NF VALIDATION 16140

AFNOR CERTIFICATION VALIDATION OF THE METHOD

RapidChek SELECT *Salmonella*

for the detection of *Salmonella* spp

Protocol for food, feed and environmental samples

SUMMARY REPORT – JULY 2016 – V1

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1. Introduction

1.1. Date(s) and history of validation

The method RapidChek SELECT *Salmonella* has been validated by AFNOR Certification under the trademark NF Validation 16140 in April 2010 with the attestation number: SDI 34/01 – 04/10 according to the standard ISO 16140: 2003 and its amendment of 2011.
The certification of the method was renewed in March 2014.

1.2. Principle and protocol of the alternative method

The RapidChek SELECT *Salmonella* Lateral Flow Test Kit is designed to detect *Salmonella* spp. The test kit allows the presumptive detection of the target pathogen after 24 hours of enrichment when present in sample.

- Principle of the assay

The test uses novel, highly selective enrichment technologies coupled to immunochemical detection of *Salmonella*. The immunoassay test uses a lateral flow test strip in a double antibody sandwich format. A specific *Salmonella* antibody that is immobilized on the surface of the test strip membrane comprises the "test line". A second antibody reagent that also recognizes *Salmonella* is labelled with colloidal gold and is contained within a reagent pad upstream from (below) the test line.

As the sample moves by capillary action from the filter pad into the antibody–gold pad, the antibody–gold reagent specifically binds *Salmonella* (if present in the sample) and moves with the liquid sample into the membrane. The sample passes through the test line where the immobilized *Salmonella* antibody captures the antibody–gold-antigen complex, causing the formation of an antibody–antigen "sandwich" and the development of red colour at the test line. Antibody–antigen sandwiches are not formed in the absence of *Salmonella*, resulting in no red colour development at the test line.

Reagents immobilized at the control line capture excess gold reagent passing through the test line. The presence of red colour at the control line indicates that the test strip flowed correctly. Therefore, the presence of only one line (control line) on the membrane indicates a negative sample and the presence of two lines indicates a positive sample.

- Protocol of the method

The protocol of the alternative method is presented in appendix 1.

1.3. Reference method

The NF EN ISO 6579 (2002) standard: Horizontal method for the detection of *Salmonella* spp has been applied. The protocol of this method is presented in appendix 2.

1.4. Scope of application

The alternative method was tested for all food and feed products and environmental samples.

2. Comparative study

The following characteristics are studied during the preliminary study:

- Relative accuracy (AC), relative specificity (SP) and relative sensitivity (SE)
- Relative detection level of the alternative method and the reference method
- Selectivity of the alternative method
- Practicability of the alternative method

2.1. Relative accuracy, specificity and sensitivity

The relative accuracy is the degree of correspondence between the response obtained by the reference method and the response obtained by the alternative method on identical samples.
The relative specificity is the ability of the alternative method to not detect the target microorganism when it is not detected by the reference method.
The relative sensitivity is the ability of the alternative method to detect the analyte when it is detected by the reference method.
The objective of this study is to evaluate the performance of both methods on contaminated and non- contaminated samples.

2.1.1. Number and nature of samples

The following categories were studied: meat products, dairy products, seafood and vegetable products, egg products, feedstuffs, environmental samples.

A number of 380 samples was analysed. Types of products are indicated in table 1.

Category	Type	Number of positive[a]	Number of negative	Total
Meat products	Raw poultry	11	9	**20**
	Raw beef meat, other raw meat	13	12	**25**
	Variety meat, delicatessen, cooked meat	7	14	**21**
	Total	**31**	**35**	**66**
Dairy products	Raw milk cheese	11	9	**20**
	Sliced pasteurized milk cheese and milks	9	14	**23**
	Yoghourts and other dairy products	11	11	**22**
	Total	**31**	**34**	**65**
Seafood and vegetable products	Raw, cooked and frozen fruit and vegetables	19	23	**42**
	Fresh seafood	7	7	**14**
	Smoked/frozen/cooked seafood	5	3	**8**
	Total	**31**	**33**	**64**
Egg products	Eggs and derived	15	9	**24**
	Pastries	13	15	**28**
	Varied products	2	6	**8**
	Total	**30**	**30**	**60**
Feedstuffs	Dog food	8	4	**12**
	Cat food	17	17	**34**
	Other pet food	8	9	**17**
	Total	**33**	**30**	**63**
Environmental samples	Process waters	5	10	**15**
	Sampling swabs	25	22	**47**
	Total	**30**	**32**	**62**

Table 1: nature and number of analysed samples (*=positive results by either method)

2.1.2. Artificial contamination of samples

Naturally contaminated samples are seldom available. Therefore, artificial contaminations of food samples were mostly performed. For spiking, several strains were stressed using different treatments and the stress intensity was evaluated (logarithmic difference between enumeration on non-selective agar –TSA- and selective agar –ASAP-). Type of treatment and stress intensity are given in appendix 3.

Among positive results, samples spiking was realized on 136 samples so 26.9% of naturally contaminated samples were analyzed.

2.1.3. Confirmation protocol

For alternative method, confirmation of presumed positive samples was performed from RapidChek SELECT *Salmonella* secondary medium broth. Plating out on XLD and ASAP agar was realized.

After incubation of the media in adequate conditions, typical colonies were isolated on nutrient agar and analyzed by biochemical and serological tests.

2.1.4. Results

Raw results are shown in appendix 4.
Each sample was analyzed once by the alternative method and once by the reference method. Table 2 presents paired results of both methods.

Category	Response	Reference method(*) positive (R+)	Reference method (*) negative (R-)
Meat products	**Alternative method positive (A+)**	PA=25	PD=2
	Alternative method negative (A-)	ND=4 including 0 PPND	NA=35 including 2 PPNA
Dairy products	**Alternative method positive (A+)**	PA=26	PD=3
	Alternative method negative (A-)	ND=2 including 1 PPND	NA=34 including 1 PPNA
Seafood and vegetable products	**Alternative method positive (A+)**	PA=29	PD=0
	Alternative method negative (A-)	ND=2 including 1 PPND	NA=33 including 1 PPNA
Egg products	**Alternative method positive (A+)**	PA=28	PD=1
	Alternative method negative (A-)	ND=1 including 0 PPND	NA=30 including 7 PPNA
Feedstuffs	**Alternative method positive (A+)**	PA=31	PD=0
	Alternative method negative (A-)	ND=2 including 0 PPND	NA=30 including 3 PPNA
Environmental samples	**Alternative method positive (A+)**	PA=29	PD=0
	Alternative method negative (A-)	ND=1 including 1 PPND	NA=32 including 8 PPNA
All products	**Alternative method positive (A+)**	PA=171	PD=6
	Alternative method negative (A-)	ND=12 including 3 PPND	NA=194 including 22 PPNA

Table 2: results of relative accuracy for both methods (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumed positive before confirmation, A+: confirmed positive, A-: negative immediately and negative after confirmation when presumed positive)

2.1.5. Calculation of relative accuracy (AC), relative specificity (SP) and relative sensitivity (SE)

For all products categories, these results permit to calculate the relative accuracy, relative specificity and relative sensitivity according to NF EN ISO standard.
Results are indicated in table 3. The calculation of the lower confidence limits is given in appendix 5.

Category	**PA**	**NA**	**ND**	**PD**	**N**	Relative accuracy **AC** [(PA+NA)/N]	**N+** PA+ND	Relative sensitivity **SE** [PA/N+]	**N-** NA+PD	Relative specificity **SP** [NA/N-]
Meat products	25	35	4	2	66	90.9%	29	86.2%	37	94.6%
Dairy products	26	34	2	3	65	92.3%	28	92.9%	37	91.9%
Seafood and vegetable products	29	33	2	0	64	96.9%	31	93.5%	33	100.0%
Egg products	28	30	1	1	60	96.7%	29	96.6%	31	96.8%
Feedstuffs	31	30	2	0	63	96.8%	33	93.9%	30	100.0%
Environmental samples	29	32	1	0	62	98.4%	30	96.7%	32	100.0%
All products	168	194	12	6	380	95.3%	180	93.3%	200	97.0%

Table 3: relative accuracy, relative specificity and relative sensitivity of alternative method (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, AC = (PA+NA)/N x 100%, SE = PA/N+ x 100%, SP = NA/N- x 100%, N+ = PA+ND et N- = NA+PD)

Criteria values in percent are shown in table 4.

	Alternative method
Relative accuracy	95.3 %
Relative sensitivity	93.3 %
Relative specificity	97.0 %

Table 4: AC, SE and SP in percent for alternative method

Sensitivity of both methods was recalculated considering all confirmed positive (including alternative method positive deviations). Results are shown in table 5.

	Alternative method (PA+PD)/(PA+PD+ND)	**Reference method** (PA+ND)/(PA+PD+ND)
Sensitivity	93.5 %	96.8 %

Table 5: sensitivity of both methods including all confirmed positive

2.1.6. Analysis of discordant results

Disagreements are examined according to annex F of NF EN ISO 16140 standard, with Y as the number of discordant results and m as the smallest of the two values of PD and ND. This analysis is presented in table 6.

	Alternative method
Y = PD + ND	Y = 12 + 6 = 18
m	6
M (for 15≤Y≤16)	4
Conclusion	m > M the methods are not different at α = 0.05

Table 6: statistical analysis of discordant results

The RapidChek SELECT *Salmonella* Test system and the reference method NF EN ISO 6579 can be statistically considered as equivalent.

•Negative deviations
-Samples number: RD 1878 / RD 1885 / RD 1920 / RD 1867 / RD 2253c / RD 2433c:
The reference method gave a positive result while the alternative method result was negative. However the streaking of the RapidChek Primary Medium on selective agar media showed the absence of typical colonies. As the first step of the methods (the enrichment broth) is different, it is possible that no cell of *Salmonella* was present in the test portion analysed with the alternative method.

-Samples number: RD 2202 / RD 2361 / RD 2221 (false positive results):
The reference method gave a positive result while the alternative method result was negative. However the streaking of the RapidChek Primary Medium gave typical colonies on one or both selective agar media. Two hypotheses seem possible: a lack of sensitivity of the test in a low burden enrichment broth or a lack of selectivity towards a *Salmonella* strain.

-Samples number: RD 2238 / RD 2309 / RD 2453 (presumed positive negative deviation results):
The reference method and the alternative method gave positive results. However the streaking of the RapidChek Primary Medium on selective agar media showed the absence of typical colonies. As the first step of the methods (the enrichment broth) is different, it is possible that no cell of *Salmonella* was present in the test portion analysed with the alternative method. The positive reaction was probably obtained either by a cross-reaction or by a reaction with a very low burden of *Salmonella*.

•Positive deviations
-Samples number: RD 1881 / RD 1893 / RD 1918 / RD 1919 / RD 2349 / RD 2330:
The alternative method gave a positive result while the reference method result was negative. As the first step of the methods (the enrichment broth) is different, it is possible that no cell of *Salmonella* was present in the test portion analysed with the reference method.

2.2. Relative detection level

The objective of this study is to determine the level of contamination for which less than 50% of the responses obtained are positive and that for which more than 50% of the responses obtained are positive.

2.2.1. Matrices

Six couples “matrix-strain" were studied in parallel with the reference method and the alternative method for all categories. The total viable count of each matrix was enumerated.

Characteristics of the strain and the matrix are shown in table 7.

Matrix	Strain	ISHA code	Origin
Minced meat	*S.* Typhimurium	SAL.1.133	Raw minced meat
Raw milk	*S.* Newport	SAL.1.98	Raw milk cheese
Raw fish	*S.* London	SAL.1.80	Shelled winkle
Egg	*S.* Enteritidis	SAL.1.48	Egg product
Cat food	*S.* Infantis	SAL.1.69	Meat meal
Process water	*S.* Mbandaka	SAL.1.85	Young guinea fowl

Table 7: “matrix-strain” couples of the relative detection level

2.2.2. Spiking protocol

Six levels of contamination were tested including the negative control. Six replicates for each level of contamination were inoculated and analyzed by the reference method and the alternative method.

As the two methods have no common step, 12 test portions of 25 g were prepared for each level of contamination and individually inoculated with a calibrated bacterial suspension.

Bacterial suspension of about 10 cells per mL was prepared. From this initial suspension, volumes of 0.9 mL, 0.3 mL and 0.1 mL were used to spike 25 g of sample respectively for the 3 first levels. In parallel, the initial suspension was diluted ratio ½ and ¼ in order to inoculate the lower levels of contamination with 0.1 mL.
For all the levels of contamination, homogeneity of the inoculums was checked by enumeration on 30 TSA Petri dishes. Then, the confidence interval was determined according to Poisson law.

2.2.3. Results

Raw results are presented in appendix 6. Tables 8 and 9 present the relative detection level for each method.

		Relative detection level according to Spearman-Kärber method (cells in 25 g)	
Strain	**Matrix**	**Reference method (*)**	**Alternative method**
S. Typhimurium	Minced meat	0.879 [0.725 ; 1.065]	1.156 [0.866 ; 1.542]
S. Newport	Raw milk	0.566 [0.424 ; 0.755]	0.666 [0.496 ; 0.882]
S. London	Raw fish	0.687 [0.595 ; 0.794]	0.878 [0.658 ; 1.171]
S. Enteritidis	Egg	0.557 [0.361 ; 0.858]	0.698 [0.453 ; 1.075]
S. Infantis	Cat food	0.892 [0.552 ; 1.442]	1.301 [0.767 ; 2.206]
S. Mbandaka	Process water	0.907 [0.648 ; 1.127]	0.830 [0.593 ; 1.161]

Table 8: relative detection level (3 significant numbers)

		Relative detection level according to Spearman-Kärber method (cells in 25 g)	
Strain	**Matrix**	**Reference method (*)**	**Alternative method**
S. Typhimurium	Minced meat	0.9 [0.7 ; 1.1]	1.2 [0.9 ; 1.5]
S. Newport	Raw milk	0.6 [0.4 ; 0.8]	0.7 [0.5 ; 0.9]
S. London	Raw fish	0.7 [0.6 ; 0.8]	0.9 [0.7 ; 1.2]
S. Enteritidis	Eggs product	0.6 [0.4 ; 0.9]	0.7 [0.5 ; 1.1]
S. Infantis	Cat food	0.9 [0.6 ; 1.4]	1.3 [0.8 ; 2.2]
S. Mbandaka	Process water	0.9 [0.6 ; 1.1]	0.8 [0.6 ; 1.2]

Table 9: relative detection level (1 significant number)

The alternative and the reference method show similar detection levels. The detection limit obtained with the alternative method is comprised between 0.5 and 2.2 cells per 25 g. The detection limit obtained with the reference method is comprised between 0.4 and 1.4 cells per 25 g.

