

**NF VALIDATION**  
**Validation of alternative analytical methods**  
*Application in food microbiology*

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

**TRANSIA® PLATE Salmonella GOLD Assay**  
(Certificate number: TRA 02/08 - 03/01)  
for the detection of *Salmonella* spp. in food products,  
feed stuffs and environmental samples

**Qualitative method**










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This report consists of 130 pages, including 9 appendices.

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

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

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

<b>Validation protocols</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i></li> <li><input checked="" type="checkbox"/> ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i></li> <li><input checked="" type="checkbox"/> AFNOR technical rules (PR Revision 7)</li> </ul>
<b>Reference methods*</b>	<ul style="list-style-type: none"> <li>▪ EN ISO 6579 (December 2002): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Salmonella</i> spp.</li> <li>▪ EN ISO 6579-1 (February 2017): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp.</li> <li>▪ ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC</li> </ul>
<b>Alternative method</b>	<b>TRANSIA® PLATE <i>Salmonella</i> Gold</b>
<b>Scope</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> <b>Food products</b></li> <li><input checked="" type="checkbox"/> <b>Feed stuffs</b></li> <li><input checked="" type="checkbox"/> <b>Production environmental samples</b></li> </ul>
<b>Certification organism</b>	AFNOR Certification ( <a href="http://nf-validation.afnor.org/">http://nf-validation.afnor.org/</a> )

\* Analyses performed according to the COFRAC accreditation

# 1 INTRODUCTION

The **TRANSIA® PLATE Salmonella GOLD** method was validated with the certificate number TRA 02/08 – 03/01, with the following validation process:

<b>March 2001</b>	<b>Initial validation (IPL)</b> according to previous AFNOR technical rules and the EN 12824 method for food and feed stuffs
<b>February 2005</b>	<b>Renewal study (IPL)</b> according to the EN ISO 16140 (2003) and the ISO 6579 method, with an extension study for: <ul style="list-style-type: none"> <li>▪ RVS broth storage for 48 h at 5°C ± 3°C prior to inactivation</li> <li>▪ Environmental samples</li> </ul> The method comparison study and the inter-laboratory study were both performed.
<b>July 2009</b>	<b>Renewal study (IPL-July 2009)</b> with an extension study for: <ul style="list-style-type: none"> <li>▪ The substrate and chromogen combination into a single reagent,</li> <li>▪ The introduction of a non-selective additive in the sample preparation before the heat treatment.</li> </ul> A sensitivity study was run, and the inclusivity data were completed to fulfil the AFNOR technical rules.
<b>May 2011</b>	<b>Extension study (IPL)</b> which concerned the “Result interpretation” according to new calculation rules. The reinterpretation of the data showed that the performances of the alternative method were not impacted with the new calculation
<b>November 2012</b>	<b>Renewal and extension study (ADRIA)</b> which concerned the inclusivity and exclusivity studies to fulfill the AFNOR technical rules
<b>March 2016</b>	<b>Extension study (ADRIA)</b> for a new formulation of the RVS + N broth in order to increase the selectivity and prevent the potential overgrowth of <i>Salmonella</i> spp. in samples with high number of background microflora. The new RVS + N broth corresponds to the ISO formulation with addition of 25 µl of 0.45 % Novobiocin solution to 10 ml RVS tube
<b>May 2016</b>	<b>Renewal study</b>
<b>October 2020</b>	<b>Renewal study</b>

## 2 METHOD PROTOCOLS

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### 2.1 Alternative method

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

#### 2.1.1 Principle

TRANSIA® PLATE *Salmonella* Gold is based on an ELISA (Enzyme Linked ImmunoSorbent Assay) principle, using:

- A microtiter plate with divisible strips coated with antibodies specific for *Salmonella*,
- Ready-to-use reagents.

The reading of the microtiter plate is done with a spectrophotometer at an Optical Density (OD) of 450 nm.

Test results (positive/negative) are determined by comparing the Optical Density values of the samples to a Positive Threshold value. The Positive Threshold is derived from the OD values of the 2 negative controls included with each plate of samples analyzed.

The calculations are run according to:

A result is considered **negative if:  $OD < 0.9 \times [(NC1 + NC2)/2 + 0.2]$**

A result is considered **positive if:  $OD \geq (NC1 + NC2)/2 + 0.2$**

A result is considered **doubtful if:  $O.D. \geq 0.9 \times [(NC1 + NC2)/2 + 0.20]$  AND  $OD < \text{Positive Threshold}$**

NC1: optical density of the negative control 1

NC2: optical density of the negative control 1

## 2.1.2 Protocols

Three selective enrichment broths can be used:

<i>Initial validation study</i>	All products	BPW for 16 - 20 h at 37°C ± 1°C Subculture in RVS (0.1 ml + 10 ml) for 18 - 24 h at 41.5°C ± 1°C
<i>Extension study</i>	Food and feed products	BPW for 16 - 20 h at 37°C ± 1°C Subculture in RVS + N (0.1 ml + 10 ml) for 18 - 24 h at 41.5°C ± 1°C
	Environmental samples	BPW for 16 - 20 h at 37°C ± 1°C Subculture in RVS + N supplemented with 0.1 ml UHT skimmed milk for 18 - 24 h at 41.5°C ± 1°C

The positive results are confirmed by streaking the non-heated RVS (or RVS + N) broth on selective agar plates, followed by biochemical confirmations according to ISO 6579.

The tests can be performed after storage of the RVS broth for 48 h at 5°C ± 3°C for all the tested categories, and storage of the RVS + N broth for all the categories, except the ready-to-eat and ready-to-reheat products.

The results obtained with the two selective enrichment broths are described in the report in two separate parts:

- Protocol using the RVS broth;
- Protocol using the RVS + N broth.

## 2.1.3 Restriction

There is no restriction for use.

### 2.1.4 Kit insert versions since the initial validation

Revision 00 March 2008	New document based on TRANSIA DFU
Revision 01 August 2009	<ol style="list-style-type: none"> <li>1. Added extraction reagent</li> <li>2. Switched from separate chromogen and substrate to combined substrate in one bottle</li> </ol>
Revision 02 May 2010	Editorial changes
Revision 03 May 2011	AFNOR approved change of threshold to (average blank + 0.2) previously had been (average blank + 0.11)
Revision 04 December 2011	Clarified that new threshold does NOT apply when TRANSIA Additive Salmonella Gold 24h (P/N AK0180) is used *
Revision 05 March 2012	Editorial changes
Revision 06 March 2013	Editorial changes
Revision 07 June 2015	<ol style="list-style-type: none"> <li>1. Added RVS + novobiocin as option for secondary enrichment</li> <li>2. Removed reference to LPS (lipopolysaccharide) in Positive control</li> <li>3. Removed reference to alternate protocol for using Muller-Kaufman/Tetrathionate instead of RVS</li> <li>4. General clarification of DFU</li> </ol>
Revision 08 January 2016	Clarified that the use of RVS + novobiocin is NOT applicable to PTM 010602 (AOAC validation)
Revision 09 March 2016	Added the addition of 0.1 mL UHT skim milk to RVS + novobiocin for environmental samples
Revision 10 July 2016	Added time tolerance to Assay procedure (page 5) per AFNOR request.
Revision 11 August 2016	Added AFNOR Statement of kit revision and added statement of RVS + novobiocin enrichment
Revision 12 December 2016	Changed required by AFNOR; deleted "detection limit"-page 3, Clarified confirmation of positive results (page 4). Clarified page 6.
Revision 13 January 2017	Add back erroneously removed TAG 24 NC cut-off determination.
Revision 14 April 2017	Added instruction on storage of heat-inactivated samples.
Revision 15 December 2018	Added new mEHEC enrichment protocol for AOAC PTM certification
Revision 16 April 2020	Editorial changes

\* TRANSIA Additive Salmonella Gold assay has subsequently been discontinued.

## 2.2 Reference method ♦

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

The reference methods used for this renewal study correspond to:

- The ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.
- The ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC.

