché congelé à l'oignon	Seasoned ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	499	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	501	Carpaccio au parmesan	Carpaccio	-	-	-	-	-	-	-			-	st			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	502	**Pavé aux 3 poivres**	Seasoned beef trim	-	-	-	-	-	-	-			-	st			-	-	NA	NA	**NA**	-	st			-	st			-	-	**NA**	**NA**	**NA**	1.2	c
2014	506	Carpaccio huile d'olive et citron	Carpaccio	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	c
2014	507	Carpaccio olives	Carpaccio	-	-	-	-	-	-	-			-	st			-	-	NA	NA	**NA**	i/-*	-			-	st			-	-	**NA**	**NA**	**NA**	1.2	c
2014	**652**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+m	+1/2	+1/2	+M	+	+(37,0)	+m	+	+	+	+M	+		+	+	PA	PA	**PA**	+(31,9)	+M	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**653**	**Pavé de rumsteak à l'échalote**	**Seasoned beef trim**	+1/2d	+M	+M	+p	+	+(30,5)	+M	+	+	+	+p	+		+	+	PA	PA	**PA**	+(30,6)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	c
2014	**658**	**Viande de bourguignon aux herbes de Provence**	**Seasoned beef trim**	-	+p	+M	+M	+	+(34,7)	+m	+	+	+	+p	+		+	+	PA	PA	**PA**	+(31,9)	+1/2	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	1.2	c

RAW BEEF MEATS (375 g sample size)																				
Year study	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*									Category	Type
				RVS broth		MKTTn broth		Result	BPW 10 h and storage for 24 h at 5°C ± 3°C				BPW 20h and storage 24 h at 5°C ± 3°C						
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*		GeneDisc *Salmonella* Result (Ct)	Confirmatory tests	Final result	Agreement	GeneDisc *Salmonella* Result (Ct)	Confirmatory tests	Final result	Agreement			
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(29,0)	+	+	**PA**	+(19,8)	+	+	**PA**	1.2	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(29,8)	+	+	**PA**	+(19,1)	+	+	**PA**	1.2	a
2014	**5712**	**Tartare de bœuf**	**Beff tartar**	+p	+p	+p	+p	+	+(37,6)	+	+	**PA**	+(38,7)	-(MSRV-)	-	**PPND**	1.2	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(38,9)	-(+MSRV/XLD))	+	**PA**	+(37,0)	-(+MSRV/XLD)	+	**PA**	1.2	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(37,9)	-(+MSRV/XLD))	+	**PA**	+(36,7)	+(XLD)	+	**PA**	1.2	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(33,0)	+	+	**PA**	+(28,8)	+	+	**PA**	1.2	a
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(36,0)	+	+	**PA**	+(34,9)	+	+	**PA**	1.2	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(37,9)	+	+	**PA**	+(37,1)	+	+	**PA**	1.2	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(32,8)	+	+	**PA**	+(27,7)	+	+	**PA**	1.2	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	+(40,3)	-(+XLD)	+	**PA**	+(33,0)	+	+	**PA**	1.2	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(36,9)	-(+XLD)	+	**PA**	+(35,1)	-(+MSRV/XLD)	+	**PA**	1.2	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(33,0)	+	+	**PA**	+(32,7)	+	+	**PA**	1.2	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(31,7)	+	+	**PA**	+(29,5)	+	+	**PA**	1.2	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(36,0)	-(+MSRV/XLD)	+	**PA**	+(37,6)	-(+MSRV/XLD)	+	**PA**	1.2	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(25,9)	+	+	**PA**	+(26,6)	+	+	**PA**	1.2	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(28,9)	+	+	**PA**	+(24,9)	+	+	**PA**	1.2	c
2014	**652**	**Pavé de rumsteak aux 3 poivres**	**Seasoned beef trim**	+m	+1/2	+1/2	+M	+	+(38,7)	+	+	**PA**	+(31,7)	+	+	**PA**	1.2	c
2014	**653**	**Pavé de rumsteak à l'échalote**	**Seasoned beef trim**	+1/2d	+M	+M	+p	+	+(30,5)	+	+	**PA**	+-30,6)	+	+	**PA**	1.2	c
2014	**658**	**Viande de bourguignon aux herbes de Provence**	**Seasoned beef trim**	-	+p	+M	+M	+	+(35,1)	+	+	**PA**	+(23,6)	+	+	**PA**	1.2	c

♦ An2014alyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g sample size)

Year study	Sample N°	French name product	English name product	Reference method-ISO 6579♦				Re-sult	Alternative method: GeneDisc *Salmonella*																						Cate-gory	Type
				RVS broth		MKTTn broth			Protocol: pre-warmed BPW 10h at 41°C												Protocol: pre-warmed BPW 20h at 41°C											
									Result (Ct)	Confirmatory tests								Agreement			Result (Ct)	Confirmatory tests								Agreement				
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*			50 µl direct streaking onto Brilliance *Salmonella*				RVS/Brilliance *Salmonella*				All confir-matory ests	Brilliance	RVS/ Brilliance	All confir-matory ests		50 µl direct streaking onto Brilliance *Salmonella*				RVS/Brilliance salmonella				All confir-matory ests	Brilliance	RVS/ Brilliance	All confir-matory ests		
										Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result					Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result						
2016	**6785**	**Viande bovine steak à griller**	**Beef trim**	+m	+M	+M	+M	+	+(30,3/ 30,2)	+1/2	+	+	+	+m	+	+	+	+	PA	PA	**PA**	+(25,6/ 26,0)	+M	+	+	+	+m	+	+	+	+	**PA**	**PA**	**PA**	1.2	a
2016	**6786**	**Steak haché frais pur bœuf 15%MG**	**Ground beef**	+m	+1/2	+M	+M	+	+(29,3/ 29,5)	+m	+	+	+	+m	+	+	+	+	PA	PA	**PA**	+(30,5/ 29,4)	+m	+	+	+	+m	+	+	+	+	**PA**	**PA**	**PA**	1.2	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	-	-	-	-	-	+(34,6/ 35,0)	+M	+	+	+	+m	+	+	+	+	PD	PD	**PD**	+(29,5/ 30,0)	+m	+	+	+	+m	+	+	+	+	**PD**	**PD**	**PD**	1.2	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	+M	+M	+M	+p	+	+(36,9/ 34,7)	+m	+	+	+	+m	+	+	+	+	PA	PA	**PA**	+(29,2/ 29,2)	+m	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	1.2	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	+M	+p	+M	+p	+	+(25,0/ 24,4)	+M	+	+	+	+p	+	+	+	+	PA	PA	**PA**	+(22,8/ 22,2)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	1.2	a
2016	6801	Viande bovine steak à griller	Beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2016	6802	Steak haché frais pur bœuf 15%MG	Ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2016	6803	Viande bovine à bourguignon	Beef trim	-	-	+m (Citrobacter freundii)	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2016	6804	Viande bovine jarret	Beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2016	6805	Viande bovine rôti	Beef trim	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	a
2016	**6706**	**Steak haché pur bœuf surgelé**	**Frozen ground beef**	-	+p	+M	+M	+	+(30,8/ 30,3)	+m	+	+	+	+M	+	+	+	+	PA	PA	**PA**	+(27,1/ 27,1)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	1.2	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	+m	+M	+M	+p	+	+(34,7 /36,5)	+m	+	+	+	+m	+	+	+	+	PA	PA	**PA**	+(31,8/ 31,4)	+m	+	+	+	+m	+	+	+	+	**PA**	**PA**	**PA**	1.2	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	+m	+p	+M	+M	+	-/-/-	-			-	+m	+	+	-	-	ND	ND	**ND**	-	-			-	st			-	-	**ND**	**ND**	**ND**	1.2	b
2016	**6709**	**Rumsteck surgelé**	**Frozen beef trim**	+m	+p	+M	+p	+	-/-/-	-			-	+m	+	+	-	-	ND	ND	**ND**	-	-			-	-			-	-	**ND**	**ND**	**ND**	1.2	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(32,8 /34,1)	+m	+	+	+	+m	+	+	+	+	PD	PD	**PD**	+(30,1/ 30,6)	+m	+	+	+	+m	+	+	+	+	**PD**	**PD**	**PD**	1.2	b
2016	6711	Steak haché pur bœuf 15%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b
2016	6712	Haché pur bœuf 20%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-			-	-			-	-	NA	NA	**NA**	-	-			-	-			-	-	**NA**	**NA**	**NA**	1.2	b

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS

Year of the study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																				Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking											Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				Brilliance *Salmonella*				COMPASS *Salmonella*				Brilliance *Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	926	Foie de porc	-	-	-	-	-	-/-					+/-	A+	-	NA					+/-	A+	-	NA	-	/	-	NA		-	-	NA	2	a
2008	930	Jambon frais	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	931	Hampe	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	933	Hampe	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	932	Jambon frais	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	a
2008	937	Pieds arrière de porc	-	-	-	+ (Citrobacter freundii)	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	a
2008	945	Jambon frais	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	988	Crépinette	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	989	Langue de porc	-	-	+ (Citrobacter youngae)	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	993	Viande porcine	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	994	Viande porcine	-	-	-	+ (Citrobacter)	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	995	Côte de porc	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	996	Côte de porc	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	1000	Gigot d'agneau	-	-	-	-	-	-/-					-	/	-	NA					-	/	-	NA	-	/	-	NA		-	-	NA	2	a
2008	1001	Côtes d'agneau	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	1002	Côtes d'agneau	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	1198	Farce	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	**1238**	Côte de porc	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	**1247**	Tranche de gigot d'agneau	-	-	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	-	/	-	ND	+	+	+	PA	2	a
2008	**1248**	Jambon de porc à escalope	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	-	/	-	ND	+	+	+	PA	2	a
2008	**1249**	Côte découverte d'agneau	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	**1250**	Assortiment ragout d'agneau	+	+	+	+	+	-/- (2x)					+	+	-	ND					+	+	-	ND	+	+	-	ND		+	-	ND	2	a
2008	**1495**	Viande hachée fraiche de bœuf	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	1496	Viande hachée fraiche de bœuf	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	1497	Viande hachée fraiche de bœuf	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	**1498**	Viande hachée fraiche de bœuf	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a
2008	1499	Steak haché pur bœuf surgelé	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	a
2008	**1500**	Steak haché extra moelleux surgelé	+	-	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	a

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS

Year of the study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																				Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking										Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				Brilliance *Salmonella*				COMPASS *Salmonella*				Brilliance *Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	1501	Préparation à 51% de viande hachée de bœuf surgelée	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	a
2008	**1502**	Haché pur bœuf surgelé	+	-	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	a
2008	1503	Préparation à 51% de viande hachée de bœuf surgelée	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	a
2008	**1504**	Boulettes au bœuf surgelées	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	a
2008	927	Poule entière	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	928	Morceau de poule	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	-	/	-	**NA**		-	-	**NA**	2	b
2008	929	Escalope de dinde viennoise	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	-	/	-	**NA**		-	-	**NA**	2	b
2008	934	Filet de poule	-	+(NC)	-	+(NC)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	-	/	-	**NA**		-	-	**NA**	2	b
2008	935	Poule entière	-	-	+	+	+	-/+					+ni/+	+	+	**PA**					+ni/+	+	+	**PA**	-	/	-	**ND**	+	+	+	**PA**	2	b
2008	936	Coq avec peau	-	+(NC)	-	+ (Citrobacter freundii)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	-	/	-	**NA**		-	-	**NA**	2	b
2008	938	Poule entière	-	-	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	-	/	-	**ND**	+	+	+	**PA**	2	b
2008	939	Poule entière	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	940	Poule entière	+	-	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	941	Poule entière	-	-	+	+	+	+/+					+ni/+	+	+	**PA**					+ni/+	+	+	**PA**	-	/	-	**ND**	+	+	+	**PA**	2	b
2008	942	Poule entière	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	943	Poule	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	944	Saucisson sec	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	-	/	-	**NA**		-	-	**NA**	2	b
2008	946	Viande blanche de poule	+	+	+	+	+	+/+					+	+	+	**PA**					+	+	+	**PA**	+	+	+	**PA**	+	+	+	**PA**	2	b
2008	947	Viande blanche	-	-	+	+	+	NE/-//+/+ (2 nd test)					+	+	+	**PA**					+	+	+	**PA**	-	/	-	**ND**	+	+	+	**PA**	2	b
2008	990	Cuisse de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	991	Cuisse de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	992	Cuisse de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	997	Steak de dinde	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	998	Steak de dinde	-	-	-	-	-	+/+					+(RVS x5)	+	+ (*Salmonella* Senftenberg)	**PD**					+(5 tubes de RVS inoculés)	+	+ (*Salmonella* Senftenberg)	**PD**	-(5 tubes de RVS inoculés)	/	-	**NA**	+	+	+	**PD**	2	b
2008	999	Steak de dinde	-	-	+ (Citrobacter youngae)	+ (Citrobacter youngae)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1006	Steak de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1007	Steak de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1008	Steak de poulet	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1009	Escalope de dinde	-	-	-	+(NC)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1010	Escalope de dinde	-	-	+(NC)	+(NC)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1011	Escalope de dinde	-	+(NC)	-	+(NC)	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1012	Filet de dinde	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b
2008	1013	Filet de dinde	-	-	-	-	-	-/-					/	/	-	**NA**					/	/	-	**NA**	/	/	-	**NA**		-	-	**NA**	2	b

MEAT PRODUCTS

Year of the study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																				Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking										Confirmation by reference tests	All confir-matory tests	Final result All confir-matory tests	Agree-ment All confir-matory tests		
									COMPASS *Salmonella*				Brilliance *Salmonella*				COMPASS *Salmonella*				Brilliance *Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	1014	Filet de dinde	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	b
2008	1015	Escalope de dinde	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	b
2008	1016	Escalope de dinde	-	-	-	+ (Citrobacter youngae)	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	b
2008	1017	Escalope de dinde	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	b
2008	**1113**	Gésiers de canard	+	+	+	+	+	+/+					+ni/+	+	+	PA					+ni/+	+	+	PA	+	+	+	PA	+	+	+	PA	2	b
2008	**1114**	Cuisse de canard	+	+	+	+	+	+/+					+ni/+	+	+	PA					+ni/+	+	+	PA	+	+	+	PA	+	+	+	PA	2	b
2008	1003	Pavés de dinde au curry	-	-	+ (Citrobacter freundii)	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	c
2008	1004	Pavés de dinde au curry	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	c
2008	1005	Pavés de dinde au curry	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	2	c
2008	**1239**	Poulet Pékin	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1240**	Mousse de foie de porc	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1241**	Tomate farcie cuite	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1242**	Pâté de campagne	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1243**	Couscous	-	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	-	/	-	ND	+	+	+	PA	2	c
2008	**1244**	Mousse forestière	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1245**	Jambon supérieur au torchon	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1246**	Jambon de bayonne	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	1255	Chair à saucisse	+	+	+	+	+	+/+					+	+	-	ND					+	+	+	PA	+	+	+	PA		+	+	PA	2	c
2008	**1257**	Poulet curry	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	2	c
2008	**1258**	Poulet aigre douce	+	+	+	+	+	-/-(x2)					+	+	-	ND					+	+	-	ND	+	+	-	ND		+	-	ND	2	c
2008	1371	Poulet au curry	-	-	-	-	-	-/-					-(RVS x5)	/	-	NA					-(RVS x 5)	/	-	NA	-(RVS x 5)	/	-	NA		-	-	NA	2	c
2008	1372	Tagine de poulet	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1373	Poulet Pékin	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1374	Emincé de porc Shangai	-	-	-	-	-	-/-					-(RVS x5)	/	-	NA					-(RVS x 5)	/	-	NA	-(RVS x 5)	/	-	NA		-	-	NA	2	c
2008	1375	Porc au caramel	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1376	Poulet Pékin	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1377	Poulet curry	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1378	Poulet aigre douce	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1379	Tomate farcie	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1380	Couscous	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1381	Chorizo fort	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1382	Bacon fumé	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1383	Jambon cru	-	-	-	-	-	-/-					-(RVS x5)	/	-	NA					-(RVS x 5)	/	-	NA	-(RVXS x 5)	/	-	NA		-	-	NA	2	c
2008	1384	Coppa	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c
2008	1385	Saucisson sec	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	-	/	-	NA		-	-	NA	2	c

DAIRY PRODUCTS

Year of the study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW + Acriflavin for 16 h at 37°C																				Category	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking											Confirmation by reference tests	All confirmatory tests	Final result All confirmatory tests	Agreement All confirmatory tests		
									COMPASS *Salmonella*				Brilliance *Salmonella*				COMPASS *Salmonella*				Brilliance *Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agreement	Typical colonies	Latex	Final result	Agreement	Typical colonies	Latex	Final result	Agreement						
2008	**1052**	Lait cru	+	+	+	+	+	+/-					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	a
2008	1053	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	**1259**	Lait cru	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	a
2008	**1270**	Lait cru	+	-	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	a
2008	**1271**	Lait cru	-	-	-	-	-	-/-					+	+	-	NA					+	+	+	NA	-	/	-	NA		+	-	NA	3	a
2008	**1272**	Lait cru	+	+	+	-	+	-/-					-	/	-	ND					-	/	-	ND	+	+	-	ND		-	-	ND	3	a
2008	**1513**	Lait cru	+	+	+	+	+	+/+					+ni/+	+	+	PA					+ni/+	+	+	PA	+	+	+	PA	+	+	+	PA	3	a
2008	**1514**	Lait cru	-	-	-	-	-	+/+					+	+	+	PD					+	+	+	PD	-	/	-	NA	+	+	+	PD	3	a
2008	1515	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1527	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1528	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1529	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1530	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1531	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1532	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1533	Lait cru	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	a
2008	1054	Saint Marcelin	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	1055	Saint Marcelin	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	**1056**	Saint Marcelin	+	+	+	+	+	+/+					+ni/+	+	+	PA					+ni/+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1057**	Saint Marcelin	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1058**	Chabichou du Poitou	+	+	+	+	+	+/+					+ni/+	+	+	PA					+ni/+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	1059	Chabichou du Poitou	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	1060	Chabichou du Poitou	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	**1061**	Chabichou du Poitou	+	+	+	+	+	-/-					+ni/+	+	-	ND					+ni/+	+	-	ND	+	+	-	ND		+	-	ND	3	b
2008	**1062**	Crottin de chèvre	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1063**	Crottin de chèvre	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	1064	Crottin de chèvre	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	1065	Crottin de chèvre	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	**1066**	Roquefort	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	1067	Roquefort	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	1068	Roquefort	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	b
2008	**1069**	Roquefort	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1260**	Emmental	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+fin	+	PA	+	+	+	PA	3	b
2008	**1261**	Roquefort	-	-	-	-	-	+/+					+	+fin	+	PD					+	+fin	+	PD	-	/	-	NA	+	+	+	PD	3	b
2008	**1262**	Tomme des montagnes	+	+	+	+	+	+/+					+	+fin	+	PA					+	+fin	+	PA	+	+fin	+	PA	+	+	+	PA	3	b
2008	**1263**	Tomme des montagnes	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+fin	+	PA	+	+	+	PA	3	b
2008	**1264**	Comté	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1265**	Reblochon	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	**1266**	Saint Nectaire	-	-	-	-	-	-/-					+	+	-	NA					+	+	-	NA	-	/	-	NA		-	-	NA	3	b
2008	**1267**	Morbier	-	-	-	-	-	-/-					-	/	-	NA					-	/	-	NA	-	/	-	NA		-	-	NA	3	b
2008	**1268**	Bethmal	-	+(NC)	+ (Citrobacter youngae)	-	-	-/+					+	+	+	PD					+	+	+	PD	-	/	-	NA	+	+	+	PD	3	b
2008	**1269**	Fromage à raclette	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	b
2008	1045	Crème glacée menthe chocolat	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS

Year of the study	Sample N°	Product (French name)	Reference method : ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW + Acriflavin for 16 h at 37°C																				Confirmation by reference tests	All confirmatory tests	Final result All confirmatory tests	Agreement All confirmatory tests	Category	Type
			RVS		MKTTn		Result	GeneDisc STEC2	Confirmation by direct streaking								Subculture in RVS prior streaking															
									COMPASS *Salmonella*				Brilliance *Salmonella*				COMPASS *Salmonella*				Brilliance *Salmonella*				XLD							
			XLD	Hektoen	XLD	Hektoen		*Salmonella*	Typical colonies	Latex	Final result	Agreement DS/COMPASS	Typical colonies	Latex	Final result	Agreement DS/Brilliance	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment	Typical colonies	Latex	Final result	Agree-ment						
2008	1049	Crème glacée café	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1071	Poudre de lait	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	**1273**	Faisselle	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1274**	Faisselle	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1275**	Faisselle	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1276**	Lait ribot	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1277**	Lait ribot	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1278**	Lait ribot	-	-	+	-	+	+/+					+	+	+	PA					+	+	+	PA	-	/	-	ND	+	+	+	PA	3	c
2008	**1279**	Gros lait	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	**1280**	Gros lait	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	1516	Lait Ribot	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1517	Lait Ribot	-	-	-	-	-	-/+(-/- 2nd extraction)					-	/	-	PPNA					-	/	-	PPNA	-	/	-	PPNA		-	-	PPNA	3	c
2008	1518	Lait Ribot	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1519	Lait Ribot	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	**1520**	Crème entière épaisse	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	1521	Crème fraiche liquide	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	**1522**	Crème fraiche épaisse bio	+	+	+	+	+	+/+					+	+	+	PA					+	+	+	PA	+	+	+	PA	+	+	+	PA	3	c
2008	1523	Crème épaisse 15% MG	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1524	Gros lait fermier	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1525	Crème fraiche épaisse	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1526	Gros lait fermier	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1565	Lait ribot	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1566	Gros lait	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c
2008	1567	Crème fraiche	-	-	-	-	-	-/-					/	/	-	NA					/	/	-	NA	/	/	-	NA		-	-	NA	3	c

DAIRY PRODUCTS

Year study	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																		
				RVS broth		MKTTn broth		Result	Protocol: BPW with 10mg/L Acriflavin for 16h at 37°C													BPW+acriflavine for 16h and storage for 24 h at 5°C ± 3°C				Cate-gory	Type
									GeneDisc *Salmonella*	Confirmatory tests								Final result All confirmatory tests	Agreement			GeneDisc *Salmonella*	Confirmatory tests	Final result	Agreement		
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella													
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*		Result	Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result		Brilliance	RVS/ Brilliance	All confirmatory tests	Result (Ct)					
2014	**5655**	**Lait cru de vache**	**Raw milk**	+1/2	+M	+M	+p	+	+(27,6)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(27,8)	+	+	**PA**	3	a
2014	**5657**	**Lait cru de vache**	**Raw milk**	+m	+M	+M	+M	+	+(34,9)	+m	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	+(35,1)	+	+	**PA**	3	a
2014	**5658**	**Lait cru de vache**	**Raw milk**	+m	+1/2	+M	+M	+	+(40,2)	+m	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	+(40,1)	+	+	**PA**	3	a
2014	**5659**	**Lait cru de vache**	**Raw milk**	-	-	-	+M (E.amnigenus)	-	-	-			-	+M d	-	- (E.amnigenus)	-	-	**NA**	**NA**	**NA**					3	a
2014	**5660**	**Lait cru de vache**	**Raw milk**	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	**5661**	**Lait cru de vache**	**Raw milk**	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	105	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	106	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	107	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	120	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	121	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	122	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	a
2014	**5662**	**Crottin de Chavignol**	**Raw milk cheese**	+M	+p	+M	+p	+	+(28,1)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(28,7)	+	+	**PA**	3	b
2014	**5663**	**Morbier**	**Raw milk cheese**	+m	+M	+m	+1/2	+	+(32,8)	+m	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(32,8)	+	+	**PA**	3	b
2014	**5664**	**Saint Marcellin**	**Raw milk cheese**	+m	+M	+m	+M	+	+(39,4)	+m	+	+	+	+M	+		+	+	**PA**	**PA**	**PA**	+(40,8)	+	+	**PA**	3	b
2014	**5665**	**Chabichou du Poitou**	**Raw milk cheese**	+M	+M	+M	+p	+	+(24,0)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(25,1)	+	+	**PA**	3	b
2014	**5666**	**Saint Félicien**	**Raw milk cheese**	+1/2	+m	+M	+M	+	+(34,9)	+m	+	+	+	+1/2	+		+	+	**PA**	**PA**	**PA**	+(35,9)	+	+	**PA**	3	b
2014	**5667**	**Rocamadour**	**Raw milk cheese**	+m	+M	+M	+p	+	+(20,6)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(23,0)	+	+	**PA**	3	b
2014	**5668**	**Crottin de Chavignol**	**Raw milk cheese**	+M	+p	+M	+p	+	+(22,3)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(24,0)	+	+	**PA**	3	b
2014	108	Reblochon fermier	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	109	Morbier	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	110	Comté	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	111	Tomme de montagne	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	112	Bethmale	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	123	Reblochon fermier	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	124	Morbier	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	125	Comté	Raw milk cheese	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	126	Tomme de montagne	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	127	Bethmale	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	**450**	**Roquefort au lait cru**	**Raw milk cheese**	+m	+M	+M	+p	+	+(29,7)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(29,4)	+	+	**PA**	3	b
2014	**451**	**Rocamadour au lait cru**	**Raw milk cheese**	+(2)	+M	+m	+p	+	+(35,5)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(36,0)	+	+	**PA**	3	b
2014	**452**	**Saint Félicien au lait cru**	**Raw milk cheese**	+(2)	+M	+M	+p	+	+(31,7)	+p	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(32,0)	+	+	**PA**	3	b
2014	**453**	**Chabichou au lait cru**	**Raw milk cheese**	+m	+M	+M	+p	+	+(37,9)	d (1)	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(36,+)	+	+	**PA**	3	b
2014	**454**	**Camembert au lait cru**	**Raw milk cheese**	-	+1/2	-	+d	+	+(39,8)	-			-	+p	+	+	+	+	**PPND**	**PA**	**PA**	i/+(37,9)*	+	+	**PA**	3	b
2014	**455**	**Brie au lait cru**	**Raw milk cheese**	+p	+p	+p	+p	+	+(32,6)	+M	+		+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(32,9)	+	+	**PA**	3	b
2014	**456**	**Brie au lait cru**	**Raw milk cheese**	+p	+p	+M	+1/2	+	+(37,9)	+m	+		+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(35,8)	+	+	**PA**	3	b
2014	**457**	**Reblochon au lait cru**	**Raw milk cheese**	+dm	+m	+m	+1/2	+	+(38,3)	-			-	+1/2	+	+	+	+	**PPND**	**PA**	**PA**	+(38,4)	+	+	**PA**	3	b

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS

Year study	N° Sample	French name product	English name product	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																Cate-gory	Type
				RVS broth		MKTTn broth		Result	Protocol: BPW with 10mg/L Acriflavin for 16h at 37°C													BPW+acriflavine for 16h and storage for 24 h at 5°C ± 3°C					
									GeneDisc *Salmonella*	Confirmatory tests								Final result All confirmatory tests	Agreement			GeneDisc *Salmonella*	Confirmatory tests	Final result	Agreement		
										50 µl direct streaking on Brilliance salmonella				RVS/Brilliance salmonella													
				XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*		Result	Typical colonies	Latex	Reference method tests	Final result	Typical colonies	Latex	Reference method tests	Final result		Brilliance	RVS/ Brilliance	All confirmatory tests	Result (Ct)					
2014	**458**	**Reblochon au lait cru**	**Raw milk cheese**	+dm	+m	+d	+p	+	-/-/-	-			-	+m	+	+	-	-	**ND**	**ND**	**ND**	-/-/-	+	-	**ND**	3	b
2014	**459**	**Saint Nectair au lait cru**	**Raw milk cheese**	-	+m	+m	+1/2	+	+(36,9)	-			-	+m	+	+	+	-	**ND**	**PA**	**ND**	+(38,8)	+	+	**PA**	3	b
2014	**462**	**Roquefort au lait cru**	**Raw milk cheese**	+m	+p	+M	+p	+	+(24,6)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(23,4)	+	+	**PA**	3	b
2014	**463**	**Rocamadour au lait cru**	**Raw milk cheese**	+m	+m	+M	+p	+	+(28,9)	+M	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(28,9)	+	+	**PA**	3	b
2014	464	Saint Félicien au lait cru	Raw milk cheese	-	-	-	-	-	i/-*	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	465	Chabichou au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	466	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	467	Brie au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	468	Brie au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	469	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	470	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	471	Saint Nectiar au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	b
2014	**5669**	**Lait fermenté**	**Fermented milk**	-	-	-	-	-	-/-/-	+m	+	+	-	+p	+		-	-	**NA**	**NA**	**NA**	-/-/-	+	-	**NA**	3	c
2014	**5670**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(22,9)	+M	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(22,9)	+	+	**PA**	3	c
2014	**5671**	**Lait fermenté**	**Fermented milk**	st	st	st	st	-	+(22,2)	+p	+	+	+	+p	+		+	+	**PD**	**PD**	**PD**	+(21,8)	+	+	**PD**	3	c
2014	**5672**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(25,7)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(24,0)	+	+	**PA**	3	c
2014	**5673**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(32,9)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(31,7)	+	+	**PA**	3	c
2014	**5674**	**Lait fermenté**	**Fermented milk**	-	-	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	**5675**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	-/-/-	st			-	st			-	-	**ND**	**ND**	**ND**	-/-/-	-	-	**ND**	3	c
2014	**5676**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(35,8)	+p	+	+	+	+p	+		+	+	**PD**	**PD**	**PD**	+(33,0)	+	+	**PD**	3	c
2014	**5677**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(25,2)	+p	+	+	+	+p	+		+	+	**PD**	**PD**	**PD**	+(23,6)	+	+	**PD**	3	c
2014	**5678**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	+(35,8)	+p	+	+	+	+p	+		+	+	**PA**	**PA**	**PA**	+(33,8)	+	+	**PA**	3	c
2014	113	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	114	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	115	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	116	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	117	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	118	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	119	Gros lait fermier	Fermented milk	st	st	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	128	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	129	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	130	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	131	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	132	Lait ribot	Fermented milk	st	st	st	st	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	133	Lait ribot	Fermented milk	st	st	st	st	-	-	st			-	st			-	-	**NA**	**NA**	**NA**					3	c
2014	134	Gros lait fermier	Fermented milk	st	st	-	-	-	-	-			-	-			-	-	**NA**	**NA**	**NA**					3	c
2014	**460**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	+(23,6)	+p	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(21,8)	+	+	**PA**	3	c
2014	**461**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	+(28,7)	+p	+	+	+	+p	+	+	+	+	**PA**	**PA**	**PA**	+(31,9)	+	+	**PA**	3	c
2014	472	Crème fraiche	Cream	st	st	-	-	-	-	st			-	st			-	-	**NA**	**NA**	**NA**					3	c
2014	473	Crème fraiche	Cream	st	st	st	st	-	-	st			-	st			-	-	**NA**	**NA**	**NA**					3	c

EGG PRODUCTS																								
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C															Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage 24h 2-8°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2010	1604	Coule d'œuf 1	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	4	a
2010	1605	Coule d'œuf 2	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	4	a
2010	1606	Coule d'œuf 3	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	4	a
2010	1609	Coule d'œuf crue	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1610	Coule d'œuf crue 5	-	-	-	-	-	+/+ ; +/+(Extract N°1) +/+(Extract N°2)	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	+/+	+	+	**PD**	4	a
2010	1611	Coule d'œuf crue 17	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1612	Coule d'œuf crue 20	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	a
2010	1926	Œuf(sans coquille)	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1927	Œuf(sans coquille)	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1992	Coule d'œuf	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1993	Coule d'œuf	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	1994	Coule d'œuf	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	10	Coule d'œuf	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	11	Coule d'œuf	-	+(Serratia)	+	+	+	-/+(41,5)	+	+	+	**PA**	+ni/+	+	+	**PA**	+	**PA**	+/+	+ni/+	+	**PA**	4	a
2010	12	Coule d'œuf	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	a
2010	13	Coule d'œuf	+	+	+ni/+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni/+	+	**PA**	4	a
2010	**1807**	**Poudre d'œuf**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	-(+ ISO))	+	**PA**	4	b
2010	**1808**	**Poudre d'œuf**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	**1809**	**Poudre d'œuf entier past.**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	**1810**	**Poudre d'œuf entier past.**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	1922	Mayonnaise	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	1923	Mayonnaise	+	ni/+	+	+	+	+/+	+ni/+	+	+	**PA**	+ni/+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	1924	Mayonnaise	-	-	-	-	-	+(37,76)/-;-/-;-/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	-/-	-	-	**PPNA**	4	b
2010	1925	Mayonnaise	+	+ni/+	+	+	+	+/+	+ni/+	+	+	**PA**	+ni/+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	b
2010	2031	Poudre d'œuf entier	-	-	-	-	-	+/+;+/+;+/+	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	+/+(35,2/33,2)	-	-	**PPNA**	4	b
2010	2032	Poudre d'œuf	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	2033	Préparation pour crème à la vanille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	2034	Préparation pour flan pâtissier	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	2035	Préparation aux Oeufs pour flan pâtissier	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	2050	Mayonnaise façon traiteur	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	16	Omelette orientale	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b
2010	17	Omelette orientale	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	b

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS

Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C														Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage 24h 2-8°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2010	**66**	**Mayonnaise**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	4	b
2010	**67**	**Mayonnaise**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	4	b
2010	**1811**	**Flan à la part**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1812**	**Chausson aux pommes**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1813**	**Eclair vanille**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1814**	**Flan goût vanille**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1815**	**Mousse au chocolat**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1816**	**Ile flottante**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1817**	**Crème aux œufs**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1818**	**Crème anglaise**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1819**	**Gâteau de riz**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1820**	**Crème au caramel**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	**1821**	**Tiramisu**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1822**	**Flan à la part**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1823**	**Ile flottante**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1824**	**Crème anglaise**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1825**	**Crème aux œufs**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	**1826**	**Eclair vanille**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	4	c
2010	1986	Flan goût vanille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	1987	Crème au caramel	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	1988	Ile flottante	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	1989	Crème aux œufs	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	1990	Mousse au chocolat	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	1991	Gâteau de riz à la crème anglaise	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	2042	Gland	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	2043	Eclair à la vanille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	7	Crème à la noix de coco	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	8	Crème aux oeufs saveur vanille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	9	Mousse au chocolat aux œufs frais	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	14	Crème anglaise	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	15	Crème pâtissière	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					4	c
2010	**65**	**Crème anglaise**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	4	c

EGG PRODUCTS																								
Year study	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*														Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance *Salmonella*				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 5°C ± 3°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2016	**6790**	**Blanc d'oeuf liquide pasteurisé**	+p	+p	+p	+p	+	+(23,6/23,7)	+p	+	+	**PA**	+p	+	+	**PA**	+	**PA**	+(18,1/18,1)	+	+	**PA**	4	a
2016	**6791**	**Jaune d'œuf liquide pasteurisé**	+p	+p	+p	+p	+	+(18,4/19,1)	+p	+	+	**PA**	+p	+	+	**PA**	+	**PA**	+(19,6/18,6)	+	+	**PA**	4	a
2016	6792	Jaune d'œuf liquide pasteurisé	st	st	st	st	-	-	-		-	**NA**	st		-	**NA**	-	**NA**					4	a
2016	6793	Blanc d'oeuf liquide pasteurisé	st	st	st	st	-	-	st		-	**NA**	st		-	**NA**	-	**NA**					4	a
2016	6794	Œuf entier liquide pasteurisé	st	st	st	st	-	-	st		-	**NA**	st		-	**NA**	-	**NA**					4	a
2016	6797	Poudre de blanc d'œuf	-	-	-	-	-	+(0/37,0)/ +(0/37,2)/-	-		-	**PPNA**	st		-	**PPNA**	-	**PPNA**	-	-	-	**NA**	4	b
2016	6798	Poudre de blanc d'œuf patissier	-	-	-	-	-	-	st		-	**NA**	st		-	**NA**	-	**NA**					4	b
2016	6799	Œuf entier sec pasteurisé	st	st	st	st	-	-	st		-	**NA**	st		-	**NA**	-	**NA**					4	b
2016	6800	Jaune d'œuf sec pasteurisé	st	st	st	st	-	-	st		-	**NA**	st		-	**NA**	-	**NA**					4	b

♦ Analyses performed according to the COFRAC accreditation

SEAFOOD AND VEGETABLES																									
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦				Result	Alternative method: GeneDisc *Salmonella*															Category	Type
			RVS		MKTTn			GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2010	1602	Portion de colin pané surgelé	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	1603	Colin d'Alaska pané surgelé	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1681**	**Cocktail de crevettes**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1687**	**Filet de sabre**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	5	a
2010	**1688**	**Dos de cabillaud**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	**1689**	**Filet de lieu noir**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	**1690**	**Filet d'Eglefin**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	1700	Filet d'Eglefin	-	-	+(oxydase+)	+ni/+(Serratia marcescens)	-	-/-	+ni/-	-	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	1701	Filet de lieu noir	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	1702	Dos de cabillaud	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1777**	**Filet de julienne**	-	-	-	-	-	+/+; -/- ;-/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	-/-	-	-	**NA**	5	a
2010	**1778**	**Filet de merlan**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1779**	**Filet de sabre**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	5	a
2010	**1780**	**Filet de cabillaud**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	**1781**	**Filet de merlan**	-	+/(pales:Serratia marcescens)	-	-	-	-/-	-	/	-	**NA**	+/(pâles)	-	-	**NA**	-	**NA**					5	a
2010	**1782**	**Filet de tacaud**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1783**	**Cocktail de fruits de mer**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	**1784**	**Filet de merlan blanc**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	a
2010	**1785**	**Sole tropicale**	-	-	-	-	-	+(35)/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	+/-	-	-	**PPNA**	5	a
2010	**1786**	**Filet de limande**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	**1788**	**Filet de sole tropicale**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	a
2010	1601	Pâte crue pour miche	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	**1685**	**Carottes râpées**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	b
2010	**1686**	**Chou râpé**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	1708	Cœurs d'artichauts surgelés	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	**1836**	**Légumes couscous**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	b
2010	**2001**	**Légumes pour ratatouille**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	b
2010	**2002**	**Epices grillées pour tagine**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	b
2010	**2003**	**Curry Hot**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	-(+ ISO)	+	**PA**	5	b
2010	**2004**	**Ail semoule**	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2214	Salade verte	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	-(+:MSRV)	+	**PA**	5	b
2010	2215	Navet cru	-	-	-	-	-	+/+;+/+;+/+	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**NA**	+/+	-	-	**PPNA**	5	b
2010	2216	Poivon cru	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b

♦ Analyses performed according to the COFRAC accreditation

SEAFOOD AND VEGETABLES																									
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦				Result	Alternative method: GeneDisc *Salmonella*															Category	Type
			RVS		MKTTn			GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2010	2217	Aubergine crue	+ (citrobacter)	-	+ (citrobacter)	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2218	Carotte crue	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2219	Courgette crue	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2220	Fenouil cru	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2221	Tomate crue	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2222	Endive crue	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	2223	Poireau cru	-	-	+/- (citrobacter)	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	b
2010	**69**	**Epinards**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	5	b
2010	**70**	**Haricots verts**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	5	b
2010	**1679**	**Coquille St Jacques à la Bretonne**	-	-	+	+	+	-/-;-/-;-/-	-	/	-	**ND**	-	/	-	**ND**	-	**ND**	-/-; -/+(37,5)	-	-	**ND**	5	c
2010	**1680**	**Paella**	+	+	+	+	+	+(35,76)/-;+(36,6)/+(37,2)	+ni/-	/	-	**PPND**	+	+	+	**PA**	+	**PA**	**-/-;-/-**	+ni	-	**ND**	5	c
2010	**1682**	**Médaillon de saumon**	+	+	+	+	+	+(38,16)/-	-	/	-	**PPND**	+	+	+	**PA**	+	**PA**	+(36,45)/-	-(+ ISO))	+	**PA**	5	c
2010	**1683**	**Champignons à la Grec**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**1684**	**Chou aux fruits secs**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	1703	Poêlée campagnarde	-	-	+(red colonies: Acinetobacter)	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	c
2010	1704	Soupe surgelée	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	c
2010	1705	Parmentier brandade de morue surgelé	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	c
2010	1706	Colin aux 3 légumes surgelé	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	c
2010	1707	Petits pois aux lardons surgelés	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					5	c
2010	**1787**	**Filets grillés aux herbes de Provence**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**1835**	**Riz cantonais**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**1837**	**Galette poireaux carotes**	-	-	-	-	-	+(35,1)/-;-/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	-/-	-	-	**NA**	5	c
2010	**1997**	**Purée de carottes**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**1998**	**Purée de pommes de terre**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**1999**	**Légumes cuits à la vapeur**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**2000**	**Galettes de courgettes**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**18**	**Terrine gourmet**	+	+	+	+	+	+/-	+	+	+	**PA**	+ni/+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**19**	**Riz cantonais**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**20**	**Palets de soja, tomate, herbes de Provence**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**21**	**Sauce chili con carne aux légumes**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	5	c
2010	**71**	**Pommes frites**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	5	c