2.2.4. Conclusion

The relative detection level is similar between both methods.

2.3. Selectivity

The objective of this study is to test:

- the inclusivity: the detection of the target microorganism from a wide range of strains,
- the exclusivity: the lack of interference from a relevant range of non-target microorganisms.

According to the requirements of NF EN ISO 16140, 50 strains of *Salmonella* spp and 30 non-target strains were tested.

2.3.1. Test protocols

- Inclusivity

Each *Salmonella* strain was cultivated twice before inoculation in RapidCheck SELECT *Salmonella* Primary Medium (about 1 to 100 CFU/225 mL). The complete protocol of alternative method was applied with the minimum time of incubation (16 hours for Primary Medium and 6 hours for Secondary Medium).

- Exclusivity

Each non-target strain was cultivated twice before inoculation in growth medium (Tryticase Soy Broth) with a level of contamination expected to occur in the food matrices (about 105 CFU/mL). After 24 hours of incubation, the RapidChek SELECT *Salmonella* test was performed.

In cases where the target strains or non-target strains results were unexpected to interpret by the alternative method, the analysis was conducted once again in parallel with the alternative method and the reference method (complete protocol).

2.3.2. Results

Results are shown in appendix 7.

•Inclusivity

51 *Salmonella* strains were tested:

-43 strains gave a positive result
-5 strains did not grow in RapidChek Primary Medium
-3 strains gave a negative result

Complementary tests were performed on the 8 strains which gave an unexpected result (see table in annex). Suspensions of *Salmonella* were inoculated at a level comprised between 30 and 60 CFU in 25 mL of pasteurized milk then diluted at 1/10th on RapidChek Primary Medium. The test was then carried out.
Among the 5 strains which did not grow in Primary Medium, 4 gave a positive result. Only a strain of *Salmonella* Typhimurium gave a negative result.
Among the 3 strains which gave a negative result, one gave a positive result. A strain of S. Cerro and a strain of S. *arizonae* showed a negative result.
The reference method was positive for the final 3 strains which gave a negative result by the alternative method.
Other tests were performed on these specific serovars. Another strain of S. *arizonae* was tested for the inclusivity test and gave a positive result (SAL.1.7).
Three other strains of S. Typhimurium were tested and all gave a positive result. A strain of S. Cerro from an American research laboratory gave a negative result.

After presentation of these results, the Technical Committee asked the expert laboratory to test more *Salmonella* from group 18. Four strains, provided by the AFSSA (Maisons-Alfort, France), were tested by the alternative method:

-*Salmonella* Cerro (6,14,18:z4,z23:-), isolated from meat powder
-*Salmonella* Cerro (6,14,18:z4,z23:-), isolated in a dairy industry
-*Salmonella* Carnac, isolated from a poultry drinker
-*Salmonella* Toulon, isolated from a dog

These strains gave a negative result by alternative method, even with the other protocol explained above (suspension with milk and a higher level of bacteria). The reference method was positive for these four strains.

•Exclusivity
30 non-target strains were tested. No cross reaction was observed.

2.3.3. Conclusion

The selectivity of the method is satisfactory.

No cross reactions was observed with non-target strains.
However it seems that *Salmonella* serovars from group 18 are not detected by the alternative method.

2.4. Practicability

The practicability was evaluated according to the 13 criteria defined by AFNOR Technical Committee.

1-Mode of packaging of test components
The RapidChek™ SELECT™ *Salmonella* test kit contains:
-50 Test strips in a plastic canister with a moisture indicator card enclosed
-50 test tubes
-50 transfer pipettes
-RapidChek SELECT Primary media 500 g
-RapidChek SELECT Primary supplement 250 mL
-RapidChek SELECT Secondary media 10 g

2-Volume of reagents
-RapidChek SELECT Primary media 500 g
-RapidChek SELECT Primary supplement 250 mL
-RapidChek SELECT Secondary media 10 g

3-Storage conditions of components and shelf-life of unopened products (expiration of not opened products)
The RapidChek SELECT Primary supplement should be refrigerated (2-8°C).
The RapidChek SELECT Primary and Secondary media and test strips should be stored at room temperature.

The expiration date is shown on the product label. The product has one year shelf life from the date of manufacture under desiccated room temperature conditions.

4-Modalities after first use
The RapidChek SELECT media supplement should be refrigerated (2-8°C).
After opening the canister, care should be taken to re-close after use to protect the test strips from moisture.

5-Equipment and specific local requirements
Among the required equipment (paragraph materials required but not supplied):
-Incubator capable of maintaining 41.5°C ± 1 °C
-Sample bags
-Balance
-Stomacher machine

6-Reagents ready to use or for reconstitution
Reconstitution of RapidChek SELECT media.

7-Training period for operator with no experience with the method
Less than 1 day is required for technicians with microbiology knowledge.

8-**Handling time and flexibility of the method in relation to the number of samples**

Step	Alternative method		Reference method	
	1 analysis	20 analyses	1 analysis	20 analyses
Sample enrichment	7	80	7	80
Second enrichment	0.5	8	1	16
RapidCheck™ SELECT™ *Salmonella* test	0.25	1	/	/
Isolation on selective agar media	/	/	1.5	20
Reading	0.25	2	0.8	16
Total	8	91	10.3	132

Table 10: praticability, time for negative results

Step	Alternative method		Reference method	
	1 analysis	20 analyses	1 analysis	20 analyses
Sample enrichment	7	80	7	80
Second enrichment	0.5	8	1	16
RapidCheck™ SELECT™ *Salmonella* test	0.25	1	/	/
Isolation on selective agar media	0.8	12	1.5	20
Biochemical confirmation	16	200	16	200
Serological confirmation	3	50	3	50
Total	27.55	351	28.5	366

Table 11: praticability, time for positive results

9-**Time required for results**

Step	Alternative method	Reference method
Sample enrichment (BPW or RapidCheck™ SELECT™ Primary Medium)	J0	J0
Selective enrichment (RVS and MKTTn or RapidCheck™ SELECT™ Secondary Medium)	J1	J1
RapidCheck™ SELECT™ *Salmonella* test	J1	/
Isolation on selective agar media	/	J2
Reading	/	J3
Total	J1	J3

Table 12: praticability, delay for negative results

Step	Alternative method	Reference method
Sample enrichment (BPW or RapidCheck™ SELECT™ Primary Medium)	J0	J0
Selective enrichment (RVS and MKTTn or RapidCheck™ SELECT™ Secondary Medium)	J1	J1
RapidCheck™ SELECT™ *Salmonella* test	J1	/
Isolation on selective agar media	J1	J2
Reading and isolation on non-selective agar	J2	J3
Confirmation test	J3 to J4	J4 to J5
Total	J4	J5

Table 13: praticability, delay for positive results

10-**Operator qualification**
Identical as necessary for the reference method

11-**Steps common with the reference method**
None.

12-**Traceability of analysis results**
Usual traceability applied in a laboratory

13-**Maintenance by laboratory**
None.

3. Interlaboratory study

The main object of the collaborative study is to determine the variability of the results obtained by different laboratories analyzing identical samples and to compare these results within the framework of the comparative study of the methods.

3.1. Collaborative study implementation

3.1.1. Participating laboratories

The collaborative study was realized by the expert laboratory and fourteen participating laboratories.

3.1.2. *Salmonella* absence in the matrix

Before spiking, the absence of *Salmonella* spp was verified in the batch of pasteurized milk used according to the reference method.

3.1.3. Strain stability in the matrix

The total viable count (TVC) of several pasteurized milks was enumerated to choose a matrix which contains an annex microflora.

The results showed a TVC inferior to 1 CFU/mL for all the matrices analysed. The pasteurized milk used for the collaborative study was consequently supplemented with a few raw milk (500 µL for 25 mL).

The strain stability in the supplemented pasteurized milk matrix was evaluated for 4 days at (4±2)°C. The strain used was *Salmonella* Enteritidis (ISHA code: SAL.1.48), a wild strain isolated from an egg product.

The detection of *Salmonella* spp was realized after inoculation of about 10 cells in 25 mL of pasteurized milk. The samples were analysed at D0, D+1, D+2 and D+3 by reference method and alternative method. The results are summarized in table 14.

Day	Alternative method	Reference method (*)
D0	Presence in 25 mL	Presence in 25 mL
D+1	Presence in 25 mL	Presence in 25 mL
D+2	Presence in 25 mL	Presence in 25 mL
D+3	Presence in 25 mL	Presence in 25 mL

Table 14: results of the stability study of the strain SAL.1.48 in supplemented pasteurized milk

The results show that the *Salmonella* strain used is stable for 3 days at (4±2)°C in the supplemented pasteurized milk matrix.

3.1.4. Samples preparation and spiking

The matrix was inoculated with the target strain suspension to obtain 3 contamination levels:

-L0: 0 cell in 25 mL
-L1: 3 cells in 25 mL
-L2: 30 cells in 25 mL

The matrix was distributed at 25 mL in sterile vials. Every vial was individually spiked and homogenized. Eight samples per level, per laboratory and per method were prepared. Each laboratory received 48 samples to analyse, 1 sample to quantify the endogenous microflora and 1 water sample containing a temperature probe.

The results of the enumerations of the TVC, the target levels and the real levels of contamination are presented in table 15.

Matrix	TVC (CFU/mL)	Target level (cells/25 mL)	Real level (cells/25 mL)	Confidence interval
Supplemented pasteurized milk	$4{,}0.10^3$	0	0	0
		3	5	[1 ; 9]
		30	33	[22 ; 44]

Table 15: target level, real level and TVC of the matrix

3.1.5. Samples labeling

The labelling of the vials was realized as follows:

-a code to identify the laboratory: from A to N (cf. table 16),

-a code to identify each sample, only known by the expert laboratory.

The samples and the temperature control vials (water sample with a temperature probe) were stored at 4°C before shipping.

Contamination level	Sample code
L0	1/6/10/11/17/18/19/20
L1	3/7/9/13/16/21/23/24
L2	2/4/5/8/12/14/15/22

Table 16: sample code by contamination level

3.1.6. Samples shipping

The samples were shipped in a coolbox on Monday the 18th of January 2010. The transport has been entrusted to Chronopost International.

3.1.7. Samples reception and analysis

The coolboxes were received the 19th of January for 7 laboratories and the 20th of January for 5 laboratories. The laboratories D and I never received the coolboxes; they are consequently excluded of the results list.

The control temperature was recorded upon receipt of the package and the temperature probe sent to the expert laboratory. The samples were analyzed on the 20th of January 2010 by twelve participating laboratories.

The expert laboratory concurrently analyzed a set of samples under the same conditions with both methods.

3.2. Results

3.2.1. Temperature and state of the samples

The temperature readings upon reception and the state of the samples and the analysis of thermal profiles are shown in table 17.

The temperature measurements were inferior to 8.4°C for 9 laboratories. For 2 laboratories (A and G), the temperature was not mentioned and for 1 laboratory (M), the temperature at reception was at 10.8°C. However the temperature probes indicated correct mean temperatures between the shipping and the reception of the coolbox for these 3 laboratories. The thermal profiles analysis indicated for all laboratories mean temperatures comprises between 2.4 and 5.8°C.

Laboratory	Temperature (°C)	State of the samples	Temperature of the probe	
			Mean	SD
A	Not determined	Correct	5.8	0.8
B	5.0	Correct	2.4	0.4
C	7.1	Correct	2.9	0.5
E	8.1	Correct	2.8	0.6
F	7.4	Correct	2.6	0.8
G	Not determined	Correct	3.0	0.8
H	3.7	Correct	3.4	0.9
J	2.7	Correct	2.5	0.8
K	4.8	Correct	2.6	0.6
L	3.1	Correct	2.8	0.5
M	10.8	Correct	2.9	0.5
N	5.0	Correct	2.5	0.6

Table 17: temperature and state of the samples upon reception

3.2.2. Total viable counts

For all laboratories, the total viable counts at 30°C varied between 1800 and 12000 CFU/mL (appendix 8).

3.2.3. Expert laboratory results

The results obtained by the expert laboratory are summarized in table 18. Raw results used are presented in appendix 9. The results were consistent with those expected.

Contamination level	Alternative method	Reference method (*)
L0	0/8	0/8
L1	8/8	8/8
L2	8/8	8/8

Table 18: positive results obtained by expert laboratory by both methods

3.2.4. Participating laboratories results

The results are summarized in tables 19 and 20. Raw results are shown in appendix 10.

- Alternative method results

Laboratory	Contamination level		
	L0	L1	L2
A	0/8	4/8	4/8
B	0/8	8/8	8/8
C	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8

Table 19: alternative method positive results for all laboratories

- Reference method results

	Contamination level		
Laboratory	**L0**	**L1**	**L2**
A	0/8	8/8	8/8
B	0/8	8/8	8/8
C	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8

Table 20: reference method positive results for all laboratories

- Results analysis

Results were consistent with those expected for all laboratories, except for the laboratory A which found only 4 positive on 8 at level L1 and L2 with the alternative method. This laboratory has eliminated all its samples just after the analysis so the expert laboratory could not ask it for further analysis. However, after discussion with this laboratory, it seemed that a mistake appeared somewhere in the protocol which lead to the non- detection of 8 spiked samples (4 at L1 and 4 at L2).