*The modifications which occur in the version published in 2017 and 2020 are considered as minor and have no impact on the previous data.*

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

## 2.3 Study design

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

# 3 INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS

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## 3.1 Method comparison study

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



*The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.*

*For any comment on the alternative method, please contact AFNOR Certification at <http://nf-validation.afnor.org/contact-2/>.*

### **3.1.1 Protocols applied during the validation study**

#### **Incubation time**

The minimum incubation times were applied:

Enrichment in BPW: 16 h

Enrichment in RVS or RVS + N: 18 h

#### **Confirmations**

The positive ELISA tests were confirmed by streaking 10 µl of the non-heated selective enrichment broth (RVS or RVS + N) onto selective agar plates Xylose Lysine Deoxycholate agar (XLD) and either Brilliant-Green Phenol-Red agar (BGA) or ASAP™ agar (BioMérieux). The typical colonies were confirmed by the tests described in the ISO method.

#### **Storage for 48 h at 5°C ± 3°C**

The RVS broth from positive and discordant samples were stored for 48 h at 5°C ± 3°C for all the tested categories, the RVS + N broth were stored for all the categories, except for the ready-to-eat and ready-to-reheat products.

### **3.1.2 Sensitivity studies (2001, 2005, 2009 and 2016). Protocol using the RVS broth**

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

#### **3.1.2.1 Number and nature of the samples**

For the overall studies (2005, 2009 and 2016), 582 samples were tested (225 positive and 357 negative samples).

According to the current AFNOR technical rules it is not possible to have more than 20% of the samples contaminated between 3 (seeding) or 5 (spiking) and

10 CFU. Combining both inoculation procedures 26% of the samples were contaminated in this range. It is thus proposed to remove 12 positive samples in the categories with more than 30 positive samples to decrease the percentage to less than 20%.

The number of samples per category and type before and after removing these samples is given in Table 1.

**Table 1 - Distribution per type and category**

Category	Type	Renewal 2016			Renewal 2020			
		Positive	Negative	Total	Positive	Negative	Total	
1	Meat products	a: Raw meats	12	32	44	12	32	44
		b: Seasoned	8	17	25	8	17	25
		c: Cook or ready to eat	10	16	26	10	16	26
		Total	30	65	95	30	65	95
2	Poultry meat	a: Raw meats	11	26	37	11	26	37
		b: Seasoned or processed	10	15	25	10	15	25
		c: Cooked or ready to eat	9	11	20	9	11	20
		Total	30	52	82	30	52	82
3	Dairy products	a: Raw milks and raw milk cheeses	11	19	30	11	19	30
		b: Pasteurized milk cheeses	10	21	31	9	21	30
		c: Milk powders	11	12	23	10	12	22
		Total	32	52	84	30	52	82
4	Vegetables and seafood products	a: Raw seafood	9	24	33	7	24	31
		b: Raw vegetables and fruits, spices, aromatic herbs	8	16	24	8	16	24
		c: Ready to eat or ready to reheat fruits, vegetables and seafood	16	17	33	15	17	32
		Total	33	57	90	30	57	87
5	Egg products	a: Egg products	8	12	20	8	12	20
		b: Egg powders, mayonnaises	10	13	23	10	13	23
		c: Pastries	12	14	26	12	14	26
		Total	30	39	69	30	39	69
6	Feed stuff	a: Flour and granular	10	16	26	10	16	26
		b: Cattle cake	10	17	27	10	17	27
		c: Pet food	12	16	28	10	16	26
		Total	32	49	81	30	49	79
7	Environmental samples	a: Waters	12	16	28	11	16	27
		b: Surfaces	14	17	31	11	17	28
		c: Dusts and wastes	12	10	22	11	10	21
		Total	38	43	81	33	43	76
<b>All categories</b>		<b>225</b>	<b>357</b>	<b>582</b>	<b>213</b>	<b>357</b>	<b>570</b>	

### 3.1.2.2 Artificial contamination of the samples

143 samples were artificially contaminated, using seeding, spiking or cross contamination protocols.

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

134 samples gave a positive result.

The repartition of the positive samples per contamination level (natural and artificial) is given in Table 2.

The percentage of samples contaminated between 3 CFU or 5 CFU and 10 CFU is 19.7%

**Table 2 - Repartition of the positive samples per contamination (natural and artificial)**

All categories	Naturally contaminated	Cross contamination	Spiking		Seeding		Total
			Artificially contaminated $\leq 5$ cfu/sample	Artificially contaminated $5 < x < 10$ cfu/sample	Artificially contaminated $\leq 3$ cfu/sample	Artificially contaminated $3 < x < 10$ cfu/sample	
Number of samples	79	1	54	30	37	12	213
% total positive	37.1%	0,5%	25,4%	14.1%	17,4%	5,6%	

**37.1 % of the samples were naturally contaminated.**

### 3.1.2.3 Test results

Raw data per category are given in **Appendix 4**. The results are given in the table 3.

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

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Meat products	29	65	0	1	0	0	95
2	Poultry meats	30	52	0	0	0	0	82
3	Dairy products	30	52	0	0	0	0	82
4	Vegetables and seafood products	30	57	0	0	0	0	87
5	Egg products	30	39	0	0	0	0	69
6	Feed stuffs	29	49	0	1	0	0	79
7	Production environmental samples	33	43	0	0	0	0	76
TOTAL		211	357	0	2	0	0	570

\* PPNA not included

\*\* PPND not included

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

The calculations are presented in Table 4.

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

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %
1	Meat products	a Raw meats	12	32	0	0	0	0	100,0	100,0	100,0	0,0
		b Seasoned	7	17	0	1	0	0	87,5	100,0	96,0	0,0
		c Cook or ready to eat	10	16	0	0	0	0	100,0	100,0	100,0	0,0
		Total	29	65	0	1	0	0	96,7	100,0	98,9	0,0
2	Poultry meat	a Raw meats	11	26	0	0	0	0	100,0	100,0	100,0	0,0
		b Seasoned or processed	10	15	0	0	0	0	100,0	100,0	100,0	0,0
		c Cooked or ready to eat	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		Total	30	52	0	0	0	0	100,0	100,0	100,0	0,0
3	Dairy products	a Raw milks and raw milk cheeses	11	19	0	0	0	0	100,0	100,0	100,0	0,0
		b Pasteurized milk cheeses	9	21	0	0	0	0	100,0	100,0	100,0	0,0
		c Milk powders	10	12	0	0	0	0	100,0	100,0	100,0	0,0
		Total	30	52	0	0	0	0	100,0	100,0	100,0	0,0
4	Vegetables and seafood products	a Raw seafood	7	24	0	0	0	0	100,0	100,0	100,0	0,0
		b Raw vegetables and fruits, spices, aromatic herbs	8	16	0	0	0	0	100,0	100,0	100,0	0,0
		c Ready to eat or ready to reheat fruits, vegetables and seafood	15	17	0	0	0	0	100,0	100,0	100,0	0,0
		Total	30	57	0	0	0	0	100,0	100,0	100,0	0,0
5	Egg products	a Egg products	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		b Egg powders, mayonnaises	10	13	0	0	0	0	100,0	100,0	100,0	0,0
		c Pastries	12	14	0	0	0	0	100,0	100,0	100,0	0,0
		Total	30	39	0	0	0	0	100,0	100,0	100,0	0,0
6	Feed stuff	a Flour and granular	10	16	0	0	0	0	100,0	100,0	100,0	0,0
		b Cattle cake	10	17	0	0	0	0	100,0	100,0	100,0	0,0
		c Pet food	9	16	0	1	0	0	90,0	100,0	96,2	0,0
		Total	29	49	0	1	0	0	96,7	100,0	98,7	0,0
7	Environmental samples	a Waters	11	16	0	0	0	0	100,0	100,0	100,0	0,0
		b Surfaces	11	17	0	0	0	0	100,0	100,0	100,0	0,0
		c Dusts and wastes	11	10	0	0	0	0	100,0	100,0	100,0	0,0
		Total	33	43	0	0	0	0	100,0	100,0	100,0	0,0
<b>All categories</b>			<b>211</b>	<b>357</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>99,1</b>	<b>100,0</b>	<b>99,6</b>	<b>0,0</b>

\* PPNA not included

\*\* PPND not included

A summary of the results is given in Table 5.