FEED																									
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2010	1586	Protéines déshydratées de volaille 374879	+	+	-	-	+	+/+	-	/	-	**ND**	+	+	+	**PA**	+	**PA**	+/+	-(+ ISO)	+	**PA**	6	a
2010	1591	Farine de volaille 197429	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1593	Protéines de volaille 195979	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	a
2010	1594	Protéines déshydratées de volaille 197452	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1595	Protéines déshydratées de volaille 197451	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1596	Protéines déshydratées de volaille 228592	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	a
2010	1597	Protéines déshydratées de volaille 199337	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1598	Protéines déshydratées de volaille 199336	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1599	Protéines déshydratées de volaille 199335	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	1600	Protéines déshydratées de volaille 195978	-	-	-	-	-	+/+; +/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	-/-	/	-	**NA**	6	a
2010	1608	Cretons de porc 212432	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	2183	Protéines déshydratées de volaille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	2184	Protéines déshydratées de volaille 195980	-	-	-	-	-	+(36,1)/-;-/-;-/+(36,1)	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	-/-;-/+(35,5)	-	-	**NA**	6	a
2010	2188	Volaille medium (Matière première alimentation animale)212431	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a
2010	2189	Farine de viscères standard	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	a
2010	2190	Volaille (Matière première alimentation animale)	-	-	-	-	-	+/+;-/+(36,2);-/-	-	/	-	**PPNA**	-	/	-	**PPNA**	-	**PPNA**	+(35,4)/+(35,2)	-	-	**PPNA**	6	a
2010	2191	Protéines déshydratées de volaille 195983	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a

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FEED																														
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																			Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C									
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h						
2010	2192	Volaille medium (Matière première alimentation animale) 223253	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a						
2010	2193	Protéines déshydratées de volaille 197455	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a						
2010	2194	Hémoglobine de porc 247379	+	+	+	+	+	-/-	+	+	-	**ND**	+	+	-	**ND**	-	**ND**	+(35,4)/+(36,7)	+	+	**PA**	6	a						
2010	22	Matière première croquettes 411371	-	+/-(E.cloacae)	-	-	-	-/-	+/-	-	-	**NA**	1col+/-(E.cloacae)	-	-	**NA**	-	**NA**					6	a						
2010	23	Matière première croquettes 410983	-	+(NC)	-	-	-	-/-	+	-	-	**NA**	-	/	-	**NA**	-	**NA**					6	a						
2010	24	Matière première croquettes 411373	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a						
2010	25	Matière première croquettes 411378	-	-	-	-	-	i/-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	a						
2010	1584	Croquettes 374867	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1585	Croquettes 374865	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1587	Aliment pour animaux 368409	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	b						
2010	1588	Aliment pour animaux 368350	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1589	Aliment pour animaux 368392	+	+	+	+	+	+/+	-	/	-	**PPND**	+	+	+	**PA**	+	**PA**	+/+	+ni	+	**PA**	6	b						
2010	1590	Aliment pour animaux 368398	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1592	Aliment pour animaux 367438	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	b						
2010	1607	Poudre d'alimentation animale 295924	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	b						
2010	1691	Viande bovine fraiche pour animaux(VB1)	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1692	Viande bovine fraiche pour animaux(VB2)	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1693	Abats frais pour animaux	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1694	Alimentation pour animaux (déshydraté) 384358	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	b						
2010	1695	Alimentation pour animaux (déshydraté) 384355	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						
2010	1696	Alimentation pour animaux (déshydraté) 384341	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b						

FEED																										
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																	Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C						
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h			
2010	1697	Alimentation pour animaux (déshydraté) 384347	+	+	+	+	+	+/+	+ni/+	/	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	b
2010	1698	Alimentation pour animaux (déhydraté) 384342	-	-	-	+/-(pales: Citrobacter koseri))	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	1699	Alimentation pour animaux (déshydraté) 384357	+	+	+	+	+	+/+	-	/	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	-(+ ISO))	+	**PA**	6	b
2010	2179	Aliment minéral pour bovins et caprins	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	2180	Orge	+ (citrobacter)	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	2181	Aliment en granulés pour bovins	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	2182	Croquettes pour chien 317067		+/-(NC)	-	-	-	-/-	-	/	-	**NA**	+/-	-	-	**NA**	-	**NA**					6	b
2010	2185	Croquettes pour chien 141472	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	2186	Croquettes pour chien 317065	-	+/-(NC)	-	-	-	-/-	-	/	-	**NA**	+/-	-	-	**NA**	-	**NA**					6	b
2010	2187	Daphnies séchées	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	b
2010	**72**	**Soja-Colza pour lapins**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	6	b
2010	**73**	**Minéraux pour bovins**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	i/+	+	+	**PA**	6	b
2010	**75**	**Viande bovine fraiche pour animaux**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	6	b
2010	**1827**	**Terrine pour chat truite cabillaud**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1828**	**Terrine pour chat saumon**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1829**	**Terrine pour chat bœuf**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1830**	**Terrine pour chat bœuf**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1831**	**Terrine pour chat lapin**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1832**	**Terrine pour chat volaille**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**1833**	**Terrine pour chat saumon**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/-	+	+	**PA**	6	c
2010	**1834**	**Pâté pour chat natural balance**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	1934	Viande pour animaux	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	+ni/-	/	-	**NA**	-	**NA**					6	c
2010	1935	Viande bovine pour animaux	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	1936	Viande bovine pour animaux	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c

FEED																										
Year	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella* BPW for 16 h at 37°C																	Category	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance salmonella				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 2-8°C						
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h			
2010	**2036**	**Viande bovine hachée pour animaux**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+(34,4)/+(35,3)	+	+	**PA**	6	c
2010	**2037**	**Viande bovine pour animaux en morceaux**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**2038**	**Abats bovins pour animaux**	+	+	-	-	+	-/-	-	/	-	**ND**	+	+	-	**ND**	-	**ND**	-/-;-/-	+	-	**ND**	6	c
2010	**2039**	**Abats pour animaux**	+	+	+	+	+	+/+	+ni/+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**2040**	**Viande de boeuf pour animaux**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+/+	+	+	**PA**	6	c
2010	**2041**	**Viande de volaille pour animaux**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	-/+(38,3)	+	+	**PA**	6	c
2010	2044	Abats pour animaux	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2045	Viande de bœuf pour animaux	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2046	Viande de volaille pour animaux	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2047	Viande hachée bovine pour animaux	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2048	Viande bovine en morceaux pour animaux	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2049	Abats bovins pour animaux	-	-	-	-	-	-/-	+ni/-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2195	Aliment pour chats(boulettes)	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2196	Chadog volaille et légumes	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2207	Saucisson cuit au bœuf pour chien	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2208	Terrine au saumon	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2209	Terrine au saumon	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2210	Terrine au bœuf	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2211	Terrine au lapin	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2212	Terrine à la volaille	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	2213	Terrine truite et cabillaud	-	-	-	-	-	-/-	-	/	-	**NA**	-	/	-	**NA**	-	**NA**					6	c
2010	**74**	**Aliment complet pour chien (saucisson)**	+	+	+	+	+	+/+	+	+	+	**PA**	+	+	+	**PA**	+	**PA**	+	+	+	**PA**	6	c

FEED STUFFS																									
Year study	Sample N°	Product (french name)	Reference method-ISO 6579♦					Alternative method: GeneDisc *Salmonella*																Cate-gory	Type
			RVS		MKTTn		Result	GeneDisc *Salmonella*	Confirmation-Direct streaking onto Brilliance *Salmonella*				Confirmation-RVS / Brilliance *Salmonella*				All confirmatory tests	Agreement All confirmatory tests	Enrichment broth storage for 24h at 5°C ± 3°C					
			XLD	Brilliance	XLD	Brilliance			Typical colonies	Latex	Final result	Agreement Ref / Alt	Typical colonies	Latex	Final result	Agreement Ref / Alt			PCR	Confirmation (Brilliance)	Final result	Agreement Ref/Alt 24h		
2016	6496	Protéines déshydratées de volaille	+p	+p	+M	+p	+	+(20,7/26,4)	+M	+	+	**PA**	+p	+	+	**PA**	+	**PA**	+(26,21/26,1)	+	+	**PA**	6	a
2016	6498	Protéines déshydratées de volaille	+M	+p	+M	+M	+	+(23,5/22,7)	+M	+	+	**PA**	+p	+	+	**PA**	+	**PA**	+(24,7/24,7)	+	+	**PA**	6	a
2016	6795	Protéines déshydratées de volaille					-	-	-		-	**NA**	-		-	**NA**	-	**NA**					6	a
2016	6796	Protéines déshydratées de volaille					-	-	-		-	**NA**	-		-	**NA**	-	**NA**					6	a

Appendix 5 – Relative level of detection study: raw data (initial validation and extension studies) (Kit Version 1)

Study realized in 2008

Raw beef meat Mesophilic aerobic flora: 2,1.10^4 CFU /g

Salmonella Infantis 128

Sample n°	Level	Level inoculation	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*														
			RVS		MKTTn		Result	Positive/Total	STEC2 PCR result	Direct streaking						Subculture in RVS, then streaking						Positive /Total
										COMPASS *Salmonella*			Brilliance *Salmonella*			COMPASS *Salmonella*			Brilliance *Salmonella*			
			XLD	Hektoen	XLD	Hektoen				Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	
446	0	0	-	-	-	-	-	0/6	-/-	/	/	-	/	/	-	/	/	-	/	/	-	0/6
447			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
448			-	-	+ (Citrobacter braakii)	+ (Citrobacter braakii)	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
449			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
450			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
451			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
452	1	0,4	+	+	+	+	+	4/6	-/-	/	/	-	/	/	-	/	/	-	/	/	-	3/6
453			-	-	-	-	-		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
454			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
455			-	-	-	-	-		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
456			+	+	+	+	+		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
457			+	+	+	+	+		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
458	2	0,8	-	-	-	-	-	3/6	-/-	/	/	-	/	/	-	/	/	-	/	/	-	2/6
459			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
460			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
461			+	+	+	+	+		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
462			-	-	-	-	-		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
463			+	+	+	+	+		-/-	/	/	-	/	/	-	/	/	-	/	/	-	
464	3	1,7	-	-	-	-	-	5/6	-/-	/	/	-	/	/	-	/	/	-	/	/	-	5/6
465			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
466			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
467			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
468			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
469			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
470	4	4,2	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	+	+	+	+	+	+	6/6
471			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
472			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
473			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
474			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	
475			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Sausage meat Mesophilic aerobic flora : 1,6.10^5 CFU/g

***Salmonella* Virchow 647**

Sample n°	Level	Level inoculation	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*										
			RVS		MKTTn		Result	Positive/total	PCR result	Direct streaking			Subculture in RVS, then streaking						Positive/Total
										Brilliance *Salmonella*			Brilliance *Salmonella*			XLD			
			XLD	Hektoen	XLD	Hektoen				Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	
1204	0	0	-	-	-	-	-	0/6	-/-	-	/	-	-	/	-	-	/	-	0/6
1205			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1206			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1207			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1208			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1209			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1559	1	0.5	-	-	-	-	-	2/6	-/-	/	/	-	/	/	-	/	/	-	2/6
1560			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1561			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1562			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1563			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1564			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1476	2	0,6	-	-	-	-	-	4/6	-/-	/	/	-	/	/	-	/	/	-	4/6
1477			+	+	+	+	+		-/+	+ni/+	+	+	+	+	+	+	+	+	
1478			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1479			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1480			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	+	+	+	
1481			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1210	3	0,8	+	+	+	+	+	5/6	+/+	+	+	+	+	+	+	+	+	+	5/6
1211			-	-	-	-	-		-/-	-	/	-	-	/	-	-	/	-	
1212			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1213			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	+	+	+	
1214			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1215			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1216	4	1,6	+	+	+	+	+	6/6	-/-	+ni/+	+	+	+	+	+	+	+	+	5/6
1217			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1218			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1219			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1220			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1221			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1222	5	3,9	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	+	+	+	6/6
1223			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1224			+	+	+	+	+		+/NE	+	+	+	+	+	+	+	+	+	
1225			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1226			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	
1227			+	+	+	+	+		+/+	+	+	+	+	+	+	+	+	+	

Raw milk

♦ Analyses performed according to the COFRAC accreditation

Salmonella Typhimurium 305 Mesophilic aerobic flora: 1,3.10^6 CFU /ml

Sample N°	Level	Inoculation level	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*										
			RVS		MKTTn		Result	Positive/Total	PCR result	Confirmation by direct streaking			Subculture in RVS, then streaking onto						Positive/Total
										Brilliance *Salmonella*			Brilliance *Salmonella*			XLD			
			XLD	Hektoen	XLD	Hektoen				Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	
1168	0	0	-	-	-	-	-	0/6	-/-	/	/	-	/	/	-	/	/	-	0/6
1169			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1170			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1171			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1172			-	-	-	-	-		-/-	/	/	-	/	/	-	/	/	-	
1173			-	-	-	+			-/-	/	/	-	/	/	-	/	/	-	
1174	1	0,5	+	+	-	-	+	1/6	-/-	+ ni/+	A+	-	-	/	-	-	/	-	0/6
1175			-	-	-	-	-		-/-	+ ni/+	A+	-	-	/	-	-	/	-	
1176			-	-	-	-	-		-/-	+	A+	-	-	/	-	-	/	-	
1177			-	-	-	-	-		-/-	+ ni/+	A+	-	-	/	-	-	/	-	
1178			-	-	-	-	-		-/-	+	A+	-	-	/	-	-	/	-	
1179			-	-	-	-	-		-/-	+	A+	-	-	/	-	-	/	-	
1180	2	1,0	+	+	+	+	+	5/6	-/-	+ ni/+	A+	-	+	+	+	+	+	+	4/6
1181			+	+	+	+	+		-/-	+	A+	-	-	/	-	-	/	-	
1182			+	+	+	+	+		+/+	+ ni/+	A+	-	+	+	+	+	+	+	
1183			+	+	+	+	+		+/+	+ ni/+	A+	-	+	+	+	+	+	+	
1184			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1185			-	-	-	-	-		+/+	+	A+	-	+	+	+	+	+	+	
1186	3	2,0	+	+	+	+	+	6/6	+/+	+	A+	-	+	+	+	+	+	+	3/6
1187			+	+	+	+	+		-/NE	+	A+	-	+	+	+	+	+	+	
1188			-	-	+	+	+		-/-	+ ni/+	A+	-	+	+	+	+	+	+	
1189			+	+	+	+	+		-/-	+ ni/+	A+	-	+	+	+	+	+	+	
1190			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1191			-	-	+	-	+		+/+	+	A+	-	+	+	+	+	+	+	
1192	4	5,0	+	+	+	+	+	6/6	+/+	+	A+	-	+	+	+	+	+	+	6/6
1193			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1194			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1195			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1196			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	
1197			+	+	+	+	+		+/+	+	A+	-	+	+	+	+	+	+	

A+ : autoagglutinable strains

♦ Analyses performed according to the COFRAC accreditation

Study realized in 2010

Egg product ***Salmonella* Enteritidis 657** Mesophilic aerobic flora : $2,0.10^2$ CFU /g

Sample No	Level	Inoculation level	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*							
			RVS		MKTTn		Result	Positive/Total	PCR result	Direct streaking onto Brilliance *Salmonella*			Subculture in RVS, then streaking onto Brilliance *Salmonella*			Positive/Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	
1649	0	0	-	-	-	-	-	0/6	-/-	-	/	-	-	/	-	0/6
1650			-	-	-	-	-		-/-	-	/	-	-	/	-	
1651			-	-	-	-	-		-/-	-	/	-	-	/	-	
1652			-	-	-	-	-		-/-	-	/	-	-	/	-	
1653			-	-	-	-	-		-/-	-	/	-	-	/	-	
1654			-	-	-	-	-		-/-	-	/	-	-	/	-	
1655	1	0,6	-	-	-	-	-	1/6	-/-	-	/	-	-	/	-	1/6
1656			-	-	-	-	-		-/-	-	/	-	-	/	-	
1657			+	+	+	+	+		+/+	+	+	+	+	+	+	
1658			-	-	-	-	-		/-/-	-	/	-	-	/	-	
1659			-	-	-	-	-		-/-	-	/	-	-	/	-	
1660			-	-	-	-	-		i/-/-	-	/	-	-	/	-	
1661	2	1,3	-	-	-	-	-	5/6	-/-	-	/	-	-	/	-	5/6
1662			+	+	+	+	+		+/+	+	+	+	+	+	+	
1663			+	+	+	+	+		+/+	+	+	+	+	+	+	
1664			+	+	+	+	+		+/+	+	+	+	+	+	+	
1665			+	+	+	+	+		+/+	+	+	+	+	+	+	
1666			+	+	+	+	+		+/+	+	+	+	+	+	+	
1667	3	2,5	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1668			+	+	+	+	+		+/+	+	+	+	+	+	+	
1669			+	+	+	+	+		+/+	+	+	+	+	+	+	
1670			+	+	+	+	+		+/+	+	+	+	+	+	+	
1671			+	+	+	+	+		+/+	+	+	+	+	+	+	
1672			+	+	+	+	+		+/+	+	+	+	+	+	+	
1673	4	6,3	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1674			+	+	+	+	+		+/+	+	+	+	+	+	+	
1675			+	+	+	+	+		+/+	+	+	+	+	+	+	
1676			+	+	+	+	+		+/+	+	+	+	+	+	+	
1677			+	+	+	+	+		+/+	+	+	+	+	+	+	
1678			+	+	+	+	+		+/+	+	+	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Raw spinach ***Salmonella* Virchow F276** Mesophilic aerobic flora : $2{,}8.10^5$ CFU /g

Sample No	Level	Level inoculation	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*							
			RVS		MKTTn		Result	Positive/Total	PCR result	Streaking onto Brilliance *Salmonella*			Subculture in RVS, then streaking onto Brilliance *Salmonella*			Positive/Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Typical colonies	Latex	Final result	Typical colonies	Latex	Final result	
1619	0	0	-	-	-	-	-	0/6	-/-	-	/	-	-	/	-	0/6
1620			-	-	-	-	-		-/-	-	/	-	-	/	-	
1621			+ni	-	-	-	-		-/-	-	/	-	-	/	-	
1622			-	-	-	-	-		-/-	-	/	-	-	/	-	
1623			-	-	-	-	-		-/-	-	/	-	-	/	-	
1624			-	-	-	-	-		-/-	-	/	-	-	/	-	
1625	1	0,8	+	+	+	+	+	4/6	+/+	+ni/+	+	+	+	+	+	4/6
1626			-	-	-	-	-		-/-	/	/	-	-	/	-	
1627			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1628			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1629			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1630			-	-	-	-	-		-/-	/	/	-	-	/	-	
1631	2	1,6	-	+	-	+	+	4/6	+/+	+ni/+	+	+	+	+	+	4/6
1632			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1633			-	-	-	-	-		-/-	/	/	-	-	/	-	
1634			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1635			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1636			-	-	-	-	-		-/-	/	/	-	-	/	-	
1637	3	3,2	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1638			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1639			+	+	+	+	+		+/+	+	+	+	+	+	+	
1640			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1641			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1642			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1643	4	7,9	+	+	+	+	+	6/6	+/+	+ni/+	+	+	+	+	+	6/6
1644			+	+	+	+	+		+/+	+	+	+	+	+	+	
1645			+	+	+	+	+		+/+	+	+	+	+	+	+	
1646			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1647			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	
1648			+	+	+	+	+		+/+	+ni/+	+	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pellets for dog ***Salmonella* Agona A00V038** Mesophilic aerobic flora :3,7 10^6 CFU /g

Sample No	Level	Level inoculation	Reference method: ISO 6579♦						Alternative method: GeneDisc *Salmonella*							
			RVS		MKTTn		Result	Positive/Total	PCR result	Direct streaking onto Brilliance *Salmonella*			Subculture in RVS then streaking onto Brilliance *Salmonella*			Positive/Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Typical colonies	Latex	Final resultl	Typical colonies	Latex	Final result	
1714	0	0	-	-	-	-	-	0/6	-/-	-	/	-	-	/	-	0/6
1715			-	-	-	-	-		-/-	-	/	-	-	/	-	
1716			-	-	-	-	-		-/-	-	/	-	-	/	-	
1717			-	-	-	-	-		-/-	-	/	-	-	/	-	
1718			-	-	-	-	-		-/-	-	/	-	-	/	-	
1719			-	-	-	-	-		-/-	-	/	-	-	/	-	
1720	1	0,4	-	-	-	-	-	4/6	-/-	-	/	-	-	/	-	4/6
1721			+	+	+	+	+		+/+	+	+	+	+	+	+	
1722			+	+	+	+	+		+/+	+	+	+	+	+	+	
1723			+	+	+	+	+		+/+	+	+	+	+	+	+	
1724			-	-	-	-	-		-/-	-	/	-	-	/	-	
1725			+	+	+	+	+		+/+	+	+	+	+	+	+	
1726	2	0,9	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1727			+	+	+	+	+		+/+	+	+	+	+	+	+	
1728			+	+	+	+	+		+/+	+	+	+	+	+	+	
1729			+	+	+	+	+		+/+	+	+	+	+	+	+	
1730			+	+	+	+	+		+/+	+	+	+	+	+	+	
1731			+	+	+	+	+		-/+	+	+	+	+	+	+	
1732	3	1,7	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1733			+	+	+	+	+		+/+	+	+	+	+	+	+	
1734			+	+	+	+	+		+/+	+	+	+	+	+	+	
1735			+	+	+	+	+		+/+	+	+	+	+	+	+	
1736			+	+	+	+	+		-/+	+	+	+	+	+	+	
1737			+	+	+	+	+		+/+	+	+	+	+	+	+	
1738	4	4,3	+	+	+	+	+	6/6	+/+	+	+	+	+	+	+	6/6
1739			+	+	+	+	+		+/+	+	+	+	+	+	+	
1740			+	+	+	+	+		+/+	+	+	+	+	+	+	
1741			+	+	+	+	+		+/+	+	+	+	+	+	+	
1742			+	+	+	+	+		+/+	+	+	+	+	+	+	
1743			+	+	+	+	+		+/+	+	+	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Study realized in 2014

Bolognaise ground beef
***Salmonella* Infantis 128**

Mesophilic aerobic flora: 1,6 .10^3 CFU/g

Sample	Level	Inoculation level	ISO 6579♦						GeneDisc *Salmonella* Protocol: pre-warmed BPW 41,5°C 8h at 41,5°C				
			RVS		MKTTn		Result	Positive/ Total	PCR result (Ct)	Confirmatory tests			Positive/ Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Direct streaking onto Brilliance *Salmonella*	RVS/Brilliance *Salmonella*	Final result	
5620	0	0	-	-	-	-	-	0/6	-	-	-	-	0/6
5621			-	-	-	-	-		-	-	-	-	
5622			-	-	-	-	-		-	-	-	-	
5623			-	-	-	-	-		-	-	-	-	
5624			-	-	-	-	-		-	-	-	-	
5625			-	-	-	-	-		-	-	-	-	
5874	1	0.5	-	+M	+m	+p	+	4/6	-	-	st	-	2/6
5875			-	-	-	-	-		-	-	-	-	
5876			-	+M	-	+M	+		+(34.1)	+M	+p	+	
5877			-	+M	-	+p	+		-	-	-	-	
5878			-	+M	+m d	+p	+		-	-	-	-	
5879			-	-	-	-	-		+(33.8)	+M	+p	+	
5880	2	0.9	-	-	-	-	-	3/6	+(36.1)	+M	+p	+	5/6
5881			-	-	-	-	-		+(33.2)	+M	+p	+	
5882			+M	+M	+m	+M	+		+(37.0)	+M	+p	+	
5883			-	+M	+m d	+M	+		+(31.8)	+M	+p	+	
5884			-	-	-	-	-		+(32.7)	+M	+p	+	
5885			-	+M	+m d	+M	+		-	-	-	-	
5626	3	1.4	-	+m	+m	+M	+	6/6	+(33.9)	+M	+M	+	5/6
5627			-	+m	+M	+M	+		+(36.8)	+M	+p	+	
5628			-	+1/2	+m	+M	+		-	-	-	-	
5629			-	-	+m	+p	+		+(32.0)	+M	+p	+	
5630			-	+M	+m	+M	+		+(33.1)	+p	+p	+	
5631			-	+M	+M	+p	+		+(33.6)	+p	+p	+	
5632	4	2.8	-	+M	+(1)	+M	+	6/6	+(32.8)	+p	+p	+	6/6
5633			-	+M	+1/2	+p	+		+(32.0)	+M	+p	+	
5634			-	+M	+m	+M	+		+(30.9)	+M	+M	+	
5635			-	+M	+M	+p	+		+(31.2)	+M	+p	+	
5636			-	+M	+m	+p	+		+(33.0)	+p	+p	+	
5637			-	+M	-	+M	+		+(37.1)	+M	+p	+	

♦ Analyses performed according to the COFRAC accreditation

Ground beef (375 g)
***Salmonella* Typhimurium AOOC060**
Mesophilic aerobic flora:3,0.10^3 CFU /g

Sample	Level	Inoculation level	ISO 6579♦						GeneDisc *Salmonella* pre-warmed BPW 41.5°C 10h at 41.5°C					GeneDisc *Salmonella* pre-warmed BPW 41.5°C 20h at 41.5°C				
			RVS		MKTTn		Result	Positive/ Total	PCR result (Ct)	Confirmatory tests			Positive/ Total	PCR result (Ct)	Confirmatory tests			Positive/ Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Direct streaking onto Brilliance *Salmonella*	RVS/Brilliance *Salmonella*	Final result			Direct streaking onto Brilliance *Salmonella*	RVS/Brilliance *Salmonella*	Final result	
185	0	0	-	-	-	-	-	0/6	-	-	-	-	0/6	-	-	-	-	0/6
186			-	-	-	-	-		-	-	-	-		-	-	-	-	
187			-	-	-	-	-		-	-	-	-		-	-	-	-	
188			-	-	-	-	-		-	-	-	-		-	-	-	-	
189			-	-	-	-	-		-	-	-	-		-	-	-	-	
190			-	-	-	-	-		-	-	-	-		-	-	-	-	
352	1	0.5	+M	+p	+M	+p	+	2/6	+(30.5)	+M	+p	+	2/6	+(23.5)	+p	+p	+	2/6
353			-	-	-	-	-		-	-	-	-		-	-	-	-	
354			-	-	-	-	-		-	-	-	-		-	-	-	-	
355			+M	+p	+M	+p	+		-	-	-	-		-	-	-	-	
356			-	-	-	-	-		-	-	-	-		-	-	-	-	
357			-	-	-	-	-		+(30.7)	+M	+p	+		+(29.7)	+p	+p	+	
358	2	0.9	+m	+p	+m	+p	+	5/6	+(31.6)	+M	+p	+	6/6	+(27.8)	+p	+p	+	6/6
359			+m	+M	+m	+p	+		+(30.9)	+M	+p	+		+(23.7)	+p	+p	+	
360			+M	+p	+M	+p	+		+(35.9)	+M	+p	+		+(25.7)	+p	+p	+	
361			+M	+p	+M	+p	+		+(32.6)	+M	+p	+		+(25.7)	+p	+p	+	
362			+M	+m	+M	+p	+		+(31.0)	+M	+p	+		+(24.7)	+p	+p	+	
363			-	-	-	-	-		+(30.7)	+M	+p	+		+(23.8)	+p	+p	+	
364	3	1.8	+M	+p	+M	+p	+	6/6	+(31.1)	+M	+p	+	6/6	+(23.6)	+p	+p	+	6/6
365			+M	+p	+M	+p	+		+(30.7)	+M	+p	+		+(23.4)	+p	+p	+	
366			+M	+M	+M	+p	+		+(31.9)	+M	+p	+		+(24.7)	+p	+p	+	
367			+M	+M	+M	+p	+		+(28.8)	+M	+p	+		+(24.7)	+p	+p	+	
368			+1/2	+M	+M	+p	+		+(30.4)	+M	+p	+		+(23.7)	+p	+p	+	
369			+M	+M	+M	+p	+		+(29.8)	+M	+p	+		+(27.2)	+p	+M	+	

♦ Analyses performed according to the COFRAC accreditation

Raw milk cheese
***Salmonella* Mbandaka Ad 1722**
Mesophilic aerobic flora: 1,2.10^8 CFU/g

Sample	Level	Inoculation level	ISO 6579♦						GeneDisc *Salmonella* Protocol: BPW with 10mg/L acriflavin 41,5°C 16h at 37°C				
			RVS		MKTTn		Result	Positive/ Total	PCR result (Ct)	Confirmatory tests			Positive/Total
			XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Direct streaking onto Brilliance *Salmonella*	RVS/Brilliance *Salmonella*	Final result	
5760	0	0	-	-	-	-	-	0/6	-	-	-	-	0/6
5761			-	-	-	-	-		-	-	-	-	
5762			-	-	-	-	-		-	-	-	-	
5763			-	-	-	-	-		-	-	-	-	
5764			-	-	-	-	-		-	-	-	-	
5765			-	-	-	-	-		-	-	-	-	
5766	1	0.2	-	-	-	-	-	0/6	-	-	-	-	1/6
5767			-	-	-	-	-		+(36.9)	-	+M	+	
5768			-	-	-	-	-		-	-	-	-	
5769			-	-	-	-	-		-	-	-	-	
5770			-	-	-	-	-		-	-	-	-	
5771			-	-	-	-	-		-	-	-	-	
5772	2	0.4	-	-	-	-	-	0/6	-	-	-	-	3/6
5773			-	-	-	-	-		-	-	-	-	
5774			-	-	-	-	-		+(40.2)	-	+M	+	
5775			-	-	-	-	-		+(37.2)	-	+M	+	
5776			-	-	-	-	-		+(34.1)	-	+1/2	+	
5777			-	-	-	-	-		-	-	-	-	
5778	3	0.9	-	+m	+m	+m	+	2/6	+(34.0)	-	+M	+	5/6
5779			-	+m	-	-	+		+(39.9)	+m(S.liquefaciens)	+M	+	
5780			-	-	-	-	-		+(39.8)	-	+m	+	
5781			-	-	-	-	-		+(39.8)	+m(S.liquefaciens)	+1/2	+	
5782			-	-	-	-	-		-	+m d(S.liquefaciens)	-	-	
5783			-	-	-	-	-		i/+(38.2)*	+m d(S.liquefaciens)	+M	+	
5784	4	1.8	-	+m	-	+m	+	4/6	+(40.3)	-	+M	+	5/6
5785			-	+m	-	+m	+		+(34.0)	-	+M	+	
5786			-	+m	-	+m	+		+(39.8)	-	+1/2	+	
5787			-	-	-	-	-		-	-	-	-	
5788			-	-	-	-	-		+(39.1)	-	+1/2	+	
5789			-	+m	-	+m	+		+(33.8)	-	+1/2	+	

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 – Inclusivity and exclusivity: raw data
(Initial validation study - 2008) (Kit Version 1)

Raw beef meats protocol (pre-warmed BPW, 8 h at 41.5°C)									
Positive strains									
N°	Strain	Genus	Reference	Origin (in French)	Inoculation level CFU/225ml	PCR result (Ct)	Brilliance *Salmonella*	COMPASS *Salmonella*	Latex
1.	*Salmonella*	Paratyphi A	ATCC 9150	/	40	+(34.05/33.99)	+ microscopic colonies	+ microscopic colonies	+
2.	*Salmonella*	Paratyphi B	Ad 301	/	71	+(24.02/23.98)	+	+	+
3.	*Salmonella*	Typhimurium	A00C060	Steak haché	76	+(23.17/23.23)	+	+	+
4.	*Salmonella*	Bredeney	396	Steak haché	32	+(21.18/21.18)	+	+	+
5.	*Salmonella*	Heidelberg	A00E005	Poussières laiterie	39	+(26.96/26.37)	+	+	+
6.	*Salmonella*	Indiana	2	Farine de poisson	47	+(21.76/21.67)	+	+	+
7.	*Salmonella*	Saintpaul	F31	Filet de sardine	13	+(21.13/21.11)	+	+	+
8.	*Salmonella*	Derby	18	Chair à merguez	35	+(22.14/22.01)	+	+	+
9.	*Salmonella*	Paratyphi C	ATCC 13428	/	52	+(28.94/28.25)	+	+	+
10.	*Salmonella*	Livingstone	F104	Produit alimentaire	22	+(22.19/22.16)	+	+	+
11.	*Salmonella*	Mbandaka	81	Coule d'œuf	21	+(22.09/21.34)	+	+	+ weak
12.	*Salmonella*	Tennesse	A00E006	Poussières laiterie	18	+(22.61/21.78)	+	+	+
13.	*Salmonella*	Thompson	AER301	Volaille	24	+(22.05/22.02)	+	+	+
14.	*Salmonella*	Virchow	F276	Curry	26	+(27.12/26.91)	+	+	+
15.	*Salmonella*	Infantis	F401B	Lait cru	26	+(22.17/22.04)	+	+	+
16.	*Salmonella*	Braenderup	111	VSM	31	+(24.08/24.11)	+	+	+
17.	*Salmonella*	Rissen	39	Produit alimentaire	42	+(23.03/22.97)	+	+	+
18.	*Salmonella*	Montevideo	Ad912	Lait cru	18	+(21.85/21.82)	+	+	+
19.	*Salmonella*	Lille	37	Produit alimentaire	8	+(25.16/25.38)	+	+	+
20.	*Salmonella*	Manhattan	900	Poussières laiterie	21	+(24.03/23.35)	+	+	+
21.	*Salmonella*	Hadar	24871	Blanc de poulet	11	+(23.98/23.34)	+	+	+
22.	*Salmonella*	Bovismorficans	132	Poitrine fumée crue	18	+(25.19/25.24)	+	+	+
23.	*Salmonella*	Kottbus	1	Volaille	61	+(23.89/23.88)	+	+	+
24.	*Salmonella*	Newport	586	Carcasse de boeuf	33	+(26.47/25.66)	+	+	+
25.	*Salmonella*	Panama	195	Steak haché	39	+(26.35/26.37)	+	+	+
26.	*Salmonella*	Enteritidis	657	Coule d'oeuf	19	+(26.23/26.12)	+	+	+
27.	*Salmonella*	Dublin	Ad 529	Hampe de boeuf	32	+(27.02/26.48)	+	+	+
28.	*Salmonella*	Gallinarum	Ad 300	Volaille	3	+(31.03/38.77)	+ micro-colonies	-	+ weak
29.	*Salmonella*	London	326	Epaule de porc cuite	32	+(23.97/23.93)	+	+	+
30.	*Salmonella*	Anatum	Ad 298	Poudre de lait	13	+(23.70/23.64)	+	+	+
31.	*Salmonella*	Regent	328	Canard	25	+(26.25/26.14)	+	+	+
32.	*Salmonella*	Senftenberg	Ad 355	Cocktail de fruits de mer	42	+(31.10/30.97)	+	+	+
33.	*Salmonella*	Veneziana	233	Produit alimentaire	47	+(27.18/26.37)	+	+	+
34.	*Salmonella*	Worthington	3506	Terrine	44	+(24.10/24.17)	+	+	+
35.	*Salmonella*	Cerro	Ad 689	Protéines déshy-dratées de volaille	30	+(25.05/23.26)	+	+	+ weak
36.	*Salmonella*	*salamae* (42:gt:-)	Ad 593	Filet de kangourou	6	+(25.66/25.62)	+	+	+ weak
37.	*Salmonella*	*arizonae*	105	Produit alimentaire	8	+(27.04/27.04)	+	+	+
38.	*Salmonella*	*arizonae*	Ad 450	Produit alimentaire	40	+(30.08/30.01)	+	+	+ weak
39.	*Salmonella*	*arizonae*	Ad 478	Palourdes	32	+(31.26/31.25)	+	+	+/- weak

Raw beef meats protocol (pre-warmed BPW, 8 h at 41.5°C)									
Positive strains									
N°	Strain	Genus	Reference	Origin (in French)	Inoculation level CFU/225ml	PCR result (Ct)	Brilliance *Salmonella*	COMPASS *Salmonella*	Latex
40.	*Salmonella*	*diarizonae*(38.iv:z35)	Ad 594	Cuisse de grenouille	15	+(32.27/31.22)	+	+	+
41.	*Salmonella*	*diarizonae*(61.i:z33)	Ad 595	Fromage	19	+(32.92/32.11)	+	+	+ weak
42.	*Salmonella*	*houtenae* (50:g,z51)	Ad 596	Produit laitier	37	+(28.72/28.74)	+ micro-colonies	+	-
43.	*Salmonella*	*indica* (1,6, 14, 25:a:enx)	Ad 600	Atelier	23	+(35.88/36.07)	+	+	+
44.	*Salmonella*	Brando	596	Chair à saucisse	21	+(24.83/24.25)	+	+	+
45.	*Salmonella*	Typhi	Ad 302	Clinique	97	+(21.85/21.81)	+	+	+
46.	*Salmonella*	Lagos	173	Chipolatas	41	+(25.57/25.39)	+	+	+
47.	*Salmonella*	Newbrunswick	436	Steak haché	32	+(22.62/22.02)	+	+	+
48.	*Salmonella*	Sternhauze	Ad 500	Produit alimentaire	23	+(24.22/24.22)	+	+	+
49.	*Salmonella*	Wayne	Ad 502	Produit alimentaire	8	-	+ micro-colonies	+	+/- weak
50.	*Salmonella*	Typhimurium	Adria 305	Paella	37	+	+	+	+

Raw beef meats protocol (BPW, 24 h at 37°C)					
Negative strains					
N°	**Strain**	**Reference**	**Origin (in French)**	**Inoculation level CFU/ml**	**PCR result**
4	*Citrobacter braakii*	Ad833	Collier de bœuf	$4{,}6.10^5$	-/-
1	*Citrobacter Diversus*	adria 140	Lait cru	$7{,}1.10^5$	-/-
3	*Citrobacter freundii*	adria 23	Saucisse de Toulouse	$3{,}7.10^5$	-/-
5	*Citrobacter freundii*	adria 175	VSM de canard	$4{,}9.10^5$	-/-
2	*Citrobacter koseri*	adria 71	Légumes surgelés	$4{,}7.10^5$	-/-
9	*Enterobacter agglomerans*	adria 11	Fromage	$3{,}2.10^5$	-/-
10	*Enterobacter amnigenus*	A00C068	Coquelet	$3{,}4.10^5$	-/-
11	*Enterobacter cloacae*	adria 10	Lait cru	$1{,}7.10^5$	-/-
12	*Enterobacter intermedius*	adria 60	Haricots plats	$7{,}6.10^5$	-/-
13	*Enterobacter kobei*	Ad 342	Jambon	$3{,}4.10^5$	-/-
14	*Enterobacter sakazakii*	adria 95	Fromage blanc	$3{,}3.10^5$	-/-
15	*Erwinia carotovora*	CIP 8283	Pommes de terre	$2{,}5.10^{2(1)}$	-/-
6	*Escherichia coli*	adria 19	Carottes râpées	$4{,}8.10^5$	-/-
8	*Escherichia hermanii*	Ad 461	Crème anglaise	$3{,}5.10^5$	-/-
7	*Escherichia vulneris*	adria 127	Lait cru	$4{,}7.10^5$	-/-
16	*Hafnia alvei*	adria 167	Saucisse	$3{,}6.10^5$	-/-
18	*Klebsiella oxytoca*	57	Alimentaire	$3{,}9.10^5$	-/-
19	*Klebsiella pneumoniae*	47	Peau de dinde	$3{,}7.10^5$	-/-
17	*Kluyvera spp*	adria 41	Lait cru	$2{,}8.10^5$	-/-
20	*Morganella morganii*	CIP A236	/	$5{,}5.10^5$	-/-
21	*Pantoea agglomerans*	adria 86	Macédoine de légumes surgelés	$4{,}7.10^5$	-/-
22	*Proteus mirabilis*	Ad639	Mayonnaise	$3{,}5.10^5$	-/-
23	*Proteus vulgaris*	adria 43	Jambon tranché	$4{,}0.10^{2(1)}$	-/-
24	*Providencia rettgeri*	adria 112	Blanc d'œuf	$7{,}6.10^5$	-/-
25	*Rhanella aquatilis*	adria 69	Coquillages	$1{,}0.10^{3(1)}$	-/-
26	*Serratia liquefaciens*	26	Ovoproduit	$8{,}5.10^4$	-/-
27	*Serratia proteomaculans*	A00C056	Jambon	$1{,}7.10^5$	-/-
29	*Shigella flexneri*	CIP 8248	/	$2{,}7.10^5$	-/-
28	*Shigella sonnei*	CIP 8249T (ATCC 29930)	/	$4{,}2.10^5$	-/-
30	*Yersinia enterocolotica*	adria 32	Lardons	$4{,}7.10^5$	-/-
31	*Salmonella bongori* (66:z35)	Ad 599	Elevage de dinde	$2{,}7.10^5$	-/-