According to this finding, the expert laboratory excluded the results of laboratory A of the statistical analysis of the results, with the agreement of the Technical Committee.

Final analysis was consequently conducted using data supplied by eleven laboratories.

3.2.5. Specificity (SP) and sensitivity (SE) calculations

The specificity and sensibility calculations of both methods are presented in table 21, with the low critical value (LCL). Formulas used are:

For level L0, SP = [1-(FP/N-)] x 100%, N-: total number of L0 tests
FP: number of false positive

For levels L1 and L2, SE = (TP/N+) x 100%, N+: total numbers of L1 or L2 tests
TP: number of true positive

Specificity / sensitivity	Alternative method	LCL	Reference method	LCL
SP (level L0)	100%	98%	100%	98%
SE (level L1)	100%	98%	100%	98%
SE (level L2)	100%	98%	100%	98%
SE (level L1+L2)	100%	98%	100%	98%

Table 21: specificity (SP), sensitivity (SE) and LCL of alternative and reference method

3.2.6. Relative accuracy calculations

Pairs of results of the different levels of contamination are presented in table 22.

Level	Alternative method	Reference method		
		RM+	RM-	Total
L0	AM+	PA=0	PD=0	0
	AM-	ND=0	NA=88	88
	Total	0	88	88
L1	AM+	PA=88	PD=0	88
	AM-	ND=0	NA=0	0
	Total	88	0	88
L2	AM+	PA=88	PD=0	88
	AM-	ND=0	NA=0	0
	Total	88	0	88
L0+L1+L2	AM+	PA=176	PD=0	176
	AM-	ND=0	NA=88	88
	Total	176	88	264

Table 22: tests results for both methods (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation)

Relative accuracy values of the different contamination levels are presented in table 23 with their LCL. Formula used is the following:

AC = (PA+NA)/N x 100%, PA: number of positive agreements
NA: number of negative agreements

Level	Relative accuracy (AC)	LCL (Low Critical Value)
L0	100%	98%
L1	100%	98%
L2	100%	98%
L1+L2	100%	98%
Total	100%	98%

Table 23: relative accuracy values (AC) and LCL of alternative method

3.2.7. Discordant results analysis

No discordant results are observed according to the annex F of ISO 16140 standard. The RapidChek SELECT *Salmonella* test and the reference method can be considered as equivalent.

3.3. Interpretation

3.3.1. Accordance

The accordance is the percentage chance of finding the same result (i.e. both negative or both positive) from two identical test portions analyzed in the same laboratory, under repeatability conditions (i.e. one operator using the same apparatus and same reagents within the shortest feasible time interval).

To derive the accordance from the results of an interlaboratory study, the probability that two samples give the same result is calculated for each participating laboratory in turn, and this probability is then averaged over all laboratories. Values of accordance are shown in table 24 and raw data in appendix 11.

Level	Alternative method	Reference method
L0	100%	100%
L1	100%	100%
L2	100%	100%

Table 24: accordance by level and method

3.3.2. Concordance

The concordance is the percentage chance of finding the same result for two identical samples analyzed in two different laboratories.

To calculate the concordance from the results of an interlaboratory study, take in turn each replicate in each participating laboratory, pair it with identical results of all the other laboratories. The concordance is the percentage of all pairings giving the same results on all the possible pairings of data. Values of concordance are shown in table 25 and raw data in appendix 12.

Level	Alternative method	Reference method
L0	100%	100%
L1	100%	100%
L2	100%	100%

Table 25: concordance by level and method

3.3.3. Concordance odds ratio

If the concordance is smaller than the accordance, it indicates that two identical samples are more likely to give the same result if they are analysed by the same laboratory than if they are analysed by different ones, suggesting that there can be variability in performance between laboratories. Unfortunately, the magnitude of the concordance and accordance is strongly dependent on the level of accuracy, making it difficult to assess easily the degree of between-laboratory variation.

It is therefore helpful to calculate the concordance odds ratio (COR) defined as follows:
COR = accordance x (100-concordance)/concordance x (100 – accordance).

Values of COR for both methods are shown in table 26.
A value for the odds ratio of 1.00 would be expected if accordance and concordance were equal, and the larger the odds ratio is, the more inter-laboratory variation is predominant. Nevertheless, values above 1.00 can occur by chance variation, and so a statistical significance test should be used to confirm whether the evidence for extra variation between laboratories is convincing. The “exact test” is the best recommended test for this). The philosophy behind such tests is that the probabilities of occurrence are calculated for all sets of replicate results that could have produced the overall numbers of positives and negatives.

Level	Alternative method			Reference method		
	Accordance	Concordance	COR	Accordance	Concordance	COR
L0	100	100	1,0	100	100	1,0
L1	100	100	1,0	100	100	1,0
L2	100	100	1,0	100	100	1,0

Table 26: COR values for each method by contamination level

3.3.4. AC, SP, SE comparison

Table 27 summarizes the values obtained for AC, SP and SE parameters for the preliminary study and the interlaboratory study.

Parameter	Preliminary study	Interlaboratory study
AC	95.3%	100%
SP	97.0%	100%
SE	93.3%	100%

Table 27: AC, SP and SE comparison between preliminary and interlaboratory study

The values obtained during the collaborative study are better than those obtained during the preliminary study, probably because of the greater variety of samples and strains tested during the preliminary study.

4. Conclusions

- **Comparative study**

The performances of the RapidChek SELECT *Salmonella* test system for the detection of *Salmonella* spp are comparable to those of the method NF EN ISO 6579. This study concerned 380 samples of six categories of products (meat, dairy, egg, seafood and vegetable, feedstuffs and environmental products).

Values obtained for the 3 criteria are the following:
-relative accuracy: 95.3%
-relative sensitivity: 93.3%
-relative specificity: 97.0 %

Several discordant results were observed. Mostly of them may be explained because the first culture step of each method differs. Consequently, 2 replicates were prepared for each sample. Because of the low level of artificial contamination, is it possible that no cell of *Salmonella* was present in the test portion replicate analysed with either method.

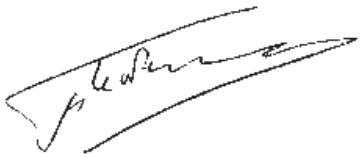
The relative level of detection of the alternative method and the reference method was evaluated for all categories. The results are comparable because the detection limit of the alternative method varies from 0.5 to 2.2 CFU /25 g and the detection limit of the reference method varies from 0.4 to 1.4 CFU/25 g for all categories.

The study of the practicability of the alternative method shows a simple and easy-to-use method.

The specificity of the method is satisfactory. No cross reactions were observed with non-target strains. Eight strains of *Salmonella* were undetected by the test (4 Cerro, 1 Typhimurium, 1 *arizonae*, 1 Carnac, 1 Toulon), leading to suspect that the kit does not detect *Salmonella* from group 18.

- **Interlaboratory study**

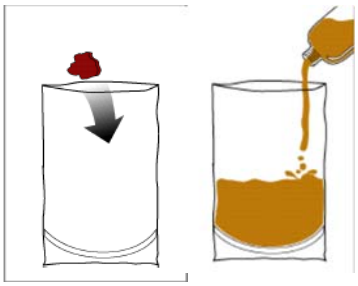
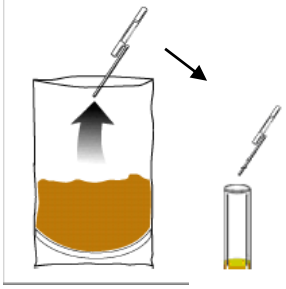
The results obtained for the 11 selected laboratories showed that the values of relative accuracy, relative sensitivity and relative specificity obtained during the collaborative study are comparable to those obtained during the preliminary study. The variability of the alternative method, demonstrated by the calculations of accordance, concordance and concordance odds ratio, is similar to that of the reference method.

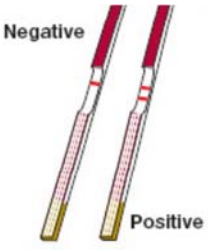


Massy, 13th July 2016
François Le Nestour
Manager of the Unit Innovation Biology

ANNEX 1

ALTERNATIVE METHOD PROTOCOL

<table>
<tr><td rowspan="4">Sample enrichment</td><td>25 g of sample
+
225 mL RapidChek SELECT Salmonella supplemented Primary Medium
pre-warmed at 41,5°C</td><td>  </td></tr>
<tr><td colspan="2">Incubation at (41,5±1) °C for 16-22 hours</td></tr>
<tr><td>Transfer 0,1 mL of enriched broth to a plastic tube containing 1 mL of RapidChek SELECT Secondary Medium (pre-warmed at 41,5°C)</td><td>  </td></tr>
<tr><td colspan="2">Incubation at (41,5±1)°C for 6-8 hours</td></tr>
<tr><td>RapidChek SELECT™ Salmonella Test</td><td>Insert the strip into the tube
Let the strip develop for 10 min</td><td> </td></tr>
<tr><td>Result interpretation</td><td>One red line = negative result
Two red lines = positive result

(A control line indicates that the strip is functioning properly)</td><td>  </td></tr>
<tr><td>Confirmation of presumptive positive sample</td><td colspan="2">Streaking from RapidChek SELECT Secondary medium to selective agar plates followed by confirmation tests described in NF EN ISO 6579 (2002) standard</td></tr>
</table>

ANNEX 2

REFERENCE METHOD PROTOCOL

Horizontal method for the detection of *Salmonella spp* – NF EN ISO 6579 (2002)

Pre-enrichment

25 g sample in 225 mL buffred peptone water (1/10th dilution)
Incubation: (18±2)h at (37±1)°C

↓

Selective enrichment

0,1 mL culture + 10 mL RVS broth
Incubation: (24±3)h at (41,5±1)°C

1 mL culture + 10 mL MKTTn broth
Incubation: (24±3)h at (37±1)°C

Streaking

Each selective broth onto 2 different agar medium
XLD and other selective medium (ex: ASAP)
Incubation: (24±3)h at (37±1)°C

↓

Confirmation

Up to 5 typical colonies from each medium
Biochemical confirmation
Serological confirmation

↓

Expression of results

Annex 3 - Bacterial stress and artificial contaminations

Meat products

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2202	Cooked meat	SAL.1.69	*Salmonella Infantis*	Meat flour	20 min at 56 °C	0,5
RD 2350	Cooked ham	SAL.1.85	*Salmonella Mbandaka*	Pintadeau	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,5
RD 2359	Cooked smoked sausage	SAL.1.104	*Salmonella Paratyphi A*	CIP A 220	4d at 4°C + 20min at 50°C + 10 min at 56°C	2,1
RD 2224	Kefta	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles	0,5
RD 2351	Raw sausage	SAL.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,6

Dairy products

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2456	Cottage chesse	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2346	nature yoghurt	SAL.1.38	*Salmonella Derby*	Swab	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5
RD 2349	Strawberry yoghurt	SAL.1.38	*Salmonella Derby*	Swab	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5
RD 2343	Vanilla yoghurt	SAL.1.40	*Salmonella Diarizonae*	Semolina	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,6
RD 2338	Lemon yoghurt	SAL.1.41	*Salmonella Diarizonae*	Semolina	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,8
RD 2190	Semi skimmed milk	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2192	Cheese	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2193	Bio cottage cheese	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2420c	Raw milk camembert	SAL.1.43	*Salmonella Dublin*	Milk	25 min at 56°C	1,0
RD 2423c	Raw milk Maroilles	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2422c	Raw milk Beaufort	SAL.1.60	*Salmonella Havana*	Production workshop	2 freezing cycles at -20°C + 10 min at 52°C	2,7
RD 2417c	Raw milk Comté	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2418c	Raw milk Vieux Lille	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2235	Pasteurized milk	SAL.1.85	*Salmonella Mbandaka*	Pintadeau	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,5
RD 2348	Fruit yoghurt	SAL.1.85	*Salmonella Mbandaka*	Pintadeau	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,5
RD 2238	Raw milk cheese	SAL.1.98	*Salmonella Newport*	Raw milk cheese	2 freezing cycles at -20°C	1,5
RD 2342	Pasteurized milk	SAL.1.104	*Salmonella Paratyphi A*	CIP A 220	4d at 4°C + 20 min at 50°C + 10 min at 56°C	2,1
RD 2344	L. casei yoghurt	SAL.1.126	*Salmonella Senftenberg*	Soy	4d at 4°C + 20 min at 50°C + 10 min at 56°C	0,5
RD 2236	Nature yoghurt	SAL.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20 min at 50°C + 10 min at 56°C	0,6
RD 2339	Fresh cheese	SAL.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20 min at 50°C + 10 min at 56°C	0,6
RD 2195	Fruit yoghurt	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2197	Nature 0% yoghurt	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2198	nature yoghurt	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2347	Chocolate mousse	SAL.1.169	*Salmonella Kedougou*	Pork	4d at 4°C + 20 min at 50°C + 10 min at 56°C	0,5