**Table 5 - Summary of results**

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	99.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	100.0 %
Relative trueness	$AC = \frac{(PA + NA)}{N} \times 100\%$	99.6 %
False positive ratio for the alternative method FP = PPNA + PPND	$FP = \frac{(FP)}{NA} \times 100\%$	0.0 %

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

### 3.1.2.5 Analysis of discordant results

Two negative deviations were observed, for a meat product (sample n° 3648) and a feed product (sample K14). These two samples were artificially contaminated respectively at 1.2 and 0.6 CFU (see below). The presence of *Salmonella* spp. was confirmed in the enrichment both for sample K14.

Year of analysis	Sample N°	Product	ISO 6579	RVS for 18-24 h at 41.5°C						Categor	Type
				O.D.	Threshold	Result	Confirmation	Final result	Agreement Ref/Alt		
2016	3648	Seasoned pork meat	+	0,025	<0.200	-	-	-	ND	1	b
2004	K14	Feed for chicks	+	0,075	<0.141	-	+	-	ND	6	c

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 6).

Table 6 - Analyses of discordant results

Category	Type	PD	ND	PPND	Paired			
					(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1 Meat products	a	0	0	0				
	b	0	1	0				
	c	0	0	0				
	Total	0	1	0	1	3	1	6
2 Poultry meats	a	0	0	0	0			
	b	0	0	0	0			
	c	0	0	0	0			
	Total	0	0	0	0	3	0	6
3 Dairy products	a	0	0	0	0			
	b	0	0	0	0			
	c	0	0	0	0			
	Total	0	0	0	0	3	0	6
4 Vegetables and seafood products	a	0	0	0	0			
	b	0	0	0	0			
	c	0	0	0	0			
	Total	0	0	0	0	3	0	6
5 Egg products	a	0	0	0	0			
	b	0	0	0	0			
	c	0	0	0	0			
	Total	0	0	0	0	3	0	6
6 Feed stuff	a	0	0	0	0			
	b	0	0	0	0			
	c	0	1	0	1			
	Total	0	1	0	1	3	1	6
7 Environmental samples	a	0	0	0	0			
	b	0	0	0	0			
	c	0	0	0	0			
	Total	0	0	0	0	3	0	6
All categories		0	2	0	2	6	2	18

The observed values for ((ND + PPND) - PD) and ((ND + PPND) + PD) meet the acceptability limit for each category and for all combined categories.

### 3.1.2.6 Confirmation

The positive ELISA tests were confirmed by streaking 10 µl of the non-heated RVS broth onto XLD and BGA selective agar plates.

The typical colonies were confirmed using the tests described in the reference method.

### 3.1.2.7 Enrichment RVS broth storage for 48 h at 5°C ± 3°C

186 samples were tested again after RVS broth storage for 48 h at 2 - 8°C; no change was observed. The analysis of discordant results is identical before and after storage.

### 3.1.3 Sensitivity study (extension 2016) - Protocol using the RVS + N broth

#### 3.1.3.1 Number and nature of samples

**487 samples** were analyzed for the extension study performed in 2016. The distribution per tested category and type is given in Table 7.

**Table 7 – Distribution per tested category and type**

Category		Type	Positive	Negative	Total
1	Ready-to-eat and ready-to-reheat	a Ready-to-eat	12	9	21
		b Ready-to-reheat	10	11	21
		c Marinated and smoked products (except delicatessen)	8	12	20
		Total	30	32	62
2	Meat products	a Meat products (raw, frozen, seasoned)	13	14	27
		b Poultry products (raw, frozen, seasoned)	8	12	20
		c Delicatessen	9	15	24
		Total	30	41	71
3	Dairy products	a Pasteurized dairy products	9	11	20
		b Raw dairy products	10	11	21
		c Milk powders and dairy based products	11	17	28
		Total	30	39	69
4	Vegetables and seafood products	a Raw fishery products (fresh, frozen)	11	9	20
		b Fresh cut vegetables	7	13	20
		c Raw vegetable products (fresh, frozen)	12	8	20
		Total	30	30	60
5	Ingredients and specific products	a Raw materials	9	15	24
		b Infant formula and infant cereal	9	11	20
		c Pasteurized egg products and egg powders	13	10	23
		Total	31	36	67
6	Feed stuff	a Products for pet	10	10	20
		b Products for cattle	11	15	26
		c Raw materials	10	12	22
		Total	31	37	68
7	Environmental samples	a Process water	12	18	30
		b Dusts	10	21	31
		c Wipes	12	17	29
		Total	34	56	90
<b>All categories</b>			<b>216</b>	<b>271</b>	<b>487</b>



### 3.1.3.2 Artificial contamination of samples

Artificial contaminations were done by seeding or spiking protocols using 92 different strains. The strains were stressed using various injury protocols. The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agars (respectively XLD and TSAYE). The artificial contaminations are presented in **Appendix 5**.

277 samples were artificially contaminated: 243 using seeding protocol and 34 using spiking protocol. 181 samples gave a positive result.

The repartition of the positive samples per contamination (natural and artificial) level is given in Table 8.

The percentage of samples contaminated between 3 CFU or 5 CFU and 10 CFU is 19.9%

**Table 8 - Artificial contamination**

All categories	Naturally contaminated	Artificially contaminated				Total
		Seeding protocol		Spiking protocol		
		$\leq 3$ CFU	$3 < x \leq 10$ CFU	$\leq 5$ CFU	$5 < x \leq 10$ CFU	
Number of samples	34	113	41	26	2	216
% total positive	<b>15,7</b>	52,3	19,0	12,0	0,9	100,0

**15.7 % of the samples were naturally contaminated.**

### 3.1.3.3 Test results

Raw data per category are given in **Appendix 6**. The results are given in Table 9.

**Table 9 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative)**

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Ready-to-eat and ready-to-reheat	28	32	0	2	0	0	62
2	Meat products	30	41	0	0	0	0	71
3	Dairy products	30	39	0	0	0	0	69
4	Vegetables and seafood products	29	30	0	1	0	0	60
5	Ingredients and specific products	30	36	0	1	0	0	67
6	Feed products	30	37	0	1	0	0	68
7	Environmental samples	33	56	0	1	0	0	90
<b>All categories</b>		<b>210</b>	<b>271</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>487</b>

\* PPNA not included

\*\* PPND not included

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

The calculations are presented in Table 10.

Table 10 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %
1	Ready-to-eat and ready-to-reheat	a	11	9	0	1	0	0	91.7	100.0	95.2	0.0
		b	9	11	0	1	0	0	90.0	100.0	95.2	0.0
		c	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		Total	28	32	0	2	0	0	93.3	100.0	96.8	0.0
2	Meat products	a	13	14	0	0	0	0	100.0	100.0	100.0	0.0
		b	8	12	0	0	0	0	100.0	100.0	100.0	0.0
		c	9	15	0	0	0	0	100.0	100.0	100.0	0.0
		Total	30	41	0	0	0	0	100.0	100.0	100.0	0.0
3	Dairy products	a	9	11	0	0	0	0	100.0	100.0	100.0	0.0
		b	10	11	0	0	0	0	100.0	100.0	100.0	0.0
		c	11	17	0	0	0	0	100.0	100.0	100.0	0.0
		Total	30	39	0	0	0	0	100.0	100.0	100.0	0.0
4	Vegetables and seafood products	a	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		b	6	13	0	1	0	0	85.7	100.0	95.0	0.0
		c	12	8	0	0	0	0	100.0	100.0	100.0	0.0
		Total	29	30	0	1	0	0	96.7	100.0	98.3	0.0
5	Ingredients and specific products	a	9	15	0	0	0	0	100.0	100.0	100.0	0.0
		b	9	11	0	0	0	0	100.0	100.0	100.0	0.0
		c	12	10	0	1	0	0	92.3	100.0	95.7	0.0
		Total	30	36	0	1	0	0	96.8	100.0	98.5	0.0
6	Feed stuff	a	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		b	10	15	0	1	0	0	90.9	100.0	96.2	0.0
		c	10	12	0	0	0	0	100.0	100.0	100.0	0.0
		Total	30	37	0	1	0	0	96.8	100.0	98.5	0.0
7	Environmental samples	a	12	18	0	0	0	0	100.0	100.0	100.0	0.0
		b	10	21	0	0	0	0	100.0	100.0	100.0	0.0
		c	11	17	0	1	0	0	91.7	100.0	96.6	0.0
		Total	33	56	0	1	0	0	97.1	100.0	98.9	0.0
<b>All categories</b>			<b>210</b>	<b>271</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>97.2</b>	<b>100.0</b>	<b>98.8</b>	<b>0.0</b>

\* PPNA not included

\*\* PPND not included

A summary of the results is given in Table 11.