(1) Growth in the broth

Dairy products protocol (BPW + acriflavine for 16 h at 37°C)						
Positive strains						
N°	**Strain**	**Genus**	**Reference**	**Origin (in French)**	**Inoculation level** cfu/225ml	**PCR result (Ct)**
1	*Salmonella*	Paratyphi A	ATCC 9150	/	52	+(23.14/23.19)
2	*Salmonella*	Paratyphi B	Ad 301	/	51	+(21.04/20.87)
3	*Salmonella*	Typhimurium	A00C060	Steak haché	187	+(19.01/18.68)
4.	*Salmonella*	Bredeney	396	Steak haché	141	+(18.70/18.68)
5.	*Salmonella*	Heidelberg	A00E005	Poussières laiterie	69	+(23.00/22.40)
6.	*Salmonella*	Indiana	2	Farine de poisson	68	+(21.26/21.19)
7.	*Salmonella*	Saintpaul	F31	Filet de sardine	60	+(16.54/16.45)
8.	*Salmonella*	Derby	18	Chair à merguez	60	+(19.99/20.03)
9.	*Salmonella*	Paratyphi C	ATCC 13428	/	163	+(21.14/20.28)
10.	*Salmonella*	Livingstone	F104	Produit alimentaire	141	+(21.66/20.90)
11.	*Salmonella*	Mbandaka	81	Coule d'œuf	106	+(20.35/20.36)
12.	*Salmonella*	Tennesse	A00E006	Poussières laiterie	94	+(20.23/20.16)
13.	*Salmonella*	Thompson	AER301	Volaille	172	+(22.07/22.06)
14.	*Salmonella*	Virchow	F276	Curry	74	+(21.91/21.94)
15.	*Salmonella*	Infantis	F401B	Lait cru	139	+(21.28/21.18)
16.	*Salmonella*	Braenderup	111	VSM	33	+(21.65/21.42)
17.	*Salmonella*	Rissen	39	Produit alimentaire	79	+(21.29/21.23)
18.	*Salmonella*	Montevideo	Ad912	Lait cru	93	+(20.27/19.91)
19.	*Salmonella*	Lille	37	Produit alimentaire	52	+(20.23/20.28)
20.	*Salmonella*	Manhattan	900	Poussières laiterie	78	+(17.23/17.24)
21.	*Salmonella*	Hadar	24871	Blanc de poulet	77	+(22.11/19.28)
22.	*Salmonella*	Bovismorficans	132	Poitrine fumée crue	86	+(19.64/19.01)
23.	*Salmonella*	Kottbus	1	Volaille	95	+(18.95/18.31)
24.	*Salmonella*	Newport	586	Carcasse de boeuf	117	+(20.05/20.02)
25.	*Salmonella*	Panama	195	Steak haché	142	+(21.24/21.92)
26.	*Salmonella*	Enteritidis	657	Coule d'oeuf	131	+(21.24/21.14)
27.	*Salmonella*	Dublin	Ad 529	Hampe de boeuf	137	+(18.04/17.93)
28.	*Salmonella*	Gallinarum	Ad 300	Volaille	74	+(19.8/19.7)
29.	*Salmonella*	London	326	Epaule de porc cuite	70	+(20.89/20.90)
30.	*Salmonella*	Anatum	Ad 298	Poudre de lait	123	+(23.00/22.09)
31.	*Salmonella*	Regent	328	Canard	84	+(20.07/19.91)
32	*Salmonella*	Senftenberg	Ad 355	Cocktail de fruits de mer	102	+(21.99/21.94)

Dairy products protocol (BPW + acriflavine for 16 h at 37°C)						
Positive strains						
N°	**Strain**	**Genus**	**Reference**	**Origin (in French)**	**Inoculation level** cfu/225ml	**PCR result (Ct)**
33	*Salmonella*	Veneziana	233	Produit alimentaire	103	+(20.17/19.91)
34	*Salmonella*	Worthington	3506	Terrine	36	+(21.64/21.63)
35	*Salmonella*	Cerro	Ad 689	Protéines déshydratées de volaille	32	+(19.98/19.45)
36	*Salmonella*	*salamae* (42:gt:-)	Ad 593	Filet de kangourou	71	+(21.22/21.09)
37	*Salmonella*	*arizonae*	105	Produit alimentaire	34	+(20.93/21.11)
38	*Salmonella*	*arizonae*	Ad 450	Produit alimentaire	113	+(20.29/20.29)
39	*Salmonella*	*arizonae*	Ad 478	Palourdes	105	+(19.05/19.09)
40	*Salmonella*	*diarizonae*(38.iv:z35)	Ad 594	Cuisse de grenouille	83	+(18.80/18.78)
41	*Salmonella*	*diarizonae*(61.i:z33)	Ad 595	Fromage	111	+(21.12/21.12)
42	*Salmonella*	*houtenae* (50:g,z51)	Ad 596	Produit laitier	98	+(22.16/22.12)
43	*Salmonella*	*indica* (1,6, 14, 25:a:enx)	Ad 600	Atelier	89	+(21.04/20.94)
44	*Salmonella*	Brando	596	Chair à saucisse	70	+(21.13/21.22)
45	*Salmonella*	Typhi	Ad 302	Clinique	74	+(22.60/21.95)
46	*Salmonella*	Lagos	173	Chipolatas	43	+(22.75/23.44)
47	*Salmonella*	Give	436	Steak haché	51	+(21.93/22.00)
48	*Salmonella*	Sternschanze	Ad 500	Produit alimentaire	49	+(20.93/20.17)
49	*Salmonella*	Blockley	Ad 923	Poule	17	+(17.95/18.00)
50	*Salmonella*	Typhimurium	Adria 305	Paella	47	+(22.07/22.05)

Appendix 7 – Inclusivity study: raw data (renewal study - 2012) (Kit Version 1)

No	Strain	Reference	Origin (in French)	Inoculation level (cfu/225ml)	Raw beef meats protocol (BPW, pre-warmed 8 h at 41.5°C)				Dairy products protocol (BPW + acriflavin 16 h at 37°C)			
					PCR result	XLD	Brilliance *Salmonella*	Latex	PCR result	XLD	Brilliance *Salmonella*	Latex
1.	*Salmonella arizonae* 51:z4,z23:-	CIP 5523	Dinde	48	+	+ (yellow black middle)	+	+(weak)	+	+ (yellow black middle	+	+(weak)
2.	*Salmonella arizonae* 50;z4,z23	CIP 5526	Poudre d'œuf	29	+	+ (yellow black middle	+	+(weak)	+	+ (yellow black middle	+	+(weak)
3.	*Salmonella* Blockley	Ad 923	Poule	26	+	+	+	+	+	+	+	+
4.	*Salmonella* Napoli	Ad 928	Alimentaire	30	+	+	+	+	+	+	+	+
5.	*Salmonella* Kedougou	Ad 929	Alimentaire	15	+	+	+	+	+	+	+	+
6.	*Salmonella* Havana	Ad 930	Poule	15	+	+	+	+	+	+	+	+
7.	*Salmonella* Typhimurium SI 1,4,[5],12:-:- (variant immobile)	Ad 1333	Tiramisu	40	+	+	+ (small colonies)	+	+	+	+ (small colonies)	+
8.	*Salmonella* Typhimurium SI 1,4,[5],12:i:- (variant monophasique)	Ad 1334	Porc à la tahitienne	28	+	+	+	+	+	+	+	+
9.	*Salmonella* Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasique)	Ad 1335	Environnement volaille	19	+	+	+	+	+	+	+	+

Appendix 8 – Inclusivity: raw data (Extension study - 2016) (Kit Version 1)

INCLUSIVITY														
Strain			Reference	Origin	BPW pre-warmed at 8h for 41.5°C					BPW + acriflavine for 16h at 37°C			
					cfu/225ml BPW	PCR GeneDisc *Salmonella* result (Ct)	Confirmation			PCR GeneDisc *Salmonella* result (Ct)	Confirmation		
							XLD	Brilliance *Salmonella*	Latex		XLD	Brilliance *Salmonella*	Latex
1	*Salmonella*	Abaetetuba	Ad2318		18	+(23,5/23,4)				+(20,9/20,8)	+	+	+
2	*Salmonella*	Aberdeen	CIP 105618		26	+(19,7/19,7)	+	+	+	+(19,0/19,0)	+	+	+
3	*Salmonella*	Abortusequi	Ad2321		2	+(30,7/30,7)	+(H2S-)	+(blade)	+	+(27,7/27,6)	+(H2S-)	+(µcolonies blade)	+
4	*Salmonella*	Abortusovis	Ad2320	Ovine foetus	21	+(35,6/34,8)	+	st	+	-(0/0)	st	st	/
					with milk	/	/	/	/	+(37,4/36,2)	+	st	+
5	*Salmonella*	Adelaïde	Ad2319	Turkey breeding environment	32	+(30,3/30,5)	+	+(blue halo)	+	+(24,5/25,0)	+	+(blue halo)	+
6	*Salmonella*	Agona	A00V038	Feed for pork	28	+(17,7/17,8)	+	+	+	+(19,4/19,4)	+	+	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	37	+(22,8/22,5)	+	+	+	+(20,8/20,7)	+	+	+(weak reaction)
11	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	18	+((20,7/20,8)	+	+	+	+(20,0/20,2)	+	+	+
16	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	45	+(18,0/18,0)	+	+	+	+(19,0/18,7)	+	+	+
18	*Salmonella*	Caracas	Ad2322	Spice	64	+(19,0/19,0)	+	+	+	+(19,1/19,1)	+	+	+
20	*Salmonella*	Chester	CIP 103543		32	+(18,3/18,3)	+	+	+	+(20,4/19,5)	+	+	+
21	*Salmonella*	Cubana	Ad2323	Dust feed environment	5	+(19,1/18,9)	+	+	+	+(20,51/20,1)	+	+	+
29	*Salmonella*	Gaminara	Ad2324	Boar meat	30	+(22,7/23,0)	+	+	+	+(20,8/20,0)	+	+	+
30	*Salmonella*	Give	436	Ground beef	7	+(23,1/23,7)	+	+	+	+(20,0/20,0)	+	+	+
36	*Salmonella*	Hvittingfoss	Ad2325	Raw stuff	23	+(20,7/20,7)	+	+	+	+(20,1/20,3)	+	+	+
39	*Salmonella*	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	19	+(24,2/23,7)	+	+	+	+(20,0/19,5)	+	+	+
41	*Salmonella*	Javiana	Ad2326	Turkey meat	27	+(22,2/22,3)	+	+	+	+(19,6/20,2)	+	+	+
43	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	23	+(26,2/25,8)	+	+	+	+(21,7/21,0)	+	+	+
45	*Salmonella*	Landau	Ad 499		25	+(33,8/34,7)	+	+	+	+(28,1/28,0)	+	+	+
54	*Salmonella*	Meleagridis	505	Raw milk	19	+(21,4/20,8)	+	+	+	+(19,7/19,0)	+	+	+
55	*Salmonella*	Michigan	Ad2327	Low moisture sausage	20	+(21,4/21,3)	+	+	+	+(31,5/30,8)	+	+	+

INCLUSIVITY														
Strain			Reference	Origin	BPW pre-warmed at 8h for 41.5°C					BPW + acriflavine for 16h at 37°C				
					cfu/225ml BPW	PCR GeneDisc *Salmonella* result (Ct)	Confirmation			PCR GeneDisc *Salmonella* result (Ct)	Confirmation		
							XLD	Brilliance *Salmonella*	Latex		XLD	Brilliance *Salmonella*	Latex
56	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	23	+(21,8/21,6)	+	+	+	+(19,3/19,3)	+	+	+
57	*Salmonella*	Minnesota	Ad2328	Feed	35	+(20,5/20,4)	+	+	+	+(18,7/18,8)	+	+	+
58	*Salmonella*	Missisipi	Ad2329	Parakeet	19	+(23,1/22,4)	+	+	+	+(19,0/18,9)	+	+	+
60	*Salmonella*	Muenchen	CIP 106178		21	+(24,2/24,5)	+	+	+	+(19,0/19,6)	+	+	+
63	*Salmonella*	Norwich	Ad1172		9	+(23,3/22,7)	+	+	+	+(19,3/18,9)	+	+	+
64	*Salmonella*	Ohio	Ad1482	Raw cow milk	12	+(23,5/23,6)	+	+	+	+(19,6/19,4)	+	+	+
66	*Salmonella*	Oranienburg	Ad1724	Cereals	13	+(20,9/20,9)	+	+	+	+(18,6/18,7)	+	+	+
67	*Salmonella*	Ouakam	Ad1647	Compost	16	+(20,8/20,6)	+	+	+	+(18,3/17,8)	+	+	+
72	*Salmonella*	Pomona	CIP105630		34	+(23,7/23,7)	+	+	+	+(17,7/18,1)	+	+	+
73	*Salmonella*	Poona	Ad2330	Poultry feed	38	+(21,7/21,9)	+	+	+	+(18,1/18,0)	+	+	+
74	*Salmonella*	Putten	Ad2331	Feed for chicken	49	+(22,2/22,0)	+	+	+	+(18,1/17,9)	+	+	+
77	*Salmonella*	Rubislaw	Ad2332	Shark cartilage	35	+(24,3/22,3)	+	+	+	+(17,9/17,2)	+	+	+
80	*Salmonella*	Schwarzengrund	Ad2333	Egg products environment	22	+(20,9/21,6)	+	+	+	+(18,4/18,6)	+	+	+
82	*Salmonella*	Stanley	Ad 1688	Chocolate industry	17	+(23,6/23,2)	+	+	+	+(18,5/18,6)	+	+	+
84	*Salmonella*	Strasbourg	CIP105632		12	+(24,9/25,0)	+	+	+	+(18,4/18,2)	+	+	+
85	*Salmonella*	Tananarive	CIP54142		22	+(23,2/23,4)	+	+	+	+(18,4/18,9)	+	+	+
93	*Salmonella*	Urbana	Ad2334	Shrimps	29	+(21,1/20,9)	+	+	+	+(18,4/18,4)	+	+	+
96	*Salmonella*	Wandsworth	Ad2335	Fillet of mullet	35	+(22,9/22,9)	+	+	+	+(18,8/18,7)	+	+	+
97	*Salmonella*	Waycross	CIP105634	/	39	+(21,5/21,8)	+	+	+	+(18,5/18,4)	+	+	+
99	*Salmonella*	Weltevreden	Ad2336	Treated water	22	+(32,5/20,5)	+	+	+	+(18,1/17,8)	+	+	+
101	*Salmonella*	Wayne	Ad502		32	+(24,3/24,1)	+	+	+	+(19,2/19,2)	+	+	+

Appendix 9 – Artificial contamination of samples (Kit version 2)

Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result		Protocol	Category (test portion)	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2014	**5277**	**Steak haché frais**	**Ground beef**	*Salmonella* Panama 8	Ground beef	4 °C during 11 days	0,84	6-5-8-5-5	5,8	+	/	1	1 (25g)	a
2014	**5280**	**Steak haché au bœuf**	**Ground beef**	*Salmonella* Panama 8	Ground beef	4 °C during 11 days	0,84	6-5-8-5-5	5,8	+	/	1	1 (25g)	a
2014	**5281**	**Steak haché frais pur bœuf**	**Ground beef**	Salmonella Infantis 128	Ground beef	4 °C during 11 days	2,85	4-6-9-8-6	6,6	+	/	1	1 (25g)	a
2014	**5283**	**Viande haché pur bœuf**	**Ground beef**	Salmonella Infantis 128	Ground beef	4 °C during 11 days	2,85	4-6-9-8-6	6,6	+	/	1	1 (25g)	a
2014	**5287**	**Aiguillette à bifteck**	**Beef trim**	Salmonella Bredeney 396	Ground beef	4 °C during 11 days	1,01	5-6-7-6-7	6,2	+	/	1	1 (25g)	a
2014	**5288**	**Rond de gîte**	**Beef trim**	Salmonella Bredeney 396	Ground beef	4 °C during 11 days	1,01	5-6-7-6-7	6,2	+	/	1	1 (25g)	a
2014	**5289**	**Tranche à bifteck**	**Beef trim**	Salmonella Bredeney 396	Ground beef	4 °C during 11 days	1,01	5-6-7-6-7	6,2	+	/	1	1 (25g)	a
2021	**1253**	**Steak hâché pur bœuf 5% MG**	**Steack haché pur bœuf 5% MG**	*Salmonella* Cremieu 230	Meat product	Seeding-48 h 2-8°C	/	2-3-2-4-5	3	+	/	1	1 (25g)	a
2021	**1254**	**Filet de charolais à griller**	**Filet de charolais à griller**	*Salmonella* Cremieu 230	Meat product	Seeding-48 h 2-8°C	/	2-3-2-4-5	3	+	/	1	1 (25g)	a
2021	**1255**	**Steack charolais**	**Steack charolais**	*Salmonella* Cremieu 230	Meat product	Seeding-48 h 2-8°C	/	2-3-2-4-5	3	+	/	1	1 (25g)	a
2021	**1256**	**Rumsteack charolais**	**Rumsteack charolais**	*Salmonella* Derby A00C061	Meat product	Seeding-48 h 2-8°C	/	4-2-3-4-2	3	+	/	1	1 (25g)	a
2021	**1257**	**Steack haché 15% MG**	**Steack haché 15% MG**	*Salmonella* Derby A00C061	Meat product	Seeding-48 h 2-8°C	/	4-2-3-4-2	3	+	/	1	1 (25g)	a
2014	**5290**	**Steak haché façon bouchère congelé**	**Frozen ground beef**	*Salmonella* Typhimurium AOOC060	Ground beef	-20°C during 11 days	0,59	5-6-3-6-6	5,2	+	/	1	1 (25g)	b
2014	**5291**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	*Salmonella* Typhimurium AOOC060	Ground beef	-20°C during 11 days	0,59	5-6-3-6-6	5,2	+	/	1	1 (25g)	b
2014	**5292**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	*Salmonella* Typhimurium AOOC060	Ground beef	-20°C during 11 days	0,59	5-6-3-6-6	5,2	+	/	1	1 (25g)	b
2014	**5293**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	*Salmonella* Dublin Ad 529	Beef trim	-20°C during 11 days	0,41	5-4-5-8-6	5,6	+	/	1	1 (25g)	b
2014	**5294**	**Viande hachée congelée**	**Frozen ground beef**	*Salmonella* Dublin Ad 529	Beef trim	-20°C during 11 days	0,41	5-4-5-8-6	5,6	+	/	1	1 (25g)	b
2014	**5296**	**Haché surgelé**	**Frozen ground beef**	*Salmonella* Bredeney 975	Ground beef	-20°C during 11 days	0,44	3-4-8-4-3	4,4	+	/	1	1 (25g)	b
2014	**5298**	**Boulettes congelées**	**Frozen beef balls**	*Salmonella* Bredeney 975	Ground beef	-20°C during 11 days	0,44	3-4-8-4-3	4,4	+	/	1	1 (25g)	b
2014	**5284**	**Haché à la bolognaise**	**Seasoned ground beef**	*Salmonella* Infantis 128	Ground beef	4 °C during 11 days	2,85	4-6-9-8-6	6,6	+	/	1	1 (25g)	c
2014	**5285**	**Boulettes de bœuf**	**Beef balls**	*Salmonella* Bredeney 396	Ground beef	4 °C during 11 days	1,01	5-6-7-6-7	6,2	+	/	1	1 (25g)	c
2014	**5286**	**Farce bœuf légumes**	**Seasoned ground beef**	*Salmonella* Bredeney 396	Ground beef	4 °C during 11 days	1,01	5-6-7-6-7	6,2	+	/	1	1 (25g)	c

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								Enumeration (CFU)	Mean (CFU)					
2014	**5297**	**Boulettes de bœuf congelées tomate parmesan**	**Frozen seasoned beef balls**	*Salmonella* Bredeney 975	Ground beef	-20°C during 11 days	0,44	3-4-8-4-3	4,4	+	/	1	1 (25g)	c
2014	**643**	**Boulettes congelées tomate parmesan**	**Frozen seasoned beef balls**	*Salmonella* Panama 8	Ground beef	4°C during 10 days	0,52	11-9-11-10-6	9,4	+	/	1	1 (25g)	c
2014	**644**	**Pavés de rumsteak à l'échalotte**	**Seasoned beef trim**	*Salmonella* Newport 586	Carcass	4°C during 10 days	0,73	5-7-10-11-11	8,8	+	/	1	1 (25g)	c
2014	**645**	**Pavé aux 3 poivres**	**Seasoned beef trim**	*Salmonella* Panama 195	Ground beef	4°C during 10 days	0,61	14-9-6-8-10	9,4	+	/	1	1 (25g)	c
2014	**647**	**Carpaccio aux olives**	**Carpaccio**	*Salmonella* Panama 8	Ground beef	4°C during 10 days	0,52	11-9-11-10-6	9,4	+	/	1	1 (25g)	c
2021	**1264**	**Pavé de rumsteck à l'échalotte**	**Seasoned beef meat with shallot**	*Salmonella* Enteritidis Ad2523	Meat product	Seeding-48 h 2-8°C	/	5-2-3-3-2	3	+	/	1	1 (25g)	c
2021	**1265**	**Pavé de rumsteck aux 3 poivres**	**Seasoned beef meat with pepper**	*Salmonella* Enteritidis Ad2523	Meat product	Seeding-48 h 2-8°C	/	5-2-3-3-2	3	+	/	1	1 (25g)	c
2021	**1266**	**Carpaccio de bœuf parmesan et olives vertes**	**Seasoned carpaccio beef meat with cheese and olives**	*Salmonella* Enteritidis Ad2523	Meat product	Seeding-48 h 2-8°C	/	5-2-3-3-2	3	+	/	1	1 (25g)	c
2021	**1267**	**Tranches de bœuf affinées au sel de Guérande et herbes de Provence**	**Sliced and seasoned beef meat with salt and herbs**	*Salmonella* Typhimurium 22	Meat product	Seeding-48 h 2-8°C	/	1-1-1-2-1	1,2	+	/	1	1 (25g)	c
2021	**1268**	**Steak haché à l'oignon**	**Seasoned ground beef meat with onions**	*Salmonella* Typhimurium 22	Meat product	Seeding-48 h 2-8°C	/	1-1-1-2-1	1,2	+	/	1	1 (25g)	c
2021	**1269**	**Boulette de bœuf à l'oriental**	**Seasoned ground beef meat (oriental)**	*Salmonella* Typhimurium 22	Meat product	Seeding-48 h 2-8°C	/	1-1-1-2-1	1,2	+	/	1	1 (25g)	c
2021	**1270**	**Viande bovine haché Tex mex**	**Seasoned ground beef meat (Tex mex)**	*Salmonella* Typhimurium 22	Meat product	Seeding-48 h 2-8°C	/	1-1-1-2-1	1,2	-	/	1	1 (25g)	c
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	*Salmonella* Give 436	Ground beef	4°C during 1 month	1,10	4-10-6-14-6	8	+	+	2- 10h and 20h	1 (375g)	a
2014	**5708**	**Emincé de bœuf**	**Minced beef**	*Salmonella* Give 436	Ground beef	4°C during 1 month	1,10	4-10-6-14-6	8	+	+	2- 10h and 20h	1 (375g)	a
2014	**5712**	**Tartare de bœuf**	**Beef tartar**	*Salmonella* Newport 586	Carcass	4°C during 1 month	0,90	5-6-10-5-7	6,6	/	+	2- 20h	1 (375g)	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	*Salmonella* Dublin Ad530	Ground beef	4°C during 1 month	0,50	4-7-5-6-11	6,6	+	+	2- 10h and 20h	1 (375g)	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	*Salmonella* Dublin Ad530	Ground beef	4°C during 1 month	0,50	4-7-5-6-11	6,6	+	+	2- 10h and 20h	1 (375g)	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	*Salmonella* Newport 586	Carcass	4°C during 40 days	0,60	12-16-12-13-23	15,2	+	+	2- 10h and 20h	1 (375g)	a
2016	**6785**	**Viande bovine steak à griller**	**Beef trim**	*Salmonella* Panama 8	Ground beef	Seeding-48 h 2-8°C	/	1-2-1-1-1	1,2	+	+	2- 10h and 20h	1 (375g)	a
2016	**6786**	**Steak haché frais pur bœuf 15%MG**	**Ground beef**	*Salmonella* Panama 8	Ground beef	Seeding-48 h 2-8°C	/	1-2-1-1-1	1,2	+	+	2- 10h and 20h	1 (375g)	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	*Salmonella* Bredeney 975	Ground beef	Seeding-48 h 2-8°C	/	3-3-6-3-2	3,4	+	+	2- 10h and 20h	1 (375g)	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	*Salmonella* Bredeney 975	Ground beef	Seeding-48 h 2-8°C	/	3-3-6-3-2	3,4	+	+	2- 10h and 20h	1 (375g)	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	*Salmonella* Bredeney 975	Ground beef	Seeding-48 h 2-8°C	/	3-3-6-3-2	3,4	+	+	2- 10h and 20h	1 (375g)	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	*Salmonella* Panama 4255	Ground beef	-20°C during 1 month	0,90	8-8-6-8-7	7,4	+	+	2- 10h and 20h	1 (375g)	b

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								Enumeration (CFU)	Mean (CFU)					
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	*Salmonella* Panama 4255	Ground beef	-20°C during 1 month	0,90	8-8-6-8-7	7,4	+	+	2- 10h and 20h	1 (375g)	b
2014	**5720**	**Haché bœuf à l'oignon surgelé**	**Frozen seasoned ground beef**	*Salmonella* Panama 4255	Ground beef	-20°C during 1 month	0,90	8-8-6-8-7	7,4	+	+	2- 10h and 20h	1 (375g)	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	*Salmonella* Panama 4255	Ground beef	-20°C during 1 month	0,90	8-8-6-8-7	7,4	+	+	2- 10h and 20h	1 (375g)	b
2014	**5845**	**Haché de bœuf à la tomate surgelé**	**Frozen seasoned ground beef**	*Salmonella* Panama 195	Beef	-20°C during 5 days	0,50	9-7-14-12-10	10,4	+	+	2- 10h and 20h	1 (375g)	b
2016	**6706**	**Steak haché pur bœuf surgelé**	**Frozen ground beef**	*Salmonella* Enteritidis Ad2295	Beef	Seeding-48 h 2-8°C	/	3-2-0-4-4	2,6	+	+	2- 10h and 20h	1 (375g)	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	*Salmonella* Typhimurium AOOC060	Ground beef	Seeding-48 h 2-8°C	/	3-3-3-3-3	3	+	+	2- 10h and 20h	1 (375g)	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	*Salmonella* Enteritidis Ad2295	Beef	Seeding-48 h 2-8°C	/	3-2-0-4-4	2,6	+	+	2- 10h and 20h	1 (375g)	b
2016	**6709**	**Rumsteck surgelé**	**Frozen beef trim**	*Salmonella* Typhimurium AOOC060	Ground beef	Seeding-48 h 2-8°C	/	3-3-3-3-3	3	+	+	2- 10h and 20h	1 (375g)	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	*Salmonella* Enteritidis Ad2295	Beef	Seeding-48 h 2-8°C	/	3-2-0-4-4	2,6	+	+	2- 10h and 20h	1 (375g)	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	*Salmonella* Dublin Ad530	Ground beef	4°C during 1 month	0,50	4-7-5-6-11	6,6	+	+	2- 10h and 20h	1 (375g)	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	*Salmonella* Dublin Ad530	Ground beef	4°C during 1 month	0,50	4-7-5-6-11	6,6	+	+	2- 10h and 20h	1 (375g)	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	*Salmonella* Give 436	Ground beef	4°C during 40 days	0,80	5-12-7-8-4	7,2	+	+	2- 10h and 20h	1 (375g)	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	*Salmonella* Give 436	Ground beef	4°C during 40 days	0,80	5-12-7-8-4	7,2	+	+	2- 10h and 20h	1 (375g)	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	*Salmonella* Dublin Ad530	Ground beef	4°C during 40 days	0,40	9-12-11-13-15	12	+	+	2- 10h and 20h	1 (375g)	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	*Salmonella* Panama 195	Beef	4°C during 5 days	0,50	7-12-7-9-9	8,8	+	+	2- 10h and 20h	1 (375g)	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	*Salmonella* Panama 195	Beef	4°C during 5 days	0,50	7-12-7-9-9	8,8	+	+	2- 10h and 20h	1 (375g)	c
2021	**1127**	**Bœuf mariné à l'andalouse**	**Seasoned beef meat**	*Salmonella* Enteritidis Ad2294	Beef meat	Seeding-48 h 2-8°C	/	1-4-1-2-5	2,6	-	-	2- 10h and 20h	1 (375g)	c
2021	**1128**	**Bœuf mariné burquesa**	**Seasoned beef meat**	*Salmonella* Enteritidis Ad2294	Beef meat	Seeding-48 h 2-8°C	/	1-4-1-2-5	2,6	+	+	2- 10h and 20h	1 (375g)	c
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	*Salmonella* Enteritidis Ad2294	Beef meat	Seeding-48 h 2-8°C	/	1-4-1-2-5	2,6	+	+	2- 10h and 20h	1 (375g)	c
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	*Salmonella* Ohio Ad2224	Bovine	Seeding-48 h 2-8°C	/	2-2-1-0-1	1,2	+	+	2- 10h and 20h	1 (375g)	c
2021	**1131**	**Pavé de bœuf aux trois poivres**	**Seasoned beef meat (pepper)**	*Salmonella* Ohio Ad2224	Bovine	Seeding-48 h 2-8°C	/	2-2-1-0-1	1,2	+	+	2- 10h and 20h	1 (375g)	c
2020	**5212**	**Sauté de veau congelé**	**Frozen veal meat**	*Salmonella* Enteritidis Ad2523	Meat product	Seeding 2 weeks at -20°C	/	2-1-2-2-3	2,0	+	/	4	2	a
2020	**5213**	**Filet mignon de porc congelé**	**Frozen pork meat**	*Salmonella* Enteritidis Ad2523	Meat product	Seeding 2 weeks at -20°C	/	2-1-2-2-3	2,0	-	/	4	2	a
2020	**5214**	**Tournedos de bœuf congelé**	**Frozen beef meat**	*Salmonella* Newport Ad2730	Beef meat	Seeding 2 weeks at -20°C	/	1-3-2-2-2	2,0	+	/	4	2	a

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								Enumeration (CFU)	Mean (CFU)					
2020	**5215**	**Effeuillé de charolais congelé**	**Frozen beef meat**	*Salmonella* Newport Ad2730	Beef meat	Seeding 2 weeks at -20°C	/	1-3-2-2-2	2,0	+	/	4	2	a
2020	**5209**	**Emincés de filet de dinde congelé**	**Frozen sliced poultry meat**	*Salmonella* Shwarzengrund Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	3-2-2-2-4	2,6	+	/	4	2	b
2020	**5210**	**Morceaux de poulet congelés**	**Frozen chicken meat**	*Salmonella* Shwarzengrund Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	3-2-2-2-4	2,6	+	/	4	2	b
2020	**5211**	**Filet de poulet congelé**	**Frozen chicken filet**	*Salmonella* Shwarzengrund Ad2704	Poultry meat	Seeding 2 weeks at -20°C	/	3-2-2-2-4	2,6	-	/	4	2	b
2021	**1764**	**Salami**	**Salami**	*Salmonella* Rissen Ad2507	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	1-2-4-5-3	3	+	/	4	2	c
2021	**1765**	**Salami danois**	**Salami**	*Salmonella* Rissen Ad2507	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	1-2-4-5-3	3	-	/	4	2	c
2021	**1766**	**Chorizo doux**	**Sweet chorizo**	*Salmonella* Rissen Ad2507	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	1-2-4-5-3	3	+	/	4	2	c
2021	**1767**	**Saucisson sec**	**Sausage delicatessen**	*Salmonella* London Ad2422	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	4-2-3-0-3	2,4	+	/	4	2	c
2021	**1768**	**Rosette tranchée**	**Sliced rosette**	*Salmonella* London Ad2422	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	4-2-3-0-3	2,4	+	/	4	2	c
2021	**1769**	**Bacon tranches fines**	**Sliced bacon**	*Salmonella* London Ad2422	Meat product (pork meat)	Seeding 48 h at 3±2°C	/	4-2-3-0-3	2,4	+	/	4	2	c
2014	**5655**	**Lait cru de vache**	**Raw milk**	*Salmonella* Duisburg Ad1812	Raw sheep milk	4°C during 1 month	0,85	4-3-5-0-5	3,4	+	/	3	**3**	a
2014	**5657**	**Lait cru de vache**	**Raw milk**	*Salmonella* Duisburg Ad1812	Raw sheep milk	4°C during 1 month	0,85	4-3-5-0-5	3,4	+	/	3	**3**	a
2014	**5658**	**Lait cru de vache**	**Raw milk**	*Salmonella* Duisburg Ad1812	Raw sheep milk	4°C during 1 month	0,85	4-3-5-0-5	3,4	+	/	3	**3**	a
2014	**5662**	**Crottin de Chavignol**	**Raw milk cheese**	*Salmonella diarizonae* Ad1300	Raw sheep milk	1 month PS pH4	1,10	7-6-96-5	6,6	+	/	3	**3**	b
2014	**5663**	**Morbier**	**Raw milk cheese**	*Salmonella diarizonae* Ad1300	Raw sheep milk	1 month PS pH4	1,10	7-6-96-5	6,6	+	/	3	**3**	b
2014	**5664**	**Saint Marcellin**	**Raw milk cheese**	*Salmonella diarizonae* Ad1300	Raw sheep milk	1 month PS pH4	1,10	7-6-96-5	6,6	+	/	3	**3**	b
2014	**5665**	**Chabichou du poitou**	**Raw milk cheese**	*Salmonella diarizonae* Ad1300	Raw sheep milk	1 month PS pH4	1,10	7-6-96-5	6,6	+	/	3	**3**	b
2014	**5666**	**Saint Félicien**	**Raw milk cheese**	*Salmonella diarizonae* Ad1300	Raw sheep milk	1 month PS pH4	1,10	7-6-96-5	6,6	+	/	3	**3**	b
2014	**5667**	**Rocamadour**	**Raw milk cheese**	*Salmonella* Houtenae Ad1834	Raw sheep milk	1 month PS pH4	0,50	3-1-4-5-3	2,6	+	/	3	**3**	b
2014	**5668**	**Crottin de Chavignol**	**Raw milk cheese**	*Salmonella* Houtenae Ad1834	Raw sheep milk	1 month PS pH4	0,50	3-1-4-5-3	2,6	+	/	3	**3**	b
2014	**451**	**Rocamadour au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	TS+10%NaCl during 12 days	0,75	3-3-6-5-5	4,4	+	/	3	**3**	b
2014	**452**	**Saint Félicien au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	TS+10%NaCl during 12 days	0,75	3-3-6-5-5	4,4	+	/	3	**3**	b
2014	**453**	**Chabichou au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	TS+10%NaCl during 12 days	0,75	3-3-6-5-5	4,4	+	/	3	**3**	b

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2014	**454**	**Camembert au lait cru**	**Raw milk cheese**	*Salmonella* Mbandaka Ad1810	Cheese	TS+10%NaCl during 12 days	0,75	3-3-6-5-5	4,4	+	/	3	**3**	b
2014	**459**	**Saint Nectaire au lait cru**	**Raw milk cheese**	*Salmonella* Ohio Ad1482	Raw milk	4°C during 12 days	1,02	9-6-2-7-4	5,6	+	/	3	**3**	b
2014	**462**	**Roquefort au lait cru**	**Raw milk cheese**	*Salmonella* Mikawasima Ad1813	Raw ewe milk	4°C during 12 days	0,50	13-17-13-17-17	15,4	+	/	3	**3**	b
2014	**463**	**Rocamadour au lait cru**	**Raw milk cheese**	*Salmonella* Mikawasima Ad 1813	Raw ewe milk	4°C during 12 days	0,50	13-17-13-17-17	15,4	+	/	3	**3**	b
2014	**5669**	**Lait fermenté**	**Fermented milk**	*Salmonella* Anatum Ad298	Milk powder	HT 8 min 56°C	0,60	9-10-8-9-8	8,8	+	/	3	**3**	c
2014	**5670**	**Lait fermenté**	**Fermented milk**	*Salmonella* Anatum Ad298	Milk powder	HT 8 min 56°C	0,60	9-10-8-9-8	8,8	+	/	3	**3**	c
2014	**5671**	**Lait fermenté**	**Fermented milk**	*Salmonella* Anatum Ad298	Milk powder	HT 8 min 56°C	0,60	9-10-8-9-8	8,8	+	/	3	**3**	c
2014	**5672**	**Lait fermenté**	**Fermented milk**	*Salmonella* Ohio Ad1482	Raw cow milk	HT 8 min 56°C	0,80	4-6-6-4-2	4,4	+	/	3	**3**	c
2014	**5673**	**Lait fermenté**	**Fermented milk**	*Salmonella* Ohio Ad1482	Raw cow milk	HT 8 min 56°C	0,80	4-6-6-4-2	4,4	+	/	3	**3**	c
2014	**5675**	**Crème fraiche**	**Cream**	*Salmonella* Ohio Ad1482	Raw cow milk	HT 8 min 56°C	0,80	4-6-6-4-2	4,4	+	/	3	**3**	c
2014	**5676**	**Crème fraiche**	**Cream**	*Salmonella* Mbandaka Ad1722	Raw milk	HT 8 min 56°C	1,30	2-1-0-2-2	1,4	+	/	3	**3**	c
2014	**5677**	**Crème fraiche**	**Cream**	*Salmonella* Anatum Ad298	Milk powder	HT 8 min 56°C	0,60	9-10-8-9-8	8,8	+	/	3	**3**	c
2014	**5678**	**Crème fraiche**	**Cream**	*Salmonella* Ohio Ad1482	Raw cow milk	HT 8 min 56°C	0,80	4-6-6-4-2	4,4	+	/	3	**3**	c
2014	**461**	**Crème fraiche**	**Cream**	*Salmonella* Mikawasima Ad1813	Raw ewe milk	4°C during 12 days	0,50	13-17-13-17-17	15,4	+	/	3	**3**	c
2020	**5476**	**Melange Harrissa**	**Harissa spice**	*Salmonella* Caracas Ad2322	Spices	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-	/	4	4	a
2020	**5477**	**Coriandre moulue**	**Ground coriander**	*Salmonella* Caracas Ad2322	Spices	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	/	4	4	a
2020	**5478**	**Poivre gris**	**Gray pepper**	*Salmonella* Caracas Ad2322	Spices	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-	/	4	4	a
2020	**5479**	**Cacao en poudre (21% MG)**	**Cocoa powder (21%FL)**	*Salmonella* Bareilly Ad1687	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,4	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5480**	**Cacao en poudre (21% MG)**	**Cocoa powder (21%FL)**	*Salmonella* Typhimurium Ad1682	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5481**	**Cacao en poudre (21% MG)**	**Cocoa powder (21%FL)**	*Salmonella* Typhimurium Ad1682	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a

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								Enumeration (CFU)	Mean (CFU)					
2020	**5482**	**Cacao en poudre (21% MG)**	**Cocoa powder (21%FL)**	*Salmonella* Bareilly Ad1687	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,4	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5483**	**Liqueur de cacao**	**Cocoa liquor**	*Salmonella* Typhimurium Ad1682	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5484**	**Beurre de cacao**	**Cocoa butter**	*Salmonella* Typhimurium Ad1682	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5485**	**Beurre de cacao**	**Cocoa butter**	*Salmonella* Bareilly Ad1687	Chocolate	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,4	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5486**	**Assaisonnement persillade**	**Spices, parsley and garlic**	*Salmonella* Agona Ad1725	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-	/	4	4	a
2020	**5487**	**Thym**	**Thyme**	*Salmonella* Agona Ad1725	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-	/	4	4	a
2021	**259**	**Basilic frais**	**Fresh basil**	*Salmonella* Virchow F276	Vegetables (spices)	Seeding 48 h at 3±2°C	/	1-3-1-1-2	1,6	+	/	4	4	a
2021	**260**	**Ciboulette fraiche**	**Fresh chives**	*Salmonella* Virchow F276	Vegetables (spices)	Seeding 48 h at 3±2°C	/	1-3-1-1-2	1,6	+	/	4	4	a
2021	**261**	**Persil frais**	**Fresh parsley**	*Salmonella* Panama Ad1733	Vegetables	Seeding 48 h at 3±2°C	/	4-2-2-2-1	2,2	+	/	4	4	a
2021	**262**	**Romarin frais**	**Fresh rosemary**	*Salmonella* Panama Ad1733	Vegetables	Seeding 48 h at 3±2°C	/	4-2-2-2-1	2,2	+	/	4	4	a
2021	**263**	**Colombo**	**Spice colombo**	*Salmonella* Panama Ad1733	Vegetables	Spiking heat treatment 8 min 56°C	2,20	0-1-1-1-1	0,8	-	/	4	4	a
2021	**264**	**Piment doux**	**Spice pepper**	*Salmonella* Panama Ad1733	Vegetables	Spiking heat treatment 8 min 56°C	2,20	0-1-1-1-1	0,8	-	/	4	4	a
2021	**265**	**Thym déshydraté**	**Dehydrated thyme**	*Salmonella* Oranienburg Ad1724	Vegetables	Spiking heat treatment 8 min 56°C	1,00	1-1-1-3-4	2	-	/	4	4	a
2021	**266**	**Basilic déshydraté**	**Dehydrated basil**	*Salmonella* Oranienburg Ad1724	Vegetables	Spiking heat treatment 8 min 56°C	1,00	1-1-1-3-4	2	-	/	4	4	a
2021	**267**	**Liqueur de cacao**	**Cocoa liquor**	*Salmonella* Oranienburg Ad1724	Vegetables	Spiking heat treatment 8 min 56°C	1,00	1-1-1-3-4	2	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2021	**502**	**Poudre de cacao plein arome (23% MG)**	**Cocoa powder (23%FL)**	*Salmonella* Agona Ad1725	Vegetables	Seeding lyophilized strain 1 week at room temperature	/	/	1,7	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2021	**503**	**Caca en poudre (21% MG)**	**Cocoa powder (21% FL)**	*Salmonella* Agona Ad1725	Vegetables	Seeding lyophilized strain 1 week at room temperature	/	/	1,7	+	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a