Seafood and vegetables

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2186	Basil	SAL.1.5	*Salmonella Anatum*	Sesame	20 min at 56 °C	1,1
RD 2187	Frozen peas	SAL.1.5	*Salmonella Anatum*	Sesame	20 min at 56 °C	1,1
RD 2188	Frozen strawberries	SAL.1.5	*Salmonella Anatum*	Sesame	20 min at 56 °C	1,1
RD 2189	Frozen broad peas	SAL.1.5	*Salmonella Anatum*	Sesame	20 min at 56 °C	1,1
RD 2217	Chervil	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2219	Dill	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2220	Tarragon	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2221	Chives	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2222	Coriander	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2244	Fish	SAL.1.21	*Salmonella Bredeney*	Chicken	20 min at 56°C et 6 dours at 4°C	0,4
RD 2309	Fresh fruit salad	SAL.1.40	*Salmonella Diarizonae*	Semolina	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,6
RD 2315	Smoked salmon	SAL.1.41	*Salmonella Diarizonae*	Semolina	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,8
RD 2242	Smoked haddock	SAL.1.52	*Salmonella Enteritidis*	Pastry swab	25 min at 56°C	1,1
RD 2306	French bean purée	SAL.1.64	*Salmonella Indiana*	Beef filet	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,6
RD 2227	Fresh salmon	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2228	Fresh salmon	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2229	Fresh salmon	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2230	Fresh salmon	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2314	Salmon and oil	SAL.1.85	*Salmonella Mbandaka*	Pintadeau	25 min at 56°C + 5d at 20°C + 10 min at 52°C	0,5
RD 2243	Prawns	SAL.1.98	*Salmonella Newport*	Raw milk cheese	2 freezing cycles at -20°C	1,5
RD 2245	Prawn pie	SAL.1.98	*Salmonella Newport*	Raw milk cheese	2 freezing cycles at -20°C	1,5
RD 2223	Tarragon	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C	0,5
RD 2225	Frozen blackberries	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C	0,5
RD 2226	Frozen pineapples	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C	0,5
RD 2311	Apple compote	SAL.1.126	*Salmonella Senftenberg*	Soy	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5
RD 2312	Peas	SAL.1.126	*Salmonella Senftenberg*	Soy	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5
RD 2305	Cornflakes	SAL.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,6
RD 2313	Squids with basil	SAL.1.169	*Salmonella Kedougou*	Pork	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5

Eggs products

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2457	French pastry cream	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2543	Hard-boiled egg	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2458	French pastry cream	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2396	Cake	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2240	Vanilla éclair	SAL.1.52	*Salmonella Enteritidis*	Pastry swab	25 min at 56°C	1,1
RD 2241	Vanilla éclair	SAL.1.52	*Salmonella Enteritidis*	Pastry swab	25 min at 56°C	1,1
RD 2402	Ile flottante	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2464	Coffee cake	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2400	Ile flottante	SAL.1.60	*Salmonella Havana*	Production workshop	2 freezing cycles at -20°C + 10 min at 52°C	2,7
RD 2390	Hard-boiled egg with mayonnaise	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2391	Hard-boiled egg with mayonnaise	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2401	French pastry cream	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2407	Hard-boiled egg	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2409	Hard-boiled egg	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2393	Cake	SAL.1.76	*Salmonella Kottbus*	Poultry sauté	3 freezing cycles at -20°C	0,4
RD 2460	egg powder	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2404	Peaches tartlet	SAL.1.83	*Salmonella London*	Poultry industry	2 freezing cycles at -20°C	0,7
RD 2408	Egg	SAL.1.83	*Salmonella London*	Poultry industry	2 freezing cycles at -20°C	0,7
RD 2394	Chocolate cake	SAL.1.84	*Salmonella Manhattan*	Bovin industry	2 freezing cycles at -20°C	1,0
RD 2461	Mayonnaise	SAL.1.110	*Salmonella Paratyphi B*	Raw chicken filet	2 freezing cycles at -20°C + 10d at 4°C	0,6
RD 2462	Chocolate cake	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C + 20d at 4°C	0,6
RD 2398	Hard-boiled egg with mayonnaise	SAL.1.131	*Salmonella Typhimurium*	CIP 104115	25 min at 56°C	0,8
RD 2399c	Light mayonnaise	SAL.1.131	*Salmonella Typhimurium*	CIP 104115	25 min at 56°C	0,8
RD 2463	Lemon cake	Sal.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,6

Feedstuffs

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2465	Rabbit cat food	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2466	Beef cat food	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2252c	Rodent food	SAL.1.29	*Salmonella Derby*	Pork	20 min at 56 °C	0,6
RD 2253c	Bird seeds	SAL.1.29	*Salmonella Derby*	Pork	20 min at 56 °C	0,6
RD 2255c	hamsters food	SAL.1.29	*Salmonella Derby*	Pork	20 min at 56 °C	0,6
RD 2427c	Beef chicken cat food	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2467	Lamb vegetables dog food	SAL.1.52	*Salmonella Enteritidis*	Pastry swab	25 min at 56°C	1,1
RD 2430c	Rabbit food	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2472c	Salmon cat food	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2429c	Chinchillas food	SAL.1.60	*Salmonella Havana*	Production workshop	2 freezing cycles at -20°C + 10 min at 52°C	2,7
RD 2424c	Rodent vegetables	SAL.1.61	*Salmonella Heidelberg*	Poultry	2 freezing cycles at -20°C	0,5
RD 2435c	Beef dog food	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2473c	Chicken cat food	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2433c	Beef cat food	SAL.1.69	*Salmonella Infantis*	Farine de viande	20 min at 56 °C	0,5
RD 2474c	Cat food	SAL.1.69	*Salmonella Infantis*	Meat flour	20 min at 56 °C	0,5
RD 2425c	Rabbit liver cat food	SAL.1.76	*Salmonella Kottbus*	Chicken sauté	3 freezing cycles at -20°C	0,4
RD 2468	Beef veal dog food	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2432c	Fish cat food	SAL.1.83	*Salmonella London*	Poultry industry	2 freezing cycles at -20°C	0,7
RD 2426c	Salmon truit carott cat food	SAL.1.84	*Salmonella Manhattan*	Bovin industry	2 freezing cycles at -20°C	1,0
RD 2434c	Beef cat food	SAL.1.110	*Salmonella Paratyphi B*	Raw chicken filet	2 freezing cycles at -20°C + 10d at 4°C	0,6
RD 2469	Salmon cat food	SAL.1.110	*Salmonella Paratyphi B*	Raw chicken filet	2 freezing cycles at -20°C + 10d at 4°C	0,6
RD 2470	Lamb cat food	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C	0,5
RD 2428c	Guinea pig food	SAL.1.131	*Salmonella Typhimurium*	CIP 104115	25 min at 56°C	0,8
RD 2471	Salmon dog food	Sal.1.158	*Salmonella Virchow*	11337 (intox)	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,6
RD 2232c	Meat and vegetables dog food	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2233c	Chicken dog food	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2234c	Rabbit cat food	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2256c	Cat food	SAL.1.163	*Salmonella Infantis*	Milk	20 min at 56 °C	0,6
RD 2475c	Rabbit food	SAL.1.169	*Salmonella Kedougou*	Pork	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5

Environmental samples

Sample	Product	Strain code	Strain	Origin	Treatment	Stress intensity
RD 2450	Swab	SAL.1.10	*Salmonella Braenderup*	Production workshop	2 freezing cycles at -20°C	2,3
RD 2451	Cutting board swab	SAL.1.17	*Salmonella Brandenburg*	Duck	20 min at 56°C et 6 dours at 4°C	0,9
RD 2485	Swab	SAL.1.21	*Salmonella Bredeney*	Raw chicken	20 min at 56°C et 6 dours at 4°C	0,2
RD 2486	Dish swab	SAL.1.21	*Salmonella Bredeney*	Raw chicken	20 min at 56°C et 6 dours at 4°C	0,4
RD 2487	Cutting board butchery swab	SAL.1.21	*Salmonella Bredeney*	Raw chicken	20 min at 56°C et 6 dours at 4°C	0,4
RD 2212	Process water	SAL.1.29	*Salmonella Derby*	Pork	20 min at 56 °C	0,6
RD 2439c	Cutting board swab	SAL.1.43	*Salmonella Dublin*	Milk	20 min at 56 °C	0,5
RD 2452	Cutting board swab	SAL.1.52	*Salmonella Enteritidis*	Pastry swab	25 min at 56°C	1,1
RD 2442c	siphon swab	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2479	siphon swab	SAL.1.57	*Salmonella Hadar*	Poultry escalope	2 freezing cycles at -20°C + 10 min at 52°C	0,9
RD 2447c	Cutting board swab	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2480	Cutting board swab	SAL.1.66	*Salmonella Infantis*	ATCC 51741	25 min at 56°C	1,3
RD 2445c	Cutting board school swab	SAL.1.69	*Salmonella Infantis*	Meat flour	20 min at 56 °C	0,5
RD 2481	siphon swab	SAL.1.69	*Salmonella Infantis*	Meat flour	20 min at 56 °C	0,5
RD 2437c	Cutting board swab	SAL.1.76	*Salmonella Kottbus*	Poultry sauté	3 freezing cycles at -20°C	0,4
RD 2453	Swab	SAL.1.78	*Salmonella Livingstone*	Production workshop	25 min at 56°C	1,2
RD 2444c	Cutting board swab	SAL.1.83	*Salmonella London*	Poultry industry	2 freezing cycles at -20°C	0,7
RD 2438c	siphon swab	SAL.1.84	*Salmonella Manhattan*	Bovin industry	2 freezing cycles at -20°C	1,0
RD 2446c	siphon swab	SAL.1.110	*Salmonella Paratyphi B*	raw chicken filet	2 freezing cycles at -20°C + 10d at 4°C	0,6
RD 2454	Cutting board restaurant swab	SAL.1.110	*Salmonella Paratyphi B*	raw chicken filet	2 freezing cycles at -20°C + 10d at 4°C	0,6
RD 2455	Knife swab	SAL.1.116	*Salmonella Rissen*	Production workshop	2 freezing cycles at -20°C	0,5
RD 2489c	Process water	SAL.1.121	*Salmonella Salamae*	Raw milk	25 min at 56°C	0,9
RD 2491	Gate water	SAL.1.121	*Salmonella Salamae*	Raw milk	25 min at 56°C	0,9
RD 2492	Rinse water	SAL.1.129	*Salmonella Typhi*	CIP 54 136	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,8
RD 2440c	Cutting board restaurant swab	SAL.1.131	*Salmonella Typhimurium*	CIP 104115	25 min at 56°C	0,8
RD 2482	Swab	SAL.1.169	*Salmonella Kedougou*	Pork	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5
RD 2490c	Process water	SAL.1.169	*Salmonella Kedougou*	Pork	4d at 4°C + 20min at 50°C + 10 min at 56°C	0,5

ANNEX 4

RELATIVE ACCURACY RESULTS

Legend:
a: Level determined by 10 enumerations
NC: naturally contaminated
+: positive result
-: negative result
/: test non realized
ND: negative deviation
PD: positive deviation
PP: presumed positive before confirmation
=: positive or negative agreement
(PD), (ND), (PPND): positive deviation or negative deviation

Meat products - Negative samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 1929	Raw beef meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1930	Veal escalope	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1931	Veal	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1932	Veal granules	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1933	Raw beef	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1934	Turkey's delicatessen	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1935	Raw chipolata	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1936	Pepperoni (spiced salami)	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1937	Raw turkey	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1938	Saveloy	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1939	Meat from Chineese dish	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1940	Raw leg of a lamb	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1888	Raw goose	NC	+[b]	-	-	/	Absence	+	-	+	+	Negative	Absence	=(PPNA)
RD 1872	Raw chicken skin	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1883	Raw beef granules	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1884	Neck skin	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1860	Frozen turkey escalope	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 1862	Raw duck skin	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1864	Frozen raw meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2167	Pork's sauté	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2178	Lasagna	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2179	Veal's sauté with olives	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2199	Ham	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2200	Raw minced meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2201	Raw beef meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2206	Chicken wings	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2213	Le Mans potted mince	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2210	Sausage	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2410	Raw beef meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2411	Raw rib of beef	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2412	raw turkey meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2413	Kefta	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2414	Smoked veal meat	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2415	Cooked beef meatball	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2416	Cooked chicken	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=

Dairy products - Negative products

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 1914	Goat raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1915	Goat raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1916	Cow raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1917	Cow raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1921	Raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1922	Raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1924	Ship raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1927	Ship raw milk cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1928	Ship raw milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1894	Feta	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1895	Saint Marcelin	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1896	Chavroux	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1897	Petit Louis	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1898	Pasteurized milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1899	Pasteurized milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1900	Bio cottage cheese	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1901	Cheese strainer	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1902	Fresh cream	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1903	Sweet nature yoghurt	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1904	Semi skimmed UHT milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1905	Semi skimmed UHT milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1906	Semolina pudding	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1907	Whipped cream mousse	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1908	Yoghurt 0%	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1909	L. casei	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1910	Fruit yoghurt 0%	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1911	Rice pudding	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1912	Banana yoghurt	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 1913	Milk	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2196	Bifidus yoghurt	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2209	Bio nature yoghurt	NC	-	-	-	/	Absence	-	+	-	-	Negative	Absence	=
RD 2340	Semi skimmed pasteurized milk	11	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2341	Pasteurized milk	5,8	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2419	Goat raw milk cheese	4	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)

Seafood and vegetables - Negative products

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2168	Ratatouille	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2170	Raw codfish filet	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2171	Raw salmon	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2172	Raw haddock	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2173	Squid	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2174	Frozen prawns	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2175	Brandade	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2176	Raw prawns	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2177	Raw hake filet	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2090	French beans	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2091	Frozen peas	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2092	Cucumber	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2093	Grated carotts	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2094	Bean	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2095	Couscous vegetables	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2096	Tomatoes maize avocado	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2097	Ratatouille	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2098	French beans	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2099	Beetroot	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2100	Peas and carotts	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2101	Varied vegetables	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2102	Grated carotts	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2103	Peas and carotts and French beans	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2104	French beans	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2105	Spinach with cream	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2106	Courgettes	NC		-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2107	Grated carotts	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2108	Pineapple carpaccio	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2109	Frozen artichoke bottom	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2207	Fish	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2216	Mint	3	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2307	Carrots and celery	5,8	+	-	-	/	Absence	-	-	-	-	/	Absence	= (PPNA)
RD 2308	Maize salad	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=