**Table 11 - Summary of results**

<b>Sensitivity for the alternative method</b>	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	97.2%
<b>Sensitivity for the reference method</b>	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	100.0 %
<b>Relative trueness</b>	$RT = \frac{(PA + NA)}{N} \times 100\%$	98.8%
<b>False positive ratio for the alternative method*</b> FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0

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

### 3.1.3.5 Analysis of discordant results

Six negative deviations were observed, all on artificially contaminated samples (See Table 12).

Note that for five samples, *Salmonella* was recovered from the RVS + N broth.

Table 12 - Negative deviations

Sample N°	Product	TRANSIA PLATE <i>Salmonella</i> GOLD method								Category	Type
		RVS + N for 18-24h at 41.5°C									
		O.D.	Threshold	Result	XLD	ASAP	Confirmation	Result	Agreement Ref/Alt		
4213	Dessert	0.109	< 0.237	-	st	+P(1)	+	-	ND	1	a
		0.128		-							
		0.149		-							
4533	Ready-to-eat pork	0.106	< 0.240	-	+(4)	+(15)	+	-	ND	1	b
5454	Chive	0.102	< 0.236	-	+Md (H <sub>2</sub> S-)	+m	+	-	ND	4	b
		0.132		-							
		0.149		-							
5475	Whole egg	0.067	< 0.236	-	+Md	+p	+	-	ND	5	c
		0.064		-							
		0.073		-							
6152	Bran	0.057	< 0.237	-	-	+m	+	-	ND	6	b
		0.056		-							
		0.055		-							
1141	Wipe	0.065	<0.240	-	-	-	/	-	ND	7	c

The interpretation of discordant results according to the ISO 16140-2 (2015) is the following (See Table 26).

**Table 13 - Analyses of discordant results**

Category	Type	PD	ND	PPND	Paired			
					(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1 Ready-to-eat and Ready-to-reheat	a	0	1	0				
	b	0	1	0				
	c	0	0	0				
	Total	0	2	0	2	3	2	6
2 Meat products	a	0	0	0				
	b	0	0	0				
	c	0	0	0				
	Total	0	0	0	0	3	0	6
3 Dairy products	a	0	0	0				
	b	0	0	0				
	c	0	0	0				
	Total	0	0	0	0	3	0	6
4 Vegetables and seafood products	a	0	0	0				
	b	0	1	0				
	c	0	0	0				
	Total	0	1	0	1	3	1	6
5 Ingredients and specific products	a	0	0	0				
	b	0	0	0				
	c	0	1	0				
	Total	0	1	0	1	3	1	6
6 Feed stuff	a	0	0	0				
	b	0	1	0				
	c	0	0	0				
	Total	0	1	0	1	3	1	6
7 Environmental samples	a	0	0	0				
	b	0	0	0				
	c	0	1	0				
	Total	0	1	0	1	3	1	6
<b>All categories</b>		<b>0</b>	<b>6</b>	<b>0</b>	<b>6</b>	<b>6</b>	<b>6</b>	<b>18</b>

**The calculated values ((ND + PPND) - PD) and ((ND + PPND) + PD) meet the acceptability limit for each category and for all the combined categories.**

### 3.1.3.6 Confirmation protocols

The positive ELISA tests were confirmed by streaking 10 µl of the non-heated RVS + N broth onto XLD and ASAP™ plates. The typical colonies were confirmed by the tests described in the reference method.

For 3 cases, typical colonies were observed only on ASAP™ plates (4064, 4733 and 6149).

### 3.1.3.7 Enrichment RVS + N broth storage at 5°C ± 3°C for 48 h

223 samples were tested again after RVS + N storage for 48 h at 5°C ± 3°C. Only two changes were observed: for samples 4733 (raw milk) and 6843 (white egg powder) which were in positive agreement before storage (OD = 0.292 and OD = 0.441), and in negative deviation after storage.

The analysis of discordant results became (Table 14)

**Table 14 - Analysis of discordant results for all categories**

Category		Paired			
		(ND+PPND)-PD	AL	(ND+PPND) + PD	AL
1	Ready-to-eat and ready-to-reheat	2	3	2	6
2	Meat products	0	3	0	6
3	Dairy products	1	3	1	6
4	Vegetables and seafood products	1	3	1	6
5	Ingredients and specific products	2	3	1	6
6	Feed stuff	1	3	1	6
7	Environmental samples	1	3	1	6
All categories		8	6	8	18

For all combined categories, the calculated value for ((ND+PPND)-PD) do not meet the acceptability limit. It was decided in agreement with MilliporeSigma to exclude the storage for t the category related to the RTE and RTR food.

The analysis of discordant for the 6 categories kept for interpretation is given Table 15.

Table 15 - After RVS +N storage 48h at 5°C ± 3°C

Category	Paired			
	(ND+PPND)-PD	AL	(ND+PPND) + PD	AL
2 Meat products	0	3	0	6
3 Dairy products	1	3	0	6
4 Vegetables and seafood products	1	3	1	6
5 Ingredients and specific products	2	3	2	6
6 Feed stuff	1	3	1	6
7 Environmental samples	1	3	1	6
All categories	6	6	6	16

The calculated values ((ND + PPND) - PD) and ((ND + PPND) + PD) meet the acceptability limit for each category and for all the combined categories excluding RTE and RTR food.

### 3.1.4 Relative detection level

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

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

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

Only four matrix/strain pairs were tested during the initial validation study. One additional RLOD was run for the extension study (2016) on a ready to eat food with the new protocol (RVS + N) and one more matrix/strain pair was tested for the renewal study (2016) using the initial protocol (RVS).

Raw data are provided in **Appendix 7** for the initial validation study and the extension study.

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given Table 16.



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

	Category	Name	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
RVS + N protocol	Ready-to-eat and Ready-to-reheat	Seafood terrine / <i>Salmonella</i> Enteritidis Ad638	1.0	0.5	2.1	0.0	0.4	0.0	1.0	1.5
RVS protocol	Meat products	Ground beef / <i>Salmonella</i> Ohio Ad2224	1.0	0.5	2.2	0.0	0.4	0.0	1.0	
	Poultry meat	Ground poultry / <i>Salmonella</i> Hadar	1.0	0.4	2.6	0.0	0.5	0.0		
	Dairy products	Raw milk / <i>Salmonella</i> Typhimurium	1.0	0.3	2.9	0.0	0.5	0.0	1.0	
	Vegetables and Seafood products	Fish fillet / <i>Salmonella</i> Virchow	1.0	0.4	2.6	0.0	0.5	0.0	1.0	
	Ingredients and specific products	Liquid egg product / <i>Salmonella</i> Enteritidis	1.0	0.4	2.7	0.0	0.5	0.0	1.0	
	Feed stuff	Pet food / <i>Salmonella</i> Senftenberg	1.0	0.4	2.7	0.0	0.5	0.0	1.0	
	Environmental samples	Process water / <i>Salmonella</i> Infantis	1.0	0.4	2.6	0.0	0.5	0.0	1.0	
Combined			1.0	0.7	1.4	0.0	0.2	0.0	1.0	

**The RLOD meet the AL fixed at 1.5 for paired studies for all the tested matrix / strain pairs.**

The LOD<sub>50</sub> % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 test are given in Table 17.