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								Enumeration (CFU)	Mean (CFU)					
2021	**504**	**Beurre de cacao**	**Cocoa butter**	*Salmonella* Agona Ad1725	Vegetables	Seeding lyophilized strain 1 week at room temperature	/	/	1,7	-	/	Prewarmed UHT milk 16 h 37°C (ISO 6887)	4	a
2020	**5458**	**Poudre de lait infantile 6 mois-1 an, 24% MG**	**Infant formula, 6 months-1 year, 24% FL**	*Salmonella* Mbandaka Ad2296	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	+	/	4	4	b
2020	**5459**	**Poudre de lait infantile bio 2 6 mois-1 an, 21,4 % MG**	**Organic infant formula, 6 months - 1 year 21,4% FL**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	/	4	4	b
2020	**5460**	**Poudre de lait infantile 1 avec probiotiques (*B. lactis* 3,6.10⁶ CFU/g) 22,3 % MG**	**Infant formula stage 1 with probiotics (*B. lactis* 3,6.10⁶ CFU/g) 22,3 % FL**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	/	4	4	b
2020	**5461**	**Poudre de lait infantile 2 dès 6 mois avec probiotiques (Bifidobactéries 1,0.10⁶ CFU/g) 22% MG**	**Infant formula stage 2 with probiotics (Bifidobactéries 1,0.10⁶ CFU/g) 22% FL**	*Salmonella* Mbandaka Ad2296	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	+	/	4	4	b
2020	**5462**	**Céréales infantiles cacao**	**Infant cereals, cocoa**	*Salmonella* Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	/	4	4	b
2020	**5464**	**Céréales infantiles vanille avec probiotiques**	**Infant cereals with probiotics, vanilla (*B. lactis* 1,0.10⁶ CFU/g)**	*Salmonella* Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	/	4	4	b
2020	**5465**	**Céréales infantiles saveur noisette-biscuit avec probiotiques (*B. lactis* 2,0.10⁶ CFU/g)**	**Infant cereals with probiotics, biscuit-nuts (*B. lactis* 2,0.10⁶ CFU/g)**	*Salmonella* Virchow Ad1721	Cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	4	b
2020	**5466**	**Poudre de lait demi-écrémé (14% MG)**	**Semi-skimmed milk powder (14% FL)**	*Salmonella* Mbandaka Ad2296	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	-	/	4	4	b
2020	**5467**	**Poudre de lait entier (26%MG)**	**Whole milk powder (26% FL)**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	4	b
2020	**5468**	**Poudre de lait entier (26%MG)**	**Whole milk powder (26% FL)**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	/	4	4	b
2020	**5469**	**Poudre de lait écrémé (5%MG)**	**Skimmed milk powder (5% FL)**	*Salmonella* Mbandaka Ad2296	Milk	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	+	/	4	4	b
2020	**5470**	**Poudre de blanc d'œuf**	**Egg white powder**	*Salmonella* Livingstone E1	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	/	4	4	b
2020	**5471**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*Salmonella* Livingstone E1	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	/	4	4	b

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								Enumeration (CFU)	Mean (CFU)					
2020	**5262**	**Œufs entiers liquides**	**Liquid whole egg**	*Salmonella* Havana Ad1728	Egg product	Spiking heat treatment 8 min 56°C	1,80	0-1-1-1-0	0,6	+	/	4	4	c
2020	**5263**	**Jaunes d'œufs liquides**	**Liquid egg yolk**	*Salmonella* Havana Ad1728	Egg product	Spiking heat treatment 8 min 56°C	1,80	0-1-1-1-0	0,6	+	/	4	4	c
2020	**5264**	**Jaunes d'œufs liquides**	**Liquid egg yolk**	*Salmonella* Infantis Ad1684	Egg product	Spiking heat treatment 8 min 56°C	1,70	3-0-0-0-2	1,0	+	/	4	4	c
2020	**5265**	**Blanc d'œufs liquides**	**Liquid egg white**	*Salmonella* Infantis Ad1684	Egg product	Spiking heat treatment 8 min 56°C	1,70	3-0-0-0-2	1,0	+	/	4 d 1:40 (ISO 6887)	4	c
2020	**5472**	**Poudre d'œuf entier pasteurisé**	**Pasteurised whole egg powder**	*Salmonella* Livingstone E1	Egg white powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	/	4	4	c
2020	**5473**	**Poudre de jaune d'œuf pasteurisé**	**Pasteurised egg yolk powder**	*Salmonella* Mbandaka 81	Liquide egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	-	/	4	4	c
2020	**5474**	**Poudre de blanc d'œuf**	**Egg white powder**	*Salmonella* Mbandaka 81	Liquide egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	-	/	4	4	c
2020	**5475**	**Poudre de jaune d'œuf**	**Egg yolk powder**	*Salmonella* Mbandaka 81	Liquide egg	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	-	/	4	4	c
2021	**268**	**Blanc d'œuf liquide**	**Egg white liquid**	*Salmonella* Enteritidis 465	Liquid egg	Seeding 48 h at 3±2°C	/	3-3-4-2-3	3,0	+	/	4 d 1:40 (ISO 6887)	4	c
2021	**269**	**Blanc d'œuf liquide**	**Egg white liquid**	*Salmonella* Enteritidis 465	Liquid egg	Seeding 48 h at 3±2°C	/	3-3-4-2-3	3,0	+	/	4 d 1:40 (ISO 6887)	4	c
2021	**270**	**Blanc d'œuf liquide**	**Egg white liquid**	*Salmonella* Typhimurium 472	Egg product	Seeding 48 h at 3±2°C	/	3-5-4-0-0	2,4	+	/	4 d 1:40 (ISO 6887)	4	c
2021	**271**	**Œuf entier liquide**	**Whole egg liquid**	*Salmonella* Typhimurium 472	Egg product	Seeding 48 h at 3±2°C	/	3-5-4-0-0	2,4	+	/	4	4	c
2021	**272**	**Œuf entier liquide**	**Whole egg liquid**	*Salmonella* Typhimurium 472	Egg product	Seeding 48 h at 3±2°C	/	3-5-4-0-0	2,4	+	/	4	4	c
2021	**273**	**Œuf entier liquide**	**Whole egg liquid**	*Salmonella* Enteritidis 465	Liquid egg	Seeding 48 h at 3±2°C	/	3-3-4-2-3	3,0	-	/	4	4	c
2021	**274**	**Jaune d'œuf liquide**	**Egg yolk liquid**	*Salmonella* Enteritidis 465	Liquid egg	Seeding 48 h at 3±2°C	/	3-3-4-2-3	3,0	+	/	4	4	c
2021	**275**	**Jaune d'œuf liquide**	**Egg yolk liquid**	*Salmonella* Typhimurium 472	Egg product	Seeding 48 h at 3±2°C	/	3-5-4-0-0	2,4	+	/	4	4	c
2020	**5129**	**Noix de Saint Jacques**	**Scallops**	*Salmonella* Indiana 2	Seafood product	Seeding 48 h at 3±2°C	/	3-2-2-0-1	1,6	-	/	4	5	a
2020	**5130**	**Poulpe blanc**	**White octopus**	*Salmonella* Indiana 2	Seafood product	Seeding 48 h at 3±2°C	/	3-2-2-0-1	1,6	+	/	4	5	a
2020	**5131**	**Filet de merlan**	**Fish filet**	*Salmonella* Indiana 2	Seafood product	Seeding 48 h at 3±2°C	/	3-2-2-0-1	1,6	+	/	4	5	a
2020	**5132**	**Filet de tacaud**	**Fish filet**	*Salmonella* Saint Paul F31	Seafood product	Seeding 48 h at 3±2°C	/	2-2-2-0-2	1,6	+	/	4	5	a
2020	**5133**	**Filet d'Eglefin**	**Fish filet**	*Salmonella* Saint Paul F31	Seafood product	Seeding 48 h at 3±2°C	/	2-2-2-0-2	1,6	-	/	4	5	a
2020	**5134**	**Filet de sole**	**Fish filet**	*Salmonella* Saint Paul F31	Seafood product	Seeding 48 h at 3±2°C	/	2-2-2-0-2	1,6	+	/	4	5	a

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								Enumeration (CFU)	Mean (CFU)					
2020	**5216**	**Filet de lotte congelé**	**Frozen fish filet**	*Salmonella* Anatum Ad2727	Seafood products	Seeding 2 weeks at -20°C	/	3-2-1-4-3	2,6	+	/	4	5	a
2020	**5217**	**Steak de thon congelé**	**Frozen tuna steak**	*Salmonella* Anatum Ad2727	Seafood products	Seeding 2 weeks at -20°C	/	3-2-1-4-3	2,6	-	/	4	5	a
2020	**5218**	**Queues de crevettes crues congelées**	**Frozen shrimp tails**	*Salmonella* Anatum Ad2727	Seafood products	Seeding 2 weeks at -20°C	/	3-2-1-4-3	2,6	+	/	4	5	a
2020	**5219**	**Petites seiches attendries congelées**	**Frozen cuttlefish**	*Salmonella* Urbana Ad2334	Seafood products	Seeding 2 weeks at -20°C	/	0-3-2-2-0	1,4	-	/	4	5	a
2020	**5220**	**Cabillaud congelé**	**Frozen fish filet**	*Salmonella* Urbana Ad2334	Seafood products	Seeding 2 weeks at -20°C	/	0-3-2-2-0	1,4	-	/	4	5	a
2020	**5221**	**Colin d'Alaska congelé**	**Frozen fish filet**	*Salmonella* Urbana Ad2334	Seafood products	Seeding 2 weeks at -20°C	/	0-3-2-2-0	1,4	+	/	4	5	a
2021	**142**	**Cassolette de Saint Jacques poireaux et champignons**	**RTRH scallops**	*Salmonella* Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	4-4-4-1-1	2,8	+	/	4	5	a
2021	**144**	**Parmentier de poisson à la ciboulette**	**RTRH fish Parmentier with chives**	*Salmonella* Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	4-4-4-1-1	2,8	+	/	4	5	a
2021	**146**	**Encornet Farci avec sauce**	**Stuffed squid**	*Salmonella* Typhimurium Ad2034	Vegetables	Seeding 48 h at 3±2°C	/	4-4-4-1-1	2,8	+	/	4	5	a
2021	**148**	**Nem crabe-crevettes**	**RTRH spring rolls with crab and shrimp**	*Salmonella* Havana Ad1728	Vegetables	Seeding 48 h at 3±2°C	/	4-4-3-3-0	2,8	+	/	4	5	a
2021	**149**	**Acras au cabillaud et à la morue**	**Cod accras and fish filet**	*Salmonella* Havana Ad1728	Vegetables	Seeding 48 h at 3±2°C	/	4-4-3-3-0	2,8	+	/	4	5	a
2020	**5119**	**Graines germées Alfalfa bio**	**Organic sprouts Alfalfa**	*Salmonella* Virchow Ad1721	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-2-3	2,6	+	/	4	5	b
2020	**5120**	**Graines germées radis rose**	**Sprouts (pink radish)**	*Salmonella* Virchow Ad1721	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-2-3	2,6	+	/	4	5	b
2020	**5121**	**Graines germées Alfalfa bio**	**Organic sprouts Alfalfa**	*Salmonella* Oranienburg Ad1724	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-1-2	2,2	-	/	4	5	b
2020	**5122**	**Graines germées mélange Alfalfa, radis, fenouil**	**Sprouts Alfalfa, radish, fennel**	*Salmonella* Oranienburg Ad1724	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-1-2	2,2	+	/	4	5	b
2020	**5123**	**Graines germées radis rose**	**Sprouts (pink radish)**	*Salmonella* Agona Ad1725	Vegetable	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2	+	/	4	5	b
2020	**5124**	**Graines germées mélange Alfalfa, radis, fenouil**	**Sprouts Alfalfa, radish, fennel**	*Salmonella* Agona Ad1725	Vegetable	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2	+	/	4	5	b
2020	**5125**	**Graines germées Alfalfa bio**	**Organic sprouts Alfalfa**	*Salmonella* Agona Ad1725	Vegetable	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2	+	/	4	5	b
2020	**5126**	**Salade mélangée**	**Mix of salad**	*Salmonella* Virchow Ad1721	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-2-3	2,6	+	/	4	5	b
2020	**5127**	**Salade mélange de saison**	**Mix of salad**	*Salmonella* Oranienburg Ad1724	Vegetable	Seeding 48 h at 3±2°C	/	3-1-4-1-2	2,2	+	/	4	5	b
2020	**5128**	**Salade quatre saveurs**	**Salad**	*Salmonella* Agona Ad1725	Vegetable	Seeding 48 h at 3±2°C	/	1-2-3-2-2	2	+	/	4	5	b
2021	**153**	**Mélange jeunes pousses**	**Baby leaves mix**	*Salmonella* Havana Ad1728	Vegetables	Seeding 48 h at 3±2°C	/	4-4-3-3-0	2,8	+	/	4	5	b
2021	**155**	**Roquette**	**Rocket salad**	*Salmonella* Havana Ad1728	Vegetables	Seeding 48 h at 3±2°C	/	4-4-3-3-0	2,8	+	/	4	5	b

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2020	**5252**	**Clemenvilla**	**Clementine**	*Salmonella* Livingstone Ad2566	Vegetable	Seeding 48 h at 3±2°C	/	2-3-3-1-2	2,2	-	/	4	5	c
2020	**5253**	**Banane**	**Banana**	*Salmonella* Livingstone Ad2566	Vegetable	Seeding 48 h at 3±2°C	/	2-3-3-1-2	2,2	+	/	4	5	c
2020	**5254**	**Pomme gala**	**Apple**	*Salmonella* Kassenyi Ad2921	Vegetable	Seeding 48 h at 3±2°C	/	0-2-1-2-0	1	+	/	4	5	c
2020	**5255**	**Poire conférence**	**Pear**	*Salmonella* Kassenyi Ad2921	Vegetable	Seeding 48 h at 3±2°C	/	0-2-1-2-0	1	+	/	4	5	c
2020	**5256**	**Kiwi**	**Kiwi**	*Salmonella* Kassenyi Ad2921	Vegetable	Seeding 48 h at 3±2°C	/	0-2-1-2-0	1	+	/	4	5	c
2020	**5257**	**Tomate**	**Tomato**	*Salmonella* Livingstone Ad2566	Vegetable	Seeding 48 h at 3±2°C	/	2-3-3-1-2	2,2	+	/	4	5	c
2020	**5258**	**Carotte**	**Carrot**	*Salmonella* Livingstone Ad2566	Vegetable	Seeding 48 h at 3±2°C	/	2-3-3-1-2	2,2	+	/	4	5	c
2020	**5259**	**Aubergine**	**Eggplant**	*Salmonella* Livingstone Ad2566	Vegetable	Seeding 48 h at 3±2°C	/	2-3-3-1-2	2,2	+	/	4	5	c
2020	**5260**	**Navet**	**Turnip**	*Salmonella* Kassenyi Ad2921	Vegetable	Seeding 48 h at 3±2°C	/	0-2-1-2-0	1	+	/	4	5	c
2020	**5261**	**Courgette**	**Zucchini**	*Salmonella* Kassenyi Ad2921	Vegetable	Seeding 48 h at 3±2°C	/	0-2-1-2-0	1	+	/	4	5	c
2021	**164**	**Pavés lentilles vertes et curry**	**RTRH food, green lentil and curry**	*Salmonella* Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	2-3-3-1-5	2,8	+	/	4	5	c
2021	**165**	**Boulettes de lentilles vertes courgette menthe**	**RTHR vegetable food with lentil, zucchini and mint**	*Salmonella* Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	2-3-3-1-5	2,8	+	/	4	5	c
2021	**166**	**Pomme de terre et champignons sauce à la crème**	**Potatoes and mushrooms, cream sauce**	*Salmonella* Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	2-3-3-1-5	2,8	+	/	4	5	c
2021	**167**	**Tofu Gulash**	**Tofu Goulash**	*Salmonella* Odozi Ad2860	Vegetables	Seeding 48 h at 3±2°C	/	2-3-3-1-5	2,8	+	/	4	5	c
2020	**5539**	**Pâté pour chat (filet de thon et crevettes grises)**	**Terrine for dog (tuna and grey shrimps)**	*Salmonella* Derby Ad1878	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-1-2-1	1,0	+	/	4	6	a
2020	**5540**	**Terrine pour chat au bœuf**	**Terrine for cat (beef meat)**	*Salmonella* Derby Ad1878	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-1-2-1	1,0	+	/	4	6	a
2020	**5541**	**Terrine pour chien adulte bio**	**Organic terrine for dog**	*Salmonella* Poona Ad2330	Feed product	Spiking heat treatment 8 min 56°C	1,30	1-0-1-1-0	0,6	+	/	4	6	a
2020	**5542**	**Terrine pour chien au lapin et aux légumes**	**Terrine for dog (rabbit meat and vegetables)**	*Salmonella* Poona Ad2330	Feed product	Spiking heat treatment 8 min 56°C	1,30	1-0-1-1-0	0,6	-	/	4	6	a
2020	**5543**	**Croquettes pour chat fourrées au foie (poulet/bœuf/légumes)**	**Pellets for dog (chicken, beef and vegetables)**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	a
2020	**5544**	**Croquettes pour chat (poulet/bœuf/légumes)**	**Pellets for cat (chicken, beef and vegetables)**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	a
2020	**5545**	**Croquettes pour chat**	**Pellets for cat**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	+	/	4	6	a

Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result		Protocol	Category (test portion)	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2020	**5546**	**Croquettes pour chien senior**	**Pellets for old dog**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	a
2020	**5547**	**Croquettes pour chien light (poulet)**	**Pellets for dog (chicken)**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	a
2020	**5548**	**Croquettes pour chien junior (poulet)**	**Pellets for young dog (chicken)**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	a
2020	**5549**	**Aliment pour oiseaux de jardin**	**Feed for birds**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	+	/	4	6	a
2020	**5550**	**Aliment pour perruches**	**Feed for birds**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	+	/	4	6	a
2020	**5551**	**Aliment pour canaris**	**Feed for birds**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	a
2021	**291**	**Croquettes chat (bœuf, poulet, légumes)**	**Pellets for cat (beef, chicken and vegetables)**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,9	-	/	4	6	a
2021	**292**	**Croquettes chat adulte (bœuf)**	**Pellets for cat (beef meat)**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	a
2021	**293**	**Croquettes chien light mini (poulet)**	**Pellets for dog (chicken meat)**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,9	+	/	4	6	a
2021	**294**	**Croquettes chien sénior mini (poulet)**	**Pellets for dog (chicken meat)**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	+	/	4	6	a
2021	**601**	**Paté pour chien**	**Terrine for dog**	*Salmonella* Livingstone F104	Feed product	Spiking heat treatment 8 min 56°C	1,30	6-2-3-4-0	3	+	/	4	6	a
2021	**602**	**Paté pour chien**	**Terrine for dog**	*Salmonella* Livingstone F104	Feed product	Spiking heat treatment 8 min 56°C	1,30	6-2-3-4-0	3	+	/	4	6	a
2021	**603**	**Paté pour chat**	**Terrine for cat**	*Salmonella* Livingstone F104	Feed product	Spiking heat treatment 8 min 56°C	1,30	6-2-3-4-0	3	+	/	4	6	a
2020	**5552**	**Méange céréals, produit fini**	**Feed product, cereals mix**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	6	b
2020	**5553**	**Graines aliment, produit fini**	**Feed product, seeds**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	6	b
2020	**5554**	**Graines aliment, produit fini**	**Feed product, seeds**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	6	b
2020	**5555**	**Tourteaux de colza OGM**	**Colza oilcake**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	/	4	6	b

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2020	**5557**	**Farine pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	-	/	4	6	b
2020	**5558**	**Tourteaux de soja**	**Soya oilcake**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	-	/	4	6	b
2020	**5559**	**Produit fini pour alimentation bétail**	**Feed for livestock**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	-	/	4	6	b
2020	**5560**	**Produit fini pour alimentation bétail**	**Feed for livestock**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	-	/	4	6	b
2020	**5561**	**Produit fini pour alimentation bétail**	**Feed for livestock**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,0	-	/	4	6	b
2021	**295**	**Tourteaux de colza OGM**	**Rape oilcake**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,2	-	/	4	6	b
2021	**296**	**Tourteaux de colza OGM**	**Rape oilcake**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,9	-	/	4	6	b
2021	**297**	**Orge floconné**	**Barley**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,2	+	/	4	6	b
2021	**298**	**Orge floconné**	**Barley**	*Salmonella* Cerro Ad689	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,9	-	/	4	6	b
2021	**299**	**Tourteaux de soja**	**Soya oilcake**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,2	-	/	4	6	b
2021	**300**	**Tourteaux de soja**	**Soya oilcake**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	b
2021	**301**	**Tourteaux de soja divers**	**Soya oilcake**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,2	-	/	4	6	b
2021	**302**	**Tourteaux de soja divers**	**Soya oilcake**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	-	/	4	6	b
2021	**303**	**Tourteaux de tournesol**	**Sunflower oilcake**	*Salmonella* Idikan Ad2648	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,2	+	/	4	6	b
2021	**304**	**Tourteaux de tournesol**	**Sunflower oilcake**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,8	+	/	4	6	b
2021	**604**	**Produit fini pour alimentation bétail 35**	**Feed for livestock**	*Salmonella* Infantis 179	Feed product	Spiking heat treatment 8 min 56°C	1,70	2-2-2-2-2	2	+	/	4	6	b
2021	**605**	**Produit fini pour alimentation bétail 35**	**Feed for livestock**	*Salmonella* Montevideo Ad1503	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-3-1-0	1	+	/	4	6	b

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2021	**606**	**Produit fini pour alimentation bétail 4**	**Feed for livestock**	*Salmonella* Infantis 179	Feed product	Spiking heat treatment 8 min 56°C	1,70	2-2-2-2-2	2	+	/	4	6	b
2021	**607**	**Produit fini pour alimentation bétail 4**	**Feed for livestock**	*Salmonella* Montevideo Ad1503	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-3-1-0	1	+	/	4	6	b
2021	**608**	**Produit fini pour alimentation bétail 31**	**Feed for livestock**	*Salmonella* Infantis 179	Feed product	Spiking heat treatment 8 min 56°C	1,70	2-2-2-2-2	2	+	/	4	6	b
2021	**609**	**Produit fini pour alimentation bétail 31**	**Feed for livestock**	*Salmonella* Montevideo Ad1503	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-3-1-0	1	+	/	4	6	b
2021	**610**	**Produit fini pour alimentation bétail 18**	**Feed for livestock**	*Salmonella* Infantis 179	Feed product	Spiking heat treatment 8 min 56°C	1,70	2-2-2-2-2	2	+	/	4	6	b
2021	**611**	**Produit fini pour alimentation bétail 18**	**Feed for livestock**	*Salmonella* Montevideo Ad1503	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-3-1-0	1	+	/	4	6	b
2021	**612**	**Produit fini pour alimentation bétail 36**	**Feed for livestock**	*Salmonella* Infantis 179	Feed product	Spiking heat treatment 8 min 56°C	1,70	2-2-2-2-2	2	+	/	4	6	b
2021	**613**	**Produit fini pour alimentation bétail 36**	**Feed for livestock**	*Salmonella* Montevideo Ad1503	Feed product	Spiking heat treatment 8 min 56°C	1,50	0-1-3-1-0	1	+	/	4	6	b
2021	**615**	**Tourteaux de soja 48**	**Soya oilcake**	*Salmonella* Minnesota Ad2328	Feed product	Spiking heat treatment 8 min 56°C	1,10	3-1-1-2-2	1,8	+	/	4	6	b
2021	**616**	**Tourteaux de soja 48**	**Soya oilcake**	*Salmonella* Putten Ad2331	Feed product	Spiking heat treatment 8 min 56°C	2,30	1-0-2-0-1	0,8	+	/	4	6	b
2020	**5562**	**Matière première alimentation animale 39**	**Raw material, feed product 39**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	-	/	4	6	c
2020	**5563**	**Matière première alimentation animale 41**	**Raw material, feed product 41**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	-	/	4	6	c
2020	**5564**	**Farine traitée pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	-	/	4	6	c
2020	**5565**	**Orge**	**Barley**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,0	-	/	4	6	c
2020	**5566**	**Coque de soja bio**	**Organic soya shell**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	c
2020	**5567**	**Matière première alimentation porc**	**Raw material, feed product for pork**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	c
2020	**5568**	**Matière première alimentation animale**	**Raw material, feed product**	*Salmonella* Llandoff Ad2726	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,1	-	/	4	6	c
2021	**305**	**Farine de colza**	**Rape flour**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,5	-	/	4	6	c
2021	**306**	**Farine de colza**	**Rape flour**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,9	-	/	4	6	c
2021	**307**	**Farine matières premières 41**	**Raw material, flour**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,5	-	/	4	6	c

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2021	**308**	**Farine matières premières 41**	**Raw material, flour**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,9	-	/	4	6	c
2021	**309**	**Farine pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,5	+	/	4	6	c
2021	**310**	**Farine pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,9	+	/	4	6	c
2021	**311**	**Farine matières premières 12**	**Raw material, flour**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,5	-	/	4	6	c
2021	**312**	**Farine matières premières 12**	**Raw material, flour**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,9	+	/	4	6	c
2021	**313**	**Farine traitée pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Infantis Ad2712	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,5	-	/	4	6	c
2021	**314**	**Farine traitée pour alimentation poules pondeuses**	**Flour for laying hen**	*Salmonella* Noya Ad2715	Feed product	Seeding lyophilized strain 2 weeks at room temperature	/	/	3,9	+	/	4	6	c
2021	**614**	**Orge floconné**	**Barley**	*Salmonella* Minnesota Ad2328	Feed product	Spiking heat treatment 8 min 56°C	1,10	3-1-1-2-2	1,8	+	/	4	6	c
2021	**617**	**Matière première alimentation bétail 41**	**Raw materials for livestock feed**	*Salmonella* Putten Ad2331	Feed product	Spiking heat treatment 8 min 56°C	2,30	1-0-2-0-1	0,8	+	/	4	6	c
2021	**618**	**Matière première alimentation bétail 41**	**Raw materials for livestock feed**	*Salmonella* Minnesota Ad2328	Feed product	Spiking heat treatment 8 min 56°C	1,10	3-1-1-2-2	1,8	+	/	4	6	c
2021	**619**	**Farine traitée pondeuse**	**Flour for laying hen**	*Salmonella* Minnesota Ad2328	Feed product	Spiking heat treatment 8 min 56°C	1,10	3-1-1-2-2	1,8	+	/	4	6	c
2021	**620**	**Farine traitée pondeuse**	**Flour for laying hen**	*Salmonella* Putten Ad2331	Feed product	Spiking heat treatment 8 min 56°C	2,30	1-0-2-0-1	0,8	+	/	4	6	c
2020	**5311**	**Eau de process (production madeleine)**	**Process water (production of pastry cake)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	+	/	4	7	a
2020	**5312**	**Eau de rinçage (industrie laitière)**	**Rinse water (dairy industry)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	-	/	4	7	a
2020	**5313**	**Eau de process (fabrication chipolatas)**	**Process water (meat products industry)**	*Salmonella* Rissen Ad2510	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	0-0-3-4-3	2	+	/	4	7	a
2020	**5314**	**Eau de process (industrie de produits carnés)**	**Process water (meat products industry)**	*Salmonella* Rissen Ad2510	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	0-0-3-4-3	2	-	/	4	7	a
2020	**5315**	**Eau de rinçage (production jambon de volaille)**	**Rinse water (production of poultry ham)**	*Salmonella* Rissen Ad2510	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	0-0-3-4-3	2	+	/	4	7	a
2020	**5316**	**Eau de rinçage (industrie laitière)**	**Rinse water (dairy products industry)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	-	/	4	7	a
2020	**5317**	**Eau de lavage (sortie évaporateur, industrie laitière)**	**Rinse water (evaporator, dairy products industry)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	+	/	4	7	a

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				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2021	**172**	**Eau de rinçage cutter (production jambon de volaille)**	**Rinse water, cutter (production of poultry ham)**	*Salmonella* Senftenberg 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	0-0-0-0-2	0,4	-	/	4	7	a
2021	**173**	**Eau de rinçage (production jambon de volaille)**	**Rinse water (production of poultry ham)**	*Salmonella* Senftenberg 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	0-0-0-0-2	0,4	+	/	4	7	a
2021	**174**	**Eau de rinçage (industrie laitière)**	**Rinse water (dairy industry)**	*Salmonella* Infantis A00E057	Environmental sample (dairy industry)	Seeding 48 h at 3±2°C	/	0-1-0-1-1	0,6	+	/	4	7	a
2021	**175**	**Eau de rinçage osmoseur (Industrie laitière)**	**Rinse water (dairy industry)**	*Salmonella* Infantis A00E057	Environmental sample (dairy industry)	Seeding 48 h at 3±2°C	/	0-1-0-1-1	0,6	-	/	4	7	a
2021	**176**	**Eau de rinçage osmoseur (Industrie laitière)**	**Rinse water (dairy industry)**	*Salmonella* Infantis A00E057	Environmental sample (dairy industry)	Seeding 48 h at 3±2°C	/	0-1-0-1-1	0,6	-	/	4	7	a
2021	**177**	**Eau de rinçage sérum (industrie laitière)**	**Rinse water (dairy industry)**	*Salmonella* Infantis A00E057	Environmental sample (dairy industry)	Seeding 48 h at 3±2°C	/	0-1-0-1-1	0,6	+	/	4	7	a
2020	**5318**	**Déchets de porc ramassés au sol (industrie produits carnés)**	**Waste, pork meat on the floor (meat products industry)**	*Salmonella* Kedougou Ad929	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	5-1-3-5-0	2,8	+	/	4	7	b
2020	**5319**	**Déchets de bœuf ramassés au sol (industrie produits carnés)**	**Waste, beef meat on the floor (meat products industry)**	*Salmonella* Kedougou Ad929	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	5-1-3-5-0	2,8	+	/	4	7	b
2020	**5320**	**Déchets de bœuf hachés (industrie produits carnés)**	**Waste, ground meat (meat products industry)**	*Salmonella* Kedougou Ad929	Environmental samples (meat industry)	Seeding 48 h at 3±2°C	/	5-1-3-5-0	2,8	+	/	4	7	b
2021	**186**	**Déchet saucisse knacki (production de knacki)**	**Waste (production of sausage)**	*Salmonella* Typhimurium Ad2508	Environmental sample (meat industry)	Seeding 48 h at 3±2°C	/	2-3-3-1-5	2,8	+	/	4	7	b
2021	**187**	**Déchet saucisse knacki (production de knacki)**	**Waste (production of sausage)**	*Salmonella* Senftenberg 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	0-0-0-0-2	0,4	+	/	4	7	b
2021	**505**	**Poussière d'aspirateur, 5029(industrie laitière)**	**Vacuum dusts (dairy industry)**	*Salmonella* Mbandaka Ad2296	Milk powder	Seeding lyophilized strain 1 week at room temperature	/	/	1,5	+	/	4	7	b
2021	**506**	**Poussière d'aspirateur, 5020 MP3 (industrie laitière)**	**Vacuum dusts (dairy industry)**	*Salmonella* Mbandaka Ad2296	Milk powder	Seeding lyophilized strain 1 week at room temperature	/	/	1,5	+	/	4	7	b
2021	**507**	**Poussière d'aspirateur 5019 MP3 (industrie laitière)**	**Vacuum dusts (dairy industry)**	*Salmonella* Mbandaka Ad2296	Milk powder	Seeding lyophilized strain 1 week at room temperature	/	/	1,5	+	/	4	7	b
2021	**508**	**Poussière d'aspirateur, 5268 T3(industrie laitière)**	**Vacuum dusts (dairy industry)**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	1,4	+	/	4	7	b
2021	**509**	**Poussières de lait (industrie laitière)**	**Milk dusts (dairy industry)**	*Salmonella* Stourbridge Ad2297	Dairy product	Seeding lyophilized strain 1 week at room temperature	/	/	1,4	+	/	4	7	b

Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result		Protocol	Category (test portion)	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2021	**510**	**Poussières de lait 0% (industrie laitière)**	**Milk dusts (dairy industry)**	*Salmonella* Livingstone Ad2702	Environmental sample (dairy industry)	Seeding lyophilized strain 1 week at room temperature	/	/	0,8	+	/	4	7	b
2021	**511**	**Poussière de lait base infantile (industrie laitière)**	**Milk dusts (dairy industry)**	*Salmonella* Livingstone Ad2702	Environmental sample (dairy industry)	Seeding lyophilized strain 1 week at room temperature	/	/	0,8	+	/	4	7	b
2021	**512**	**Poussières de lait (industrie laitière)**	**Milk dusts (dairy industry)**	*Salmonella* Livingstone Ad2702	Environmental sample (dairy industry)	Seeding lyophilized strain 1 week at room temperature	/	/	0,8	+	/	4	7	b
2020	**5321**	**Chiffonnette démoulage, avant nettoyage (industrie laitière)**	**Wipe, stripping before cleaning dairy products industry)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	+	/	4	7	c
2020	**5322**	**Chiffonnette pelle pesée, avant nettoyage (industrie laitière)**	**Wipe, instrument to weigh, before cleaning (dairy products industry)**	*Salmonella* Derby A00E084	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	5-0-0-5-2	2,4	+	/	4	7	c
2020	**5323**	**Chiffonnette table pesée, avant nettoyage (industrie laitière)**	**Wipe, table to weigh (dairy products industry)**	*Salmonella* Livingstone A00E058	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	6-2-1-3-3	3	+	/	4	7	c
2020	**5324**	**Ecouvillon bouche évacuation, après nettoyage (industrie laitière)**	**Swab after cleaning (dairy industry)**	*Salmonella* Livingstone A00E058	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	6-2-1-3-3	3	+	/	4	7	c
2020	**5325**	**Ecouvillon transpalette, avant nettoyage (industrie laitière)**	**Swab before cleaning (dairy industry)**	*Salmonella* Livingstone A00E058	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	6-2-1-3-3	3	+	/	4	7	c
2020	**5326**	**Ecouvillon échantillonneur, avant nettoyage (industrie laitière)**	**Swab before cleaning (dairy industry)**	*Salmonella* Livingstone A00E058	Environmental samples (dairy industry)	Seeding 48 h at 3±2°C	/	6-2-1-3-3	3	+	/	4	7	c
2021	**178**	**Chiffonnette trancheuse (production de jambon de volaille)**	**Wipe, slicer (production of poultry ham)**	*Salmonella* Kottbus 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	2-0-3-0-1	1,2	+	/	4	7	c
2021	**179**	**Chiffonnette trancheuse (production de jambon de volaille)**	**Wipe, slicer (production of poultry ham)**	*Salmonella* Kottbus 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	2-0-3-0-1	1,2	-	/	4	7	c
2021	**180**	**Chiffonnette vaisselle (production jambon de volaille)**	**Wipe, crockery (production of poultry ham)**	*Salmonella* Kottbus 1	Environmental sample (poultry meat)	Seeding 48 h at 3±2°C	/	2-0-3-0-1	1,2	+	/	4	7	c
2021	**181**	**Chiffonnette table après nettoyage (industrie de produits carnés)**	**Wipe, table after cleaning (meat products industry)**	*Salmonella* Derby SD43	Environmental sample (meat industry)	Seeding 48 h at 3±2°C	/	1-1-1-0-1	0,8	+	/	4	7	c

Date	Sample N°	Product (French name)	Product	Artificial contaminations						Global result		Protocol	Category (test portion)	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level/sample		P2 10 h	P2 20 h			
								Enumeration (CFU)	Mean (CFU)					
2021	**182**	**Chiffonnette cutter après nettoyage (industrie de produits carnés)**	**Wipe, cutter after cleaning (meat products industry)**	*Salmonella* Derby SD43	Environmental sample (meat industry)	Seeding 48 h at 3±2°C	/	1-1-1-0-1	0,8	+	/	4	7	c
2021	**183**	**Chiffonnette micro Cut après nettoyage (industrie de produits carnés)**	**Wipe, micro cutter after cleaning (meat products industry)**	*Salmonella* Derby SD43	Environmental sample (meat industry)	Seeding 48 h at 3±2°C	/	1-1-1-0-1	0,8	-	/	4	7	c

Appendix 10 – Sensitivity study: raw data (Kit version 2)

***Salmonella* detection results:**

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

Extension 2020/2021

NC: non-characteristic colony
d: doubtful colonies
*: 1:10 dilution
**: 1:100 dilution
(ne): new DNA extract
P: Cacao and liquid egg white: Enrichment according to ISO 6887-4
U: Unpaired
P: Paired
GD GeneDisc
(Ct value): PCR discordant result between GeneDisc Salmonella spp. v1 and v2
Specific food and ingredients category: applied enrichment for the alternative method (following the ISO 6887-4):

Cocoa products: prewarmed UHT milk at 37°C
Liquid egg white: BPW with a 1:40 dilution