Egg products - Negative products

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2164	Tartlet	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2165	Biscuit	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2166	Breton cake	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2169	Crème brûlée	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2180	Coconut cake	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2203	Vegetables soup	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2204	Pancakes	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2205	Lentils and ognons	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2237	Egg powder	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2239	Mayonnaise	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2317	Tiramisu	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2318	Créme renversée	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2319	Strawberries with whipped cream	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2320	3 chocolates cake	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2322	Fruit cake	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2323	Lemon tartlet	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2324	Almond and whipped cream	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2325	French pastry cream	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2326	Mayonnaise	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2328	Black chocolate mousse	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2329	Egg powder	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2332	Chineese cake	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2333	Chocolate	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2334	Coconut sweets	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2397	Mayonnaise	4	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2399	Light mayonnaise	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2321	Strawberry cake	NC	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2403	Raspberry cake	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2301	ard-boiled egg	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2302	Egg powder	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=

Feedstuffs - Negative products

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2235	Rabbit cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2236	Beef dog food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2246	Beef dog food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2250	Cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2251	Cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2252	Rodent food	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2253	Bird seeds	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2254	Guinea pig food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2255	Hamsters food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2256	cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2254c	Guinea pig food	3	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2424	Rodent vegetables	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2425	Rabbit liver beans cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2426	Salmon truit carott cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2427	Beef chicken cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2429	Chinchilla food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2430	Rabbit food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2431	Cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2432	Cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2433	Beef cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2434	Beef dog food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2435	Beef dog food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2431c	Cat croquettes	4	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2472	Salmon cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2473	Chicken cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2474	Cat food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2475	Rabbit food	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2476	Chicken carott cat croquettes	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2477	Chicken liver cat croquettes	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2477c	Chicken liver cat croquettes	12	-	-	-	/	Absence	-	-	-	-	/	Absence	=

Environmental samples - Negative products

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2160	Tap water	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2161	Gate water	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2162	Rinse water	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2163	Siphon	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2211	Process water	2	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2362	Cutting board	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2363	Cutting board butchery	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2364	Cutting board restaurant	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2365	Process water	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2366	Siphon	NC	-	+	+	Negative	Absence	-	-	-	-	/	Absence	=
RD 2367	Fan swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2368	Swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2369	Screw swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2370	Siphon	NC	+	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2371	Cheese cutting board	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2436	Cutting board swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2437	Cutting board swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2438	Siphon swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2439	Environmental swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2440	Environmental restaurant swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2441	Environmental kitchen swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2442	Siphon swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2443	Cutting board swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2444	Cutting board swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2445	Environmental school swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2446	Siphon swab	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2447	Ecouvillon plan de travail	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2371	Planche de decoupe fromage	NC	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2483	Environmental swab	7	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2484	Environmental swab	12	-	-	-	/	Absence	-	-	-	-	/	Absence	=
RD 2489	Process water	4	+[b]	-	-	/	Absence	-	-	-	-	/	Absence	=(PPNA)
RD 2490	Process water	3	-	-	-	/	Absence	-	-	-	-	/	Absence	=

Meat products - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 1861	Minced beef meat	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1863	Beef tongue	NC	+	+	+	Positive	Presence	-	+	+	+	Positive	Presence	=
RD 1865	Raw chicken carcass	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1866	Raw chicken carcass	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1868	Raw chicken carcass	NC	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1869	Raw chicken carcass	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1870	Minced beef meat	NC	+	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1871	Raw duck liver	NC	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1873	Raw turkey filet	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1874	Minced beef meat	NC	+	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1875	Raw chicken filet	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1876	Beef meat	NC	+	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1877	Chicken skewer	NC	+	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1878	Chicken leg	NC	-	-	-	/	Absence	+	+	+	+	Positive	Presence	(ND)
RD 1879	Chicken leg	NC	+	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1880	Raw beef meat	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1881	Liver	NC	+	-	+	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 1885	Chicken leg	NC	-	-	-	/	Absence	+	+	+	+	Positive	Presence	(ND)
RD 1886	Minced beef meat	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1887	Raw meat	NC	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1889	Raw meat	NC	+[b]	+	+	Positive	Presence	-	-	+	+	Positive	Presence	=
RD 1890	Raw meat	NC	+[b]	+	+	Positive	Presence	+	+	-	-	Positive	Presence	=
RD 1891	Raw meat	NC	+[b]	+	+	Positive	Presence	+	+	-	-	Positive	Presence	=
RD 1892	Raw meat	NC	+[b]	-	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1893	Raw meat	NC	+	+	+	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 2202	Cooked meat	4	-	+	+	Positive	Absence	+	+	+	+	Positive	Presence	(ND)
RD 2224	Kefta	9,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2350	Cooked ham	10,3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2351	Raw sausage	9,4	+	+	+	Positive	Presence	+	+	+	-	Positive	Presence	=
RD 2359	Cooked smoked sausage	3,9	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2361	Raw sausage	NC	-	-	+	Positive	Absence	+	-		+	Positive	Presence	(ND)

Dairy products - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 1918	Cow raw milk cheese	NC	+	+	-	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 1919	Cow raw milk cheese	NC	+	+	-	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 1920	Raw milk cheese	NC	-	-	-	/	Absence	+	+	-	-	Positive	Presence	(ND)
RD 1923	Raw milk cheese	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1925	Ship raw milk	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1926	Ship raw milk	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2190	Semi skimmed milk	11	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2192	Cheese	11	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2193	Bio cottage cheese	11	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2195	Fruit yoghurt	28	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2197	Nature O% yoghurt	28	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2198	Nature yoghurt	28	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2335	pasteurized milk	10	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2336	Nature yoghurt	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2238	Raw milk cheese	9	+[b]	-	-	/	Absence	+	+	+	+	Positive	Presence	(PPND)
RD 2338	Lemon yoghurt	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2339	Fresh cheese	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2342	pasteurized milk	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2343	Vanilla yoghurt	5	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2345	L. casei yoghurt	15	+[b]	+	-	Positive	Presence	+	+	+	-	Positive	Presence	=
RD 2346	Nature yoghurt	10	+	+	-	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2347	Chocolate mousse	15	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2348	Fruit yoghurt	10	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2349	Strawberry yoghurt	10	+	+	-	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 2417c	Raw milk Comté	7	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2418c	Raw milk Vieux Lille	7	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2420c	raw milk camembert	4	+	+	-	Positive	Presence	+	-	+	-	Positive	Presence	=
RD 2421c	Goat raw milk chesse	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2422c	Raw milk Beaufort	2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2423c	Raw milk Maroilles	3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2456	Cottage cheese	14	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=

Seafood and vegetables - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2186	Basil	2,3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2187	Frozen peas	2,3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2188	Frozen raspberries	2,3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2189	Frozen broad beans	2,3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2217	Chervil	3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2219	Dill	3,9	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2220	Tarragon	3,9	+[b]	+	-	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2221	Chives	3,9	-	+	+	Positive	Absence	+	+	+	+	Positive	Presence	(ND)
RD 2222	Coriander	3,9	+[b]	+	+	Positive	Presence	-	+	+	+	Positive	Presence	=
RD 2223	Tarragon	9,2	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2225	Frozen blackberries	9,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2226	frozen pineapples	9,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2227	Fresh salmon	18,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2228	Fresh salmon	18,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2229	Fresh salmon	18,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2230	Fresh salmon	18,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2242	Smoked haddock	15,4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2243	Prawns	9,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2244	Fish	8,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2245	Prawn pie	9,2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2303	vegetables	NC	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2305	Cornflakes	9,4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2306	French bean purée	11,1	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2309	Fresh fruit salad	5,2	+[b]	-	-	/	Absence	+	+	-	-	Positive	Presence	(PPND)
RD 2310	Cooked mushrooms	NC	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2311	Apple compote	15	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2312	Peas	15	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2313	Squids with basil	15	+	+	-	Positive	Presence	+	+	+	-	Positive	Presence	=
RD 2314	salmon and oil	10,3	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2315	Smoked salmon	8,7	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2316	Fish flour	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=

Egg products - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2240	Vanilla éclair	15	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2241	Vanilla éclair	15	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2330	Breadcrumbs	NC	+[b]	+	-	Positive	Presence	-	-	-	-	/	Absence	(PD)
RD 2390	Hard-boiled egg with mayonnaise	7	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2391	Hard-boiled egg with mayonnaise	7	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2393	Cake	6	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2394	Chocolate cake	5	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2395	Tiramisu	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2396	Cake	4	+	+	-	Positive	Presence	+	-	+	-	Positive	Presence	=
RD 2398	Hard-boiled egg with mayonnaise	16	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2399c	Light mayonnaise	16	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2400	Ile flottante	2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2401	French pastry cream	7	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2402	Ile flottante	3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2404	Peaches tartlet	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2405	Chocolate mousse	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2406	French pastry cream	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2407	Hard-boiled egg	6	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2408	Egg	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2409	Hard-boiled egg	6	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 1867	Spices powder	NC	-	-	-	/	Absence	+	+	+	+	Positive	Presence	(ND)
RD 2461	Mayonnaise	12	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2462	Chocolate cake	14	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2463	Lemon cake	24	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2464	Coffee cake	14	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2457	French pastry cream	14	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2458	French pastry cream	12	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2459	Mayonnaise	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2460	Egg powder	8	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
RD 2543	Hard-boiled egg	30	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=

Feedstuffs - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
RD 2232c	Meat and vegetables dog food	15	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2233c	Chicken dog food	15	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2234c	Rabbit dog food	15	+[b]	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2235c	Beef dog food	NC	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2236c	Beef dog food	NC	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2250c	Cat food	NC	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2251c	Cat food	NC	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2252c	Rodent food	3	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2253c	Bird seeds	3	-	-	-	Negative	+	+	+	+	+	Positive	S.spp	(ND)
RD 2255c	Hamsters food	3	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2256c	Cat food	15	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2424c	Rodent vegetables	7	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2425c	Rabbit liver cat food	5	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2426c	salmon truit carott cat food	4	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2427c	Beef chicken cat food	4	+	+	-	Positive	+	+	-	+	-	Positive	S.spp	=
RD 2428c	Guinea pig food	16	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2429c	Chinchillas food	2	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2430c	Rabbit food	3	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2432c	Fish cat food	4	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2433c	Beef cat food	2	-	-	-	Negative	+	+	+	+	+	Positive	S.spp	(ND)
RD 2434c	Beef cat food	5	+	+	-	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2435c	Beef dog food	6	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2465	Rabbit cat food	14	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2466	Beef cat food	12	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2467	Lamb vegetables dog food	17	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2468	Beef and veal dog food	8	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2469	Salmon cat food	12	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2470	Lamb cat food	14	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2471	Salmon cat food	25	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2472c	Salmon cat food	14	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2473c	Chicken cat food	20	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2474c	Cat food	10	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=
RD 2475c	Rabbit food	18	+	+	+	Positive	+	+	+	+	+	Positive	S.spp	=

Environmental samples - Positive samples

Sample	Product	Inoculation level[a] (CFU/25 g)	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concor-dance (AM/RM)
			Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
				XLD	ASAP			XLD	ASAP	XLD	ASAP			
2212	Process water	3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2436c	Cutting board swab	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2437c	Cutting board swab	5	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2438c	Siphon swab	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2439c	Cutting board swab	4	+	+	-	Positive	Presence	+	-	+	-	Positive	Presence	=
2440c	Cutting board restaurant swab	16	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2441c	Cutting board kitchen swab	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2442c	Siphon swab	3	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2444c	Cutting board restaurant swab	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2445c	Cutting board school swab	2	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2446c	Siphon swab	5	+	+	-	Positive	Presence	+	+	+	+	Positive	Presence	=
2447c	Cutting board swab	6	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2478	Meat cutting board swab	NC	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2479	Siphon swab	13	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2480	Cutting board swab	20	+[b]	-	+	Positive	Presence	-	+	+	+	Positive	Presence	=
2481	Siphon swab	10	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2482	Swab	18	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2485	Swab	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2486	Dish swab	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2487	Cutting board butchery swab	9	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2450	Swab	14	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2451	Cutting board swab	12	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2452	Cutting board swab	17	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2453	Swab	8	+[b]	-	-	/	Absence	+	+	+	+	Positive	Presence	(PPND)
2454	Cutting board restaurant swab	12	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2455	Knife swab	14	+[b]	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2489c	Process water	16	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2490c	Process water	5	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2491	Gate water	16	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=
2492	Rinse water	4	+	+	+	Positive	Presence	+	+	+	+	Positive	Presence	=

ANNEX 5 - LOW CONFIDENCE LIMITS

Category	PA	NA	ND	PD	N	Relative accuracy AC (%)	CI(*) or LCL (%)	N+	Relative sensibility SE (%)	CI(*) or LCL (%)	N-	Relative specificity SP (%)	CI(*) or LCL (%)
Meat products	25	33	4	2	64	90.6	84	29	86.2	±12.8(*)	34	94.3	88
Dairy products	26	33	2	3	64	92.2	88	28	92.9	88	36	91.7	85
Seafood and vegetable products	29	32	2	0	63	96.8	93	31	93.5	88	32	100.0	98
Egg products	28	23	1	1	53	96.2	93	29	96.6	92	24	95.8	93
Feedstuffs	31	27	2	0	60	96.7	93	33	93.9	88	27	100.0	98
Environmental samples	29	24	1	0	64	82.8	±9,4(*)	30	96.7	92	24	100.0	98
All products	168	172	12	6	368	92.4	88	180	93.3	89	178	96.6	93

Legend:

CI: Confidance interval
LCL: Low confidence limits
PA: positive agreement
NA: negative agreement
ND: negative deviation
PD: positive deviation
N=PA+NA+PD+ND
N+=PA+ND
N-=NA+PD