**Table 17 - LOD<sub>50</sub> results**

Protocol	Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich <sup>1</sup>	
			Reference method	Alternative method
RVS + N	1	Seafood terrine / <i>Salmonella</i> Enteritidis Ad638	0.5 [ 0.3;0.8]	0.5 [ 0.3;0.8]
RVS	1	Ground beef / <i>Salmonella</i> Ohio Ad2224	0.5 [ 0.3;0.9]	0.5 [ 0.3;0.9]
	3	Ground poultry / <i>Salmonella</i> Hadar	0.2 [ 0.1;0.5]	0.2 [ 0.1;0.5]
	4	Raw milk / <i>Salmonella</i> Typhimurium	0.8 [ 0.4;1.5]	0.8 [ 0.4;1.5]
	4	Fish fillet / <i>Salmonella</i> Virchow	0.2 [ 0.1;0.4]	0.2 [ 0.1;0.4]
	5	Liquid egg product / <i>Salmonella</i> Enteritidis	0.6 [ 0.3;1.1]	0.6 [ 0.3;1.1]
	6	Pet food / <i>Salmonella</i> Senftenberg	0.4 [ 0.2;0.8]	0.4 [ 0.2;0.8]
	7	Process water / <i>Salmonella</i> Infantis	0.8 [0.4;1.5]	0.8 [0.4;1.5]
<b>Combined results</b>			<b>0.5 [0.4;0.6]</b>	<b>0.5 [0.4;0.6]</b>

**The LOD<sub>50</sub> varies from 0.2 to 0.8 CFU/sample size for the reference method and the alternative method.**

### 3.1.5 Inclusivity / exclusivity

*Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.*

All the data are given in **Appendix 8**.

#### 3.1.5.1 Renewal validation study (2005)

51 target strains and 30 non target strains were tested.

#### **Protocols**

- Inclusivity: *Salmonella* cultures were performed in buffered peptone water for 24 hours at 37°C. Dilutions were done in order to inoculate 10 cells/225 ml buffered peptone water (BPW). The BPW was incubated at 37°C and then the complete protocol of the alternative method was performed.

<sup>1</sup> Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

- Exclusivity: Non-target strain cultures were performed in a non-selective broth. Dilutions were done in order to inoculate  $10^5$  cells/ml. The ELISA assay was then performed.

### **Results**

The 51 *Salmonella* strains tested gave positive results with the TRANSIA® PLATE Salmonella Gold test.

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

#### 3.1.5.2 Inklusivity and exclusivity (Biocontrol internal data, 2009)

For the inclusivity study, 110 *Salmonella* cultures were performed in BPW for 24 hours at 35 - 37 °C. Then a 10 ml subculture was realized in RVS for 24 hours at 42 °C. The complete protocol of TRANSIA® PLATE *Salmonella* Gold method was then performed.

For the exclusivity study, 50 non-*Salmonella* strain cultures were performed in BPW for 24 hours at 35 - 37 °C. The protocol of the alternative method was then applied. The same results were observed for all the strains with or without the additive and the pre-mixed substrate and chromogen reagent.

#### 3.1.5.3 Renewal and extension studies (November 2012 - ADRIA)

The inclusivity and exclusivity data were completed to fulfill the updated AFNOR technical rules (Revision 4, 2 February 2012). The following strains were tested:

##### - **Inklusivity:**

- \* *Salmonella* Typhimurium SI 1,4,[5],12:- Ad1333
- \* *Salmonella* Typhimurium SI 1,4,[5],12:i- Ad1334
- \* *Salmonella* Typhimurium SI 1,4,[5],12:-:1,2 Ad1335
- \* *Salmonella* Napoli Ad 928

##### - **Exklusivity:**

- \* *Escherichia hermanii* Ad461
- \* *Enterobacter agglomerans* adria 11.

All the positive strains were detected, and no cross reactions were observed with the two negative strains tested.

#### 3.1.5.4 Extension study (2016)

##### **Protocols**

- Inclusivity: *Salmonella* strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 ml of BPW. The broths were incubated for 16 h at 37°C ± 1°C before performing the alternative method protocol (subculture in RVS broth + N, and TRANSIA® PLATE *Salmonella* Gold test).

##### **Results**

- Inclusivity: 100 target strains were tested; all gave a positive test.

A summary of the different studies is given in Table 18.

**Table 18 - Summary of the different studies**

Study	Inclusivity		Exclusivity	
	Number of strains tested	Positive Result	Number of strains tested	Negative Result
Renewal 2005 (IPL)	51	51	30	30
Internal data-Biocontrol (2009)	110	110	50	50
Renewal 2009 (IPL)	10	10	/	/
Renewal 2012 (ADRIA)	4	4	2	2
Extension 2016 (ADRIA)	100	100	/	/
<b>Total</b>	<b>275</b>	<b>275</b>	<b>82</b>	<b>82</b>

## 3.2 Practicability

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

<b>Storage conditions, shelf-life and conditions of use</b>	<p>The storage temperature is of 2-8°C.          The shelf-life is mentioned on the kit package and on the different reagents.          The kit components should be stored at 2-8°C.          The prepared washing buffer (1X) should be stored at 2-8°C for a maximum of three months.</p>		
<b>Time-to-result</b>	<b>Steps</b>	<b>Alternative method</b>	<b>Reference method</b>
	Realization of pre-enrichment	Day 0	Day 0
	Transfer to selective broths (Rappaport-Vassiliadis Soya, MKTTn)	Day 1	Day 1
	TRANSIA® PLATE <i>Salmonella</i> Gold procedure	Day 2	/
	Test result <b>Obtaining negative result (if negative test)</b>	<b>Day 2</b>	/
	<b>Obtaining negative result</b> (if no characteristic colony or after negative confirmation if necessary)	/	<b>Day 3 to Day 4</b>
	Streaking of selective broths on selective media	/	Day 2
	Reading the plates Confirmation tests: identification strips, serology	/	Day 3 to Day 4
	<b>Obtaining positive result</b> (After confirmation of typical colonies)	<b>Day 4</b>	<b>Day 4</b>
	<b>Confirmation by reference method tests</b> (including purification)	<b>Day 4</b>	<b>Day 4</b>
<b>Common steps with the reference method</b>	<p>First step of enrichment          Confirmation tests</p>		

The negative results are obtained in 2 days using the alternative method and the confirmed positive results in 4 days.

### 3.3 Inter-laboratory study (2005)

#### 3.3.1 Study organization

11 laboratories received samples. Pasteurized milk samples were used to perform the inter-laboratory study.

The samples were inoculated with a *Salmonella* Typhimurium (origin « dairy products ») strain. 24 samples per laboratory were prepared, with 3 contamination levels of contamination and 8 samples per level.

#### 3.3.2 Experimental parameters controls

##### 3.3.2.1 Contamination levels

The contamination levels were the following (See table 19).

**Table 19 – Contamination levels of inoculated samples**

Level	Samples	True level (CFU/25g sample)	Low limit / CFU/25 g sample	High limit / CFU/25 g sample
Level 0 (L0)	3-4-9-10-15-16-21-22	0	/	/
Low level (L1)	5-6-11-12-17-18-23-24	2.4	0.3	8.8
High level (L2)	1-2-7-8-13-14-19-20	17.4	10.1	27.8

##### 3.3.2.2 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 20.

**Table 20 - Temperatures at receipt**

Laboratory	Temperatures (°C)		Comments
	Communicated by the laboratory	Indicated by the probe	
A	4.3°C	2.4°C	
B	2.4°C	0.3°C	
C	4.4°C	2.0°C	
D	/	/	Samples delivered at Day 2
F	3.8°C	2.1°C	
G	16.0°C	1.5°C	Problem encountered at reception
H	5.1°C	3.9°C	
I	3.9°C	2.6°C	
J	4.0°C	1.3°C	
K	2.3°C	0.8°C	
L	1.3°C	0.7°C	

All the samples were delivered in appropriated conditions. Temperatures during shipment and at receipt were all correct.

Even if the lab G measured a temperature of 16°C, the probe record showed values lower than + 6°C.

### 3.3.3 Results analysis

The raw data are given in **Appendix 9**.

#### 3.3.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 21.

**Table 21 – Results obtained by the expert Lab.**

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

### 3.3.3.2 Aerobic mesophilic flora

Depending on the Lab results, the enumeration levels varied from  $< 1$  to  $1.3 \cdot 10^4$  CFU/ml.