RAW BEEF MEATS (25 g)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 8 h at 41.5°C														
									PCR Result (Ct)		Confirmatory tests							Final results 2014: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation tests						
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests				All confir-matory tests GD v1	All confir-matory tests GD v2		
2014	**5277**	**Steak haché frais**	**Ground beef**	-	+M	+M	+M	+	+(29,0)	+(29,1)	+m	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	a
2014	**5288**	**Rond de gîte**	**Beef trim**	+M	+M	+M	+M	+	+(30,6)	+(29,4)	+M	+	+	+M	+	/	+	+	+	**PA**	**PA**	1	a
2021	**1253**	**Steack haché pur bœuf 5% MG**	**Ground beef meat 5% FL**	+m	+M	+M	+M	+	/	+(30,1)	+M	+	+	+p	+	+	+	/	+	/	**PA**	1	a
2021	**1255**	**Steack charolais**	**Beef meat, steak**	+m	+p	+M	+p	+	/	+(32,3)	+M	+	+	+p	+	+	+	/	+	/	**PA**	1	a
2021	**1256**	**Rumsteack charolais**	**Beef meat, rumsteak**	+p	+p	+p	+p	+	/	+(26,9)	+p	+	+	+p	+	+	+	/	+	/	**PA**	1	a
2021	**1254**	**Filet de charolait a griller**	**Beef meat, filet**	-	-	-	-	-	/	+(30,2)	+p	+	+	+p	+	+	+	/	+	/	**PD**	1	a
2021	**1257**	**Steack haché 15% MG**	**Ground beef meat 15% FL**	+M	+M	+M	+M	+	/	+(29,6)	+p	+	+	+p	+	+	+	/	+	/	**PA**	1	a
2014	**5280**	**Steak haché au bœuf**	**Ground beef**	+M	+M	+M	+M	+	+(31,7)	+(29,4)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	a
2014	**5281**	**Steak haché frais pur bœuf**	**Ground beef**	-	+M	-	+p	+	+(35,5)	+(33,4)	+m	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	a
2014	**5283**	**Viande haché pur bœuf**	**Ground beef**	-	+M	-	+M	+	+(33,9)	+(33,0)	+	+	+	+m	+	/	+	+	+	**PA**	**PA**	1	a
2014	**5287**	**Aiguillette à bifteak**	**Beef trim**	+p	+p	+M	+p	+	+(35,9)	+(31,7)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	a
2014	**5289**	**Tranche à bifteak**	**Beef trim**	+M	+M	+M	+M	+	+(30,0)	+(27,2)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	a
2014	241	Pavés de rumsteak	Beef trim	-	-	-	-	-	-	-	st	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	242	Onglet	Beef trim	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	243	Biftek	Beef trim	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	244	Bavettes d'aloyau	Beef trim	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	245	Entrecôte	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	246	Tournedos	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	247	Faux-filet	Beef trim	st	st	-	-	-	-	-	st	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	249	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	251	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	-	**NA**	**NA**	1	a
2014	252	Steak haché (5%MG)	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	254	Steak haché (12%MG)	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	256	Steak haché (15%MG)	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	a
2014	**5292**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+(31,7)	+(28,4)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	b
2014	**5293**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	-	+M	-	+	+(38,1)	+(33,7)	-(XLD:-)	/	/	-(XLD+)	+	+	+	+	+	**PA**	**PA**	1	b
2014	**5294**	**Viande hachée congelée**	**Frozen ground beef**	-	-	-	-	-	+(35,0)	+(31,0)	-(XLD:-)	/	/	-(XLD+)	+	+	+	+	+	**PD**	**PD**	1	b
2014	**5290**	**Steak haché façon bouchère congelé**	**Frozen ground beef**	+M	+p	+M	+M	+	+(30,9)	+(26,4)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	b
2014	**5291**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	+M	+m	+M	+	+(36,0)	+(31,5)	+m	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	b
2014	**5296**	**Haché surgelé**	**Frozen ground beef**	-	-	st	st	-	+(33,2)	+(32,9)	+M	+	+	+p	+	/	+	+	+	**PD**	**PD**	1	b
2014	**5298**	**Boulettes congelées**	**Frozen beef balls**	+m	+M	+M	+p	+	+(34,9)	+(32,6)	+M	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	b
2014	250	Steak haché (5%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2014	253	Steak haché (8%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2014	255	Steak haché (12%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2014	260	Steak haché (15%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (25 g)																								
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 8 h at 41.5°C														
									PCR Result (Ct)		Confirmatory tests								Final results 2014: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation tests						
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests				All confir-matory tests GD v1	All confir-matory tests GD v2		
2014	261	Steak haché (20%MG) surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2014	263	Steaks haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2014	264	Steaks haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	b
2021	1258	Bavette d'aloyau	Beef trim	-	-	-	-	-	/	-	st	/	/	st	/	/	-	/	-	**/**	**NA**	1	b
2021	1259	Biftek haché 8% MG	Ground beef meat 8% FL	-	-	-	-	-	/	i/-*	-	/	/	-	/	/	-	/	-	**/**	**NA**	1	b
2021	1260	Effeuillé de charolais	Beef meat	-	-	-	-	-	/	-	-	/	/	st	/	/	-	/	-	**/**	**NA**	1	b
2021	1261	Steack haché pur bœuf	Ground beef meat	-	-	-	-	-	/	-	-	/	/	-	/	/	-	/	-	**/**	**NA**	1	b
2021	1262	Bifteack haché pur bœuf bio 15% MG	Organic ground beef meat 15% FL	-	-	-	-	-	/	-	-	/	/	-	/	/	-	/	-	**/**	**NA**	1	b
2021	1263	Tournedos	Beef meat (tournedos)	-	-	-	-	-	/	-	-	/	/	-	/	/	-	/	-	**/**	**NA**	1	b
2021	**1268**	**Steack haché à l'oigon**	**Seasoned ground beef meat with onions**	+m	+M	+M	+M	+	/	-	-	/	/	st	/	/	-	/	-	**/**	**ND**	1	c
2014	**5285**	**Boulettes de bœuf**	**Beef balls**	d (3)	+M	+M	+p	+	+(31,7)	+(29,1)	+M	+	+	+M	+	/	+	+	+	**PA**	**PA**	1	c
2014	**5297**	**Boulettes de bœuf congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+M	+M	+	+(32,0)	+(29,6)	+p	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2014	**643**	**Boulettes congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+md	+p	+	+(30,5)	+(31,6)	+p	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2014	**644**	**Pavés de rumsteak à l'échalotte**	**Seasoned beef trim**	+M	+p	+p	+p	+	+(31,4)	+(31,4)	+p	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2014	**645**	**Pavé aux 3 poivres**	**Seasoned beef trim**	+M	+p	+md	+p	+	+(28,8)	+(28,8)	+p	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2014	**647**	**Carpaccio aux olives**	**Carpaccio**	+M	+p	+M	+p	+	+(28,7)	+(28,2)	+p	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2021	**1265**	**Pavé de rumsteck aux 3 poivres**	**Seasoned beef meat with pepper**	-	+p	+m	+p	+	/	+(35,1)	+p	+	+	+p	+	+	+	/	+	**/**	**PA**	1	c
2021	**1267**	**Tranches de bœuf affinées au sel de guerande et herbes de provences**	**Sliced and seasoned beef meat with salt and herbs**	+M	+M	+M	+M	+	/	+(29,3)	+M	+	+	+p	+	+	+	/	+	**/**	**PA**	1	c
2021	**1269**	**Boulette de bœuf à l'oriental**	**Seasoned ground beef meat (oriental)**	-	-	-	-	-	/	+(32,6)	+p	+	+	+p	+	+	+	/	+	**/**	**PD**	1	c
2021	**1266**	**Carpaccio de bœuf parmesan et olives vertes**	**Seasoned carpaccio beef meat with cheese and olives**	+m	+M	+M	+M	+	/	+(32,3)	+p	+	+	+p	+	+	+	/	+	**/**	**PA**	1	c
2021	**1264**	**Pavé de rumsteck à l'echalotte**	**Seasoned beef meat with shallot**	+M	+p	+m	+M	+	/	+(31,0)	+M	+	+	+p	+	+	+	/	+	**/**	**PA**	1	c
2014	**5284**	**Haché à la bolognaise**	**Seasoned ground beef**	-	+M	-	+M	+	+(31,8)	+(31,0)	+m	+	+	+p	+	/	+	+	+	**PA**	**PA**	1	c
2014	**5286**	**Farce bœuf légumes**	**Seasoned ground beef**	+M	+1/2	+M	+p	+	+(29,9)	+(30,3)	+M	+	+	+M	+	/	+	+	+	**PA**	**PA**	1	c
2014	235	Carpaccio au parmesan	Carpaccio	-	-	st	st	-	-	-	st	/	/	st	/	/	-	-	-	**NA**	**NA**	1	c
2014	236	Carpaccio au basilic	Carpaccio	-	-	st	st	-	-	-	st	/	/	-	/	/	-	-	-	**NA**	**NA**	1	c
2014	237	Carpaccio pistou	Carpaccio	-	-	-	-	-	-	-	st	/	/	-	/	/	-	-	-	**NA**	**NA**	1	c
2014	238	Carpaccio huile d'olive et basilic	Carpaccio	-	-	st	st	-	-	-	st	/	/	st	/	/	-	-	-	**NA**	**NA**	1	c
2014	239	Rumsteak à l'échalote	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	-	**NA**	**NA**	1	c
2014	240	Rumsteak aux trois poivres	Seasoned ground beef	-	-	-	d (NC)	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	c
2014	262	Hachés à l'oignon congelés	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	-	**NA**	**NA**	1	c
2021	**1270**	**Viande bovine haché Tex mex**	**Seasoned ground beef meat (Tex mex)**	-	-	-	-	-	/	-	-	/	/	-	/	/	-	/	-	**/**	**NA**	1	c

RAW BEEF MEAT (25 g)																								
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp												Category	Type
				RVS broth		MKTTn broth		Result	BPW storage for 24 h at 5 ± 3°C (2020: 72 h at 5 ± 3°C)													
									PCR Result (Ct)		Confirmatory tests				Confir-matory tests	Final result 2014: GeneDisc® Plate *Salmonella* spp v1	Final result 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement - 24h 5±3°C GD v1	Agreement - 24h 5±3°C GD v2		
											Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex								
2021	**1268**	**Steack haché à l'oigon**	**Seasoned ground beef meat with onions**	+m	+M	+M	+M	+	/	-	-	/	/	/	/	/	-	/	**ND**	1	c
2014	**5277**	**Steak haché frais**	**Ground beef**	-	+M	+M	+M	+	+(32,0)	/	/	/	/	/	+	+	/	**PA**	/	1	a
2014	**5285**	**Boulettes de bœuf**	**Beef balls**	d (3)	+M	+M	+p	+	+(29,8)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2014	**5288**	**Rond de gîte**	**Beef trim**	+M	+M	+M	+M	+	+(28,9)	/	/	/	/	/	+	+	/	**PA**	/	1	a
2014	**5292**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+M	+M	+M	+M	+	+(31,9)	/	/	/	/	/	+	+	/	**PA**	/	1	b
2014	**5293**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	-	+M	-	+	+(39,1)	/	/	/	/	/	+	+	/	**PA**	/	1	b
2014	**5294**	**Viande hachée congelée**	**Frozen ground beef**	-	-	-	-	-	+(37,8)	/	/	/	/	/	+	+	/	**PD**	/	1	b
2014	**5297**	**Boulettes de bœuf congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+M	+M	+	+(30,1)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2014	**643**	**Boulettes congelées tomate parmesan**	**Frozen seasoned beef balls**	+M	+M	+md	+p	+	+(25,5)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2014	**644**	**Pavés de rumsteak à l'échalotte**	**Seasoned beef trim**	+M	+p	+p	+p	+	+(31,5)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2014	**645**	**Pavé aux 3 poivres**	**Seasoned beef trim**	+M	+p	+md	+p	+	+(27,8)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2014	**647**	**Carpaccio aux olives**	**Carpaccio**	+M	+p	+M	+p	+	+(32,2)	/	/	/	/	/	+	+	/	**PA**	/	1	c
2021	**1265**	**Pavé de rumsteck aux 3 poivres**	**Seasoned beef meat with pepper**	-	+p	+m	+p	+	/	+(31,5)	+1/2	+	+p	+	+	/	+	/	**PA**	1	c
2021	**1267**	**Tranches de bœuf affinées au sel de guerande et herbes de provences**	**Sliced and seasoned beef meat with salt and herbs**	+M	+M	+M	+M	+	/	+(26,9)	+1/2	+	+p	+	+	/	+	/	**PA**	1	c
2021	**1269**	**Boulette de bœuf à l'oriental**	**Seasoned ground beef meat (oriental)**	-	-	-	-	-	/	+(31,2)	+1/2	+	+p	+	+	/	+	/	**PD**	1	c
2021	**1253**	**Steack haché pur bœuf 5% MG**	**Ground beef meat 5% FL**	+m	+M	+M	+M	+	/	+(27,8)	+M	+	+p	+	+	/	+	/	**PA**	1	a
2021	**1255**	**Steack charolais**	**Beef meat, steak**	+m	+p	+M	+p	+	/	+(30,7)	+M	+	+p	+	+	/	+	/	**PA**	1	a
2021	**1256**	**Rumsteack charolais**	**Beef meat, rumsteak**	+p	+p	+p	+p	+	/	+(23,9)	+M	+	+p	+	+	/	+	/	**PA**	1	a
2021	**1266**	**Carpaccio de bœuf parmesan et olives vertes**	**Seasoned carpaccio beef meat with cheese and olives**	+m	+M	+M	+M	+	/	+(23,9)	+M	+	+p	+	+	/	+	/	**PA**	1	c
2021	**1264**	**Pavé de rumsteck à l'echalotte**	**Seasoned beef meat with shallot**	+M	+p	+m	+M	+	/	+(29,2)	+md	+	+p	+	+	/	+	/	**PA**	1	c
2021	**1254**	**Filet de charolait a griller**	**Beef meat, filet**	-	-	-	-	-	/	+(28,1)	+p	+	+p	+	+	/	+	/	**PD**	1	a
2021	**1257**	**Steack haché 15% MG**	**Ground beef meat 15% FL**	+M	+M	+M	+M	+	/	+(27,0)	+p	+	+p	+	+	/	+	/	**PA**	1	a
2014	**5280**	**Steak haché au bœuf**	**Ground beef**	+M	+M	+M	+M	+	+(30,0)	+(28,3)					+	+	+	**PA**	**PA**	1	a
2014	**5281**	**Steak haché frais pur bœuf**	**Ground beef**	-	+M	-	+p	+	+(33,1)	+(32,5)					+	+	+	**PA**	**PA**	1	a
2014	**5283**	**Viande haché pur bœuf**	**Ground beef**	-	+M	-	+M	+	+(33,1)	+(33,2)					+	+	+	**PA**	**PA**	1	a
2014	**5287**	**Aiguillette à bifteak**	**Beef trim**	+p	+p	+M	+p	+	i/+(39,7)*	+(31,6)					+	+	+	**PA**	**PA**	1	a
2014	**5289**	**Tranche à bifteak**	**Beef trim**	+M	+M	+M	+M	+	+(31,0)	+(27,8)					+	+	+	**PA**	**PA**	1	a

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEAT (25 g)																							
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp												Category	Type
				RVS broth		MKTTn broth		Result	BPW storage for 24 h at 5 ± 3°C (2020: 72 h at 5 ± 3°C)													
									PCR Result (Ct)		Confirmatory tests				Confir-matory tests	Final result 2014: GeneDisc® Plate *Salmonella* spp v1	Final result 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement - 24h 5±3°C GD v1	Agreement - 24h 5±3°C GD v2		
											Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex								
2014	**5290**	**Steak haché façon bouchère congelé**	**Frozen ground beef**	+M	+p	+M	+M	+	+(32,0)	+(26,0)					+	+	+	**PA**	**PA**	1	b
2014	**5291**	**Steak haché pur bœuf congelé**	**Frozen ground beef**	+m	+M	+m	+M	+	+(36,8)	+(31,4)					+	+	+	**PA**	**PA**	1	b
2014	**5296**	**Haché surgelé**	**Frozen ground beef**	-	-	st	st	-	+(32,8)	+(29,6)					+	+	+	**PD**	**PD**	1	b
2014	**5298**	**Boulettes congelées**	**Frozen beef balls**	+m	+M	+M	+p	+	+(33,9)	+(29,4)					+	+	+	**PA**	**PA**	1	b
2014	**5284**	**Haché à la bolognaise**	**Seasoned ground beef**	-	+M	-	+M	+	+(30,2)	+(29,5)					+	+	+	**PA**	**PA**	1	c
2014	**5286**	**Farce bœuf légumes**	**Seasoned ground beef**	+M	+1/2	+M	+p	+	i/+(36,8)*	+(29,6)					+	+	+	**PA**	**PA**	1	c

RAW BEEF MEATS (375 g)																									
				Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp																
				RVS broth		MKTTn broth			Protocol: pre-warmed BPW for 10 h at 41°C																
									PCR Result (Ct)		Confirmatory tests										Agreement 10h			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella										
Year of analysis	N° Sample	French name product	English name product	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Result	2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests	Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	All confir-matory tests GD v1	All confir-matory tests GD v2	Category	Type
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(31,8)	+(33,3)	+p	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(31,5)	+(33,1)	+p	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	**5712**	**Tartare de bœuf**	**Beef tartar**	+p	+p	+p	+p	+	+(37,0)	/	+p	+	+	+p	+		+	/	**PA**	/	1	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(35,8)	+(34,5)	-(- XLD)	/	/	-(+1 col XLD)	+	+	+	+	**PA**	**PA**	1	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(36,0)	+(33,9)	-(- XLD)	/	/	-(+2 col XLD)	+	+	+	+	**PA**	**PA**	1	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(36,7)	+(33,0)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	402	Bavette d'Aloyau	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	404	Steak haché	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	405	Steak haché	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	498	Haché de bœuf	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	500	Steak haché 15% MG	Ground beef (15% fat)	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	503	Steak haché 5%MG	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	504	Boulettes de bœuf	Beef balls	-	-	+md (C.youngae)	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	505	Bictek charolais	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	**6785**	**Viande bovine steack à griller**	**Beef trim**	+m	+M	+M	+M	+	+(30,3/30,2)	+(29,6)	+1/2	+	+	+m	+	+	+	+	**PA**	**PA**	1	a
2016	**6786**	**Steack haché frais pur bœuf 15%MG**	**Ground beef**	+m	+1/2	+M	+M	+	+(29,3/29,5)	+(29,0)	+m	+	+	+m	+	+	+	+	**PA**	**PA**	1	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	-	-	-	-	-	+(34,6/35,0)	+(34,6)	+M	+	+	+m	+	+	+	+	**PD**	**PD**	1	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	+M	+M	+M	+p	+	+(36,9/34,7)	+(35,0)	+m	+	+	+m	+	+	+	+	**PA**	**PA**	1	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	+M	+p	+M	+p	+	+(25,0/24,4)	+(25,2)	+M	+	+	+p	+	+	+	+	**PA**	**PA**	1	a
2016	6801	Viande bovine steack à griller	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6802	Steack haché frais pur bœuf 15%MG	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6803	Viande bovine à bourguignon	Beef trim	-	-	+m (Citrobacter freundii)	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6804	Viande bovine jarret	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6805	Viande bovine rôti	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	+1/2	+p	+M	+p	+	+(33,9)	+(33,6)	+m	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(40,1)	+(35,3)	+m d	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(38,1)	+(33,1)	+m d	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(33,8)	+(32,6)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(32,0)	+(31,7)	+m	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	407	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	/	-	/	/	-	/	/	-	/	**NA**	/	1	b
2014	409	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	/	-	/	/	st	/	/	-	/	**NA**	/	1	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g)																									
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 10 h at 41°C														
									PCR Result (Ct)		Confirmatory tests							Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement 10h			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests			All confir-matory tests GD v1	All confir-matory tests GD v2		
2014	410	Boulettes au bœuf tomates et parmesan surgelées	Frozen seasoned beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	412	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	508	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	509	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	i/-*	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	510	Steak haché 15%MG surgelé	Ground beef (15% fat)	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	511	Steak haché 5% surgelé	Ground beef (5% fat)	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2016	**6706**	**Steack haché pur bœuf surgelé**	**Frozen ground beef**	-	+p	+M	+M	+	+(30,8/30,3)	+(31,6)	+m	+	+	+M	+	+	+	+	**PA**	**PA**	1	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	+m	+M	+M	+p	+	+(34,7/36,5)	+(35,7)	+m	+	+	+m	+	+	+	+	**PA**	**PA**	1	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	+m	+p	+M	+M	+	-/-/-	-	-	/	/	+m	+	+	-	-	**ND**	**ND**	1	b
2016	**6709**	**Rumsteack surgelé**	**Frozen beef trim**	+m	+p	+M	+p	+	-/-/-	-	-	/	/	+m	+	+	-	-	**ND**	**ND**	1	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(32,8/34,1)	+(32,8)	+m	+	+	+m	+	+	+	+	**PD**	**PD**	1	b
2016	6711	Steack haché pur bœuf 15%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2016	6712	Haché pur bœuf 20%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2021	1132	Steak haché surgelé de bœuf façon bouchère	Frozen raw ground beef	-	-	-	-	-	/	+(30,1)	+M	+	+	+p	+	+	/	+	/	**PD**	1	b
2021	1133	Viande hachée surgelée pur bœuf	Frozen raw ground beef	-	-d/-	+m (C.youngae x5)	-d/-	-	/	-	-	/	/	-	/	/	/	-	/	**NA**	1	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	-/+(38,9)/ +(37,4)	+(33,4)	-(+XLD)	+	+	-(+XLD)	+	+	+	+	**PA**	**PA**	1	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(36,0)	+(37,1)	- (-XLD)	/	/	-(+1 col XLD)	+	+	+	+	**PA**	**PA**	1	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(37,1)	+(33,5)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(31,7)	+(31,8)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(36,2)	+(33,0)	-(-XLD)	/	/	-(+MSRV /XLD)	+	+	+	+	**PA**	**PA**	1	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(29,7)	+(28,0)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(31,0)	+(29,3)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	c
2014	398	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	399	Carpaccio au parmesan	Carpaccio	-	-	st	st	-	-	-	st	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	403	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	406	Haché congelé à l'oignon	Seasoned ground beef	-	-	-	-	-	-	/	-	/	/	-	/	/	-	/	**NA**	/	1	c
2014	499	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	501	Carpaccio au parmesan	Carpaccio	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	**NA**	**NA**	1	c
2014	502	Pavé aux 3 poivres	Seasoned beef trim	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	**NA**	**NA**	1	c
2014	506	Carpaccio huile d'olive et citron	Carpaccio	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	507	Carpaccio olives	Carpaccio	-	-	-	-	-	-	-	-	/	/	st	/	/	-	-	**NA**	**NA**	1	c
2021	**1127**	**Bœuf mariné à l'andalouse**	**Seasoned beef meat**	-	-	-d/-	-d/-	-	/	-	-	/	/	-	/	/	/	-	/	**NA**	1	c
2021	**1128**	**Bœuf mariné burquesa**	**Seasoned beef meat**	-	+m	+m	+M	+	/	+(32,6)	+m	+	+	+m	+	+	/	+	/	**PA**	1	c
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	-	-	-	-	-	/	+(29,5)	+m	+	+	+M	+	+	/	+	/	**PD**	1	c

RAW BEEF MEATS (375 g)																								
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 10 h at 41°C														
									PCR Result (Ct)		Confirmatory tests							Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement 10h			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests				All confir-matory tests GD v1	All confir-matory tests GD v2		
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	-	-	-	-	-	/	+(30,2)	+M	+	+	+M	+	+	/	+	/	**PD**	1	c
2021	**1131**	**Pavé de bœuf aux trois poivres**	**Seasoned beef meat (pepper)**	+M	+M	+M	+M	+	/	+(29,0)	+p	+	+	+p	+	+	/	+	/	**PA**	1	c

RAW BEEF MEATS (375 g)																						
				Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													
									BPW for 10 h and storage 24 h at 5°c ± 3°C (72 h 2021)													
				RVS broth		MKTTn broth					Confirmatory tests								Agreement 10h + 24h at 5°c ± 3°C			
Year of analysis	N° Sample	French name product	English name product	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Result	PCR Result (Ct)		Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella		Confirmatory tests	Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc ® Plate *Salmonella* spp v2	All confir-matory tests GD v1	All confir-matory tests GD v2	Category	Type
									2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex								
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(29,0)	+(29,5)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(29,8)	+(29,5)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5712**	**Tartare de bœuf**	**Beff tartar**	+p	+p	+p	+p	+	+(37,6)	+(36,1)	/	/	/	/	+	+	/	**PA**	**/**	1	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(38,9)	+(35,4)	/	/	/	/	-(+MSRV/ XLD))	+	+	**PA**	**PA**	1	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(37,9)	+(32,0)	/	/	/	/	-(+MSRV/ XLD)	+	+	**PA**	**PA**	1	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(33,0)	+(29,4)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6785**	**Viande bovine steack à griller**	**Beef trim**	+m	+M	+M	+M	+	+(29,4/29,3)	+(30,1)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6786**	**Steack haché frais pur bœuf 15%MG**	**Ground beef**	+m	+1/2	+M	+M	+	+(27,6/28,0)	+(28,8)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	-	-	-	-	-	+(33,1/33,3)	+(33,8)	/	/	/	/	+	+	+	**PD**	**PD**	1	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	+M	+M	+M	+p	+	+(35,0/33,8)	+(34,5)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	+M	+p	+M	+p	+	+(23,7/24,0)	+(24,7)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	+1/2	+p	+M	+p	+	+(34,0)	+(31,7)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(36,0)	+(32,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(37,9)	+(34,8)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(32,8)	+(28,3)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(31,9)	+(29,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2016	**6706**	**Steack haché pur bœuf surgelé**	**Frozen ground beef**	-	+p	+M	+M	+	+(28,8/28,9)	+(29,4)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	+m	+M	+M	+p	+	+(33,6/33,0)	/	/	/	/	/	+	+	/	**PA**	**/**	1	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	+m	+p	+M	+M	+	-	-	/	/	/	/	-	-	-	**ND**	**ND**	1	b
2016	**6709**	**Rumsteack surgelé**	**Frozen beef trim**	+m	+p	+M	+p	+	-	-	/	/	/	/	+	-	-	**ND**	**ND**	1	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(32,1/31,2)	+(31,7)	/	/	/	/	+	+	+	**PD**	**PD**	1	b
2021	1132	Steak haché surgelé de bœuf façon bouchère	Frozen raw ground beef	-	-	-	-	-	/	+(28,0)	+M	+	+p	+	+	/	+	/	**PD**	1	b
2021	1133	Viande hachée surgelée pur bœuf	Frozen raw ground beef	-	-d/-	+m (C.youngae x5)	-d/-	-	/	-	-	/	-	/	/	/	-	/	**NA**	1	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	+(40,3)	+(33,4)	/	/	/	/	-(+XLD)	+	+	**PA**	**PA**	1	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(36,9)	+(33,9)	/	/	/	/	-(+XLD)	+	+	**PA**	**PA**	1	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(33,0)	+(31,0)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(31,7)	+(29,5)	/	/	/	/	+	+	+	**PA**	**PA**	1	c

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g)																							
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp														
				RVS broth		MKTTn broth		Result	BPW for 10 h and storage 24 h at 5°c ± 3°C (72 h 2021)														
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		PCR Result (Ct)		Confirmatory tests				Confirmatory tests	Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc ® Plate *Salmonella* spp v2	Agreement 10h + 24h at 5°c ± 3°C		Category	Type
											Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* Salmonella					All confir-matory tests GD v1	All confir-matory tests GD v2		
									2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex							
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(36,0)	+(28,9)	/	/	/	/	- (+MSRV/XLD)	+	+	**PA**	**PA**	1	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(25,9)	+(24,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(28,9)	+(26,0)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2021	**1127**	**Bœuf mariné à l'andalouse**	**Seasoned beef meat**	-	-	-d/-	-d/-	-	/	-	-	/	-	/	/	/	-	/	**NA**	1	c
2021	**1128**	**Bœuf mariné burquesa**	**Seasoned beef meat**	-	+m	+m	+M	+	/	+(33,3)	+m	+	+m	+	+	/	+	/	**PA**	1	c
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	-	-	-	-	-	/	+(29,1)	+M	+	+1/2	+	+	/	+	/	**PD**	1	c
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	-	-	-	-	-	/	+(30,3)	+M	+	+m	+	+	/	+	/	**PD**	1	c
2021	**1131**	**Pavé de bœuf aux trois poivres**	**Seasoned beef meat (pepper)**	+M	+M	+M	+M	+	/	+(28,3)	+p	+	+p	+	+	/	+	/	**PA**	1	c

RAW BEEF MEATS (375 g)																								
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp												Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 20 h at 41°C										Agreement 20h			
									PCR Result (Ct)		Confirmatory tests						Final results 2014/2016: GeneDisc® Plate Salmonella spp v1	Final results 2020: GeneDisc® Plate Salmonella spp v2				
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella					All confirmatory tests GD v1	All confirmatory tests GD v2		
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests						
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(19,8)	+(24,3)	+p	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(19,6)	+(20,3)	+p	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	**5712**	**Tartare de bœuf**	**Beef tartar**	+p	+p	+p	+p	+	+(36,4)	+(33,8)	+(1)	+	+	st(X5)	/	/	+	+	**PA**	**PA**	1	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(35,9)	+(34,8)	-(-XLD)	/	/	-(+MSRV/XLD)	+	+	+	+	**PA**	**PA**	1	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(34,2)	+(34,9)	-(-XLD)	/	/	-(XLD:-;XLD :+24H)	+	+	+	+	**PA**	**PA**	1	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(28,8)	+(26,2)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	a
2014	402	Bavette d'Aloyau	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	404	Steak haché	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	405	Steak haché	Ground beef	-	-	-	-	-	-	/	-	/	/	-	/	/	-	/	**PD**	**/**	1	a
2014	498	Haché de bœuf	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	500	Steak haché 15% MG	Ground beef (15% fat)	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	503	Steak haché 5%MG	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	504	Boulettes de bœuf	Beef balls	-	-	+md(C.youngae)	-	-	-	/	-	/	/	-	/	/	-	/	**NA**	**/**	1	a
2014	505	Bictek charolais	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	**6785**	**Viande bovine steack à griller**	**Beef trim**	+m	+M	+M	+M	+	+(25,6/26,0)	+(26,8)	+M	+	+	+m	+	+	+	+	**PA**	**PA**	1	a
2016	**6786**	**Steack haché frais pur bœuf 15%MG**	**Ground beef**	+m	+1/2	+M	+M	+	+(30,5/29,4)	+(28,5)	+m	+	+	+m	+	+	+	+	**PA**	**PA**	1	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	-	-	-	-	-	+(29,5/30,0)	+(30,0)	+m	+	+	+m	+	+	+	+	**PD**	**PD**	1	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	+M	+M	+M	+p	+	+(29,2/29,2)	+(29,9)	+m	+	+	+p	+	+	+	+	**PA**	**PA**	1	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	+M	+p	+M	+p	+	+(22,8/22,2)	+(23,0)	+M	+	+	+p	+	+	+	+	**PA**	**PA**	1	a
2016	6801	Viande bovine steack à griller	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6802	Steack haché frais pur bœuf 15%MG	Ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6803	Viande bovine à bourguignon	Beef trim	-	-	+m(citrobacter freundii)	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6804	Viande bovine jarret	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2016	6805	Viande bovine rôti	Beef trim	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	+1/2	+p	+M	+p	+	+(30,7)	+(29,2)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(35,7)	+(33,0)	+m	+	+	+1/2	+		+	+	**PA**	**PA**	1	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(38,1)	+(34,7)	+m	+	+	+M	+		+	+	**PA**	**PA**	1	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(27,7)	+(27,3)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(31,9)	+(30,3)	+1/2	+	+	+p	+		+	+	**PA**	**PA**	1	b
2014	407	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	409	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	410	Boulettes au bœuf tomates et parmesan surgelées	Frozen seasoned beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b

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RAW BEEF MEATS (375 g)																								
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp													Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 20 h at 41°C														
									PCR Result (Ct)		Confirmatory tests						Final results 2014/2016: GeneDisc® Plate Salmonella spp v1	Final results 2020: GeneDisc® Plate Salmonella spp v2	Agreement 20h			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella								
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests			All confirmatory tests GD v1	All confirmatory tests GD v2		
2014	412	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	508	Boulettes au bœuf surgelées	Frozen beef balls	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	509	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2014	510	Steak haché 15%MG surgelé	Ground beef (15% fat)	-	-	-	-	-	-	/	-	/	/	-	/	/	-	/	**PD**	**/**	1	b
2014	511	Steak haché 5% surgelé	Ground beef (5% fat)	-	-	-	-	-	-	/	-	/	/	-	/	/	-	/	**PD**	**/**	1	b
2016	**6706**	**Steack haché pur bœuf surgelé**	**Frozen ground beef**	-	+p	+M	+M	+	+(27,1/27,1)	+(28,7)	+M	+	+	+p	+	+	+	+	**PA**	**PA**	1	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	+m	+M	+M	+p	+	+(31,8/31,4)	+(33,4)	+m	+	+	+m	+	+	+	+	**PA**	**PA**	1	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	+m	+p	+M	+M	+	-	-	-	/	/	st	/	/	-	-	**ND**	**ND**	1	b
2016	**6709**	**Rumsteack surgelé**	**Frozen beef trim**	+m	+p	+M	+p	+	-	-	-	/	/	-	/	/	-	-	**ND**	**ND**	1	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(30,1/30,6)	+(32,2)	+m	+	+	+m	+	+	+	+	**PD**	**PD**	1	b
2016	6711	Steack haché pur bœuf 15%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2016	6712	Haché pur bœuf 20%MG surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	b
2021	1132	Steak haché surgelé de bœuf façon bouchère	Frozen raw ground beef	-	-	-	-	-	/	+(25,0)	+M	+	/	+M	+	/	/	+	**/**	**PD**	1	b
2021	1133	Viande hachée surgelée pur bœuf	Frozen raw ground beef	-	-d/-	+m (C.youngae x5)	-d/-	-	/	-	-	/	/	-	/	/	/	-	**/**	**NA**	1	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	+(32,9)	+(31,6)	-(+XLD)	+	+	-(+XLD)	+		+	+	**PA**	**PA**	1	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(35,2)	+(35,8)	+md(-XLD)	-	NC	-(+MSRV/XLD)	+	+	+	+	**PA**	**PA**	1	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(31,5)	+(29,9)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(28,9)	+(27,5)	+M	+	+	+M	+		+	+	**PA**	**PA**	1	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(31,7)	+(28,5)	-(-XLD)	/	/	-(+MSRV/XLD)	+	+	+	+	**PA**	**PA**	1	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(26,4)	+(23,8)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(24,9)	+(23,2)	+M	+	+	+p	+		+	+	**PA**	**PA**	1	c
2014	398	Carpaccio au pistou	Carpaccio	-	-	-	-	-	i/-*	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	399	Carpaccio au parmesan	Carpaccio	-	-	st	st	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	403	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	406	Haché congelé à l'oignon	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	499	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	501	Carpaccio au parmesan	Carpaccio	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	502	Pavé aux 3 poivres	Seasoned beef trim	-	-	-	-	-	-	-	st	/	/	st	/	/	-	-	**NA**	**NA**	1	c
2014	506	Carpaccio huile d'olive et citron	Carpaccio	-	-	-	-	-	-	-	-	/	/	-	/	/	-	-	**NA**	**NA**	1	c
2014	507	Carpaccio olives	Carpaccio	-	-	-	-	-	i/-*	-	-	/	/	st	/	/	-	-	**NA**	**NA**	1	c

RAW BEEF MEATS (375 g)																							
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp												Category	Type
				RVS broth		MKTTn broth		Result	Protocol: pre-warmed BPW for 20 h at 41°C													
									PCR Result (Ct)		Confirmatory tests						Final results 2014/2016: GeneDisc® Plate Salmonella spp v1	Final results 2020: GeneDisc® Plate Salmonella spp v2	Agreement 20h			
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella								
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests			All confirmatory tests GD v1	All confirmatory tests GD v2		
2021	**1127**	**Bœuf mariné à l'andalouse**	**Seasoned beef meat**	-	-	-d/-	-d/-	-	/	-	-	/	/	-	/	/	/	-	/	**NA**	1	c
2021	**1128**	**Bœuf mariné burquesa**	**Seasoned beef meat**	-	+m	+m	+M	+	/	+(31,2)	+m	/	/	+m	+	/	/	+	/	**PA**	1	c
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	-	-	-	-	-	/	+(26,9)	+1/2	+	/	+M	+	/	/	+	/	**PD**	1	c
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	-	-	-	-	-	/	+(28,0)	+M	+	/	+M	+	/	/	+	/	**PD**	1	c
2021	**1131**	**Pavé de bœuf aux trois poivres**	**Seasoned beef meat (pepper)**	+M	+M	+M	+M	+	/	+(21,6)	+p	+	/	+M	+	/	/	+	/	**PA**	1	c

RAW BEEF MEATS (375 g)																							
				Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp														
									BPW for 20 h and storage for 24 h at 5°C ± 3°C (72h 2021)														
				RVS broth		MKTTn broth					Confirmatory tests								Agreement 20h + 24h at 5°c ± 3°C			
Year of analysis	N° Sample	French name product	English name product	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Result	PCR Result (Ct)		Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* salmonella		Confirmatory tests	Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	All confirmatory tests GD v1	All confirmatory tests GD v2	Category	Type
									2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex							
2014	**5707**	**Bœuf façon Bourguignon**	**Beef trim**	+p	+p	+p	+p	+	+(19,8)	+(22,6)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5708**	**Emincé de boeuf**	**Minced beef**	+p	+p	+p	+p	+	+(19,1)	+(19,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5712**	**Tartare de bœuf**	**Beff tartar**	+p	+p	+p	+p	+	+(38,7)	+(31,6)	/	/	/	/	-(MSRV-)	-	-	**ND**	**ND**	1	a
2014	**5713**	**Pavé de rumsteak**	**Beef trim**	-	-	+m	-	+	+(37,0)	+(35,20)	/	/	/	/	- (+MSRV/XLD)	+	+	**PA**	**PA**	1	a
2014	**5714**	**Pavé de rumsteak**	**Beef trim**	+m	-	-	-	+	+(36,7)	+(32,2)	/	/	/	/	+(XLD)	+	+	**PA**	**PA**	1	a
2014	**5836**	**Viande hachée bovine**	**Ground beef**	+m	+M	+M	+p	+	+(28,8)	+(25,1)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6785**	**Viande bovine steack à griller**	**Beef trim**	+m	+M	+M	+M	+	+(26,0/25,7)	+(26,4)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6786**	**Steack haché frais pur bœuf 15%MG**	**Ground beef**	+m	+1/2	+M	+M	+	+(28,0/28,3)	+(29,6)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6787**	**Viande bovine à bourguignon**	**Beef trim**	-	-	-	-	-	+(29,9/29,8)	+(31,8)	/	/	/	/	+	+	+	**PD**	**PD**	1	a
2016	**6788**	**Viande bovine jarret**	**Beef trim**	+M	+M	+M	+p	+	+(29,1/29,8)	+(31,0)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2016	**6789**	**Viande bovine rôti**	**Beef trim**	+M	+p	+M	+p	+	+(22,7/22,8)	+(24,0)	/	/	/	/	+	+	+	**PA**	**PA**	1	a
2014	**5717**	**Viande hachée pur bœuf surgelée**	**Frozen ground beef**	+1/2	+p	+M	+p	+	+(29,8)	+(27,8)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5719**	**Viande hachée de bœuf surgelée assaisonnée**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(34,9)	+(31,7)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5720**	**Haché boeuf à l'oignon surgelé**	**Frozen seasoned ground beef**	+M	+1/2	+M	+M	+	+(37,1)	+(29,8)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2014	**5721**	**Haché pur bœuf surgelé 5% MG**	**Frozen ground beef**	+(1)	+m	+M	+M	+	+(27,7)	/	/	/	/	/	+	+	/	**PD**	**/**	1	b
2014	**5845**	**Haché de boeuf à la tomate surgelé**	**Frozen seasoned ground beef**	+m	+M	+M	+M	+	+(33,7)	+(28,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2016	**6706**	**Steack haché pur bœuf surgelé**	**Frozen ground beef**	-	+p	+M	+M	+	+(28,0/27,6)	+(27,9)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2016	**6707**	**Haché pur bœuf surgelé 20%MG**	**Frozen ground beef**	+m	+M	+M	+p	+	+(31,9/33,1)	+(32,4)	/	/	/	/	+	+	+	**PA**	**PA**	1	b
2016	**6708**	**Effeuillés de charolais surgelé**	**Frozen beef trim**	+m	+p	+M	+M	+	-	-	/	/	/	/	+	-	-	**ND**	**ND**	1	b
2016	**6709**	**Rumsteack surgelé**	**Frozen beef trim**	+m	+p	+M	+p	+	-	-	/	/	/	/	+	-	-	**ND**	**ND**	1	b
2016	**6710**	**Haché de bœuf surgelé**	**Frozen ground beef**	-	-	-	-	-	+(30,9/31,8)	+(31,4)	/	/	/	/	+	+	+	**PD**	**PD**	1	b
2021	1132	Steak haché surgelé de bœuf façon bouchère	Frozen raw ground beef	-	-	-	-	-	/	+(25,0)	+M	+	+M	+	+	/	+	/	**PD**	1	b
2021	1133	Viande hachée surgelée pur bœuf	Frozen raw ground beef	-	-d/-	+m (C.youngae x5)	-d/-	-	/	-	-	/	-	/	-	/	-	/	**NA**	1	b
2014	**5715**	**Carpaccio au parmesan**	**Carpaccio**	+m	-	+p	-	+	+(33,0)	+(30,1)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5716**	**Haché bolognaise**	**Seasoned ground beef**	+m	-	-	-	+	+(35,1)	+(32,9)	/	/	/	/	- (+MSRV/XLD)	+	+	**PA**	**PA**	1	c
2014	**5834**	**Rumsteak aux 3 poivres**	**Seasoned beef trim**	+1/2	+M	+M	+p	+	+(32,7)	+(28,3)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5835**	**Haché bolognaise**	**Seasoned ground beef**	+m	+M	+p	+p	+	+(29,5)	+(26,6)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5837**	**Carpaccio au basilic**	**Carpaccio**	+m	-	+M	-	+	+(37,6)	+(29,1)	/	/	/	/	- (+MSRV/XLD)	+	+	**PA**	**PA**	1	c
2014	**5838**	**Carpaccio olives**	**Carpaccio**	+1/2	+M	+M	+p	+	+(26,6)	+(25,2)	/	/	/	/	+	+	+	**PA**	**PA**	1	c
2014	**5839**	**Carpaccio au pistou**	**Carpaccio**	+M	+M	+M	+p	+	+(24,9)	/	/	/	/	/	+	+	/	**PA**	**/**	1	c

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g)																							
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp												Category	Type
									BPW for 20 h and storage for 24 h at 5°C ± 3°C (72h 2021)													
				RVS broth		MKTTn broth		Result	PCR Result (Ct)		Confirmatory tests				Confirmatory tests	Final results 2014/2016: GeneDisc® Plate *Salmonella* spp v1	Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement 20h + 24h at 5°c ± 3°C			
											Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/*Brilliance* salmonella					All confirmatory tests GD v1	All confirmatory tests GD v2		
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Typical colonies	Latex								
2021	**1127**	**Bœuf mariné à l'andalouse**	**Seasoned beef meat**	-	-	-d/-	-d/-	-	/	-	-	/	-	/	-	/	-	/	**NA**	1	c
2021	**1128**	**Bœuf mariné burquesa**	**Seasoned beef meat**	-	+m	+m	+M	+	/	+(32,3)	+m	+	+m	+	+	/	+	/	**PA**	1	c
2021	**1129**	**Viande de bœuf marinée tex mex**	**Seasoned beef meat**	-	-	-	-	-	/	+(26,5)	+1/2	+	+1/2	+	+	/	+	/	**PD**	1	c
2021	**1130**	**Morceaux de bœuf mariné au poivre**	**Seasoned beef meat (pepper)**	-	-	-	-	-	/	+(27,4)	+M	+	+m	+	+	/	+	/	**PD**	1	c
2021	**1131**	**Pavé de bœuf aux trois poivres**	**Seasoned beef meat (pepper)**	+M	+M	+M	+M	+	/	+(22,3)	+p	+	+M	+	+	/	+	/	**PA**	1	c

MEAT PRODUCTS (25 g)