ANNEX 6

RELATIVE DETECTION LEVEL RESULTS

Meat products - Minced meat - TVC: $3{,}5.10^5$ UFC/g

Level	Sample code	Inoculation level[a] (CFU/25g)	CI[b]	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concordance (AM/RM)
				Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
					XLD	ASAP			XLD	ASAP	XLD	ASAP			
0	0A	0	[0 ; 0]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 0/6
	0B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 0/6
	0E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
1	1A	0,57	[0 ; 3]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 1/6
	1B			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 2/6
	1E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1F			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
2	2A	1,23	[0 ; 5]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 3/6
	2B			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2D			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	RM: 5/6
	2E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	2F			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
3	3A	1,03	[0 ; 3]	+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	AM: 3/6
	3B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	RM: 5/6
	3E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3F			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
4	4A	2,47	[0 ; 6]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 6/6
	4B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	RM: 6/6
	4E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	

Legend:

a: mean of 30 enumerations
b: confidence interval according to Poisson law
-: negative result or absence of typical colonies
+ / Pos.: positive result or presence of typical colonies
Abs.: absence of *Salmonella* in 25 g
Pres.: presence of *Salmonella* in 25 g
AM: alternative method
RM: reference method

Dairy products - Raw milk - TVC: $7{,}0.10^3$ UFC/g

Level	Sample code	Inoculation level[a] (CFU/25g)	CI[b]	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concordance (AM/RM)
				Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
					XLD	ASAP			XLD	ASAP	XLD	ASAP			
0	0A	0	[0 ; 0]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 0/6
	0B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 0/6
	0F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
1	1A	0,33	[0 ; 2]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 1/6
	1B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1C			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	1D			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 1/6
	1F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
2	2A	0,46	[0 ; 3]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 2/6
	2B			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	2C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	2D			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	RM: 3/6
	2F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
3	3A	0,7	[0 ; 3]	+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	AM: 3/6
	3B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3D			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3E			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	RM: 4/6
	3F			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
4	4A	1,4	[0 ; 3]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 6/6
	4B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	RM: 6/6
	4F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	

Legend:

a: mean of 30 enumerations
b: confidence interval according to Poisson law
-: negative result or absence of typical colonies
+ / Pos.: positive result or presence of typical colonies
Abs.: absence of *Salmonella* in 25 g
Pres.: presence of *Salmonella* in 25 g
AM: alternative method
RM: reference method

Egg products - Egg - TVC: $3{,}0.10^{1}$ UFC/g

Level	Sample code	Inoculation level[a] (CFU/25g)	CI[b]	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concordance (AM/RM)
				Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
					XLD	ASAP			XLD	ASAP	XLD	ASAP			
0	0A	0	[0 ; 0]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 0/6
	0B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 0/6
	0F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
1	1A	0,2	[0 ; 1]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 1/6
	1B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1D			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	RM: 2/6
	1F			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
2	2A	0,4	[0 ; 1]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 2/6
	2B			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2C			-	-	-	/	Abs.	-	-	+	+	Pos.	Pres.	
	2D			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	2E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	RM: 3/6
	2F			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
3	3A	0,8	[0 ; 3]	+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	AM: 2/6
	3B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	3D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	3E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	RM: 3/6
	3F			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
4	4A	1,5	[0 ; 4]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 6/6
	4B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	RM: 6/6
	4F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	

Legend:

a: mean of 30 enumerations
b: confidence interval according to Poisson law
-: negative result or absence of typical colonies
+ / Pos.: positive result or presence of typical colonies
Abs.: absence of *Salmonella* in 25 g
Pres.: presence of *Salmonella* in 25 g
AM: alternative method
RM: reference method

Feedstuffs - Cat food - TVC: $9{,}1.10^2$ UFC/g and $3{,}4.10^2$ UFC/g

Level	Sample code	Inoculation level[a] (CFU/25g)	CI[b]	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concordance (AM/RM)
				Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
					XLD	ASAP			XLD	ASAP	XLD	ASAP			
0	0A	0	[0 ; 0]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 0/6 RM: 0/6
	0B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
1	1A	0,43	[0 ; 2]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 1/6 RM: 1/6
	1B			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	1C			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	1D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
2	2A	0,6	[0 ; 3]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 2/6 RM: 3/6
	2B			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	2C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	2D			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
3	3A	0,86	[0 ; 4]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 3/6 RM: 5/6
	3B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3C			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	3F			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
4	4A	1,63	[0 ; 8]	-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	AM: 3/6 RM: 4/6
	4B			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	4C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	4F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
5	5A	5,4	[1 ; 9]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 6/6 RM: 6/6
	5B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	5C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	5D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	5E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	5F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	

Legend:

a: mean of 30 enumerations
b: confidence interval according to Poisson law
-: negative result or absence of typical colonies

Abs.: absence of *Salmonella* in 25 g
Pres.: presence of *Salmonella* in 25 g
AM: alternative method

+ / Pos.: positive result or presence of typical colonies RM: reference method

Environmental samples - Process water - TVC: $1{,}0.10^4$ UFC/g

Level	Sample code	Inoculation level[a] (CFU/25g)	CI[b]	AM: RapidChek SELECT *Salmonella*					RM: NF EN ISO 6579						Concordance (AM/RM)
				Test result	Plating		Confir-mation	Final result	RVS		MKTTn		Confir-mation	Final result	
					XLD	ASAP			XLD	ASAP	XLD	ASAP			
0	0A	0	[0 ; 0]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 0/6 RM: 0/6
	0B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	0F			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
1	1A	0,39	[0 ; 2]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 2/6 RM: 1/6
	1B			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1D			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1E			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	1F			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
2	2A	0,73	[0 ; 3]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 4/6 RM: 2/6
	2B			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	2C			-	-	-	/	Abs.	-	-	-	-	/	Abs.	
	2D			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	2E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	2F			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
3	3A	1,13	[0 ; 4]	-	-	-	/	Abs.	-	-	-	-	/	Abs.	AM: 3/6 RM: 4/6
	3B			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	3D			+	+	+	Pos.	Pres.	-	-	-	-	/	Abs.	
	3E			-	-	-	/	Abs.	+	+	+	+	Pos.	Pres.	
	3F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
4	4A	2,1	[0 ; 4]	+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	AM: 6/6 RM: 6/6
	4B			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4C			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4D			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4E			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	
	4F			+	+	+	Pos.	Pres.	+	+	+	+	Pos.	Pres.	

Legend:
a: mean of 30 enumerations
b: confidence interval according to Poisson law
-: negative result or absence of typical colonies
+ / Pos.: positive result or presence of typical colonies
Abs.: absence of *Salmonella* in 25 g
Pres.: presence of *Salmonella* in 25 g
AM: alternative method
RM: reference method

ANNEX 7 - SELECTIVITY

Exclusivity

ISHA code	Microorganism	Origin	Test result
AER.1.2	*Aeromonas hydrophila*	Smoked salmon	Negative
AER.2.1	*Aeromonas salmonicida*	CIP 63.4	Negative
CIT.1.1	*Citrobacter freundii*	CIP 53.62	Negative
CIT.1.2	*Citrobacter freundii*	ATCC 8090	Negative
CIT.2.1	*Citrobacter koseri*	CIP 72.11	Negative
CIT.2.2	*Citrobacter diversus*	CIP 82.87 T	Negative
CIT.2.3	*Citrobacter diversus*	CIP 82.94	Negative
ENTB.1.1	*Enterobacter aerogenes*	Dairy product	Negative
ENTB.2.1	*Enterobacter cloacae*	Process water	Negative
ENTB.3.1	*Enterobacter sakazakii*	Milk powder	Negative
ENTB.3.2	*Enterobacter sakazakii*	CIP 57.33	Negative
ENTB.3.3	*Enterobacter sakazakii*	CIP 103581	Negative
ESC.1.3	*Escherichia coli*	Milk industry	Negative
ESC.1.26	*Escherichia coli*	Cress sauce	Negative
ESC.2.1	*Escherichia hermanii*	CIP 103176	Negative
ESC.2.2	*Escherichia hermanii*	/	Negative
ESC.3.1	*Escherichia vulneris*	CIP 103177T	Negative
HAF.1.1	*Hafnia alvei*	taboulé	Negative
HAF.1.2	*Hafnia alvei*	CNRZ 713	Negative
KLE.1.1	*Klebsiella oxytoca*	Soy salad	Negative
KLE.2.1	*Klebsiella pneumoniae*	Pastry	Negative
PAN.1.1	*Pantoea agglomerans*	A181	Negative
PRO.1.1	*Proteus mirabilis*	CIP 103181	Negative
PSE.1.2	*Pseudomonas aeruginosa*	Cheese omelet	Negative
PSE.2.2	*Pseudomonas fluorescens*	CIP102127	Negative
SER.1.1	*Serratia ficaria*	CIP 79.23	Negative
SER.2.1	*Serratia fonticola*	CIP 103580	Negative
SHI.1.1	*Shigella flexneri*	CIP 82.48T	Negative
SHI.2.1	*Shigella sonnei*	ATCC 9290	Negative
YER 1.2	*Yersinia enterocolitica*	ATCC 9610	Negative

Inclusivity

ISHA code	Microorganism	Origin	10-30 CFU/225 mL RapidCheck	30-60 CFU/25 mL milk + 1/10 dilution in RapidCheck primary medium
SAL.1.5	*Salmonella* Anatum	Sesame	+	/
SAL.1.7	*Salmonella* Arizonae (48 : z4, z23 :-)	Duck	+	/
SAL.1.8	*Salmonella* Arizonae (18 : z4, z23 :-)	Duck	-	-
SAL.1.10	*Salmonella* Braenderup	Environment	+(*)	/
SAL.1.17	*Salmonella* Brandenburg	Duck	+	/
SAL.1.21	*Salmonella* Bredeney	Chicken	+	/
SAL.1.23	*Salmonella* Cerro	Flour of rabbit	-	-
SAL.1.29	*Salmonella* Derby	Pork	no growth on Primary Medium	+(*)
SAL.1.38	*Salmonella* Derby	Swabs	+	/
SAL.1.40	*Salmonella* Diarizonae	Semolina	+	/
SAL.1.41	*Salmonella* Diarizonae	Semolina	+	/
SAL.1.42	*Salmonella* Diarizonae	Waste water	+	/
SAL.1.43	*Salmonella* Dublin	Milk	+	/
SAL.1.47	*Salmonella* Enteritidis	Chicken	+	/
SAL.1.52	*Salmonella* Enteritidis	Pastry swab	+	/
SAL.1.170	*Salmonella* Gallinarum	Poultry industry	+(*)	/
SAL.1.171	*Salmonella* Gallinarum	Chicken industry	no growth on Primary Medium	+(*)
SAL.1.57	*Salmonella* Hadar	Poultry	+(*)	/
SAL.1.60	*Salmonella* Havana	Environment	no growth on Primary Medium	+
SAL.1.61	*Salmonella* Heidelberg	Poultry	+	/
SAL.1.64	*Salmonella* Indiana	Beef	+	/
SAL.1.66	*Salmonella* Infantis	ATCC 51741	+(*)	/
SAL.1.69	*Salmonella* Infantis	Flour of meat	+(*)	/
SAL.1.163	*Salmonella* Infantis	Milk	+	/
SAL.1.169	*Salmonella* Kedougou	Pork	+	/
SAL.1.76	*Salmonella* Kottbus	Turkey	+(*)	/
SAL.1.78	*Salmonella* Livingstone	Environment	+(*)	/
SAL.1.83	*Salmonella* London	Poultry industry	+	/
SAL.1.84	*Salmonella* Manhattan	Bovin industry	+	/
SAL.1.85	*Salmonella* Mbandaka	Poultry	+(*)	/
SAL.1.91	*Salmonella* Montevideo	Beef (tartare)	-	+(*)
SAL.1.97	*Salmonella* Napoli	Duck	+	/
SAL.1.98	*Salmonella* Newport	Raw milk cheese	+	/
SAL.1.102	*Salmonella* Paratyphi A	CIP 55 39	+	/

Inclusivity

ISHA code	Microorganism	Origin	10-30 CFU/225 mL RapidCheck	30-60 CFU/25 mL milk + 1/10 dilution in RapidCheck primary medium
SAL.1.104	*Salmonella* Paratyphi A	CIP A 220	+	/
SAL.1.105	*Salmonella* Paratyphi A	CIP 55.41	+	/
SAL.1.107	Salmonella Paratyphi B	CIP 54 100	+	/
SAL.1.110	*Salmonella* Paratyphi B	Chicken	+	/
SAL.1.111	*Salmonella* Paratyphi B	Rabbit	+	/
SAL.1.112	*Salmonella* Paratyphi C	CIP 55.108	no growth on Primary Medium	+(*)
SAL.1.114	*Salmonella enterica* Poona	Feed industry	+	/
SAL.1.115	*Salmonella* Regent	Duck	+	/
SAL.1.116	*Salmonella* Rissen	Environment	+	/
SAL.1.120	*Salmonella* Saint-Paul	Frozen beef	+	/
SAL.1.122	*Salmonella enterica* Schwarzengrund	Pork sauté	+	/
SAL.1.126	*Salmonella* Senftenberg	Flour of soya	+	/
SAL.1.129	*Salmonella* Typhi	CIP 54 136	+	/
SAL.1.131	*Salmonella* Typhimurium	CIP 104115	+	/
SAL.1.147	*Salmonella* Typhimurium	Frozen meat	no growth on Primary Medium	-
SAL.1.155	*Salmonella* Virchow	CIP 105355	+	/
SAL.1.158	*Salmonella* Virchow	11337 (intox)	+	/

+(*): weak coloration

Complementary tests

ISHA code	Microorganism	Origin	10-30 CFU/225 mL RapidCheck	30-60 CFU/25 mL milk + 1/10 dilution in RapidCheck primary medium
SAL.1.133	*Salmonella* Typhimurium	Raw beef meat	+	/
SAL.1.136	*Salmonella* Typhimurium	Pigeon	+	/
SAL.1.137	*Salmonella* Typhimurium	Pork	+	/
SAL.1.110	*Salmonella* Cerro	American laboratory	-	-