### 3.3.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 22 (reference method) and Table 23(alternative method).

**Table 22 - Positive results by the reference method**

Collaborators	Levels of contamination		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	0	8	8
F	0	8	8
G	0	8	8
H	0	7	8
I	0	8	8
J	0	5	8
K	0	8	8
L	0	8	8
<b>Total</b>	<b>P0 = 0</b>	<b>P1 = 76</b>	<b>P2 = 80</b>

**Table 23 - Positive results (before and after confirmation)  
by the alternative method**

Collaborators	Contamination level								
	L0			L1			L2		
	ELISA result	Confirmation result	Result	ELISA result	Confirmation result	Result	ELISA result	Confirmation result	Result
A	0	0	0	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	7	7	7	8	8	8
I	0	0	0	7	8	7	8	8	8
J	0	0	0	5	5	5	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
<b>Total</b>	<b>P0=0</b>	<b>C0=0</b>	<b>CP0=0</b>	<b>P1=75</b>	<b>P1= 76</b>	<b>CP1=75</b>	<b>P2=80</b>	<b>C2=80</b>	<b>CP2=80</b>



### 3.3.4 Calculation and interpretation

#### 3.3.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 24).

**Table 24 - Percentage specificity**

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

N: number of all L0 tests

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

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

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

Fractional positive results were obtained for the low level (L1). This inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 25.

**Table 25 - Summary of the obtained results with the reference method and the alternative method for Level 1**

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) <b>PA = 75</b>	Positive deviation (R-/A+) <b>PD = 0</b>
Alternative method negative (A-)	Negative deviation (A-/R+) <b>ND = 1 (PPND = 0)</b>	Negative agreement (A-/R-) <b>NA = 4 (PPNA = 0)</b>

Based on the data summarized in Table 25, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 26).

**Table 26 - Sensitivity, relative trueness and false positive ratio percentages**

		Level 1
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	98.8%
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100.0%
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	98.8%
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	0%

### 3.3.4.3 Interpretation of data

One negative deviation was observed for sample No 11 (Lab A). The confirmatory tests concluded to the presence of *Salmonella* in the enrichment broth.

For a paired study, the difference between (ND - PD) and the sum of (ND + PD) for the levels where fractional recovery is obtained, is calculated. The values found for (ND - PD) and (ND + PD) shall not be higher than the Acceptability Limits (ALS). The values are provided below.

	Calculated value	AL (10 labs)	Conclusion
ND - PD	1	3	ND - PD < AL
ND + PD	1	4	ND + PD < AL

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

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

### 3.3.4.4 Evaluation of the LOD<sub>50%</sub>, LOD<sub>95%</sub> and RLOD between laboratories

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at [https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD\\_inter-lab-](https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-)

[study\\_16140-2\\_AnnexF\\_ver1\\_28-06-2017.xls](#). The results are used only for information (see Table 27).

**Table 27 - LOD<sub>50%</sub>, LOD<sub>95%</sub> and RLOD**

Method	LOD 50%	LOD 95%	RLOD
Reference	0.56 [0.40;0.77]	2.40 [1.73;3.32]	1.08 [0.75;1.57]
Alternative	0.60 [0.44;0.82]	2.59 [1.90;3.53]	

### 3.4 General conclusion

#### Method comparison study

The method comparison study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have the same primary enrichment procedure.

In the sensitivity study, 7 categories were tested. The alternative method shows six negative deviations (ND) for the overall categories with the RVS + N protocol and two negative deviations with the RVS protocol. The values for  $((ND + PPND) - PD)$  meet the acceptability limits (AL) whatever the categories, and as well for the 7 tested categories.

The Relative Levels of Detection (RLOD) meet AL fixed at 1.5 for the paired data study for all the matrix/strain pairs.

The inclusivity and exclusivity testing gave the expected results for all the strains tested whatever the protocol applied.

It is possible to store the RVS broth for 48 h at  $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$  for all the categories and the RVS+N broth for 48 h at  $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$  for all categories, except for ready to eat and ready to reheat products.

The TRANSIA® Plate *Salmonella* GOLD method allows a two-day screening of the negative samples.

## Inter-laboratory study

The TRANSIA® Plate *Salmonella* GOLD assay fulfils all the ISO 16140-2 (2016) and AFNOR technical rules requirements. The TRANSIA® Plate *Salmonella* GOLD method is considered equivalent to the ISO 6579-1 method.