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C											BPW storage for 72 h at 5°C ± 3°C										
											Confirmatory tests											Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests		All confir-matory tests			Typical colonies	Latex	Typical colonies	Latex					
2020	5146	Sliced pork meat	Emincé de porc	+m(1)	+p	+M	+p	+	P	+(24,3)	+M	+	+	+p	+	/	+	+	**PA**	+(23,6)	+M	+	+M	+	+	+	**PA**	2	a
2020	**5212**	**Frozen veal meat**	**Sauté de veau congelé**	+m	+p	+M	+p	+	P	+(23,4)	+M	+	+	+p	+	/	+	+	**PA**	+(23,4)	+M	+	+m	+	+	+	**PA**	2	a
2020	**5214**	**Frozen beef meat**	**Tournedos de bœuf congelé**	+M	+M	+M	+M	+	P	+(21,3)	+M	+	+	+M	+	/	+	+	**PA**	+(21,0)	+M	+	+m	+	+	+	**PA**	2	a
2020	**5215**	**Frozen beef meat**	**Effeuillé de charolais congelé**	+Md	+p	+M	+p	+	P	+(20,4)	+M	+	+	+p	+	/	+	+	**PA**	+(20,3)	+M	+	+p	+	+	+	**PA**	2	a
2020	5424	Veal meat with pepper	Brochette de veau aux poivrons	+m	+m	+M	+M	+	P	+(30,9)	+md/+	+	+	+m	+	/	+	+	**PA**	+(30,8)	-	/	+m	+	+	+	**PA**	2	a
2021	765	Pork meat	Brochette de porc	+m	+m	+M	+M	+	P	+(29,5)	+m	+	+	+m	+	+	+	+	**PA**	+(29,0)	+m	+m	+m	+	+	+	**PA**	2	a
2021	766	Ground beef meat	Haché de bœuf	+m	+m	+M	+M	+	P	+(24,2)	+1/2	+	+	+m	+	+	+	+	**PA**	+(23,9)	+m	+m	+M	+	+	+	**PA**	2	a
2021	767	Pork meat	Filet de porc	+m	+m	+M	+M	+	P	+(28,4)	+m	+	+	+m	+	+	+	+	**PA**	+(29,2)	+m	+m	+m	+	+	+	**PA**	2	a
2021	999	Pork meat	Abats de porc	+m	+m	+1/2	+1/2	+	P	+(26,5)	+1/2ni/+	+	+	+m	+	+	+	+	**PA**	+(25,9)	+M	+	+1/2	+	+	+	**PA**	2	a
2021	1742	Pork meat	Onglet de porc	+m	+m	+1/2	+M	+	P	+(28,6)	+mni/+	+	+	+m	+	+	+	+	**PA**	+(28,4)	+md	+	+M	+	+	+	**PA**	2	a
2021	2029	Pork meat	Foie label rouge (canard)	-	+md	+m	+m	+	P	+(30,1)	+md/+	+	+	+md/+	+	+	+	+	**PA**	+(31,4)	+m	+	+m	+	+	+	**PA**	2	a
2021	2031	Pork meat	Poitrine de porc	+M	+p	+M	+M	+	P	+(26,1)	+md/+	+	+	+p	+	+	+	+	**PA**	+(26,5)	+m	+	+p	+	+	+	**PA**	2	a
2021	2035	Veal meat	Epaule agneau	+M	+M	+M	+M	+	P	+(25,6)	+m	+	+	+M	+	+	+	+	**PA**	+(25,4)	+m	+	+p	+	+	+	**PA**	2	a
2020	**5209**	**Frozen sliced poultry meat**	**Emincés de filet de dinde congelé**	+m(4)	+m	+m	+M	+	P	+(28,0)	+md/-	/	/	+m	+	+	+	+	**PA**	+(30,5)	-	/	+m	+	+	+	**PA**	2	b
2020	**5210**	**Frozen chicken meat**	**Morceaux de poulet congelés**	+m	+m	+1/2	+M	+	P	+(22,3)	+M	+	+	+m	+	/	+	+	**PA**	+(22,6)	+1/2	+	+m	+	+	+	**PA**	2	b
2020	5425	Poultry meat with tomatoes and spices	Brochette de dinde aux tomates et épices	+m	+m	+M	+M	+	P	+(27,0)	+md/+	+	+	+m	+	/	+	+	**PA**	+(27,0)	+M	+	+m	+	+	+	**PA**	2	b
2021	192	Poultry meat	Viande blanquette de dinde	+m	+m	+m	+M	+	P	+(37,2)	-	/	/	+m	+	+	+	+	**PA**	+(36,7)	-	/	+m	+	+	+	**PA**	2	b
2021	197	Pork meat	VSM de porc	+m	+m	+m	+m	+	P	+(27,2)	+md	+	+	+m	+	/	+	+	**PA**	+(27,5)	+m	+	+m	+	+	+	**PA**	2	b
2021	758	Chicken meat	Viande de poulet rôti	+m	+m	+M	+M	+	P	+(37,3)	-	/	/	+m	+	+	+	+	**PA**	+(31,6)	-	/	+m	+	+	+	**PA**	2	b
2021	1002	Poultry meat	Filet de dinde	+m(1)	+m	-	+M	+	P	+(28,8)	+mni/+	+	+	+m	+	+	+	+	**PA**	+(28,7)	-	/	+m	+	+	+	**PA**	2	b
2021	1004	Poultry meat	Filet de dinde	+m(2)	+m	+m	+M	+	P	+(30,5)	-dni/+	+	+	+m	+	+	+	+	**PA**	+(30,9)	-	/	+m	+	+	+	**PA**	2	b
2021	1743	Poultry meat	Preparation de viande de dinde	+m	+m	+M	+M	+	P	+(30,2)	+mni/+	+	+	+m	+	+	+	+	**PA**	+(29,1)	+md	+	+m	+	+	+	**PA**	2	b
2020	5266	Sausage	Chipolatas	+1/2	+M	+M	+M	+	U	+(28,1)	+m	+	+	+M	+	/	+	+	**PA**	+(28,9)	+m	+	+p	+	+	+	**PA**	2	c
2020	5268	Sausage with herbs	Saucisse aux herbes	+m	+1/2	+m	+M	+	U	-	-	/	/	-	/	/	-	-	**ND**	-	-	/	-	/	-	-	**ND**	2	c
2020	5430	Pork meat (bacon)	Poitrine lardons	+m	+m	+m	+m	+	U	+(27,1)	+md/+	+	+	+m	+	/	+	+	**PA**	+(25,1)	-	/	+m	+	+	+	**PA**	2	c
2020	5433	Chorizo	Chorizo à griller	+m	+p	+1/2	+p	+	U	+(26,7)	+M	+	+	+p	+	/	+	+	**PA**	+(25,2)	+M	+	+p	+	+	+	**PA**	2	c
2021	**1764**	**Salami**	**Salami**	+p	+p	+p	+p	+	U	+(20,6)	+M	+	+	+p	+	+	+	+	**PA**	+(21,0)	+p	+	+p	+	+	+	**PA**	2	c

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MEAT PRODUCTS (25 g)																																	
Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																							Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C													BPW storage for 72 h at 5°C ± 3°C											
											Confirmatory tests										Confirmatory tests											
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests			All confir-matory tests		Typical colonies	Latex	Typical colonies	Latex						
2021	**1766**	**Sweet chorizo**	**Chorizo doux**	st	st	-	st	-	U	+(23,7)	+p	+	+	+p	+	+	+	+	**PD**	+(20,7)	+p	+	+p	+	+	+	**PD**	2	c
2021	**1767**	**Sausage delicatessen**	**Saucisson sec**	st	st	st	st	-	U	+(20,1)	+p	+	+	+p	+	+	+	+	**PD**	+(18,7)	+p	+	+p	+	+	+	**PD**	2	c
2021	**1768**	**Sliced rosette**	**Rosette tranchée**	st	st	st	st	-	U	+(19,7)	+p	+	+	+p	+	+	+	+	**PD**	+(20,3)	+p	+	+p	+	+	+	**PD**	2	c
2021	**1769**	**Sliced bacon**	**Bacon tranches fines**	+p	+p	+p	+p	+	U	+(18,5)	+p	+	+	+p	+	+	+	+	**PA**	+(19,2)	+p	+	+p	+	+	+	**PA**	2	c

DAIRY PRODUCTS (25 g)																											
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp																Category	Type
				RVS broth		MKTTn broth		Result	Protocol: BPW with 10 mg/L acriflavin for16 h at 37°C										BPW + acriflavine for 16h and storage for 24 h at 5°C ± 3°C							
									PCR Result (Ct)		Confirmatory tests					Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement	PCR Result (Ct)		Confirmatory tests		Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement		
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella												
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests		All confirmatory tests 2020	2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	All confir-matory tests		All confirmatory tests 2020		
2014	**5655**	**Lait cru de vache**	**Raw milk**	+1/2	+M	+M	+p	+	+(27,6)	+(21,9)	+M	+	+	+p	+		+	**PA**	+(27,8)	+(26,6)	/	+	+	**PA**	**3**	a
2014	**5657**	**Lait cru de vache**	**Raw milk**	+m	+M	+M	+M	+	+(34,9)	+(29,6)	+m	+	+	+M	+		+	**PA**	+(35,1)	+(33,3)	/	+	+	**PA**	**3**	a
2014	**5658**	**Lait cru de vache**	**Raw milk**	+m	+1/2	+M	+M	+	+(40,2)	+(34,9)	+m	+	+	+M	+		+	**PA**	+(40,1)	+(35,1)	/	+	+	**PA**	**3**	a
2014	105	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	a
2014	107	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	a
2014	122	Lait cru	Raw milk	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	a
2020	5327	Lait cru de brebis	Raw ewe milk	-(x5:3+)	-(x5:3+)	+M	+p	+	/	-	-	/	/	-	/	/	-	**ND**	/	-	-	-	-	**ND**	**3**	a
2020	5328	Lait cru de brebis	Raw ewe milk	+m	+p	+m	+M	+	/	+(25,8)	+p	+	+	+p	+	/	+	**PA**	/	+(25,0)	+p	+	+	**PA**	**3**	a
2020	5329	Lait cru de brebis	Raw ewe milk	-	st	-	-	-	/	-	-	/	/	st	/	/	-	**NA**							**3**	a
2020	5330	Lait cru de brebis	Raw ewe milk	-	-	-	-	-	/	-	-	/	/	-	/	/	-	**NA**							**3**	a
2020	5331	Lait cru de brebis	Raw ewe milk	-	+p	+m	+M	+	/	+(22,7)	+p	+	+	+p	+	/	+	**PA**	/	+(19,6)	+p	+	+	**PA**	**3**	a
2020	5332	Lait cru de brebis	Raw ewe milk	-	+p	-	+M	+	/	+(30,7)	+m	+	+	st	+	+	+	**PA**	/	+(30,4)	+p	+	+	**PA**	**3**	a
2020	5438	Lait cru de Brebis	Raw ewe milk	+m	+p	-d	+p	+	/	+(26,5)	+M	+	+	+p	+	/	+	**PA**		+(25,9)	+M	+	+	**PA**	**3**	a
2020	5439	Lait cru de Brebis	Raw ewe milk	-	-	-	-	-	/	-	-	/	/	-	/	/	-	**NA**							**3**	a
2021	769	Lait cru de Brebis (mélange)	Raw ewe milk	+M	+M	+M (H2S-)	+M	+	/	+(25,2)	+M	+(w)	+	+M	+	/	+	**PA**	/	+(22,6)	+p	+	+	**PA**	**3**	a
2021	1125	Lait cru	Raw cow milk	-	-	-	-	-	/	-	-	/	/	-	/	/	-	**NA**							3	a
2021	1126	Lait cru	Raw cow milk	-	-	-	-	-	/	-	-	/	/	st	/	/	-	**NA**							3	a
2021	1739	Lait cru	Raw cow milk	st	st	st	st	-	/	-	-	/	/	-	/	/	-	**NA**							3	a
2021	1740	Lait cru	Raw cow milk	st	st	st	st	-	/	-	-	/	/	-	/	/	-	**NA**							3	a
2021	1741	Lait cru	Raw cow milk	st	st	-	st	-	/	+(35,0)/-/-	-md/-d	-	- (E. cloacae)	-d	-	- (E. cloacae)	-	**NA**	/	-	-d	-	-	**NA**	3	a
2014	**5662**	**Crottin de Chavignol**	**Raw milk cheese**	+M	+p	+M	+p	<+	+(28,1)	+(24,3)	+M	+	+	+p	+		+	**PA**	+(28,7)	+(27,1)	/	+	+	**PA**	**3**	b
2014	**5663**	**Morbier**	**Raw milk cheese**	+m	+M	+m	+1/2	+	+(32,8)	+(32,1)	+m	+	+	+p	+		+	**PA**	+(32,8)	+(32,2)	/	+	+	**PA**	**3**	b
2014	**5664**	**Saint Marcellin**	**Raw milk cheese**	+m	+M	+m	+M	+	+(39,4)	+(34,5)	+m	+	+	+M	+		+	**PA**	+(40,8)	+(35,0)	/	+	+	**PA**	**3**	b
2014	**5665**	**Chabichou du poitou**	**Raw milk cheese**	+M	+M	+M	+p	+	+(24,0)	+(19,4)	+M	+	+	+p	+		+	**PA**	+(25,1)	+(25,2)	/	+	+	**PA**	**3**	b

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS (25 g)																													
				Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp																				
									Protocol: BPW with 10 mg/L acriflavin for16 h at 37°C											BPW + acriflavine for 16h and storage for 24 h at 5°C ± 3°C								
				RVS broth		MKTTn broth					Confirmatory tests																		
									PCR Result (Ct)		Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement	PCR Result (Ct)		Confirmatory tests		Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement		
Year of analysis	N° Sample	French name product	English name product	XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella	Result	2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests		All confirmatory tests 2020	2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	All confir-matory tests		All confirmatory tests 2020	Category	Type
2014	**5666**	**Saint Félicien**	**Raw milk cheese**	+1/2	+m	+M	+M	+	+(34,9)	+(27,7)	+m	+	+	+1/2	+		+	**PA**	+(35,9)	+(30,0)	/	+	+	**PA**	**3**	b
2014	**5667**	**Rocamadour**	**Raw milk cheese**	+m	+M	+M	+p	+	+(20,6)	+(18,4)	+M	+	+	+p	+		+	**PA**	+(23,0)	+(18,4)	/	+	+	**PA**	**3**	b
2014	**5668**	**Crottin de Chavignol**	**Raw milk cheese**	+M	+p	+M	+p	+	+(22,3)	+(21,3))	+M	+	+	+p	+		+	**PA**	+(24,0)	/	/	+	/	/	**3**	b
2014	108	Reblochon fermier	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	b
2014	110	Comté	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	b
2014	111	Tomme de montagne	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	b
2014	112	Bethmale	Raw milk cheese	-	-	-	-	-	-	-	-			-			-	**NA**			/				**3**	b
2014	**451**	**Rocamadour au lait cru**	**Raw milk cheese**	+(2)	+M	+m	+p	+	+(35,5)	+(30,3)	+M	+	+	+p	+	+	+	**PA**	+(36,0)	+(29,0)	/	+	+	**PA**	**3**	b
2014	**452**	**Saint Félicien au lait cru**	**Raw milk cheese**	+(2)	+M	+M	+p	+	+(31,7)	+(29,4)	+p	+	+	+p	+	+	+	**PA**	+(32,0)	+(29,4)	/	+	+	**PA**	**3**	b
2014	**453**	**Chabichou au lait cru**	**Raw milk cheese**	+m	+M	+M	+p	+	+(37,9)	+(32,5)	d (1)	+	+	+p	+	+	+	**PA**	+(36,+)	+(30,3)	/	+	+	**PA**	**3**	b
2014	**454**	**Camembert au lait cru**	**Raw milk cheese**	-	+1/2	-	+d	+	+(39,8)	+(32,6)	-			+p	+	+	+	**PA**	i/+(37,9)*	+(30,3)	/	+	+	**PA**	**3**	b
2014	**459**	**Saint Nectair au lait cru**	**Raw milk cheese**	-	+m	+m	+1/2	+	+(36,9)	+(37,0)	-			+m	+	+	+	**PA**	+(38,8)	+(26,2)	/	+	+	**PA**	**3**	b
2014	**462**	**Roquefort au lait cru**	**Raw milk cheese**	+m	+p	+M	+p	+	+(24,6)	+(25,1)	+M	+	+	+p	+	+	+	**PA**	+(23,4)	+(23,3)	/	+	+	**PA**	**3**	b
2014	**463**	**Rocamadour au lait cru**	**Raw milk cheese**	+m	+m	+M	+p	+	+(28,9)	+(28,3)	+M	+	+	+p	+	+	+	**PA**	+(28,9)	+(270)	/	+	+	**PA**	**3**	b
2021	1119	Comté au lait cru 8 mois affinage (33%MG)	Raw milk cheese (33% FL)	-	st	st	st	-	/	-	st	/	/	st	/	/	-	**NA**							3	b
2021	1120	Picodon au lait cru de chèvre (24% MG)	Raw milk cheese (24% FL)	-	-	-	-	-	/	-	-	/	/	-	/	/	-	**NA**							3	b
2021	1121	Roquefort au lait cru (32% MG)	Raw milk cheese (32% FL)	-	st	-	-	-	/	-	st	/	/	st	/	/	-	**NA**							3	b
2014	**5669**	**Lait fermenté**	**Fermented milk**	-	-	-	-	-	-/-/-	+(23,4)	+m	+	+	+p	+	+	+	**PD**	-/-/-	/	/	/	/	/	**3**	c
2014	**5670**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(22,9)	+(20,4)	+M	+	+	+p	+		+	**PA**	+(22,9)	/	/	/	/	/	**3**	c
2014	**5671**	**Lait fermenté**	**Fermented milk**	st	st	st	st	-	+(22,2)	+(19,1)	+p	+	+	+p	+	+	+	**PD**	+(21,8)	/	/	/	/	/	**3**	c
2014	**5672**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(25,7)	+(23,5)	+p	+	+	+p	+		+	**PA**	+(24,0)	/	/	/	/	/	**3**	c
2014	**5673**	**Lait fermenté**	**Fermented milk**	+p	+p	+p	+p	+	+(32,9)	+(32,5)	+p	+	+	+p	+		+	**PA**	+(31,7)	/	/	/	/	/	**3**	c
2014	**5675**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	-/-/-	-	st			st			-	**ND**	-/-/-	/	/	/	-	/	**3**	c
2014	**5676**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(35,8)	+(35,9)	+p	+	+	+p	+	+	+	**PD**	+(33,0)	/	/	/	+	/	**3**	c

DAIRY PRODUCTS (25 g)																													
Year of analysis	N° Sample	French name product	English name product	Reference method: ISO 6579-1♦					Alternative method: GeneDisc® Plate *Salmonella* spp																		Category	Type
				RVS broth		MKTTn broth		Result	Protocol: BPW with 10 mg/L acriflavin for16 h at 37°C										BPW + acriflavine for 16h and storage for 24 h at 5°C ± 3°C									
									PCR Result (Ct)		Confirmatory tests						Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement	PCR Result (Ct)		Confirmatory tests		Final results 2020: GeneDisc® Plate *Salmonella* spp v2	Agreement		
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella				All confirmatory tests 2020					All confirmatory tests 2020		
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests			2014: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	Typical colonies	All confir-matory tests				
2014	**5677**	**Crème fraiche**	**Cream**	st	st	st	st	-	+(25,2)	+(26,0)	+p	+	+	+p	+	+	+	**PD**	+(23,6)	/	/	+	/	/	**3**	c
2014	**5678**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	+(35,8)	+(34,4()	+p	+	+	+p	+		+	**PA**	+(33,8)	/	/	+	/	/	**3**	c
2014	113	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	114	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	115	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	129	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	130	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	131	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	132	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-			-			-	**NA**			/				**3**	c
2014	133	Lait ribot	Fermented milk	st	st	st	st	-	-	-	st			st			-	**NA**			/				**3**	c
2014	134	Gros lait fermier	Fermented milk	st	st	-	-	-	-	-	-			-			-	**NA**			/				**3**	c
2014	**461**	**Crème fraiche**	**Cream**	+p	+p	+p	+p	+	+(28,7)	+(29,8)	+p	+	+	+p	+	+	+	**PA**	+(31,9)	+(26,3)	/	+	+	**PA**	**3**	c
2021	1122	Gros lait, lait fermenté	Fermented milk	-	st	-	st	-	/	-	st	/	/	st	/	/	-	**NA**							3	c
2021	1123	Lait ribot fermier	Fermented milk	st	st	st	st	-	/	-	st	/	/	st	/	/	-	**NA**							3	c
2021	1124	Lait ribot	Fermented milk	st	st	st	st	-	/	-	st	/	/	st	/	/	-	**NA**							3	c

SPECIFIC FOOD AND INGREDIENTS

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: 16 h at 37°C										After storage for 72 h at 5°C ± 3°C											
											Confirmatory tests										Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment All confir-matory tests	PCR Result (Ct) 2020: GD v2	50 µl direct streaking on *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5477**	**Ground coriander**	**Coriandre moulue**	+p	+p	+p	+p	+	U	+(19,8)	+p	+	+	+p	+	/	+	+	**PA**	+(20,4)	+p	+	+p	+	+	+	**PA**	4	a
2020	**5479**	**Cocoa powder (21%FL)**	**Cacao en poudre (21% MG)**	+p	+p	+p	+p	+	P	+(23,5)	+p	+	+	+p	+	+	+	+	**PA**	+(22,6)	+p	+	+p	+	+	+	**PA**	4	a
2020	**5481**	**Cocoa powder (21%FL)**	**Cacao en poudre (21% MG)**	+p	+p	+p	+p	+	P	+(25,2)	+p	+	+	+p	+	+	+	+	**PA**	+(21,9)	+p	+	+p	+	+	+	**PA**	4	a
2020	**5482**	**Cocoa powder (21%FL)**	**Cacao en poudre (21% MG)**	+p	+p	+p	+p	+	P	+(27,4)	+p	+	+	+p	+	+	+	+	**PA**	+(26,8)	+p	+	+p	+	+	+	**PA**	4	a
2020	**5483**	**Cocoa liquor**	**Liqueur de cacao**	+p	+p	+p	+p	+	P	+(20,6)	+M	+	+	+p	+	+	+	+	**PA**	+(19,0)	+M	+	+p	+	+	+	**PA**	4	a
2020	**5485**	**Cocoa butter**	**Beurre de cacao**	+p	+p	+p	+p	+	P	+(29,6)	+m	+	+	+p	+	+	+	+	**PA**	+(23,7)	+m	+	+p	+	+	+	**PA**	4	a
2021	**259**	**Fresh basil**	**Basilic frais**	-	-	-	-	-	U	+(25,2)	+M	+	+	+M	+	/	+	+	**PD**	+(24,1)	+m	+	+M	+	+	+	**PD**	4	a
2021	**260**	**Fresh chives**	**Ciboulette fraiche**	+M	+p	+M	+p	+	U	-	-	/	/	+Md	-d	- (E.cloacae)	-	-	**ND**	-	-	/	-	/	-	-	**ND**	4	a
2021	**261**	**Fresh parsley**	**Persil frais**	+M	+p	+1/2	+M	+	U	+(23,9)	+p	+	+	+p	+	/	+	+	**PA**	+(24,8)	+1/2	+	+p	+	+	+	**PA**	4	a
2021	**262**	**Fresh rosemary**	**Romarin frais**	+1/2	+M	+m	+m	+	U	-	-	/	/	-	/	/	-	-	**ND**	-	-	/	-	/	-	-	**ND**	4	a
2021	**263**	**Spice colombo**	**Colombo**	st	st	st	st	-	U	-	-	/	/	+dni/-	/	/	-	-	**NA**	-	-	/	-	/	-	-	**NA**	4	a
2021	**264**	**Spice pepper**	**Piment doux**	st	st	st	st	-	U	-	-	/	/	+md	-d	- (E. coli)	-	-	**NA**	-	-	/	-	/	-	-	**NA**	4	a
2021	**267**	**Cocoa liquor**	**Liqueur de cacao**	+p	+p	+p	+p	+	P	+(21,6)	+p	+	+	+p	+	+	+	+	**PA**	+(20,2)	+p	+	+p	+	+	+	**PA**	4	a
2021	**502**	**Cocoa powder (23%FL)**	**Poudre de cacao plein arome (23% MG)**	+p	+p	+p	+p	+	P	+(22,9)	+M	+	+	+p	+	+	+	+	**PA**	+(21,5)	+p	+	+p	+	+	+	**PA**	4	a
2021	**503**	**Cocoa powder (21% FL)**	**Caca en poudre (21% MG)**	+p	+p	+p	+p	+	P	+(20,1)	+M	+	+	+p	+	+	+	+	**PA**	+(19,9)	+p	+	+p	+	+	+	**PA**	4	a
2021	**504**	**Cocoa butter**	**Beurre de cacao**	st	st	st	st	-	P	-	st	/	/	st	/	/	-	-	**NA**	-	st	/	st	/	-	-	**NA**	4	a
2020	**5458**	**Infant formula, 6 months-1 year, 24% FL**	**Poudre de lait infantile 6 mois-1 an, 24% MG**	+p	+p	+p	+p	+	U	+(35,0)	+p	+	+	+p	+	/	+	+	**PA**	+(34,4)	+m(5)	+	+p	+	+	+	**PA**	4	b
2020	**5459**	**Organic infant formula, 6 months - 1 year 21,4% FL**	**Poudre de lait infantile bio 2 6 mois-1 an, 21,4 % MG**	+p	+p	+p	+p	+	U	+(32,5)	+p	+	+	+p	+	/	+	+	**PA**	+(34,1)	+p	+	+p	+	+	+	**PA**	4	b

♦ Analyses performed according to the COFRAC accreditation

SPECIFIC FOOD AND INGREDIENTS

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: 16 h at 37°C										After storage for 72 h at 5°C ± 3°C											
											Confirmatory tests										Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment All confir-matory tests	PCR Result (Ct) 2020: GD v2	50 µl direct streaking on *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5460**	**Infant formula stage 1 with probiotics (*B. lactis* 3,6.10⁶ CFU/g) 22,3 % FL**	**Poudre de lait infantile 1 avec probiotiques (*B. lactis* 3,6.10⁶ CFU/g) 22,3 % MG**	+p	+p	+p	+p	+	U	+(31,2)	+p	+	+	+p	+	/	+	+	**PA**	+(24,6)	+M	+	+p	+	+	+	**PA**	4	b
2020	**5461**	**Infant formula stage 2 with probiotics (Bifidobactéries 1,0.10⁶ CFU/g) 22% FL**	**Poudre de lait infantile 2 dès 6 mois avec probiotiques (Bifidobactéries 1,0.10⁶ CFU/g) 22% MG**	+p	+p	+p	+p	+	U	+(23,5)	+p	+	+	+p	+	/	+	+	**PA**	+(21,5)	+p	+	+p	+	+	+	**PA**	4	b
2020	**5462**	**Infant cereals, cocoa**	**Céréales infantiles cacao**	+p	+p	+p	+p	+	U	-	st	/	/	st	/	/	-	-	**ND**	-	st	/	st	/	-	-	**ND**	4	b
2020	**5464**	**Infant cereals with probiotics, vanilla (*B. lactis* 1,0.10⁶ CFU/g)**	**Céréales infantiles vanille avec probiotiques (B. lactis 1,0.106 CFU/g)**	+p	+p	+p	+p	+	U	+(26,9)	+p	+	+	+p	+	/	+	+	**PA**	+(19,6)	+p	+	+p	+	+	+	**PA**	4	b
2020	**5468**	**Whole milk powder (26% FL)**	**Poudre de lait entier (26%MG)**	+p	+p	+p	+p	+	U	+(26,6)	+p	+	+	+p	+	/	+	+	**PA**	+(21,9)	+p	+	+p	+	+	+	**PA**	4	b
2020	**5469**	**Skimmed milk powder (5% FL)**	**Poudre de lait écrémé (5%MG)**	+p	+p	+p	+p	+	P	+(32,2)	+p	+	+	+p	+	/	+	+	**PA**	+(24,5)	+p	+	+p	+	+	+	**PA**	4	b
2020	**5470**	**Egg white powder**	**Poudre de blanc d'œuf**	+p	+p	+p	+p	+	P	+(20,4)	+p	+	+	+p	+	/	+	+	**PA**	+(19,3)	+M	+	+p	+	+	+	**PA**	4	b
2020	**5471**	**Egg yolk powder**	**Poudre de jaune d'œuf**	+p	+p	+p	+p	+	P	+(21,6)	+p	+	+	+p	+	/	+	+	**PA**	+(21,1)	+p	+	+p	+	+	+	**PA**	4	b
2020	**5262**	**Liquid whole egg**	**Œufs entiers liquides**	+p	+p	+p	+p	+	P	+(39,3)	-	/	/	+p	+	/	+	+	**PA**	i/i/-*/-(ne)	+p	+	+p	+	+	-	**ND**	4	c
2020	**5263**	**Liquid egg yolk**	**Jaunes d'œufs liquides**	+p	+p	+M	+p	+	P	i/+(38,8)/ +(31,8)*	+M	+	+	+p	+	/	+	+	**PA**	i/i/+35, 6*	+1/2	+	+p	+	+	+	**PA**	4	c
2020	**5264**	**Liquid egg yolk**	**Jaunes d'œufs liquides**	+p	+p	+p	+p	+	P	i/i*/+ (33,8)**	+p	+	+	+p	+	/	+	+	**PA**	i/i/-*/-(ne)	+1/2	+	+M	+	+	-	**ND**	4	c
2020	**5265**	**Liquid egg white**	**Blanc d'œufs liquides**	+p	+p	+p	+p	+	P	+(19,6)	+p	+	+	+p	+	+	+	+	**PA**	+(19,5)	+p	+	+p	+	+	+	**PA**	4	c
2020	**5472**	**Pasteurised whole egg powder**	**Poudre d'œuf entier pasteurisé**	+p	+p	+p	+p	+	P	+(19,7)	+p	+	+	+p	+	/	+	+	**PA**	+(19,5)	+p	+	+p	+	+	+	**PA**	4	c
2021	**268**	**Egg white liquid**	**Blanc d'œuf liquide**	+p	+p	+p	+p	+	P	+(18,5)	+p	+	+	+p	+	+	+	+	**PA**	+(16,7)	+p	+	+p	+	+	+	**PA**	4	c
2021	**269**	**Egg white liquid**	**Blanc d'œuf liquide**	+p	+p	+p	+p	+	P	+(17,9)	+p	+	+	+p	+	+	+	+	**PA**	+(17,5)	+p	+	+p	+	+	+	**PA**	4	c

SPECIFIC FOOD AND INGREDIENTS

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: 16 h at 37°C										After storage for 72 h at 5°C ± 3°C											
											Confirmatory tests										Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	PCR Result (Ct) 2020: GD v2	50 µl direct streaking on *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2021	**270**	**Egg white liquid**	**Blanc d'œuf liquide**	+p	+p	+p	+p	+	P	+(18,4)	+p	+	+	+p	+	+	+	+	**PA**	+(17,5)	+p	+	+p	+	+	+	**PA**	4	c
2021	**271**	**Whole egg liquid**	**Œuf entier liquide**	+p	+p	+p	+p	+	P	+(19,1)	+p	+	+	+p	+	/	+	+	**PA**	+(30,2)	+p	+	+p	+	+	+	**PA**	4	c
2021	**272**	**Whole egg liquid**	**Œuf entier liquide**	+p	+p	+p	+p	+	P	+(26,9)	+p	+	+	+p	+	/	+	+	**PA**	+(36,2)	+p	+	+p	+	+	+	**PA**	4	c
2021	**274**	**Egg yolk liquid**	**Jaune d'œuf liquide**	+p	+p	+p	+p	+	P	+(31,9)	+p	+	+	+p	+	/	+	+	**PA**	i/-*	+p	+	+p	+	+	+	**PA**	4	c
2021	**275**	**Egg yolk liquid**	**Jaune d'œuf liquide**	+p	+p	+p	+p	+	P	+(30,9)	+p	+	+	+p	+	/	+	+	**PA**	i/-*	+p	+	+p	+	+	+	**PA**	4	c
2021	469	Egg white powder	Blanc d'œuf en poudre	st	st	st	st	-	P	+(37,8)/ -/-	st	/	/	st (5xRVS:st)	/	/	-	-	**PPNA**	+(31,7)/ -/-	st	/	-	/	-	-	**PPNA**	4	c
2021	470	Egg yolk powder	Jaune d'œuf en poudre	st	st	st	st	-	P	+(38,3)/+ (37,6)/ +(36,6)	-	/	/	st (5xRVS:st, MSRV:-)	/	/	-	-	**PPNA**	-	st	/	-	/	-	-	**NA**	4	c

FISHERY PRODUCTS AND VEGETABLES

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				
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											Confirmatory tests										Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment All confir-matory tests	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment	Category	Type
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5130**	**White octopus**	**Poulpe blanc**	+p	+p	+M	+p	+	P	+(26,9)	+M	+	+	+p	+	/	+	+	**PA**	+(27,3)	+1/2	+	/	/	+	+	**PA**	5	a
2020	**5131**	**Fish filet**	**Filet de merlan**	+p	+p	+M	+M	+	P	+(26,2)	+1/2	+	+	+p	+	/	+	+	**PA**	+(24,0)	+M	+	/	/	+	+	**PA**	5	a
2020	**5132**	**Fish filet**	**Filet de tacaud**	+p	+p	+M	+p	+	P	+(23,9)	+M	+	+	+p	+	/	+	+	**PA**	+(23,2)	+M	+	/	/	+	+	**PA**	5	a
2020	**5134**	**Fish filet**	**Filet de sôle**	+1/2	+p	+M	+M	+	P	+(24,5)	+1/2	+	+	+p	+	/	+	+	**PA**	+(24,8)	+M	+	/	/	+	+	**PA**	5	a
2020	**5216**	**Frozen fish filet**	**Filet de lotte congelé**	+m	+p	+M	+p	+	P	+(25,2)	+M	+	+	+p	+	/	+	+	**PA**	+(25,5)	+M	+	+p	+	+	+	**PA**	5	a
2020	**5218**	**Frozen shrimp tails**	**Queues de crevettes crues congelées**	+p	+p	+1/2	+M	+	P	+(19,4)	+M	+	+	+p	+	/	+	+	**PA**	+(19,6)	+M	+	+p	+	+	+	**PA**	5	a
2020	**5221**	**Frozen fish filet**	**Colin d'alaska congelé**	+p	+p	+p	+p	+	P	+(33,9)	+p	+	+	+p	+	/	+	+	**PA**	+(28,2)	+p	+	+p	+	+	+	**PA**	5	a
2021	**142**	**RTRH scallops**	**Cassolette de Saint Jacques poireaux et champignons**	+p	+p	+p	+p	+	P	+(18,1)	+p	+	+	+p	+	/	+	+	**PA**	+(19,1)	+p	+	+p	+	+	+	**PA**	5	a
2021	**144**	**RTRH fish Parmentier with chives**	**Parmentier de poisson à la ciboulette**	+p	+p	+p	+p	+	P	+(17,3)	+p	+	+	+p	+	/	+	+	**PA**	+(18,5)	+p	+	+p	+	+	+	**PA**	5	a
2021	**146**	**Stuffed squid**	**Encornet Farci avec sauce**	+p	+p	+p	+p	+	P	+(16,5)	+p	+	+	+p	+	/	+	+	**PA**	+(17,4)	+p	+	+p	+	+	+	**PA**	5	a
2021	**148**	**RTRH spring rolls with crab and shrimp**	**Nem crabe-crevettes**	+p	+p	+p	+p	+	P	+(19,7)	+p	+	+	+p	+	/	+	+	**PA**	+(20,6)	+p	+	+p	+	+	+	**PA**	5	a
2021	**149**	**Cod accras and fish filet**	**Acras au cabillaud et à la morue**	+p	+p	+p	+p	+	P	+(17,3)	+p	+	+	+p	+	/	+	+	**PA**	+(17,6)	+p	+	+p	+	+	+	**PA**	5	a
2020	**5119**	**Organic sprouts Alfalfa**	**Graines germées Alfalfa bio**	+m	+m	+m	+m	+	P	+(37,8)	-	/	/	+m	+	+	+	+	**PA**	+(38,7)	-	/	+m	+	+	+	**PA**	5	b
2020	**5120**	**Sprouts (pink radish)**	**Graines germées radis rose**	+M	+1/2	+M	+m	+	P	+(34,8)	-	/	/	+1/2	+	+	+	+	**PA**	+(34,9)	-	/	+m	+	+	+	**PA**	5	b
2020	**5122**	**Sprouts Alfalfa, radish, fennel**	**Graines germées mélange Alfalfa, radis, fenouil**	+m	+m	+m	+m	+	P	-/ +(37,2)/-	-	/	/	+m	+	+	+	-	**ND**	-/-/-	-	/	+m	+	+	-	**ND**	5	b
2020	**5123**	**Sprouts (pink radish)**	**Graines germées radis rose**	+M	+1/2	+m	+1/2	+	P	+(34,6)	-	/	/	+1/2	+	+	+	+	**PA**	+(34,7)	-	/	+m	+	+	+	**PA**	5	b
2020	**5124**	**Sprouts Alfalfa, radish, fennel**	**Graines germées mélange Alfalfa, radis, fenouil**	+m	+m	+m	+m	+	P	+(36,0)	-	/	/	+m	+	+	+	+	**PA**	+(35,2)	-	/	+m	+	+	+	**PA**	5	b
2020	**5125**	**Organic sprouts Alfalfa**	**Graines germées Alfalfa bio**	+m	+m	+m	+m	+	P	+(34,1)	-	/	/	+m	+	+	+	+	**PA**	+(33,0)	st	/	+m	+	+	+	**PA**	5	b

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FISHERY PRODUCTS AND VEGETABLES

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C												BPW storage for 72 h at 5°C ± 3°C										
											Confirmatory tests											Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	All confir-matory tests	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5126**	**Mix of salad**	**Salade mélangée**	+M	+1/2	+M	+M	+	P	+(26,6)	-	/	/	+1/2	+	+	+	+	**PA**	+(26,6)	-	/	+m	+	+	+	**PA**	5	b
2020	**5127**	**Mix of salad**	**Salade mélange de saison**	+M	+M	+M	+M	+	P	+(27,3)	-	/	/	+M	+	+	+	+	**PA**	+(27,7)	+m	+	/	/	+	+	**PA**	5	b
2020	**5128**	**Salad**	**Salade quatre saveurs**	+1/2	+M	+M	+M	+	P	+(27,0)	+1/2	+	+	+M	+	/	+	+	**PA**	+(26,5)	+m	+	/	/	+	+	**PA**	5	b
2021	**153**	**Baby leaves mix**	**Mélange jeunes pousses**	+M	+M	+M	+p	+	P	+(27,7)	+1/2	+	+	+M	+	/	+	+	**PA**	+(21,8)	+m	+	+M	+	+	+	**PA**	5	b
2021	**155**	**Rocket salad**	**Roquette**	+M	+M	+M	+M	+	P	+(24,7)	+m	+	+	+M	+	/	+	+	**PA**	+(25,6)	+m	+	+M	+	+	+	**PA**	5	b
2020	**5253**	**Banana**	**Banane**	+p	+p	+p	+p	+	P	+(21,3)	+p	+	+	+p	+	/	+	+	**PA**	+(19,3)	+p	+	+p	+	+	+	**PA**	5	c
2020	**5254**	**Apple**	**Pomme gala**	+M	+M	+p	+p	+	P	+(26,2)	+1/2	+	+	+M	+	/	+	+	**PA**	+(24,4)	+1/2	+	+M	+	+	+	**PA**	5	c
2020	**5255**	**Pear**	**Poire conférence**	+p	+p	+p	+p	+	P	+(18,6)	+p	+	+	+p	+	/	+	+	**PA**	+(17,6)	+p	+	+p	+	+	+	**PA**	5	c
2020	**5256**	**Kiwi**	**Kiwi**	+p	+p	+p	+p	+	P	+(19,3)	+p	+	+	+p	+	/	+	+	**PA**	+(18,2)	+p	+	+p	+	+	+	**PA**	5	c
2020	**5257**	**Tomato**	**Tomate**	+1/2	+M	+M	+M	+	P	+(27,3)	-	/	/	+1/2	+	+	+	+	**PA**	+(27,0)	-	/	+p	+	+	+	**PA**	5	c
2020	**5258**	**Carrot**	**Carotte**	+M	+M	+M	+M	+	P	-/+(37,9)/+(37,3)	-	/	/	+M	+	+	+	-	**ND**	-/-/-	-	/	+M	+	+	-	**ND**	5	c
2020	**5259**	**Eggplant**	**Aubergine**	+p	+p	+p	+p	+	P	+(17,6)	+p	+	+	+p	+	/	+	+	**PA**	+(16,8)	+p	+	+p	+	+	+	**PA**	5	c
2020	**5260**	**Turnip**	**Navet**	+M	+M	+M	+M	+	P	+(23,7)	+1/2	+	+	+M	+	/	+	+	**PA**	+(23,5)	+m	+	+M	+	+	+	**PA**	5	c
2020	**5261**	**Zucchini**	**Courgette**	+1/2	+M	+M	+M	+	P	+(26,4)	+m	+	+	+1/2	+	/	+	+	**PA**	+(25,0)	+m	+	+m	+	+	+	**PA**	5	c
2021	**164**	**RTRH food, green lentil and curry**	**Pavés lentilles vertes et curry**	+p	+p	+p	+p	+	P	+(19,4)	+p	+	+	+p	+	/	+	+	**PA**	+(18,8)	+p	+	+p	+	+	+	**PA**	5	c
2021	**165**	**RTHR vegetable food with lentil, zucchini and mint**	**Boulettes de lentilles vertes courgette menthe**	+p	+p	+p	+p	+	P	+(21,3)	+p	+	+	+p	+	/	+	+	**PA**	+(19,7)	+p	+	+p	+	+	+	**PA**	5	c
2021	**166**	**Potatoes and mushrooms, cream sauce**	**Pomme de terre et champignons sauce à la crème**	+p	+p	+p	+p	+	P	+(20,7)	+p	+	+	+p	+	/	+	+	**PA**	+(18,9)	+p	+	+p	+	+	+	**PA**	5	c
2021	**167**	**Tofu Gulash**	**Tofu Gulash**	+m	+M	+M	+p	+	P	+(30,0)	+M	+	+	+M	+	/	+	+	**PA**	+(28,9)	+M	+	+M	+	+	+	**PA**	5	c