Annex 8 - Total viable counts

Laboratory	Total viable count (CFU/g)
A	2100
B	12000
C	5100
D	Samples not received
E	2900
F	1800
G	2200
H	4200
I	Samples not received
J	6700
K	3700
L	2100
M	6900
N	2900
Expert	6100

Annex 9 - Expert laboratory results

A=absence, P=presence, +=positive test, -=negative test, /=test non realized

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confir-mation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
ISHA1	-	/	/	/	A	**ISHA1**	+	-	-	-	-	A
ISHA2	+	+	+	+	P	**ISHA2**	+	+	+	+	+	P
ISHA3	+	+	+	+	P	**ISHA3**	+	+	+	+	+	P
ISHA4	+	+	+	+	P	**ISHA4**	+	+	+	+	+	P
ISHA5	+	+	+	+	P	**ISHA5**	+	+	+	+	+	P
ISHA6	-	/	/	/	A	**ISHA6**	-	-	+	-	-	A
ISHA7	+	+	+	+	P	**ISHA7**	+	+	+	+	+	P
ISHA8	+	+	+	+	P	**ISHA8**	+	+	+	+	+	P
ISHA9	+	+	+	+	P	**ISHA9**	+	+	+	+	+	P
ISHA10	-	/	/	/	A	**ISHA10**	-	-	-	-	/	A
ISHA11	-	/	/	/	A	**ISHA11**	-	-	+	-	-	A
ISHA12	+	+	+	+	P	**ISHA12**	+	+	+	+	+	P
ISHA13	+	+	+	+	P	**ISHA13**	+	+	+	+	+	P
ISHA14	+	+	+	+	P	**ISHA14**	+	+	+	+	+	P
ISHA15	+	+	+	+	P	**ISHA15**	+	+	+	+	+	P
ISHA16	+	+	+	+	P	**ISHA16**	+	+	+	+	+	P
ISHA17	-	/	/	/	A	**ISHA17**	+	-	+	-	-	A
ISHA18	-	/	/	/	A	**ISHA18**	-	-	-	-	/	A
ISHA19	-	/	/	/	A	**ISHA19**	-	-	+	-	-	A
ISHA20	-	/	/	/	A	**ISHA20**	+	-	-	-	-	A
ISHA21	+	+	+	+	P	**ISHA21**	+	+	+	+	+	P
ISHA22	+	+	+	+	P	**ISHA22**	+	+	+	+	+	P
ISHA23	+	+	+	+	P	**ISHA23**	+	+	+	+	+	P
ISHA24	+	+	+	+	P	**ISHA24**	+	+	+	+	+	P

Annex 10 - Collaborating laboratories results

A=absence, P=presence, +=positive test, -=negative test, /=test non realized

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confir-mation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
A1	-	/	/	/	A	A1	-	-	-	-	/	A
A2	-	/	/	/	A	A2	+	+	+	+	+	P
A3	-	/	/	/	A	A3	+	+	+	+	+	P
A4	+	+	+	+	P	A4	+	+	+	+	+	P
A5	-	/	/	/	A	A5	+	+	+	+	+	P
A6	-	/	/	/	A	A6	-	-	-	-	/	A
A7	-	/	/	/	A	A7	+	+	+	+	+	P
A8	+	+	+	+	P	A8	+	+	+	+	+	P
A9	+	+	+	+	P	A9	+	+	+	+	+	P
A10	-	/	/	/	A	A10	-	-	-	-	/	A
A11	-	/	/	/	A	A11	-	-	-	-	/	A
A12	+	+	+	+	P	A12	+	+	+	+	+	P
A13	-	/	/	/	A	A13	+	+	+	+	+	P
A14	-	/	/	/	A	A14	+	+	+	+	+	P
A15	-	/	/	/	A	A15	+	+	+	+	+	P
A16	-	/	/	/	A	A16	+	+	+	+	+	P
A17	-	/	/	/	A	A17	-	-	-	-	/	A
A18	-	/	/	/	A	A18	-	-	-	-	/	A
A19	-	/	/	/	A	A19	-	-	-	-	/	A
A20	-	/	/	/	A	A20	-	-	-	-	/	A
A21	+	+	+	+	P	A21	+	+	+	+	+	P
A22	+	+	+	+	P	A22	+	+	+	+	+	P
A23	+	+	+	+	P	A23	+	+	+	+	+	P
A24	+	+	+	+	P	A24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confir-mation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
B1	-	/	/	/	A	B1	-	-	-	-	/	A
B2	+	+	+	+	P	B2	+	+	+	+	+	P
B3	+	+	+	+	P	B3	+	+	+	+	+	P
B4	+	+	+	+	P	B4	+	+	+	+	+	P
B5	+	+	+	+	P	B5	+	+	+	+	+	P
B6	-	/	/	/	A	B6	-	-	-	-	/	A
B7	+	+	+	+	P	B7	+	+	+	+	+	P
B8	+	+	+	+	P	B8	+	+	+	+	+	P
B9	+	+	+	+	P	B9	+	+	+	+	+	P
B10	-	/	/	/	A	B10	-	-	-	-	/	A
B11	-	/	/	/	A	B11	-	-	-	-	/	A
B12	+	+	+	+	P	B12	+	+	+	+	+	P
B13	+	+	+	+	P	B13	+	+	+	+	+	P
B14	+	+	+	+	P	B14	+	+	+	+	+	P
B15	+	+	+	+	P	B15	+	+	+	+	+	P
B16	+	+	+	+	P	B16	+	+	+	+	+	P
B17	-	/	/	/	A	B17	-	-	-	-	/	A
B18	-	/	/	/	A	B18	-	-	-	-	/	A
B19	-	/	/	/	A	B19	-	-	-	-	/	A
B20	-	/	/	/	A	B20	-	-	-	-	/	A
B21	+	+	+	+	P	B21	+	+	+	+	+	P
B22	+	+	+	+	P	B22	+	+	+	+	+	P
B23	+	+	+	+	P	B23	+	+	+	+	+	P
B24	+	+	+	+	P	B24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
C1	-	/	/	/	A	C1	-	-	-	-	/	A
C2	+	+	+	+	P	C2	+	+	+	+	+	P
C3	+	+	+	+	P	C3	+	+	+	+	+	P
C4	+	+	+	+	P	C4	+	+	+	+	+	P
C5	+	+	+	+	P	C5	+	+	+	+	+	P
C6	-	/	/	/	A	C6	-	-	-	-	/	A
C7	+	+	+	+	P	C7	+	+	+	+	+	P
C8	+	+	+	+	P	C8	+	+	+	+	+	P
C9	+	+	+	+	P	C9	+	+	+	+	+	P
C10	-	/	/	/	A	C10	-	-	-	-	/	A
C11	-	/	/	/	A	C11	-	-	-	-	/	A
C12	+	+	+	+	P	C12	+	+	+	+	+	P
C13	+	+	+	+	P	C13	+	+	+	+	+	P
C14	+	+	+	+	P	C14	+	+	+	+	+	P
C15	+	+	+	+	P	C15	+	+	+	+	+	P
C16	+	+	+	+	P	C16	+	+	+	+	+	P
C17	-	/	/	/	A	C17	-	-	-	-	/	A
C18	-	/	/	/	A	C18	-	-	-	-	/	A
C19	-	/	/	/	A	C19	-	-	-	-	/	A
C20	-	/	/	/	A	C20	-	-	-	-	/	A
C21	+	+	+	+	P	C21	+	+	+	+	+	P
C22	+	+	+	+	P	C22	+	+	+	+	+	P
C23	+	+	+	+	P	C23	+	+	+	+	+	P
C24	+	+	+	+	P	C24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
E1	-	/	/	/	A	E1	-	-	+	-	-	A
E2	+	+	+	+	P	E2	+	+	+	+	+	P
E3	+	+	+	+	P	E3	+	+	+	+	+	P
E4	+	+	+	+	P	E4	+	+	+	+	+	P
E5	+	+	+	+	P	E5	+	+	+	+	+	P
E6	-	/	/	/	A	E6	-	-	-	-	/	A
E7	+	+	+	+	P	E7	+	+	+	+	+	P
E8	+	+	+	+	P	E8	+	+	+	+	+	P
E9	+	+	+	+	P	E9	+	+	+	+	+	P
E10	-	/	/	/	A	E10	-	-	-	-	/	A
E11	-	/	/	/	A	E11	-	-	-	-	/	A
E12	+	+	+	+	P	E12	+	+	+	+	+	P
E13	+	+	+	+	P	E13	+	+	+	+	+	P
E14	+	+	+	+	P	E14	+	+	+	+	+	P
E15	+	+	+	+	P	E15	+	+	+	+	+	P
E16	+	+	+	+	P	E16	+	+	+	+	+	P
E17	-	/	/	/	A	E17	-	-	+	-	-	A
E18	-	/	/	/	A	E18	-	-	-	-	/	A
E19	-	/	/	/	A	E19	-	-	+	-	-	A
E20	-	/	/	/	A	E20	-	-	-	-	/	A
E21	+	+	+	+	P	E21	+	+	+	+	+	P
E22	+	+	+	+	P	E22	+	+	+	+	+	P
E23	+	+	+	+	P	E23	+	+	+	+	+	P
E24	+	+	+	+	P	E24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
F1	-	/	/	/	A	F1	-	-	-	-	/	A
F2	+	+	+	+	P	F2	+	+	+	+	+	P
F3	+	+	+	+	P	F3	+	+	+	+	+	P
F4	+	+	+	+	P	F4	+	+	+	+	+	P
F5	+	+	+	+	P	F5	+	+	+	+	+	P
F6	-	/	/	/	A	F6	-	-	-	-	/	A
F7	+	+	+	+	P	F7	+	+	+	+	+	P
F8	+	+	+	+	P	F8	+	+	+	+	+	P
F9	+	+	+	+	P	F9	+	+	+	+	+	P
F10	-	/	/	/	A	F10	-	-	-	-	/	A
F11	-	/	/	/	A	F11	-	-	-	-	/	A
F12	+	+	+	+	P	F12	+	+	+	+	+	P
F13	+	+	+	+	P	F13	+	+	+	+	+	P
F14	+	+	+	+	P	F14	+	+	+	+	+	P
F15	+	+	+	+	P	F15	+	+	+	+	+	P
F16	+	+	+	+	P	F16	+	+	+	+	+	P
F17	-	/	/	/	A	F17	-	-	-	-	/	A
F18	-	/	/	/	A	F18	-	-	-	-	/	A
F19	-	/	/	/	A	F19	-	-	-	-	/	A
F20	-	/	/	/	A	F20	-	-	-	-	/	A
F21	+	+	+	+	P	F21	+	+	+	+	+	P
F22	+	+	+	+	P	F22	+	+	+	+	+	P
F23	+	+	+	+	P	F23	+	+	+	+	+	P
F24	+	+	+	+	P	F24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
G1	-	/	/	/	A	G1	-	-	-	-	/	A
G2	+	+	+	+	P	G2	+	+	+	+	+	P
G3	+	+	+	+	P	G3	+	+	+	+	+	P
G4	+	+	+	+	P	G4	+	+	+	+	+	P
G5	+	+	+	+	P	G5	+	+	+	+	+	P
G6	-	/	/	/	A	G6	-	-	-	-	/	A
G7	+	+	+	+	P	G7	+	+	+	+	+	P
G8	+	+	+	+	P	G8	+	+	+	+	+	P
G9	+	+	+	+	P	G9	+	+	+	+	+	P
G10	-	/	/	/	A	G10	-	-	-	-	/	A
G11	-	/	/	/	A	G11	-	-	-	-	/	A
G12	+	+	+	+	P	G12	+	+	+	+	+	P
G13	+	+	+	+	P	G13	+	+	+	+	+	P
G14	+	+	+	+	P	G14	+	+	+	+	+	P
G15	+	+	+	+	P	G15	+	+	+	+	+	P
G16	+	+	+	+	P	G16	+	+	+	+	+	P
G17	-	/	/	/	A	G17	-	-	-	-	/	A
G18	-	/	/	/	A	G18	-	-	-	-	/	A
G19	-	/	/	/	A	G19	-	-	-	-	/	A
G20	-	/	/	/	A	G20	-	-	-	-	/	A
G21	+	+	+	+	P	G21	+	+	+	+	+	P
G22	+	+	+	+	P	G22	+	+	+	+	+	P
G23	+	+	+	+	P	G23	+	+	+	+	+	P
G24	+	+	+	+	P	G24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
H1	-	/	/	/	A	H1	-	-	-	-	/	A
H2	+	+	+	+	P	H2	+	+	+	+	+	P
H3	+	+	+	+	P	H3	+	+	+	+	+	P
H4	+	+	+	+	P	H4	+	+	+	+	+	P
H5	+	+	+	+	P	H5	+	+	+	+	+	P
H6	-	/	/	/	A	H6	-	-	-	-	/	A
H7	+	+	+	+	P	H7	+	+	+	+	+	P
H8	+	+	+	+	P	H8	+	+	+	+	+	P
H9	+	+	+	+	P	H9	+	+	+	+	+	P
H10	-	/	/	/	A	H10	-	-	-	-	/	A
H11	-	/	/	/	A	H11	-	-	-	-	/	A
H12	+	+	+	+	P	H12	+	+	+	+	+	P
H13	+	+	+	+	P	H13	+	+	+	+	+	P
H14	+	+	+	+	P	H14	+	+	+	+	+	P
H15	+	+	+	+	P	H15	+	+	+	+	+	P
H16	+	+	+	+	P	H16	+	+	+	+	+	P
H17	-	/	/	/	A	H17	-	-	-	-	/	A
H18	-	/	/	/	A	H18	-	-	-	-	/	A
H19	-	/	/	/	A	H19	-	-	-	-	/	A
H20	-	/	/	/	A	H20	-	-	-	-	/	A
H21	+	+	+	+	P	H21	+	+	+	+	+	P
H22	+	+	+	+	P	H22	+	+	+	+	+	P
H23	+	+	+	+	P	H23	+	+	+	+	+	P
H24	+	+	+	+	P	H24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
J1	-	/	/	/	A	J1	-	-	-	-	/	A
J2	+	+	+	+	P	J2	+	+	+	+	+	P
J3	+	+	+	+	P	J3	+	+	+	+	+	P
J4	+	+	+	+	P	J4	+	+	+	+	+	P
J5	+	+	+	+	P	J5	+	+	+	+	+	P
J6	-	/	/	/	A	J6	-	-	-	-	/	A
J7	+	+	+	+	P	J7	+	+	+	+	+	P
J8	+	+	+	+	P	J8	+	+	+	+	+	P
J9	+	+	+	+	P	J9	+	+	+	+	+	P
J10	-	/	/	/	A	J10	-	-	-	-	/	A
J11	-	/	/	/	A	J11	-	-	-	-	/	A
J12	+	+	+	+	P	J12	+	+	+	+	+	P
J13	+	+	+	+	P	J13	+	+	+	+	+	P
J14	+	+	+	+	P	J14	+	+	+	+	+	P
J15	+	+	+	+	P	J15	+	+	+	+	+	P
J16	+	+	+	+	P	J16	+	+	+	+	+	P
J17	-	/	/	/	A	J17	-	-	-	-	/	A
J18	-	/	/	/	A	J18	-	-	-	-	/	A
J19	-	/	/	/	A	J19	-	-	-	-	/	A
J20	-	/	/	/	A	J20	-	-	-	-	/	A
J21	+	+	+	+	P	J21	+	+	+	+	+	P
J22	+	+	+	+	P	J22	+	+	+	+	+	P
J23	+	+	+	+	P	J23	+	+	+	+	+	P
J24	+	+	+	+	P	J24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
K1	-	/	/	/	A	K1	-	-	-	-	/	A
K2	+	+	+	+	P	K2	+	+	+	+	+	P
K3	+	+	+	+	P	K3	+	+	+	+	+	P
K4	+	+	+	+	P	K4	+	+	+	+	+	P
K5	+	+	+	+	P	K5	+	+	+	+	+	P
K6	-	/	/	/	A	K6	-	-	-	-	/	A
K7	+	+	+	+	P	K7	+	+	+	+	+	P
K8	+	+	+	+	P	K8	+	+	+	+	+	P
K9	+	+	+	+	P	K9	+	+	+	+	+	P
K10	-	/	/	/	A	K10	-	-	-	-	/	A
K11	-	/	/	/	A	K11	-	-	-	-	/	A
K12	+	+	+	+	P	K12	+	+	+	+	+	P
K13	+	+	+	+	P	K13	+	+	+	+	+	P
K14	+	+	+	+	P	K14	+	+	+	+	+	P
K15	+	+	+	+	P	K15	+	+	+	+	+	P
K16	+	+	+	+	P	K16	+	+	+	+	+	P
K17	-	/	/	/	A	K17	-	-	-	-	/	A
K18	-	/	/	/	A	K18	-	-	-	-	/	A
K19	-	/	/	/	A	K19	-	-	-	-	/	A
K20	-	/	/	/	A	K20	-	-	-	-	/	A
K21	+	+	+	+	P	K21	+	+	+	+	+	P
K22	+	+	+	+	P	K22	+	+	+	+	+	P
K23	+	+	+	+	P	K23	+	+	+	+	+	P
K24	+	+	+	+	P	K24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
L1	-	/	/	/	A	L1	-	-	-	-	/	A
L2	+	+	+	+	P	L2	+	+	+	+	+	P
L3	+	+	+	+	P	L3	+	+	+	+	+	P
L4	+	+	+	+	P	L4	+	+	+	+	+	P
L5	+	+	+	+	P	L5	+	+	+	+	+	P
L6	-	/	/	/	A	L6	-	-	-	-	/	A
L7	+	+	+	+	P	L7	+	+	+	+	+	P
L8	+	+	+	+	P	L8	+	+	+	+	+	P
L9	+	+	+	+	P	L9	+	+	+	+	+	P
L10	-	/	/	/	A	L10	-	-	-	-	/	A
L11	-	/	/	/	A	L11	-	-	-	-	/	A
L12	+	+	+	+	P	L12	+	+	+	+	+	P
L13	+	+	+	+	P	L13	+	+	+	+	+	P
L14	+	+	+	+	P	L14	+	+	+	+	+	P
L15	+	+	+	+	P	L15	+	+	+	+	+	P
L16	+	+	+	+	P	L16	+	+	+	+	+	P
L17	-	/	/	/	A	L17	-	-	-	-	/	A
L18	-	/	/	/	A	L18	-	-	-	-	/	A
L19	-	/	/	/	A	L19	-	-	-	-	/	A
L20	-	/	/	/	A	L20	-	-	-	-	/	A
L21	+	+	+	+	P	L21	+	+	+	+	+	P
L22	+	+	+	+	P	L22	+	+	+	+	+	P
L23	+	+	+	+	P	L23	+	+	+	+	+	P
L24	+	+	+	+	P	L24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
M1	-	/	/	/	A	M1	-	-	-	-	/	A
M2	+	+	+	+	P	M2	+	+	+	+	+	P
M3	+	+	+	+	P	M3	+	+	+	+	+	P
M4	+	+	+	+	P	M4	+	+	+	+	+	P
M5	+	+	+	+	P	M5	+	+	+	+	+	P
M6	-	/	/	/	A	M6	-	-	-	-	/	A
M7	+	+	+	+	P	M7	+	+	+	+	+	P
M8	+	+	+	+	P	M8	+	+	+	+	+	P
M9	+	+	+	+	P	M9	+	+	+	+	+	P
M10	-	/	/	/	A	M10	-	-	-	-	/	A
M11	-	/	/	/	A	M11	-	-	-	-	/	A
M12	+	+	+	+	P	M12	+	+	+	+	+	P
M13	+	+	+	+	P	M13	+	+	+	+	+	P
M14	+	+	+	+	P	M14	+	+	+	+	+	P
M15	+	+	+	+	P	M15	+	+	+	+	+	P
M16	+	+	+	+	P	M16	+	+	+	+	+	P
M17	-	/	/	/	A	M17	-	-	-	-	/	A
M18	-	/	/	/	A	M18	-	-	-	-	/	A
M19	-	/	/	/	A	M19	-	-	-	-	/	A
M20	-	/	/	/	A	M20	-	-	-	-	/	A
M21	+	+	+	+	P	M21	+	+	+	+	+	P
M22	+	+	+	+	P	M22	+	+	+	+	+	P
M23	+	+	+	+	P	M23	+	+	+	+	+	P
M24	+	+	+	+	P	M24	+	+	+	+	+	P