Quimper, 27 October 2020

Maryse RANNOU

Project Manager

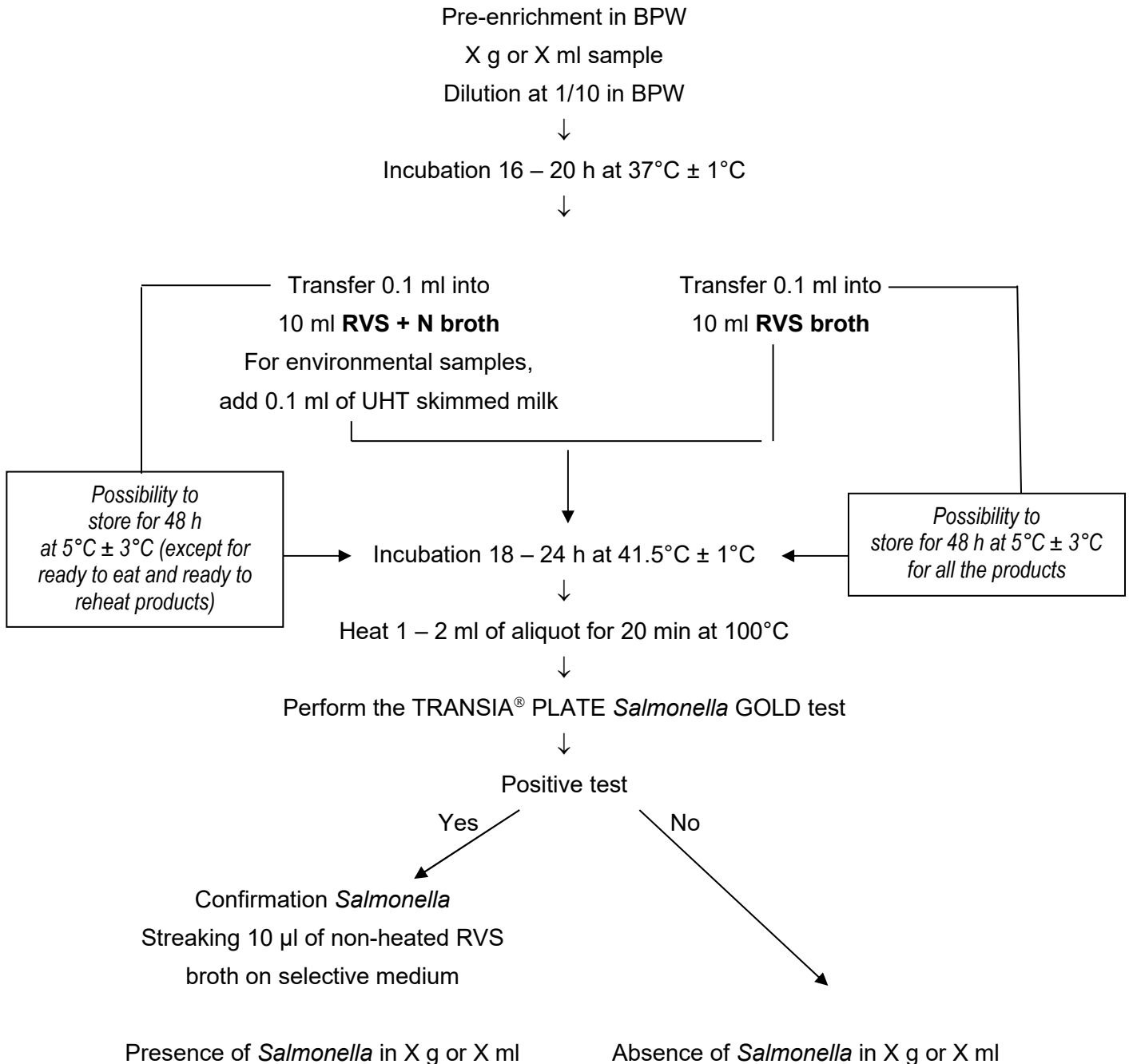
Validation of Alternative methods

*Food Safety & Quality*



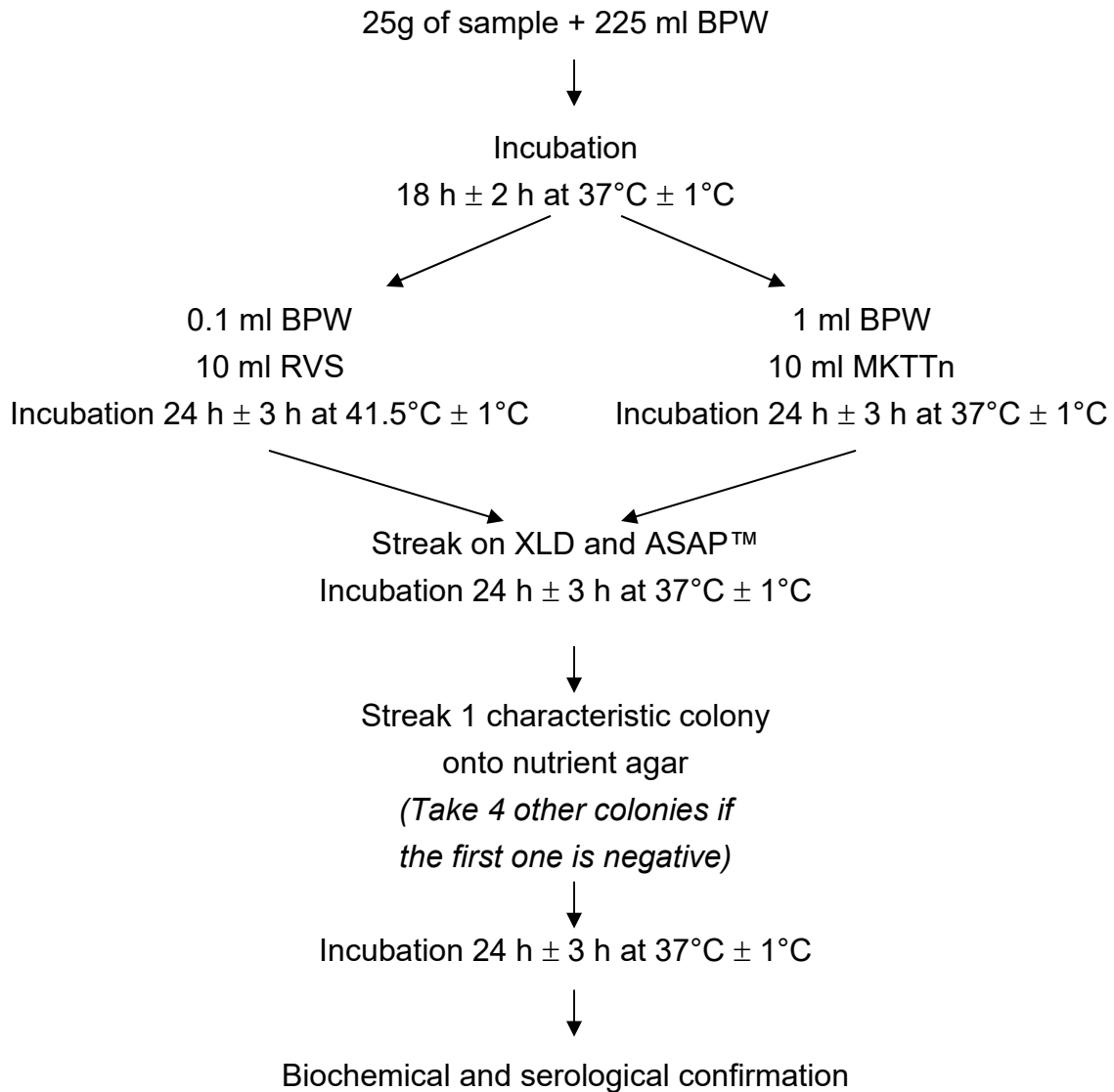
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

**Appendix 1 – Flow diagram of the alternative method:  
TRANSIA® PLATE *Salmonella* GOLD Assay**

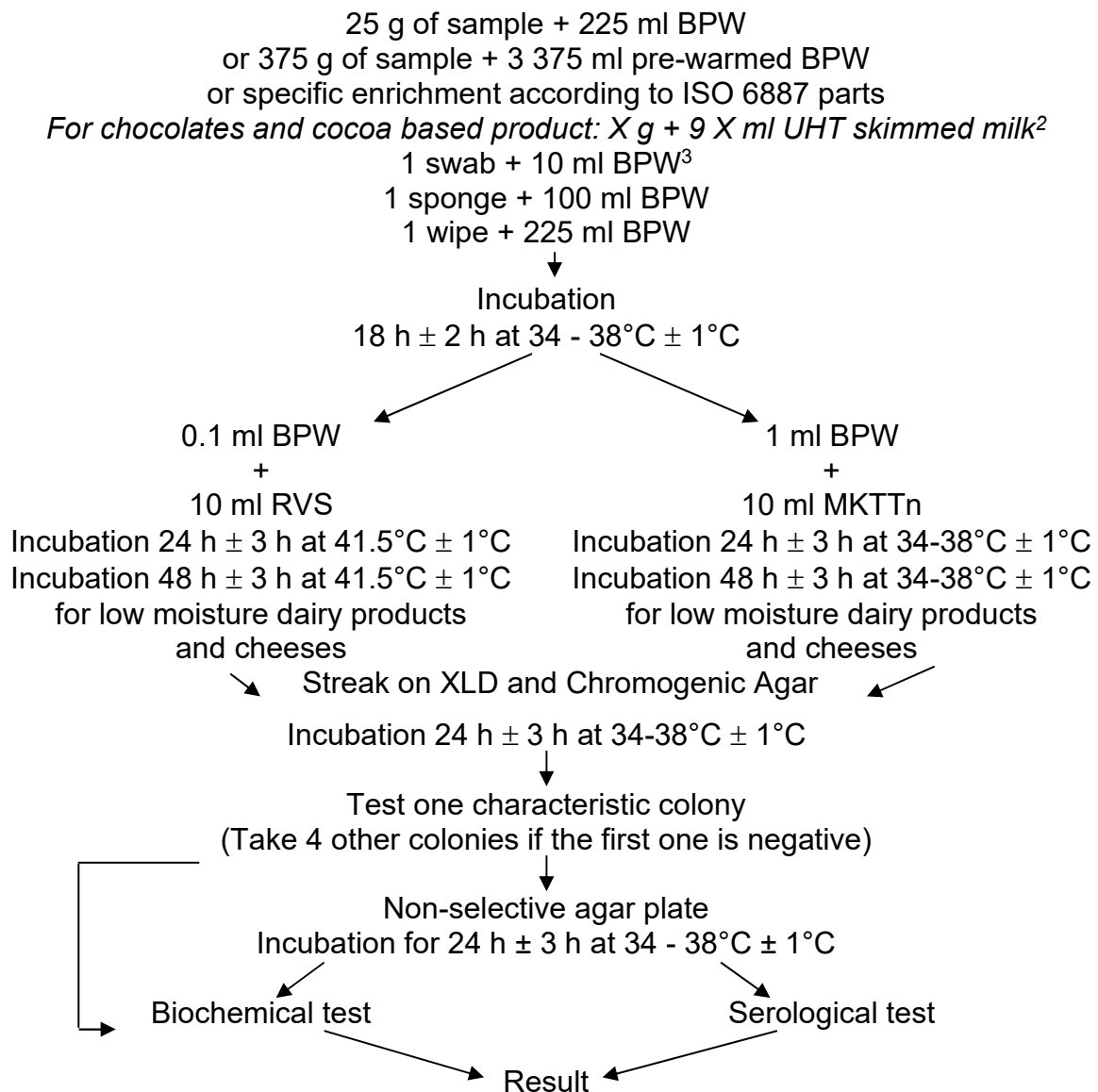


## Appendix 2 - Flow diagrams of the reference methods

### NF EN ISO 6579:2002: Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.



**ISO 6579-1 (February 2017): Microbiology of the food chain -  
Horizontal method for the detection, enumeration and serotyping  
of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.  
ISO 6579-1/A1 (March 2020): Microbiology of the food chain -  
Horizontal method for the detection, enumeration and serotyping  
of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1:  
Broader range of incubation temperatures, amendment to the status of Annex  
D, and correction of the composition of MSR and SC.**