FEED PRODUCTS

Year of analysis	Sample N°	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
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											Confirmatory tests											Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-Ment (all confi-rmatory tests)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5539**	**Terrine for dog (tuna and grey shrimps)**	**Pâté pour chat (filet de thon et crevettes grises)**	+p	+p	+p	+p	+	P	+(19,2)	+p	+	+	+p	+	/	+	+	**PA**	+(17,5)	+p	+	+p	+	+	+	**PA**	6	a
2020	**5540**	**Terrine for cat (beef meat)**	**Terrine pour chat au bœuf**	+p	+p	+p	+p	+	P	+(19,0)	+p	+	+	+p	+	/	+	+	**PA**	+(17,7)	+p	+	+p	+	+	+	**PA**	6	a
2020	**5541**	**Organic terrine for dog**	**Terrine pour chien adulte bio**	+p	+p	+p	+p	+	P	+(25,3)	+p	+	+	+p	+	/	+	+	**PA**	+(21,5)	+p	+	+p	+	+	+	**PA**	6	a
2020	**5545**	**Pellets for cat**	**Croquettes pour chat**	+p	+p	+p	+p	+	P	+(19,2)	+p	+	+	+p	+	/	+	+	**PA**	+(17,5)	+p	+	+p	+	+	+	**PA**	6	a
2020	**5549**	**Feed for birds**	**Aliment pour oiseaux de jardin**	+M	+p	+M	+p	+	P	+(21,1)	+p	+	+	+p	+	/	+	+	**PA**	+(21,3)	+p	+	+p	+	+	+	**PA**	6	a
2020	**5550**	**Feed for birds**	**Aliment pour perruches**	+1/2	+M	+M	+M	+	P	+(21,1)	+p	+	+	+M	+	/	+	+	**PA**	+(22,0)	+1/2	+	+M	+	+	+	**PA**	6	a
2021	**293**	**Pellets for dog (chicken meat)**	**Croquettes chien light mini (poulet)**	+p	+p	+p	+p	+	P	+(18,4)	+p	+	+	+p	+	/	+	+	**PA**	+(19,1)	+p	+	+p	+	+	+	**PA**	6	a
2021	**294**	**Pellets for dog (chicken meat)**	**Croquettes chien sénior mini (poulet)**	+p	+p	+p	+p	+	P	+(20,2)	+p	+	+	+p	+	/	+	+	**PA**	+(19,5)	+p	+	+p	+	+	+	**PA**	6	a
2021	**601**	**Terrine for dog**	**Paté pour chien**	+p	+p	+p	+p	+	P	+(18,3)	+p	+	+	+p	+	+	+	+	**PA**	+(18,7)	+p	+	+p	+	+	+	**PA**	6	a
2021	**602**	**Terrine for dog**	**Paté pour chien**	+p	+p	+p	+p	+	P	+(18,7)	+p	+	+	+p	+	+	+	+	**PA**	+(18,7)	+p	+	+p	+	+	+	**PA**	6	a
2021	**603**	**Terrine for cat**	**Paté pour chat**	+p	+p	+p	+p	+	P	+(17,9)	+p	+	+	+p	+	+	+	+	**PA**	+(18,7)	+p	+	+p	+	+	+	**PA**	6	a
2021	**297**	**Barley**	**Orge floconné**	+p(4)	+p	+p	+p	+	P	+(18,6)	+p	+	+	+p	+	/	+	+	**PA**	+(19,4)	+m	+	+p	+	+	+	**PA**	6	b
2021	**303**	**Sunflower oilcake**	**Tourteaux de tournesol**	+p(5)	+M	+M	+M	+	P	+(27,9)	+p	+	+	+M	+	/	+	+	**PA**	+(25,0)	+m	+	+p	+	+	+	**PA**	6	b
2021	**304**	**Sunflower oilcake**	**Tourteaux de tournesol**	+p(1)	+M	+p	+p	+	P	+(28,0)	+p	+	+	+M	+	/	+	+	**PA**	+(25,6)	+p	+	+p	+	+	+	**PA**	6	b
2021	**604**	**Feed for livestock**	**Produit fini pour alimentation betail 35**	+m	+1/2	+m	+M	+	P	+(38,5)	-	/	/	+1/2	+	+	+	+	**PA**	+(37,9)	+md	+	+p	+	+	+	**PA**	6	b
2021	**605**	**Feed for livestock**	**Produit fini pour alimentation betail 35**	+m	+m	+1/2	+M	+	P	+(36,7)	-	/	/	+m	+	+	+	+	**PA**	+(37,7)	-	/	+M	+	+	+	**PA**	6	b
2021	**606**	**Feed for livestock**	**Produit fini pour alimentation betail 4**	+p	+p	+p	+p	+	P	+(27,2)	+p	+	+	+p	+	+	+	+	**PA**	+(26,8)	+p	+	+p	+	+	+	**PA**	6	b
2021	**607**	**Feed for livestock**	**Produit fini pour alimentation betail 4**	+p	+p	+p	+p	+	P	+(22,6)	+p	+	+	+p	+	+	+	+	**PA**	+(23,9)	+p	+	+p	+	+	+	**PA**	6	b

♦ Analyses performed according to the COFRAC accreditation

FEED PRODUCTS

Year of analysis	Sample N°	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																				Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C											BPW storage for 72 h at 5°C ± 3°C											
											Confirmatory tests											Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-Ment (all confi-rmatory tests)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2021	**608**	**Feed for livestock**	**Produit fini pour alimentation bétail 31**	+M	+p	+M	+p	+	P	+(32,8)	+mni/+	+	+	+p	+	+	+	+	**PA**	+(34,4)	+md/+	+	+M	+	+	+	**PA**	6	b
2021	**609**	**Feed for livestock**	**Produit fini pour alimentation bétail 31**	+p	+p	+M	+M	+	P	+(37,8)	-	/	/	+p	+	+	+	+	**PA**	+(37,9)	-	/	+1/2	+	+	+	**PA**	6	b
2021	**610**	**Feed for livestock**	**Produit fini pour alimentation bétail 18**	+M	+M	+1/2	+M	+	P	+(28,6)	-	/	/	+M	+	+	+	+	**PA**	+(20,7)	-	/	+M	+	+	+	**PA**	6	b
2021	**611**	**Feed for livestock**	**Produit fini pour alimentation bétail 18**	-	+M	+M	+p	+	P	+(34,1)	-dni/+	+	+	+M	+	+	+	+	**PA**	+(35,0)	-	/	+m	+	+	+	**PA**	6	b
2021	**612**	**Feed for livestock**	**Produit fini pour alimentation bétail 36**	+m	+M	+M	+p	+	P	+(37,9)	-	/	/	+M	+	+	+	+	**PA**	+(38,7)	-	/	+m	+	+	+	**PA**	6	b
2021	**613**	**Feed for livestock**	**Produit fini pour alimentation bétail 36**	+d(3)	+1/2	+m	+m	+	P	+(38,7)	-	/	/	+1/2	+	+	+	+	**PA**	+(18,7)	-	/	+m	+	+	+	**PA**	6	b
2021	**615**	**Soya oilcake**	**Tourteaux de soja 48**	+p	+p	+p	+p	+	P	+(34,7)	+M	+	+	+p	+	+	+	+	**PA**	+(32,7)	+p	+	+p	+	+	+	**PA**	6	b
2021	**616**	**Soya oilcake**	**Tourteaux de soja 48**	+p	+p	+p	+p	+	P	+(20,5)	+p	+	+	+p	+	+	+	+	**PA**	+(19,4)	+p	+	+p	+	+	+	**PA**	6	b
2021	**309**	**Flour for laying hen**	**Farine pour alimentation poules pondeuses**	+p(9)	+p	+p	+p	+	P	+(37,0)	+p	+	+	+p	+	/	+	+	**PA**	+(30,6)	+p	+	+p	+	+	+	**PA**	6	c
2021	**310**	**Flour for laying hen**	**Farine pour alimentation poules pondeuses**	+p(2)	+p	+p	+p	+	P	+(31,3)	+p	+	+	+p	+	/	+	+	**PA**	+(36,5)	+p	+	+p	+	+	+	**PA**	6	c
2021	**312**	**Raw material, flour**	**Farine matières premiéres 12**	+p(8)	+m	+p	+M	+	P	+(23,0)	+m	+	+	+m	+	/	+	+	**PA**	+(22,6)	+m	+	+m	+	+	+	**PA**	6	c
2021	**314**	**Flour for laying hen**	**Farine traité pour alimentation poules pondeuses**	+p	+p	+p	+p	+	P	+(29,4)	+p	+	+	+p	+	/	+	+	**PA**	+(30,2)	+p	+	+p	+	+	+	**PA**	6	c
2021	**614**	**Barley**	**Orge floconné**	+p	+p	+p	+p	+	P	+(30,3)	+p	+	+	+p	+	+	+	+	**PA**	+(29,3)	+p	+	+p	+	+	+	**PA**	6	c
2021	**617**	**Raw materials for livestock feed**	**Matière première alimentation betail 41**	+m	+1/2	+m	+M	+	P	+(36,8)	-	/	/	+1/2	+	+	+	+	**PA**	+(37,2)	-	/	+m	+	+	+	**PA**	6	c
2021	**618**	**Raw materials for livestock feed**	**Matière première alimentation betail 41**	+md	+1/2	+m	+M	+	P	+(34,4)	+dni/+	+	+	+1/2	+	+	+	+	**PA**	+(32,7)	-	/	+m	+	+	+	**PA**	6	c
2021	**619**	**Flour for laying hen**	**Farine traitée pondeuse**	+p	+p	+p	+p	+	P	+(31,1)	+p	+	+	+p	+	+	+	+	**PA**	+(31,6)	+p	+	+p	+	+	+	**PA**	6	c
2021	**620**	**Flour for laying hen**	**Farine traitée pondeuse**	+p	+p	+p	+p	+	P	+(34,4)	+p	+	+	+p	+	+	+	+	**PA**	+(33,8)	+p	+	+p	+	+	+	**PA**	6	c

ENVIRONMENTAL SAMPLES

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																						Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C											BPW storage for 72 h at 5°C ± 3°C												
											Confirmatory tests											Confirmatory tests											
											Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella							Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests	All confir-mation result	Final result All confir-matory tests	Agree-ment All confir-matory tests	PCR Result (Ct) 2020: GD v2	Typical colonies	Latex	Typical colonies	Latex	All confir mation result	Final result All confir-matory tests - 72h	Agree-ment					
2020	**5311**	**Process water (production of pastry cake)**	**Eau de process (production madeleine)**	+p	+p	+p	+p	+	P	+(20,0)	+p	+	+	+p	+	/	+	+	**PA**	+(19,3)	+p	+	+p	+	+	+	**PA**	7	a
2020	**5313**	**Process water (meat products industry)**	**Eau de process (fabrication chipolatas)**	+p	+p	+p	+p	+	P	+(18,5)	+p	+	+	+p	+	/	+	+	**PA**	+(18,5)	+p	+	+p	+	+	+	**PA**	7	a
2020	**5315**	**Rinse water (production of poultry ham)**	**Eau de rinçage (production jambon de volaille)**	+M	+M	+M	+p	+	P	+(18,7)	+M	+	+	+M	+	/	+	+	**PA**	+(18,6)	+M	+	+M	+	+	+	**PA**	7	a
2020	**5317**	**Rinse water (evaporator, dairy products industry)**	**Eau de lavage (sortie évaporateur, industrie laitière)**	+p	+p	+p	+p	+	P	+(18,5)	+p	+	+	+p	+	/	+	+	**PA**	+(18,4)	+M	+	+p	+	+	+	**PA**	7	a
2021	**173**	**Rinse water (production of poultry ham)**	**Eau de rinçage (production jambon de volaille)**	+p	+p	+p	+p	+	P	+(18,5)	+p	+	+	+p	+	/	+	+	**PA**	+(19,5)	+p	+	+p	+	+	+	**PA**	7	a
2021	**174**	**Rinse water (dairy industry)**	**Eau de rinçage (industrie laitière)**	+p	+p	+p	+p	+	P	+(18,3)	+p	+	+	+p	+	/	+	+	**PA**	+(18,6)	+p	+	+p	+	+	+	**PA**	7	a
2021	**177**	**Rinse water (dairy industry)**	**Eau de rinçage sérum (industrie laitière)**	+p	+p	+p	+p	+	P	+(18,2)	+p	+	+	+p	+	/	+	+	**PA**	+(18,4)	+p	+	+p	+	+	+	**PA**	7	a
2021	1770	Rinse water (dairy products industry)	Eau de rinçage (industrie laitière)	st	st	st	st	-	P	-/i/i/-*/-*	st	/	/	st	/	/	-	-	**NA**	-	st	/	st	/	-	-	**NA**	7	a
2020	**5318**	**Waste, pork meat on the floor (meat products industry)**	**Déchets de porc ramassés au sol (industrie produits carnés)**	+m	+M	+M	+p	+	P	+(26,6)	+md	+	+	+M	+	/	+	+	**PA**	+(27,3)	+M	+	+p	+	+	+	**PA**	7	b
2020	**5319**	**Waste, beef meat on the floor (meat products industry)**	**Déchets de bœuf ramassés au sol (industrie produits carnés)**	+md	+M	+m	+M	+	P	+(28,5)	-	/	/	+M	+	+	+	+	**PA**	+(28,4)	+m	+	+p	+	+	+	**PA**	7	b

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ENVIRONMENTAL SAMPLES

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																						Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C												BPW storage for 72 h at 5°C ± 3°C											
											Confirmatory tests												Confirmatory tests									
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	All confir-matory tests	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests					Typical colonies	Latex	Typical colonies	Latex					
2020	**5320**	**Waste, ground meat (meat products industry)**	**Déchets de bœuf hachés (industrie produits carnés)**	+m	+M	+m	+M	+	P	+(25,3)	+md	+	+	+M	+	/	+	+	**PA**	+(25,5)	+d/+	+	+M	+	+	+	**PA**	7	b
2021	**186**	**Waste (production of sausage)**	**Déchet saucisse knacki (production de knacki)**	+M	+M	+M	+p	+	P	+(22,6)	+M	+	+	+M	+	/	+	+	**PA**	+(21,6)	+p	+	+p	+	+	+	**PA**	7	b
2021	**187**	**Waste (production of sausage)**	**Déchet saucisse knacki (production de knacki)**	+M	+M	+M	+M	+	P	+(20,3)	+M	+	+	+M	+	/	+	+	**PA**	+(20,2)	+p	+	+p	+	+	+	**PA**	7	b
2021	**505**	**Vacuum dusts (dairy industry)**	**Poussière d'aspirateur, 5029 (industrie laitière)**	+p	+p	+p	+p	+	P	+(19,4)	+p	+	+	+p	+	+	+	+	**PA**	+(18,6)	+p	+	+p	+	+	+	**PA**	7	b
2021	**506**	**Vacuum dusts (dairy industry)**	**Poussière d'aspirateur, 5020 MP3 (industrie laitière)**	+p	+p	+p	+p	+	P	+(23,6)	+p	+	+	+p	+	+	+	+	**PA**	+(20,4)	+p	+	+p	+	+	+	**PA**	7	b
2021	**507**	**Vacuum dusts (dairy industry)**	**Poussière d'aspirateur 5019 MP3 (industrie laitière)**	+p	+p	+p	+p	+	P	+(22,5)	+p	+	+	+p	+	+	+	+	**PA**	+(20,4)	+p	+	+p	+	+	+	**PA**	7	b
2021	**508**	**Vacuum dusts (dairy industry)**	**Poussière d'aspirateur, 5268 T3(industrie laitière)**	+p	+p	+p	+p	+	P	+(23,3)	+p	+	+	+p	+	+	+	+	**PA**	+(21,6)	+p	+	+p	+	+	+	**PA**	7	b
2021	**509**	**Milk dusts (dairy industry)**	**Poussières de lait (industrie laitière)**	+M	+p	+M	+p	+	P	+(24,8)	+p	+	+	+M	+	+	+	+	**PA**	+(23,6)	+p	+	+p	+	+	+	**PA**	7	b
2021	**510**	**Milk dusts (dairy industry)**	**Poussières de lait 0% (industrie laitière)**	+p	+p	+p	+p	+	P	+(24,9)	+M	+	+	+p	+	+	+	+	**PA**	+(22,3)	+p	+	+p	+	+	+	**PA**	7	b
2021	**511**	**Milk dusts (dairy industry)**	**Poussière de lait base infantile (industrie laitière)**	+p	+p	+p	+p	+	P	+(19,3)	+M	+	+	+p	+	+	+	+	**PA**	+(18,6)	+M	+	+p	+	+	+	**PA**	7	b
2021	**512**	**Milk dusts (dairy industry)**	**Poussières de lait (industrie laitière)**	+p	+p	+p	+p	+	P	+(26,6)	+p	+	+	+p	+	+	+	+	**PA**	+(24,3)	+p	+	+p	+	+	+	**PA**	7	b
2021	1005	Waste, pork meat on the floor (meat products industry)	Déchet découpe porc ramassés au sol (industrie de produits carnés)	+m(1)	+m	+M	+m	+	P	+(29,9)	+mni/+	+	+	+m	+	+	+	+	**PA**	+(41,1)	+mni/+	+	+M	+	+	+	**PA**	7	b

ENVIRONMENTAL SAMPLES

Year of analysis	N° Sample	Product	Product (French name)	Reference method: ISO 6579-1♦					Study design	Alternative method: GeneDisc® Plate *Salmonella* spp V2																						Category	Type
				RVS broth		MKTTn broth		Result		Protocol: BPW for 16 h at 37°C												BPW storage for 72 h at 5°C ± 3°C											
											Confirmatory tests											Confirmatory tests										
				XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella		(Unpaired: U Paired: P)	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella			RVS/*Brilliance* Salmonella			All confir-mation result	Final result All confir-matory tests	Agree-ment	All confir-matory tests	PCR Result (Ct) 2020: GD v2	Direct streaking (50 µl) onto *Brilliance* Salmonella		RVS/ *Brilliance* Salmonella		All confir mation result	Final result All confir-matory tests - 72h	Agree-ment		
											Typical colonies	Latex	Reference method tests	Typical colonies	Latex	Reference method tests						Typical colonies	Latex	Typical colonies	Latex					
2020	**5321**	**Wipe, stripping before cleaning dairy products industry)**	**Chiffonnette démoulage, avant nettoyage (industrie laitière)**	+m	+M	+M	+M	+	P	+(26,6)	+m	+	+	+M	+	/	+	+	**PA**	+(28,2)	+mni/+	+	+M	+	+	+	**PA**	7	c
2020	**5322**	**Wipe, instrument to weigh, before cleaning (dairy products industry)**	**Chiffonnette pelle pesée, avant nettoyage (industrie laitière)**	+p	+p	+M	+p	+	P	+(19,3)	+p	+	+	+p	+	/	+	+	**PA**	+(18,8)	+M	+	+p	+	+	+	**PA**	7	c
2020	**5323**	**Wipe, table to weigh (dairy products industry)**	**Chiffonnette table pesée, avant nettoyage (industrie laitière)**	+M	+M	+M	+p	+	P	+(21,6)	+1/2	+	+	+M	+	/	+	+	**PA**	+(19,7)	+M	+	+p	+	+	+	**PA**	7	c
2020	**5324**	**Swab after cleaning (dairy industry)**	**Ecouvillon bouche évacuation, après nettoyage (industrie laitière)**	+p	+p	+p	+p	+	P	+(19,2)	+p	+	+	+p	+	/	+	+	**PA**	+(18,7)	+p	+	+p	+	+	+	**PA**	7	c
2020	**5325**	**Swab before cleaning (dairy industry)**	**Ecouvillon transpalette, avant nettoyage (industrie laitière)**	+p	+p	+p	+p	+	P	+(19,7)	+p	+	+	+p	+	/	+	+	**PA**	+(18,8)	+p	+	+p	+	+	+	**PA**	7	c
2020	**5326**	**Swab before cleaning (dairy industry)**	**Ecouvillon échantillonneur, avant nettoyage (industrie laitière)**	+p	+p	+p	+p	+	P	+(19,8)	+p	+	+	+p	+	/	+	+	**PA**	+(18,7)	+p	+	+p	+	+	+	**PA**	7	c
2021	**178**	**Wipe, slicer (production of poultry ham)**	**Chiffonnette trancheuse (production de jambon de volaille)**	+p	M	+p	+p	+	P	+(21,4)	+p	+	+	+M	+	/	+	+	**PA**	+(20,6)	+p	+	+p	+	+	+	**PA**	7	c
2021	**180**	**Wipe, crockery (production of poultry ham)**	**Chiffonnette vaisselle (production jambon de volaille)**	+p	+p	+p	+p	+	P	+(24,2)	+p	+	+	+p	+	/	+	+	**PA**	+(23,2)	+p	+	+p	+	+	+	**PA**	7	c
2021	**181**	**Wipe, table after cleaning (meat products industry)**	**Chiffonnette table après nettoyage (industrie de produits carnés)**	+p	+p	+p	+p	+	P	+(19,5)	+p	+	+	+p	+	/	+	+	**PA**	+(18,9)	+p	+	+p	+	+	+	**PA**	7	c

Appendix 11 – Relative level of detection study: raw data (Kit version 2)

Raw beef meat
***Salmonella* Infantis 128**
Protocol 1 (unpaired)

Mesophilic aerobic flora: 1,5.10^6 CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. v2 Protocol: Prewarmed BPW 41,5°C 8 h					
			RVS		MKTTn		Result	Positive/Total	GeneDisc® *Salmonella* spp.	Confirmatory tests				Positive/Total
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking on *Brilliance* Salmonella (50µl)	RVS/*Brilliance Salmonella*	All confirmatory tests	Final result	
1149	0	/	-	-	-	-	-	0/5	-	-	st	/	-	0/5
1150			-	-	-	-	-		-	-	st	/	-	
1151			-	-	-	-	-		-	-	st	/	-	
1152			-	-	-	-	-		-	-	st	/	-	
1153			-	-	-	-	-		-	-	st	/	-	
1154	Low	0,9	-	+M	-	+M	+	14/20	-	-	st	/	-	14/20
1155			-	-	-	+m	+		+(41,0)	+m	+p	+	+	
1156			+m	+M	+m	+m	+		-	-	st	/	-	
1157			-	-	-	-	-		+(37,0)	+m	+p	+	+	
1158			-	+M	-	+1/2	+		-	-	st	/	-	
1159			-	-	-	-	-		+(37,3)	+M	+p	+	+	
1160			-	-	-	-	-		+(38,2)	+M	+p	+	+	
1161			-	+M	+m	+M	+		+(37,1)	+M	+p	+	+	
1162			+M	+M	+m	+m	+		+(33,7)	+M	+p	+	+	
1163			+M	+M	+m	+M	+		+(35,1)	+M	+p	+	+	
1164			+M	+M	-	+M	+		+(35,2)	+M	+p	+	+	
1165			-	-	-	-	-		+(38,9)	+1/2	+m	+	+	
1166			-	-	-	-	-		-	-	st	/	-	
1167			+M	+M	-	+M	+		-	-	st	/	-	
1168			+M	+p	+m	+M	+		+(37,1)	+M	+p	+	+	
1169			+M	+M	+m	+M	+		+(36,3)	+M	+p	+	+	
1170			+m	+M	+m	+M	+		+(35,3)	+M	+p	+	+	
1171			+M	+M	-	+m	+		+(37,3)	+1/2	+m	+	+	
1172			-	-	-	-	-		-	-	-	/	-	
1173			-	+M	+m	+M	+		+(37,1)	M	+p	+	+	
1174	High	3,3	+M	+M	-	+M	+	5/5	+(34,2)	+M	+p	+	+	4/5
1175			+M	+p	+m	+M	+		-	-	st	/	-	
1176			+M	+M	+m	+M	+		+(35,4)	+M	+p	+	+	
1177			-	+M	+m	+M	+		+(35,5)	+M	+p	+	+	
1178			+M	+M	+m	+M	+		+(32,8)	+M	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Ground beef
***Salmonella* Typhimurium AOOC060**
Protocol 2 (unpaired)

Mesophilic aerobic flora:3,0.10^3 CFU/g

(*) No DNA extract available: no impact on the final result as the confirmatory tests were negative

Sample	Level	Inoculation level	Reference method: ISO 6579♦						Alternative method: GeneDisc® Plate *Salmonella* spp.													
									Protocol: prewarmed BPW 41,5°C 10 h at 41,5°C							Protocol: prewarmed BPW 41,5°C 20h at 41,5°C						
			RVS		MKTTn		Result	Positive/ Total	PCR Result (Ct)			Confirmatory tests			Positive/Total Initial result 2020-v2	PCR Result (Ct)			Confirmatory tests			Positive/ Total Initial result 2020-v2
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	2020: GeneDisc® Plate *Salmonella* spp v1 Result (Ct1/Ct2)	Direct streaking onto *Brilliance* Salmonella	RVS/*Brilliance* _Salmonella	Final result		2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	2020: GeneDisc® Plate *Salmonella* spp v1 Result (Ct1/Ct2)	Direct streaking on *Brilliance* Salmonella	RVS/ *Brilliance* Salmonella	Final result	
185	0	0	-	-	-	-	-	0/6	-	-	/	-	-	-	0/6	-	-	/	-	-	-	0/6
186			-	-	-	-	-		-	+(37,3)	+(36,6)/-	-	-	-		-	-	/	-	-	-	
187			-	-	-	-	-		-	-	/	-	-	-		-	-	/	-	-	-	
188			-	-	-	-	-		-	+(34,9)	+(38,6)/-	-	-	-		-	-	/	-	-	-	
189			-	-	-	-	-		-	-	/	-	-	-		-	-	/	-	-	-	
190			-	-	-	-	-		-	+(36,9)	(*)	-	-	-		-	-	/	-	-	-	
352	1	0,5	+M	+p	+M	+p	+	2/6	+(30,5)	+(28,5)	/	+M	+p	+	2/6	+(23,5)	+(23,4)	/	+p	+p	+	2/6
353			-	-	-	-	-		-	-	/	-	-	-		-	+(27,4)	+(30,5)/+(30,7)	-	-	-	
354			-	-	-	-	-		-	-	/	-	-	-		-	+(37,8)	+(35,8)/+(34,7)	-	-	-	
355			+M	+p	+M	+p	+		-	-	/	-	-	-		-	+(36,0)	+(34,2)/+(34,1)	-	-	-	
356			-	-	-	-	-		-	+(38,3)	(+37,8)/-	-	-	-		-	+(32,7)	+(33,8)/+(34,5)	-	-	-	
357			-	-	-	-	-		+(30,7)	+(31,7)	/	+M	+p	+		+(29,7)	+(27,3)	/	+p	+p	+	
358	2	0,9	+m	+p	+m	+p	+	5/6	+(31,6)	+(32,4)	/	+M	+p	+	6/6	+(27,8)	+(26,3)	/	+p	+p	+	6/6
359			+m	+M	+m	+p	+		+(30,9)	+(32,3)	/	+M	+p	+		+(23,7)	+(23,9)	/	+p	+p	+	
360			+M	+p	+M	+p	+		+(35,9)	+(32,7)	/	+M	+p	+		+(25,7)	+(26,0)	/	+p	+p	+	
361			+M	+p	+M	+p	+		+(32,6)	+(32,4)	/	+M	+p	+		+(25,7)	+(26,0	/	+p	+p	+	
362			+M	+m	+M	+p	+		+(31,0)	+(32,2)	/	+M	+p	+		+(24,7)	+(25,6)	/	+p	+p	+	
363			-	-	-	-	-		+(30,7)	+(30,8)	/	+M	+p	+		+(23,8)	+(23,6)	/	+p	+p	+	
364	3	1,8	+M	+p	+M	+p	+	6/6	+(31,1)	+(31,6)	/	+M	+p	+	6/6	+(23,6)	+(23,5)	/	+p	+p	+	6/6
365			+M	+p	+M	+p	+		+(30,7)	+(31,4)	/	+M	+p	+		+(23,4)	+(21,6)	/	+p	+p	+	
366			+M	+M	+M	+p	+		+(31,9)	+(31,3)	/	+M	+p	+		+(24,7)	+(23,3)	/	+p	+p	+	
367			+M	+M	+M	+p	+		+(28,8)	+(30,7)	/	+M	+p	+		+(24,7)	+(23,4)	/	+p	+p	+	
368			+1/2	+M	+M	+p	+		+(30,4)	+(28,7)	/	+M	+p	+		+(23,7)	+(22,3)	/	+p	+p	+	
369			+M	+M	+M	+p	+		+(29,8)	+(27,5)	/	+M	+p	+		+(27,2)	+(20,2)	/	+p	+M	+	

♦ Analyses performed according to the COFRAC accreditation

Sausage meat
***Salmonella* Virchow 647**
Protocol 4: Unpaired (BPW + tween 5 g/L for the reference method) Mesophilic aerobic flora: 1,1.10^6 CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. v2 Protocol: BPW 37°C 16 h					
			RVS		MKTTn		Result	Positive/Total	GeneDisc® Plate *Salmonella* spp.	Confirmatory tests				Positive/ Total
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking (50 µl) onto *Brilliance Salmonella*	RVS/*Brilliance Salmonella*	All confirmatory tests	Final result	
906	0	/	-	-	-	-	-	0/5	-	-	-	-	-	0/5
907			-	-	-	-	-		-	-	-	-	-	
908			-	-	-	-	-		-	-	-	-	-	
909			-	-	-	-	-		i/-*	-	-	-	-	
910			-	-	-	-	-		-	-	-	-	-	
924	Low	1,0	+m	+M	+M	+p	+	15/20	+(27,7)	+m	+M	+	+	16/20
925			+m	+1/2	+m	+M	+		+(29,8)	+M	+M	+	+	
926			-	-	-	-	-		-	-	-		-	
927			+m	+M	+M	+p	+		+(30,9)	+1/2	+1/2	+	+	
928			+m	+M	+M	+p	+		+(27,0)	+M	+p	+	+	
929			+m	+M	+M	+M	+		+(25,7)	+1/2	+M	+	+	
930			+1/2	+M	+M	+M	+		+(27,7)	+M	+M	+	+	
931			-	-	-	-	-		+(27,5)	+1/2	+1/2	+	+	
932			-	-	-	-	-		+(31,0)	+1/2	+M	+	+	
933			+M	+M	+M	+p	+		+(26,6)	+M	+M	+	+	
934			+1/2	+M	+M	+p	+		+(28,1)	+m	+M	+	+	
935			+m	+M	+M	+M	+		-	-	-		-	
936			+m	+1/2	+M	+M	+		+(27,4)	+M	+M	+	+	
937			-	-	-	-	-		-	-	-		-	
938			-	+m	+M	+M	+		+(26,2)	+M	M	+	+	
939			+m	+M	+M	+M	+		+(24,0)	+M	+M	+	+	
940			-	-	-	-	-		-	-	-		-	
941			+m	+m	+M	+M	+		+(28,6)	+m	+m	+	+	
942			+m	+M	+M	+p	+		+(29,5)	+1/2	+M	+	+	
943			+1/2	+m	+M	+M	+		+(29,9)	+1/2	+1/2	+	+	
919	High	2,7	+M	+M	+M	+p	+	5/20	+(28,11)	+M	+M	+	+	5/5
920			+M	+M	+M	+p	+		+(23,8)	+M	+M	+	+	
921			+M	+M	+M	+M	+		+(27,5)	+M	+p	+	+	
922			+m	+1/2	+M	+M	+		+(28,9)	+M	+M	+	+	
923			+M	+M	+M	+p	+		+(27,08)	+M	+M	+	+	

*: 1:10 dilution

♦ Analyses performed according to the COFRAC accreditation

Raw milk cheese
***Salmonella* Mbandaka Ad 1722**
Protocol 3 (Unpaired)

Mesophilic aerobic flora: 1,2.10^8 CFU/g
(*) No DNA extract available: no impact on the final result as the confirmatory tests were negative

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. Protocol: BPW with 10mg/L acriflavin 41,5°C 16h at 37°C							
			RVS		MKTTn		Result	Positive/Total	PCR Result (Ct)			Confirmatory tests			Positive/Total Initial result	Positive/Total Initial result 2020-v2
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			2014/2016: GeneDisc® Plate *Salmonella* spp v1	2020: GeneDisc® Plate *Salmonella* spp v2	2020: GeneDisc® Plate *Salmonella* spp v1 Result (Ct1/Ct2)	Direct streaking onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	Final result		
5760	0	0	-	-	-	-	-	0/6	-	-	/	-	-	-	0/6	0/6
5761			-	-	-	-	-		-	-	/	-	-	-		
5762			-	-	-	-	-		-	+(34,3)	-/-	-	-	-		
5763			-	-	-	-	-		-	-	/	-	-	-		
5764			-	-	-	-	-		-	+(36,1)	+(36,7)/+(37,6)	-	-	-		
5765			-	-	-	-	-		-	-	/	-	-	-		
5766	1	0,2	-	-	-	-	-	0/6	-	-	/	-	-	-	1/6	1/6
5767			-	-	-	-	-		+(36,9)	+(31,2)	/	-	+M	+		
5768			-	-	-	-	-		-	-	/	-	-	-		
5769			-	-	-	-	-		-	-	/	-	-	-		
5770			-	-	-	-	-		-	-	/	-	-	-		
5771			-	-	-	-	-		-	-	/	-	-	-		
5772	2	0,4	-	-	-	-	-	0/6	-	-	/	-	-	-	3/6	3/6
5773			-	-	-	-	-		-	-	/	-	-	-		
5774			-	-	-	-	-		+(40,2)	+(37,5)	/	-	+M	+		
5775			-	-	-	-	-		+(37,2)	+(36,2)	/	-	+M	+		
5776			-	-	-	-	-		+(34,1)	+(31,8)	/	-	+1/2	+		
5777			-	-	-	-	-		-(0)	+(35,3)	+(37,6)/-	-	-	-		
5778	3	0,9	-	+m	+m	+m	+	2/6	+(34,0)	+(33,3)	/	-	+M	+	5/6	4/6
5779			-	+m	-	-	+		+(39,9)	+(39,0)	/	+m(*Salmonella* liquefaciens)	+M	+		
5780			-	-	-	-	-		+(39,8)	-	+(38,6)/+(39,0)	-	+m	+		
5781			-	-	-	-	-		+(39,8)	+(38,1)	/	+mn(*Salmonella* liquefaciens)	+1/2	+		
5782			-	-	-	-	-		-(0)	(*)	/	+m d(*Salmonella* liquefaciens)	-	-		
5783			-	-	-	-	-		i/+(38,2)*	+(32,2)	/	+m d(*Salmonella* liquefaciens)	+M	+		
5911	5	1,5	-	+m	-	+m	+	6/6	+(38,1)	-	+(37,0)/-	+m d(C.koseri)/ +RVSx5	-	+	4/6	2/6
5912			-	+m	+m	+m	+		+(40,1)	-	-/-	-	+m	+		
5913			-	+m	+m	+m	+		-(0)	(*)	/	-	-	-		
5914			-	+m	-	+m	+		+(37,9)	+(33,1)	/	-	+m	+		
5915			-	+m	-	-	+		+(37,0)	+(33,4)	/	-	+m	+		
5916			-	+m	+m	+m	+		-(0)	(*)	/	-	-	-		
5784	4	1,8	-	+m	-	+m	+	4/6	+(40,3)	+(37,8)	/	-	+M	+	5/6	5/6
5785			-	+m	-	+m	+		+(34,0)	+(32,1)	/	-	+M	+		
5786			-	+m	-	+m	+		+(39,8)	+(34,0)	/	-	+1/2	+		
5787			-	-	-	-	-		-	+(34,8)	+(36,3)/+(38,1)	-	-	-		
5788			-	-	-	-	-		+(39,1)	+(37,6)	/	-	+1/2	+		
5789			-	+m	-	+m	+		+(33,8)	+(35,0)	/	-	+1/2	+		
5917	6	2,3	-	+m	+m	+mni	+	6/6	-	(*)	/	-	-	-	5/6	5/6
5918			-	+m	+m	+m	+		+(37,0)	+(34,1)	/	+(1)	+1/2	+		
5919			-	+m	+m	+m	+		+(38,1)	+(31,7)	/	-	+m	+		
5920			-	+m	+m	+m	+		+(37,1)	+(36,7)	/	-	+M	+		
5921			-	+m	-	+m	+		+(35,2)	+(32,6)	/	-	+m	+		
5922			-	+m	+m	+m	+		+(40,2)	+(34,8)	/	-	+m	+		

♦ Analyses performed according to the COFRAC accreditation

Infant formula with probiotics (*B. infantis*)
***Salmonella* Cerro Ad2707**
Protocol 4 (Unpaired) (BPW 2X for the reference method)

Lactic flora: $7{,}3.10^5$ CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. v2 Protocol: BPW 37°C 16 h					
			RVS		MKTTn		Result	Positive/Total	GeneDisc® Plate *Salmonella* spp.	Confirmatory tests				Positive/Total
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking (50 µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confirmatory tests	Final result	
1058	0	/	st	st	st	st	-	0/5	-	st	st	-	-	0/5
1059			st	st	st	st	-		-	st	st	-	-	
1060			st	st	st	st	-		-	st	st	-	-	
1061			st	st	st	st	-		-	st	st	-	-	
1062			st	st	st	st	-		-	st	st	-	-	
1063	Low	0,4	st	st	st	st	-	13/20	-	st	st	-	-	9/20
1064			st	st	st	st	-		-	st	st	-	-	
1065			+p	+p	+p	+p	+		+(19,4)	+p	+p	+	+	
1066			st	st	st	st	-		+(19,8)	+p	+p	+	+	
1067			+p	+p	+p	+p	+		-	st	st	-	-	
1068			st	st	st	st	-		+(20,7)	+p	+p	+	+	
1069			+p	+p	+p	+p	+		-	-	st	-	-	
1070			+p	+p	+p	+p	+		-	-	st	-	-	
1071			st	st	st	st	-		-	-	st	-	-	
1072			+p	+p	+p	+p	+		-	-	st	-	-	
1073			+p	+p	+p	+p	+		+(20,7)	+p	+p	+	+	
1074			+p	+p	+p	+p	+		+(18,7)	+p	+p	+	+	
1075			st	st	st	st	-		+(20,5)	+p	+p	+	+	
1076			+p	+p	+p	+p	+		-	st	st	-	-	
1077			st	st	st	st	-		-	st	st	-	-	
1078			+p	+p	+p	+p	+		+(21,2)	+p	+p	+	+	
1079			+p	+p	+p	+p	+		-	st	st	-	-	
1080			+p	+p	+p	+p	+		+(19,5)	+p	+p	+	+	
1081			+p	+p	+p	+p	+		-	st	st	-	-	
1082			+p	+p	+p	+p	+		+(20,5)	+p	+p	+	+	
1083	High	1,6	+p	+p	+p	+p	+	5/5	+(19,6)	+p	+p	+	+	5/5
1084			+p	+p	+p	+p	+		+(20,7)	+p	+p	+	+	
1085			+p	+p	+p	+p	+		+(21,8)	+p	+p	+	+	
1086			+M	+p	+p	+p	+		+(20,6)	+p	+p	+	+	
1087			+p	+p	+p	+p	+		+(19,8)	+p	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Raw spinach
***Salmonella* Virchow F276**
Protocol 4 (Paired)

Mesophilic aerobic flora: 2.10^7 CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. v2 Protocol: BPW 37°C 16 h					
			RVS		MKTTn		Result	Positive/ Total	GeneDisc® Plate *Salmonella* spp.	Confirmatory tests				Positive/ Total
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking (50µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confir-matory tests	Final result	
390	0	/	-	-	-	-	-	0/5	-	-	-	-	-	0/5
391			-	-	+md (Citrobacter spp.)	-	-		-	-	-	-	-	
392			-	-	-	-	-		-	-	-	-	-	
393			-	-	-	-	-		-	-	-	-	-	
394			-	-	-	-	-		-	-	-	-	-	
477	Low	1,0	-	-	-	-	-	7/20	-	-	-	-	-	7/20
478			-	-	-	-	-		-	-	-	-	-	
479			st	st	-	-	-		-	-	st	-	-	
480			st	st	-	-	-		-	-	st	-	-	
481			-	-	-	-	-		-	-	-	-	-	
482			+p	+p	+M	+M	+		+(27,7)	+M	+p	+	+	
483			-	-	-	-	-		-	-	-	-	-	
484			+M	+p	+M	+M	+		+(28,2)	+M	+p	+	+	
485			+1/2	+p	+M	+M	+		+(27,5)	+M	+p	+	+	
486			+1/2	+p	+M	+M	+		+(29,6)	+M	+p	+	+	
487			st	-	-	-	-		-	-	-	-	-	
488			+M	+p	+M	+M	+		+(35,0)	-dni/+	+p	+	+	
489			st	st	-	-	-		-	-	st	-	-	
490			-	-	-	-	-		-	-	-	-	-	
491			-	st	-	-	-		-	-	st	-	-	
492			+p	+p	+M	+M	+		+(29,3)	+M	+p	+	+	
493			-	-	-	-	-		-	-	-	-	-	
494			-	-	-	-	-		-	-	-	-	-	
495			+1/2	+p	+M	+M	+		+(31,8)	+M	+p	+	+	
496			-	-	-	-	-		-	-	-	-	-	
497	High	2,9	+M	+p	+M	+M	+	5/5	+(28,5)	+M	+p	+	+	5/5
498			+1/2	+p	+M	+M	+		+(28,6)	+M	+p	+	+	
499			+p	+p	+M	+M	+		+(27,2)	+M	+p	+	+	
500			+p	+p	+M	+M	+		+26,7)	+M	+p	+	+	
501			+p	+p	+M	+M	+		+(27,9)	+M	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Pellets for dog
***Salmonella* Agona A00VO38**
Seeding lyophilised strain - 2 weeks at ambient temperature
Protocol 4 (Paired)