Code	Alternative method					Code	Reference method					
							Typical colonies					
	RapidChek test	Typical colonies after streaking		Confirmation results	Result		RVS		MKTTn		Confirmation	Result
		XLD	ASAP				XLD	ASAP	XLD	ASAP		
N1	-	/	/	/	A	N1	-	-	-	-	/	A
N2	+	+	+	+	P	N2	+	+	+	+	+	P
N3	+	+	+	+	P	N3	+	+	+	+	+	P
N4	+	+	+	+	P	N4	+	+	+	+	+	P
N5	+	+	+	+	P	N5	+	+	+	+	+	P
N6	-	/	/	/	A	N6	-	-	-	-	/	A
N7	+	+	+	+	P	N7	+	+	+	+	+	P
N8	+	+	+	+	P	N8	+	+	+	+	+	P
N9	+	+	+	+	P	N9	+	+	+	+	+	P
N10	-	/	/	/	A	N10	-	-	-	-	/	A
N11	-	/	/	/	A	N11	-	-	-	-	/	A
N12	+	+	+	+	P	N12	+	+	+	+	+	P
N13	+	+	+	+	P	N13	+	+	+	+	+	P
N14	+	+	+	+	P	N14	+	+	+	+	+	P
N15	+	+	+	+	P	N15	+	+	+	+	+	P
N16	+	+	+	+	P	N16	+	+	+	+	+	P
N17	-	/	/	/	A	N17	-	-	-	-	/	A
N18	-	/	/	/	A	N18	-	-	-	-	/	A
N19	-	/	/	/	A	N19	-	-	-	-	/	A
N20	-	/	/	/	A	N20	-	-	-	-	/	A
N21	+	+	+	+	P	N21	+	+	+	+	+	P
N22	+	+	+	+	P	N22	+	+	+	+	+	P
N23	+	+	+	+	P	N23	+	+	+	+	+	P
N24	+	+	+	+	P	N24	+	+	+	+	+	P

Annex 11 - Accordance calculation

Alternative method Number of replicates: 8

Level L0

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	0	0,000	0,000	1,000	1,000	1,000
C	0	0,000	0,000	1,000	1,000	1,000
E	0	0,000	0,000	1,000	1,000	1,000
F	0	0,000	0,000	1,000	1,000	1,000
G	0	0,000	0,000	1,000	1,000	1,000
H	0	0,000	0,000	1,000	1,000	1,000
J	0	0,000	0,000	1,000	1,000	1,000
K	0	0,000	0,000	1,000	1,000	1,000
L	0	0,000	0,000	1,000	1,000	1,000
M	0	0,000	0,000	1,000	1,000	1,000
N	0	0,000	0,000	1,000	1,000	1,000
Mean						100,0%

Level L1

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	8	1,000	1,000	0,000	0,000	1,000
C	8	1,000	1,000	0,000	0,000	1,000
E	8	1,000	1,000	0,000	0,000	1,000
F	8	1,000	1,000	0,000	0,000	1,000
G	8	1,000	1,000	0,000	0,000	1,000
H	8	1,000	1,000	0,000	0,000	1,000
J	8	1,000	1,000	0,000	0,000	1,000
K	8	1,000	1,000	0,000	0,000	1,000
L	8	1,000	1,000	0,000	0,000	1,000
M	8	1,000	1,000	0,000	0,000	1,000
N	8	1,000	1,000	0,000	0,000	1,000
Mean						100,0%

Level L2

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	8	1,000	1,000	0,000	0,000	1,000
C	8	1,000	1,000	0,000	0,000	1,000
E	8	1,000	1,000	0,000	0,000	1,000
F	8	1,000	1,000	0,000	0,000	1,000
G	8	1,000	1,000	0,000	0,000	1,000
H	8	1,000	1,000	0,000	0,000	1,000
J	8	1,000	1,000	0,000	0,000	1,000
K	8	1,000	1,000	0,000	0,000	1,000
L	8	1,000	1,000	0,000	0,000	1,000
M	8	1,000	1,000	0,000	0,000	1,000
N	8	1,000	1,000	0,000	0,000	1,000
Mean						100,0%

Reference method Number of replicates: 8

Level L0

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	0	0,000	0,000	1,000	1,000	1,000
C	0	0,000	0,000	1,000	1,000	1,000
E	0	0,000	0,000	1,000	1,000	1,000
F	0	0,000	0,000	1,000	1,000	1,000
G	0	0,000	0,000	1,000	1,000	1,000
H	0	0,000	0,000	1,000	1,000	1,000
J	0	0,000	0,000	1,000	1,000	1,000
K	0	0,000	0,000	1,000	1,000	1,000
L	0	0,000	0,000	1,000	1,000	1,000
M	0	0,000	0,000	1,000	1,000	1,000
N	0	0,000	0,000	1,000	1,000	1,000
Mean						100,0%

Level L1

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	8	1,000	1,000	0,000	0,000	1,000
C	8	1,000	1,000	0,000	0,000	1,000
E	8	1,000	1,000	0,000	0,000	1,000
F	8	1,000	1,000	0,000	0,000	1,000
G	8	1,000	1,000	0,000	0,000	1,000
H	8	1,000	1,000	0,000	0,000	1,000
J	8	1,000	1,000	0,000	0,000	1,000
K	8	1,000	1,000	0,000	0,000	1,000
L	8	1,000	1,000	0,000	0,000	1,000
M	8	1,000	1,000	0,000	0,000	1,000
N	8	1,000	1,000	0,000	0,000	1,000
Mean						100,0%

Level L2

Laboratory	Number of positive	Probability of positive	Probability of pair of positives	Probability of negative	Probability of pair of negatives	Probability of pair of same results
B	8	1,000	1,000	0,000	0,000	1,000
C	8	1,000	1,000	0,000	0,000	1,000
E	8	1,000	1,000	0,000	0,000	1,000
F	8	1,000	1,000	0,000	0,000	1,000
G	8	1,000	1,000	0,000	0,000	1,000
H	8	1,000	1,000	0,000	0,000	1,000
J	8	1,000	1,000	0,000	0,000	1,000
K	8	1,000	1,000	0,000	0,000	1,000
L	8	1,000	1,000	0,000	0,000	1,000
M	8	1,000	1,000	0,000	0,000	1,000
N	8	1,000	1,000	0,000	0,000	1,000
Mean						100,0%

Annexe 12 - Concordance calculation

Alternative method

Level L0

Laboratory	Number of negative	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	

Level L1

Laboratory	Number of positive	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	

Level L2

Laboratory	Number of positive	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	

Reference method

Level L0

Laboratory	Number of negative	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	

Level L1

Laboratory	Number of positive	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	

Level L2

Laboratory	Number of positive	Between-lab pairings with the same results	Total between-lab pairings
B	8	640	640
C	8	640	640
E	8	640	640
F	8	640	640
G	8	640	640
H	8	640	640
J	8	640	640
K	8	640	640
L	8	640	640
M	8	640	640
N	8	640	640
Total		7040	7040
Concordance		100,0%	