Mesophilic aerobic flora: 2,2.10^2 CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦						Alternative method: GeneDisc® Plate *Salmonella* spp. v2 Protocol: BPW 37°C 16h					
			RVS		MKTTn		Result	Positive /Total	GeneDisc® Plate *Salmonella* spp.	Confirmatory tests				Positive/ Total
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking (50µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confirmatory tests	Final result	
1601	0	/	st	st	st	st	-	0/5	-	st	st	/	-	0/5
1602			st	st	st	st	-		-	st	st	/	-	
1603			st	st	st	st	-		-	st	st	/	-	
1604			st	st	st	st	-		-	st	st	/	-	
1605			st	st	st	st	-		-	st	st	/	-	
1606	Low	2,5	+p	+p	+p	+p	+	15/20	+(17,8)	+p	+p	+	+	15/20
1607			+p	+p	+p	+p	+		+(18,6)	+p	+p	+	+	
1608			+p	+p	+p	+p	+		+(23,7)	+p	+p	+	+	
1609			+p	+p	+p	+p	+		+(20,4)	+p	+p	+	+	
1610			+p	+p	+p	+p	+		+(21,6)	+p	+p	+	+	
1611			st	st	st	st	-		-	st	st	/	-	
1612			+p	+p	+p	+p	+		+(21,3)	+p	+p	+	+	
1613			+p	+p	+p	+p	+		+(23,1)	+p	+p	+	+	
1614			st	st	st	st	-		-	st	st	/	-	
1615			+p	+p	+p	+p	+		+(16,7)	+p	+p	+	+	
1616			+p	+p	+p	+p	+		+(19,5)	+p	+p	+	+	
1617			+p	+p	+p	+p	+		+(18,6)	+p	+p	+	+	
1618			+p	+p	+p	+p	+		+(19,5)	+p	+p	+	+	
1619			+p	+p	+p	+p	+		+(19,7)	+p	+p	+	+	
1620			+p	+p	+p	+p	+		+(27,3)	+p	+p	+	+	
1621			st	st	st	st	-		-	st	st	/	-	
1622			+p	+p	+p	+p	+		+(18,7)	+p	+p	+	+	
1623			st	st	st	st	-		-	st	st	/	-	
1624			+p	+p	+p	+p	+		+(17,4)	+p	+p	+	+	
1625			st	st	st	st	-		-	st	st	/	-	
1626	High	5	+p	+p	+p	+p	+	4/5	+(21,1)	+p	+p	+	+	4/5
1627			+p	+p	+p	+p	+		+(21,6)	+p	+p	+	+	
1628			+p	+p	+p	+p	+		+(23,0)	+p	+p	+	+	
1629			+p	+p	+p	+p	+		+(19,7)	+p	+p	+	+	
1630			st	st	st	st	-		-	st	st	/	-	

♦ Analyses performed according to the COFRAC accreditation

Process water (dairy industry)
***Salmonella* Livingstone A00E058**
Protocol 4 (Paired)

Mesophilic aerobic flora: 4,0.10^4 CFU/g

Sample	Level	Inoculation level	Reference method: ISO 6579-1♦				Result	Positive /Total	Alternative method; GeneDisc® Plate *Salmonella* spp. v2 Protocol: BPW 37°C 16h					Positive/ Total
			RVS		MKTTn				GeneDisc® Plate *Salmonella* spp.	Confirmatory tests				
			XLD	*Brilliance* Salmonella	XLD	*Brilliance* Salmonella			Result (Ct)	Direct streaking (50µl) onto *Brilliance* Salmonella	RVS/*Brilliance* Salmonella	All confirmatory tests	Final result	
876	0	/	st	st	st	st	-	0/5	-	st	st	-	-	0/5
877			st	st	st	st	-		-	st	st	-	-	
878			st	st	st	st	-		-	st	st	-	-	
879			st	st	st	st	-		-	st	st	-	-	
880			st	st	st	st	-		-	st	st	-	-	
881	Low	1,2	+p	+p	+p	+p	+	13/20	+(19,3)	+p	+p	+	+	13/20
882			+p	+p	+p	+p	+		+(19,2)	+p	+p	+	+	
883			st	st	st	st	-		-	st	st	-	-	
884			+p	+p	+p	+p	+		+(19,4)	+p	+p	+	+	
885			+p	+p	+p	+p	+		+(18,5)	+p	+p	+	+	
886			st	st	st	st	-		-	st	st	-	-	
887			+p	+p	+p	+p	+		+(19,5)	+p	+p	+	+	
888			+p	+p	+p	+p	+		+(20,3)	+p	+p	+	+	
889			st	st	st	st	-		-	st	st	-	-	
890			+p	+p	+p	+p	+		+(18,5)	+p	+p	+	+	
891			+p	+p	+p	+p	+		+(18,8)	+p	+p	+	+	
892			st	st	st	st	-		-	st	st	-	-	
893			+p	+p	+p	+p	+		+(19,1)	+p	+p	+	+	
894			st	st	st	st	-		-	st	st	-	-	
895			+p	+p	+p	+p	+		+(18,4)	+p	+p	+	+	
896			+p	+p	+p	+p	+		+(18,7)	+p	+p	+	+	
897			st	st	st	st	-		-	st	st	-	-	
898			+p	+p	+p	+p	+		+(18,1)	+p	+p	+	+	
899			+p	+p	+p	+p	+		+(19,5)	+p	+p	+	+	
900			st	st	st	st	-		-	st	st	-	-	
901	High	3,6	+p	+p	+p	+p	+	4/5	+(18,4)	+p	+p	+	+	4/5
902			st	st	st	st	-		-	st	st	-	-	
903			+p	+p	+p	+p	+		+(18,6)	+p	+p	+	+	
904			+p	+p	+p	+p	+		+(18,3)	+p	+p	+	+	
905			+p	+p	+p	+p	+		+(18,5)	+p	+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Appendix 12 – Inclusivity and exclusivity study: raw data (Kit version 2)

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation level CFU/225ml	**Alternative method: GeneDisc® Plate *Salmonella* spp.**		
						Dairy products protocol (P3): BPW+ Acriflavin (10mg/L) - 16h at 37°C ± 1°C		
						PCR result (Ct)	Confirmation	
							Brilliance Salmonella (50 µl)	Oxoid™ *Salmonella* latex test
1	Salmonella	Abaetetuba	Ad2318	/	35	+19,9	+	+
2	*Salmonella*	Aberdeen	CIP 105618	/	53	+18,5	+	+
3	Salmonella	Abortusequi	Ad2321	/	12	+19,0	+	+
4	Salmonella	Abortusovis	Ad2320	Ovine foetus	5	+27,8	+(4)	+
5	Salmonella	Adelaïde	Ad2319	Turkey breeding environment	54	+21,4	+ (purple colonies)	+
6	*Salmonella*	Agona	A00V038	Feed for pork	30	+19,1	+	+
7	*Salmonella*	Anatum	A00E007	Dusts	41	+19,2	+	+
8	*Salmonella*	*arizonae* 51:z4,z24:-	CIP 55.23	Turkey meat	20	+18,7	+	+
9	*Salmonella*	*arizonae* 48:z4,z23:-	Ad1850	Poultry environmental sample	47	+23,1	+	+
10	*Salmonella*	Bardo	Adria 569	Meat for sausage	41	+18,9	+	+
11	*Salmonella*	Bareilly	Ad 1687	Chocolate industry	24	+21,4	+	+
12	*Salmonella*	Blockley	Ad 923	Poultry environment	51	+18,6	+ (light colonies)	+
13	*Salmonella*	*bongori 66 :z35:-*	Ad 598	Environmental sample	49	+20,3	+	+
14	*Salmonella*	Bovismorbificans	Adria 6629	Sausage	37	+18,5	+	+
15	*Salmonella*	Braenderup	Adria 111	Pork meat	40	+18,5	+	+
16	*Salmonella*	Brandenburg	Ad 351	Seafood cocktail	47	+19,5	+	+
17	*Salmonella*	Bredeney	Adria 396	Ground beef	53	+19,5	+	+
18	Salmonella	Caracas	Ad2322	Spice	51	+19,7	+	+
19	*Salmonella*	Cerro	Ad 689	Dehydrated poultry protein	26	+18,6	+	+
20	*Salmonella*	Chester	CIP 103543	/	21	+19,1	+	+
21	Salmonella	Cubana	Ad2323	Dust feed environment	32	+19,4	+	+
22	*Salmonella*	Derby	Ad 1093	Fish fillet	22	+18,7	+	+
23	*Salmonella*	*diarizonae* 38:lv:z53	Ad 451	Ewe milk cheese	58	+18,3	+	+
24	*Salmonella*	*diarizonae* 61:k:1,5,7	Ad 1300	Raw ewe milk	45	+18,5	+	+

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation level CFU/225ml	**Alternative method: GeneDisc® Plate *Salmonella* spp.**		
						Dairy products protocol (P3): BPW+ Acriflavin (10mg/L) - 16h at 37°C ± 1°C		
						PCR result (Ct)	Confirmation	
							Brilliance Salmonella (50 µl)	Oxoid™ *Salmonella* latex test
25	*Salmonella*	Dublin	Ad 529	Beef meat	25	+20,3	+ (white colonies)	+
26	*Salmonella*	Emek	Ad 333	/	32	+18,6	+	+
27	*Salmonella*	Enteritidis	Ad 477	Hen meat	38	+18,6	+	+
28	*Salmonella*	Gallinarum biovar pullorum	Ad 300	Poultry environment	6	+26,0	+(white colonies)	+
29	Salmonella	Gaminara	Ad2324	Boar meat	60	+20,5	+	+
30	*Salmonella*	Give	436	Ground beef	50	+19,5	+	+
31	*Salmonella*	Guinea	29	/	39	+19,5	+	+(weak reaction)
32	*Salmonella*	Hadar	24871	Chicken meat	38	+21,1	+	+
33	*Salmonella*	Havana	Ad 930	Poultry environment	41	+18,6	+	+
34	*Salmonella*	Heidelberg	A00E005	Dusts from dairy industry	26	+21,3	+	+
35	*Salmonella*	*houtenae 1,40:z4:z23:-*	Ad2682	Primary production sample (poultry)	39	+21,1	+	+
36	Salmonella	Hvittingfoss	Ad2325	Raw stuff	46	+19,4	+	+
37	*Salmonella*	Indiana	Ad 174	White cheese	22	+20,1	+	+
38	*Salmonella*	*indica 1*,6,14,25:a:enx	Ad 600	Environmental sample	43	+19,5	+(light colonies)	+
39	Salmonella	*indica*11:b:e,n,x	Ad2337	Chicken breeding environment	38	+19,4	+	+
40	*Salmonella*	Infantis	F401B	Cheese	36	+21,3	+	+
41	Salmonella	Javiana	Ad2326	Turkey meat	30	+19,7	+	+
42	*Salmonella*	Kedougou	Ad 929	Bovine environmental sample	29	+18,7	+	+
43	*Salmonella*	Kentucky	Ad1756	Poultry environmental sample	35	+21,2	+	+
44	*Salmonella*	Kottbus	Adria 1	Poultry environmental sample	46	+21,6	+	+
45	*Salmonella*	Landau	Ad 499	/	33	+19,2	+	+
46	*Salmonella*	Lille	Adria 37	Food product	41	+19,3	+	+
47	*Salmonella*	Livingstone	Ad 1107	Dusts	40	+18,5	+	+
48	*Salmonella*	London	Adria 326	Cooked meat sample	29	+19,1	+	+
49	*Salmonella*	Luciana	CIP 105626		48	+19,4	+	+
50	*Salmonella*	Manhattan	Adria 900	Dusts from dairy industry	44	+20,1	+	+
51	*Salmonella*	Maracaibo	CIP 54143	/	29	+20,5	+	+

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation level CFU/225ml	**Alternative method: GeneDisc® Plate *Salmonella* spp.**		
						Dairy products protocol (P3): BPW+ Acriflavin (10mg/L) - 16h at 37°C ± 1°C		
						PCR result (Ct)	Confirmation	
							Brilliance Salmonella (50 µl)	Oxoid™ *Salmonella* latex test
52	*Salmonella*	Marseille	CIP105627	/	14	+20,8	+	+
53	*Salmonella*	Mbandaka	Ad 914	Mayonnaise	28	+18,7	+	+
54	*Salmonella*	Meleagridis	505	Raw milk	17	+19,3	+	+
55	Salmonella	Michigan	Ad2327	Low moisture sausage	28	+18,5	+	+
56	*Salmonella*	Mikawasima	Ad1811	Raw ewe milk	34	+19,2	+	+
57	Salmonella	Minnesota	Ad2328	Feed	35	+20,7	+	+(weak reaction)
58	Salmonella	Missisipi	Ad2329	Parakeet	27	+19,0	+	+
59	*Salmonella*	Montevideo	Ad912	Raw milk	34	+18,6	+	+
60	*Salmonella*	Muenchen	CIP 106178	/	19	+19,2	+	+
61	*Salmonella*	Napoli	Ad 928	Clinical	39	+18,7	+	+
62	*Salmonella*	Newport	Adria 586	Sausage	21	+19,7	+	+
63	*Salmonella*	Norwich	Ad1172		21	+27,1	+	+
64	*Salmonella*	Ohio	Ad1482	Raw cow milk	23	+19,2	+	+
65	*Salmonella*	Orion	27		12	+19,6	+	+
66	*Salmonella*	Oranienburg	Ad1724	Cereals	31	+18,9	+	+
67	*Salmonella*	Ouakam	Ad1647	Compost	41	+18,6	+(dark colonies)	+
68	*Salmonella*	Panama	Adria 8	Ground beef	32	+18,8	+	+
69	*Salmonella*	Paratyphi A	ATCC 9150	/	41	+19,6	+	+(weak reaction)
70	*Salmonella*	Paratyphi B	Ad 301	Clinical	11	+19,7	+	+(weak reaction)
71	*Salmonella*	Paratyphi C	ATCC 13428	/	25	+19,2	+	+
72	*Salmonella*	Pomona	CIP105630	/	22	+19,5	+	+
73	*Salmonella*	Poona	Ad2330	Poultry feed	35	+19,2	+	+
74	Salmonella	Putten	Ad2331	Feed for chicken	38	+20,2	+	+
75	*Salmonella*	Regent	Adria 328	Duck	30	+21,3	+	+
76	*Salmonella*	Rissen	Adria 39	Food product	23	+23,5	+	+
77	Salmonella	Rubislaw	Ad2332	Shark cartilage	44	+19,5	+	+
78	*Salmonella*	Saintpaul	Adria F31	Pilchard fillets	47	+19,3	+	+

INCLUSIVITY								
No	Strain		Reference	Origin	Inoculation level CFU/225ml	**Alternative method: GeneDisc® Plate *Salmonella* spp.**		
						Dairy products protocol (P3): BPW+ Acriflavin (10mg/L) - 16h at 37°C ± 1°C		
						PCR result (Ct)	Confirmation	
							Brilliance Salmonella (50 µl)	Oxoid™ *Salmonella* latex test
79	*Salmonella*	*salamae* 42,b:e,n,x,z15	Ad 593	Cereals	34	+18,7	+	+(weak reaction)
80	Salmonella	Schwarzengrund	Ad2333	Egg products environment	47	+20,5	+	+
81	*Salmonella*	Senftenberg	Ad 355	Seafood cocktail	28	+19,6	+	+
82	*Salmonella*	Stanley	Ad 1688	Chocolate industry	37	+19,2	+	+
83	*Salmonella*	Stourbridge	Ad2297	Raw milk cheese	18	+19,5	+	+
84	*Salmonella*	Strasbourg	CIP105632	/	82	+19,6	+(blue colonies)	+
85	*Salmonella*	Tananarive	CIP54142	/	39	+18,9	+	+
86	*Salmonella*	Tennessee	A00E006	Dusts from dairy industry	32	+18,4	+	+
87	*Salmonella*	Thompson	AER301	Poultry	50	+18,5	+	+
88	*Salmonella*	Typhi	Ad 302	Clinical	2	+20,5	+	+
89	*Salmonella*	Typhimurium	Ad 1070	Pork meat	25	+20,5	+	+
90	*Salmonella*	Typhimurium 1,4 [5], I2:-:-	Ad 1333	Tiramisu	82	+19,4	+	+
91	*Salmonella*	Typhimurium 1,4 [5], I2:-:1,2	Ad 1335	Poultry environmental sample	36	+18,8	+	+
92	*Salmonella*	Typhimurium 1,4 [5], II2:i:-	Ad 1334	Ready to cook pork	23	+18,5	+	+
93	*Salmonella*	Urbana	Ad2334	Shrimps	22	+19,7	+	+
94	*Salmonella*	Veneziana	Adria 233	Food product	37	+18,8	+	+
95	*Salmonella*	Virchow	Adria F276	Curry	35	+21,5	+	+
96	Salmonella	Wandsworth	Ad2335	Fillet of mullet	42	+19,3	+	+
97	*Salmonella*	Waycross	CIP105634	/	37	+19,6	+	+
98	*Salmonella*	Wayne	Ad502	/	25	+24,5	+(little colonies)	+
99	Salmonella	Weltevreden	Ad2336	Treated water	15	+19,2	+	+
100	*Salmonella*	Worthington	Adria 3506	Pâté	24	+19,6	+	+

EXCLUSIVITY						
No	Strain		Reference	Origin	Inoculation level (CFU/ml BPW)	**Alternative method: GeneDisc® Plate *Salmonella* spp.** PCR result (Ct)
1	*Citrobacter*	*braakii*	Ad833	Raw beef meat	$3{,}0.10^5$	-
2	*Citrobacter*	*Diversus*	adria 140	Raw milk	$3{,}0.10^5$	i/-
3	*Citrobacter*	*freundii*	adria 23	Raw pork sausage	$1{,}2.10^5$	i/-
4	*Citrobacter*	*freundii*	adria 175	Raw duck meat	$4{,}1.10^5$	-
5	*Citrobacter*	*koseri*	adria 71	Frozen vegetables	$2{,}7.10^5$	-
6	*Enterobacter*	*agglomerans*	adria 11	Cheese	$2{,}1.10^5$	-
7	*Enterobacter*	*amnigenus*	A00C068	Raw poultry meat	$1{,}9.10^5$	i/-
8	*Enterobacter*	*cloacae*	adria 10	Raw milk	$1{,}5.10^5$	-
9	*Enterobacter*	*intermedius*	adria 60	Bean	$7{,}0.10^4$	-
10	*Enterobacter*	*kobei*	Ad 342	Ham	$1{,}5.10^5$	i/-
11	*Enterobacter*	*sakazakii*	adria 95	Fermented milk	$1{,}8.10^5$	-
12	*Erwinia*	*carotovora*	CIP 8283	Potatoes	$5{,}8.10^5$	-
13	*Escherichia*	*coli*	adria 19	Grated carrots	$2{,}5.10^5$	-
14	*Escherichia*	*hermanii*	Ad 461	Dessert	$1{,}2.10^5$	-
15	*Escherichia*	*vulneris*	adria 132	Veal liver	$7{,}4.10^4$	-
16	*Hafnia*	*alvei*	adria 167	Raw pork sausage	$1{,}3.10^5$	i/-
17	*Klebsiella*	*oxytoca*	57	Food product	$2{,}2.10^4$	-
18	*Klebsiella*	*pneumoniae*	47	Raw turkey meat	$1{,}5.10^4$	-
19	*Kluyvera*	*spp*	adria 41	Raw milk	$1{,}4.10^4$	-
20	*Morganella*	*morganii*	CIP A236	/	$2{,}1.10^5$	-
21	*Pantoea*	*agglomerans*	adria 62	Frozen vegetables	$3{,}4.10^4$	-
22	*Proteus*	*mirabilis*	Ad639	Mayonnaise	$2{,}2.10^5$	-
23	*Proteus*	*vulgaris*	adria 43	Sliced ham	$1{,}7.10^5$	-
24	*Providencia*	*rettgeri*	adria 112	White liquid egg	$6{,}8.10^4$	-

EXCLUSIVITY						
No	Strain		Reference	Origin	Inoculation level (CFU/ml BPW)	**Alternative method: GeneDisc® Plate *Salmonella* spp.** PCR result (Ct)
25	*Rhanella*	*aquatilis*	adria 69	Molluscs	$1,4.10^5$	-
26	*Serratia*	*liquefaciens*	26	Egg product	$8,0.10^4$	-
27	*Serratia*	*proteomaculans*	A00C056	Ham	$5,6.10^4$	-
28	*Shigella*	*flexneri*	CIP 8248	/	$1,5.10^5$	-
29	*Shigella*	*sonnei*	CIP 8249T (ATCC 29930)	/	$1,30.10^5$	-
30	*Yersinia*	*enterocolotica*	adria 32	Bacon	$1,0.10^5$	-

Appendix 13 - Results obtained by the expert laboratory and the collaborative laboratories (Initial validation study, 2008) (Kit Version 1)

Laboratory: ADRIA

Aerobic mesophilic flora: $2{,}3.10^7$ /g

Sample No	Reference method: ISO 6579 ♦						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
O1	-	-	-	-	/	-	-	/	/	-
O4	-	-	-	-	/	-	-	/	/	-
O8	-	-	-	-	/	-	-	/	/	-
O10	-	-	-	-	/	-	-	/	/	-
O13	-	-	-	-	/	-	-	/	/	-
O17	-	-	-	-	/	-	-	/	/	-
O22	-	-	-	-	/	-	-	/	/	-
O23	-	-	-	-	/	-	-	/	/	-
O3	+	+	+	+	+	+	+	+	+	+
O7	+	+	+	+	+	+	+	+	+	+
O11	+	+	+	+	+	+	+	+	+	+
O12	+	+	+	+	+	+	+	+	+	+
O14	+	+	+	+	+	+	+	+	+	+
O16	+	+	+	+	+	+	+	+	+	+
O20	+	+	+	+	+	+	+	+	+	+
O24	+	+	+	+	+	+	+	+	+	+
O2	+	+	+	+	+	+	+	+	+	+
O5	+	+	+	+	+	+	+	+	+	+
O6	+	+	+	+	+	+	+	+	+	+
O9	+	+	+	+	+	+	+	+	+	+
O15	+	+	+	+	+	+	+	+	+	+
O18	+	+	+	+	+	+	+	+	+	+
O19	+	+	+	+	+	+	+	+	+	+
O21	+	+	+	+	+	+	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation

Laboratory: A

Aerobic mesophilic flora: $2,3.10^7$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance *Salmonella*	Latex	
A1	-	-	-	-	/	-	-	/	/	-
A4	-	-	-	-	/	-	-	/	/	-
A8	-	-	-	-	/	-	-	/	/	-
A10	-	-	-	-	/	-	-	/	/	-
A13	-	-	-	-	/	-	-	/	/	-
A17	-	-	-	-	/	-	-	/	/	-
A22	-	-	-	-	/	-	-	/	/	-
A23	-	-	-	-	/	-	-	/	/	-
A3	+	+	+	+	+	+	+	+	+	+
A7	+	+	+	+	+	+	+	+	+	+
A11	+	+	+	+	+	+	+	+	+	+
A12	+	+	+	+	+	+	+	+	+	+
A14	+	+	+	+	+	+	+	+	+	+
A16	+	+	+	+	+	+	+	+	+	+
A20	+	+	+	+	+	+	+	+	+	+
A24	+	+	+	+	+	+	+	+	+	+
A2	+	+	+	+	+	+	+	+	+	+
A5	+	+	+	+	+	+	+	+	+	+
A6	+	+	+	+	+	+	+	+	+	+
A9	+	+	+	+	+	+	+	+	+	+
A15	+	+	+	+	+	+	+	+	+	+
A18	+	+	+	+	+	+	+	+	+	+
A19	+	+	+	+	+	+	+	+	+	+
A21	+	+	+	+	+	+	+	+	+	+

Laboratory: B

Aerobic mesophilic flora: $2{,}2.10^7$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance *Salmonella*	Latex	
B1	-	-	-	-	/	-	-	/	/	-
B4	-	-	-	-	/	-	-	/	/	-
B8	-	-	-	-	/	-	-	/	/	-
B10	-	-	-	-	/	-	-	/	/	-
B13	-	-	-	-	/	-	-	/	/	-
B17	-	-	-	-	/	-	-	/	/	-
B22	-	-	-	-	/	-	-	/	/	-
B23	-	-	-	-	/	-	-	/	/	-
B3	+	+	+	+	+	+	+	+	+	+
B7	+	+	+	+	+	+	+	+	+	+
B11	+	+	+	+	+	+	+	+	+	+
B12	+	+	+	+	+	+	+	+	+	+
B14	+	+	+	+	+	+	+	+	+	+
B16	+	+	+	+	+	+	+	+	+	+
B20	+	+	+	+	+	+	+	+	+	+
B24	+	+	+	+	+	+	+	+	+	+
B2	+	+	+	+	+	+	+	+	+	+
B5	+	+	+	+	+	+	+	+	+	+
B6	+	+	+	+	+	+	+	+	+	+
B9	+	+	+	+	+	+	+	+	+	+
B15	+	+	+	+	+	+	+	+	+	+
B18	+	+	+	+	+	+	+	+	+	+
B19	+	+	+	+	+	+	+	+	+	+
B21	+	+	+	+	+	+	+	+	+	+

Laboratory: C

Aerobic mesophilic flora: 2,7.10[6]/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
C1	-	-	-	-	/	-	+	-[6]/+[7]	+	+
C4	-	-	-	-	/	-	-	/	/	-
C8	-	-	-	-	/	-	-	/	/	-
C10	+	+	-	-	+	+	+	-/-	/	-
C13	-	-	-	-	/	-	+	-/-	/	-
C17	-	-	-	-	/	-	-	/	/	-
C22	-	-	-	-	/	-	-	/	/	-
C23	+	+	-	-	+	+	-	/	/	-
C3	+	+	+	+	+	+	+	+	+	+
C7	+	+	+	+	+	+	+	+	+	+
C11	+	+	+	+	+	+	+	+	+	+
C12	+	+	+	+	+	+	+	+	+	+
C14	+	+	+	+	+	+	+	+	+	+
C16	+	+	+	+	+	+	+	+	+	+
C20	+	+	+	+	+	+	+	+	+	+
C24	+	+	+	+	+	+	+	+	+	+
C2	+	+	+	+	+	+	+	+	+	+
C5	+	+	+	+	+	+	+	+	+	+
C6	+	+	+	+	+	+	+	+	+	+
C9	+	+	+	+	+	+	+	+	+	+
C15	+	+	+	+	+	+	+	+	+	+
C18	+	+	+	+	+	+	+	+	+	+
C19	+	+	+	+	+	+	+	+	+	+
C21	+	+	+	+	+	+	+	+	+	+

[6] Direct streaking onto Brilliance *Salmonella*

[7] Subculture in RVS broth and streaking onto Brilliance *Salmonella*

Laboratory: D

Aerobic mesophilic flora: >3,0.10^7/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
D1	-	-	-	-	/	-	-	-	/	-
D4	-	-	-	-	/	-	-	-	/	-
D8	-	-	-	-	/	-	+(1 courbe + CT 31-35)	-[8]/-[9]	/	-
D10	-	-	-	-	/	-	-	-	/	-
D13	-	-	-	-	/	-	-	-	/	-
D17	-	-	-	-	/	-	+(1 courbe + CT 34-36)	-[4]/-[5]	/	-
D22	-	-	-	-	/	-	-	-	/	-
D23	-	-	-	-	/	-	-	-	/	-
D3	+	+	+	+	+	+	+	+	+	+
D7	+	+	+	+	+	+	+	+	+	+
D11	+	+	+	+	+	+	+	+	+	+
D12	+	+	+	+	+	+	+	+	+	+
D14	+	+	+	+	+	+	+	+	+	+
D16	+	+	+	+	+	+	+	+	+	+
D20	+	+	+	+	+	+	+	+	+	+
D24	+	+	+	+	+	+	+	+	+	+
D2	+	+	+	+	+	+	+	+	+	+
D5	+	+	+	+	+	+	+	+	+	+
D6	+	+	+	+	+	+	+	+	+	+
D9	+	+	+	+	+	+	+	+	+	+
D15	+	+	+	+	+	+	+	+	+	+
D18	+	+	+	+	+	+	+	+	+	+
D19	+	+	+	+	+	+	+	+	+	+
D21	+	+	+	+	+	+	+	+	+	+

[8] Direct streaking onto Brilliance *Salmonella*

[9] Subculture in RVS broth and streaking onto Brilliance *Salmonella*

Laboratory: E

Aerobic mesophilic flora: <10/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance *Salmonella*	Latex	
E1	-	-	-	-	/	-	-	/	/	-
E4	-	-	-	-	/	-	-	/	/	-
E8	-	-	-	-	/	-	-	/	/	-
E10	-	-	-	-	/	-	-	/	/	-
E13	-	-	-	-	/	-	-	/	/	-
E17	-	-	-	-	/	-	-	/	/	-
E22	-	-	-	-	/	-	-	/	/	-
E23	-	-	-	-	/	-	-	/	/	-
E3	+	+	+	+	+	+	+	+	+	+
E7	+	+	+	+	+	+	+	+	+	+
E11	+	+	+	+	+	+	+	+	+	+
E12	+	+	+	+	+	+	+	+	+	+
E14	+	+	+	+	+	+	+	+	+	+
E16	+	+	+	+	+	+	+	+	+	+
E20	+	+	+	+	+	+	+	+	+	+
E24	+	+	+	+	+	+	+	+	+	+
E2	+	+	+	+	+	+	+	+	+	+
E5	+	+	+	+	+	+	+	+	+	+
E6	+	+	+	+	+	+	+	+	+	+
E9	+	+	+	+	+	+	+	+	+	+
E15	+	+	+	+	+	+	+	+	+	+
E18	+	+	+	+	+	+	+	+	+	+
E19	+	+	+	+	+	+	+	+	+	+
E21	+	+	+	+	+	+	+	+	+	+

Laboratory: G

Aerobic mesophilic flora: $5{,}1.10^6$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
G1	-	-	-	-	/	-	-	/	/	-
G4	-	-	-	-	/	-	-	/	/	-
G8	-	-	-	-	/	-	-	/	/	-
G10	-	-	-	-	/	-	-	/	/	-
G13	-	-	-	-	/	-	-	/	/	-
G17	-	-	-	-	/	-	-	/	/	-
G22	-	-	-	-	/	-	-	/	/	-
G23	-	-	-	-	/	-	-	/	/	-
G3	+	+	+	+	+	+	+	+	+	+
G7	+	+	+	+	+	+	+	+	+	+
G11	+	+	+	+	+	+	+	+	+	+
G12	+	+	+	+	+	+	+	+	+	+
G14	+	+	+	+	+	+	+	+	+	+
G16	+	+	+	+	+	+	+	+	+	+
G20	+	+	+	+	+	+	+	+	+	+
G24	+	+	+	+	+	+	+	+	+	+
G2	+	+	+	+	+	+	+	+	+	+
G5	+	+	+	+	+	+	+	+	+	+
G6	+	+	+	+	+	+	+	+	+	+
G9	+	+	+	+	+	+	+	+	+	+
G15	+	+	+	+	+	+	+	+	+	+
G18	+	+	+	+	+	+	+	+	+	+
G19	+	+	+	+	+	+	+	+	+	+
G21	+	+	+	+	+	+	+	+	+	+

Laboratory: H

Aerobic mesophilic flora: $3,1.10^6$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Hektoen	XLD	Hektoen				Brilliance *Salmonella*	Latex	
H1	-	-	-	-	/	-	-	-	/	-
H4	-	-	-	-	/	-	-	-	/	-
H8	-	-	-	-	/	-	-	-	/	-
H10	-	-	-	-	/	-	-	-	/	-
H13	-	-	-	-	/	-	-	-	/	-
H17	-	-	-	-	/	-	-	-	/	-
H22	-	-	-	-	/	-	-	-	/	-
H23	-	-	-	-	/	-	-	-	/	-
H3	+	+	+	+	+	+	+	+	+	+
H7	+	+	+	+	+	+	+	+	+	+
H11	+	+	+	+	+	+	+	+	+	+
H12	+	+	+	+	+	+	+	+	+	+
H14	+	+	+	+	+	+	+	+	+	+
H16	+	+	+	+	+	+	+	+	+	+
H20	+	+	+	+	+	+	+	+	+	+
H24	+	+	+	+	+	+	+	+	+	+
H2	+	+	+	+	+	+	+	+	+	+
H5	+	+	+	+	+	+	+	+	+	+
H6	+	+	+	+	+	+	+	+	+	+
H9	+	+	+	+	+	+	+	+	+	+
H15	+	+	+	+	+	+	+	+	+	+
H18	+	+	+	+	+	+	+	+	+	+
H19	+	+	+	+	+	+	+	+	+	+
H21	+	+	+	+	+	+	+	+	+	+

Laboratory: J

Aerobic mesophilic flora: $5,5.10^2$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
J1	-	-	-	-	/	-	-	-	/	-
J4	-	-	-	-	/	-	-	-	/	-
J8	-	-	-	-	/	-	-	-	/	-
J10	-	-	-	-	/	-	-	-	/	-
J13	-	-	-	-	/	-	-	-	/	-
J17	-	-	-	-	/	-	-	-	/	-
J22	-	-	-	-	/	-	-	-	/	-
J23	-	-	-	-	/	-	-	-	/	-
J3	+	+	+	+	+	+	+	+	+	+
J7	+	+	+	+	+	+	+	+	+	+
J11	+	+	+	+	+	+	+	+	+	+
J12	+	+	+	+	+	+	+	+	+	+
J14	+	+	+	+	+	+	+	+	+	+
J16	+	+	+	+	+	+	+	+	+	+
J20	+	+	+	+	+	+	+	+	+	+
J24	+	+	+	+	+	+	+	+	+	+
J2	+	+	+	+	+	+	+	+	+	+
J5	+	+	+	+	+	+	+	+	+	+
J6	+	+	+	+	+	+	+	+	+	+
J9	+	+	+	+	+	+	+	+	+	+
J15	+	+	+	+	+	+	+	+	+	+
J18	+	+	+	+	+	+	+	+	+	+
J19	+	+	+	+	+	+	+	+	+	+
J21	+	+	+	+	+	+	+	+	+	+

Laboratory: K

Aerobic mesophilic flora: $3,1.10^6$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
K1	-	-	-	-	/	-	-	/	/	-
K4	-	-	-	-	/	-	-	/	/	-
K8	-	-	-	-	/	-	-	/	/	-
K10	-	-	-	-	/	-	-	/	/	-
K13	-	-	-	-	/	-	-	/	/	-
K17	-	-	-	-	/	-	-	/	/	-
K22	-	-	-	-	/	-	-	/	/	-
K23	-	-	-	-	/	-	-	/	/	-
K3	+	+	+	+	+	+	+	+	+	+
K7	+	+	+	+	+	+	+	+	+	+
K11	+	+	+	+	+	+	+	+	+	+
K12	+	+	+	+	+	+	+	+	+	+
K14	+	+	+	+	+	+	+	+	+	+
K16	+	+	+	+	+	+	+	+	+	+
K20	+	+	+	+	+	+	+	+	+	+
K24	+	+	+	+	+	+	+	+	+	+
K2	+	+	+	+	+	+	+	+	+	+
K5	+	+	+	+	+	+	+	+	+	+
K6	+	+	+	+	+	+	+	+	+	+
K9	+	+	+	+	+	+	+	+	+	+
K15	+	+	+	+	+	+	+	+	+	+
K18	+	+	+	+	+	+	+	+	+	+
K19	+	+	+	+	+	+	+	+	+	+
K21	+	+	+	+	+	+	+	+	+	+

Laboratory: L

Aerobic mesophilic flora: $6,2.10^6$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Brilliance *Salmonella*	XLD	Brilliance *Salmonella*				Brilliance salmonella	Latex	
L1	-	-	-	-	/	-	-	-	/	-
L4	-	-	-	-	/	-	-	-	/	-
L8	-	-	-	-	/	-	-	-	/	-
L10	-	-	-	-	/	-	-	-	/	-
L13	-	-	-	-	/	-	-	-	/	-
L17	-	-	-	-	/	-	-	-	/	-
L22	-	-	-	-	/	-	-	-	/	-
L23	-	-	-	-	/	-	-	-	/	-
L3	+	+	+	+	+	+	+	+	+	+
L7	+	+	+	+	+	+	+	+	+	+
L11	+	+	+	+	+	+	+	+	+	+
L12	+	+	+	+	+	+	+	+	+	+
L14	+	+	+	+	+	+	+	+	+	+
L16	+	+	+	+	+	+	+	+	+	+
L20	+	+	+	+	+	+	+	+	+	+
L24	+	+	+	+	+	+	+	+	+	+
L2	+	+	+	+	+	+	+	+	+	+
L5	+	+	+	+	+	+	+	+	+	+
L6	+	+	+	+	+	+	+	+	+	+
L9	+	+	+	+	+	+	+	+	+	+
L15	+	+	+	+	+	+	+	+	+	+
L18	+	+	+	+	+	+	+	+	+	+
L19	+	+	+	+	+	+	+	+	+	+
L21	+	+	+	+	+	+	+	+	+	+

Laboratory: M

Aerobic mesophilic flora: $2,1.10^7$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Hektoen	XLD	Hektoen				Brilliance *Salmonella*	Latex	
M1	-	-	-	-	/	-	-	-	/	-
M4	-	-	-	-	/	-	-	-	/	-
M8	-	-	-	-	/	-	-	-	/	-
M10	-	-	-	-	/	-	-	-	/	-
M13	-	-	-	-	/	-	-	-	/	-
M17	-	-	-	-	/	-	-	-	/	-
M22	-	-	-	-	/	-	-	-	/	-
M23	-	-	-	-	/	-	-	-	/	-
M3	+	+	+	+	+	+	+	+	+	+
M7	+	+	+	+	+	+	+	+	+	+
M11	+	+	+	+	+	+	+	+	+	+
M12	+	+	+	+	+	+	+	+	+	+
M14	+	+	+	+	+	+	+	+	+	+
M16	+	+	+	+	+	+	+	+	+	+
M20	+	+	+	+	+	+	+	+	+	+
M24	+	+	+	+	+	+	+	+	+	+
M2	+	+	+	+	+	+	+	+	+	+
M5	+	+	+	+	+	+	+	+	+	+
M6	+	+	+	+	+	+	+	+	+	+
M9	+	+	+	+	+	+	+	+	+	+
M15	+	+	+	+	+	+	+	+	+	+
M18	+	+	+	+	+	+	+	+	+	+
M19	+	+	+	+	+	+	+	+	+	+
M21	+	+	+	+	+	+	+	+	+	+

Laboratory: N

Aerobic mesophilic flora: $2,6.10^7$/g

Sample No	Reference method: ISO 6579						Alternative method: GeneSystems *Salmonella*			
	RVS		MKTTn		Confirmation	Final result	Result PCR STEC 02	Confirmation		Final result
	XLD	Hektoen	XLD	Hektoen				Brilliance *Salmonella*	Latex	
N1	-	-	-	-	/	-	-	/	/	-
N4	-	-	-	-	/	-	-	/	/	-
N8	-	-	-	-	/	-	-	/	/	-
N10	-	-	-	-	/	-	-	/	/	-
N13	-	-	-	-	/	-	-	/	/	-
N17	-	-	-	-	/	-	-	/	/	-
N22	-	-	-	-	/	-	-	/	/	-
N23	-	-	-	-	/	-	-	/	/	-
N3	+	+	+	+	+	+	+	+	+	+
N7	+	+	+	+	+	+	+	+	+	+
N11	+	+	+	+	+	+	+	+	+	+
N12	+	+	+	+	+	+	+	+	+	+
N14	+	+	+	+	+	+	+	+	+	+
N16	+	+	+	+	+	+	+	+	+	+
N20	+	+	+	+	+	+	+	+	+	+
N24	+	+	+	+	+	+	+	+	+	+
N2	+	+	+	+	+	+	+	+	+	+
N5	+	+	+	+	+	+	+	+	+	+
N6	+	+	+	+	+	+	+	+	+	+
N9	+	+	+	+	+	+	+	+	+	+
N15	+	+	+	+	+	+	+	+	+	+
N18	+	+	+	+	+	+	+	+	+	+
N19	+	+	+	+	+	+	+	+	+	+
N21	+	+	+	+	+	+	+	+	+	+