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

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

### Appendix 3 - Artificial contamination of the samples (2005, 2009 and 2016)

2004

2009

2016

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
G32	Reblochon au lait cru	Reblochon "raw milk cheese"	S.Typhimurium	S55	Milk	14 days at -18°C	0.95	2.0	-
H32	St Nectaire au lait cru	St Nectaire "raw milk cheese"	S.Typhimurium	S55	Milk	14 days at -18°C	0.95	2.0	+
H33	Livarot au lait cru	Livarot "raw milk cheese"	S.Typhimurium	S55	Milk	14 days at -18°C	0.95	2.0	+
I42	Munster fermier au lait cru	Munster "raw milk cheese"	S. Indiana	S45	Raw cheese (Brie de Meaux)	33 min 55°C/ 30 min -18°C	0.49	8.5	+
T1	Lait cru	Raw milk	S. Anatum	S86	Chocolate	24h 4°C/3 days -18°C/24h 4°C	1.10	1.3	+
T2	Lait cru	Raw milk	S. Anatum	S86	Chocolate	24h 4°C/3 days -18°C/24h 4°C	1.10	2.5	+
T3	Lait cru	Raw milk	S. Anatum	S86	Chocolate	24h 4°C/3 days -18°C/24h 4°C	1.10	5	+
T4	Lait cru	Raw milk	S. Indiana	S45	Cheese	7 days -18°C	0.87	1.5	+
T5	Lait cru	Raw milk	S. Indiana	S45	Cheese	7 days -18°C	0.87	3	+
F14	Blanc d'œuf	Liquid white egg	Cross contamination: 23 ml white egg product + 2 ml naturally contaminated sample						+
H25	Poudre d'œufs	Egg powder	S. Enteritidis	S38	Egg product	HT 30min 55°C/48h 4°C	0.70	5.0	+
T7	Mayonnaise maison	Mayonnaise	S. Typhimurium	S42	Egg product	72h -18°C/HT 10min 55°C	1.95	6.0	+
T8	Mayonnaise au citron	Mayonnaise with lemon	S. Typhimurium	S42	Egg product	72h -18°C/HT 10min 55°C	1.95	3.0	+
I3	Filet de colin aux légumes	Fillet of hake with vegetables	S. Brandenburg	S3	Terrine	72h -18°C/HT 10min 55°C	0.97	9.0	+
I4	Tagliatelles aux fruits de mer	Tagliatelle with seafood	S. Brandenburg	S3	Terrine	72h -18°C/HT 10min 55°C	0.97	9.0	+
I5	Paella	Paella	S. Brandenburg	S3	Terrine	72h -18°C/HT 10min 55°C	0.97	4.5	+
I6	Poulet au citron	Chicken with lemon sauce	S. Brandenburg	S3	Terrine	72h -18°C/HT 10min 55°C	0.97	4.5	+
I11	Terrine de poisson	Fish terrine	S. Kottbus	S49	Ready to eat poultry	14 days -18°C	0.68	2.2	+
I12	Bœuf mouliné en sauce	Minced beef with sauce	S. Kottbus	S49	Ready to eat poultry	14 days -18°C	0.68	1.1	+
H35	Versaillais aux trois chocolats	Versaillais pastry with 3 chocolates	S. Cerro	S103	Egg based cream	HT 30min 55°C/20min -20°C	0.64	5.0	+
H37	Millefeuille	Millefeuille pastry	S. Cerro	S103	Egg based cream	HT 30min 55°C/20min -20°C	0.64	5.0	+



Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
H39	Tarte framboise	Raspberries tart	S. Cerro	S103	Egg-based cream	HT 30min 55°C/20min -20°C	0.64	5.0	+
I24	Coupe duo fraise	Pastry with strawberries	S. Enteritidis	S44	Salted egg yolk	HT 30min 55°C/20min -20°C	0.72	5.0	+
I25	Versaillais aux trois chocolats	Versaillais pastry with 3 chocolates	S. Enteritidis	S44	Salted egg yolk	HT 30min 55°C/20min -20°C	0.72	5.0	+
H27	Filet de maquereau	Mackerel Fillets	S. Virchow	S31	Shellfish	HT 30min 55°C/48h 4°C	0.59	4.0	+
H28	Filet de saumon	Salmon Fillet	S. Kedougou	S80	Tuna	HT 30min 55°C/48h 4°C	0.64	10.0	+
H29	Filet de grenadier	Net pomegranate	S. Virchow	S31	Shellfish	HT 30min 55°C/48h 4°C	0.59	4.0	+
H31	Filet de merlu	Hake Fillet	S. Virchow	S31	Shellfish	HT 30min 55°C/48h 4°C	0.59	4.0	+
I26	Filet de merlan	Fillet of whiting	S. Senftenberg	S71	Fish	30 min -18°C/HT 20 min 55°C	0.77	5.0	+
I28	Filet de maquereau au poivre	Mackerel fillet with pepper	S. Senftenberg	S71	Fish	30 min -18°C/HT 20 min 55°C	0.77	5.0	+
I29	Filet églefin fumé	Smoked haddock fillet	S. Senftenberg	S71	Fish	30 min -18°C/HT 20 min 55°C	0.77	2.5	+
H45	Carottes râpées	Grated carrots	S. Amsterdam	S2	Vegetables	HT 30min 55°C/20min -18°C	0.54	9	+
I17	Concombres	Cucumber	S. Blockley	S87	Basil	7 days -18°C/10min 55°C	0.80	2.0	+
I18	Carottes râpées	Grated carrots	S. Blockley	S87	Basil	7 days -18°C/10min 55°C	0.80	4.0	+
I19	Champignons	Mushrooms	S. Blockley	S87	Basil	7 days -18°C/10min 55°C	0.80	2.0	+
I20	Salade frisée	Salad	S. Blockley	S87	Basil	7 days -18°C/10min 55°C	0.80	4.0	+
I32	Herbe ciboulette	Chives	S. San Diego	S59	Dehydrated herbs	7 days -18°C	0.55	8.5	+
H43	Jus de pamplemousse frais	Pomelos juice	S. Amsterdam	S2	Vegetables	30 min 55°C/20 min -18°C	0.54	9.0	+
H44	Purée de légumes	Mashed vegetables	S. Amsterdam	S2	Vegetables	30 min 55°C/20 min -18°C	0.54	9.0	+
I13	Compote de fruits	Fruit compote	S. San Diego	S59	Dehydrated herbs	7 days -18°C	0.55	8.5	+
I14	Salade de fruits frais	Fruit salad	S. San Diego	S59	Dehydrated herbs	7 days -18°C	0.55	8.5	+
I16	Soupe de légumes	Vegetables soup	S. San Diego	S59	Dehydrated herbs	7 days -18°C	0.55	8.5	+
K23	Jus de légumes cuisinés	Vegetables juice	S. Infantis	S52	Environmental sample	30 min 55°C	0.46	3.0	+
F8	Pâté	Pâté	S. Hadar	S15	Poultry	90 min 50°C/10 min -80°C	0.90	7	+
F9	Bœuf haché	Ground beef	S. Brandenburg	S3	Pâté	90 min 50°C/10 min -80°C	0.60	10	+
F13	Vainde de porc	Pork meat	S. Hadar	S15	Poultry	90 min 50°C/10 min -80°C	0.90	8.8	+
C3	Lait cru	Raw milk	S. Senftenberg	S73	Dairy product	90 min 50°C/10 min -80°C	1.70	2.5	-
C5	Reblochon	Reblochon cheese	S. Senftenberg	S73	Dairy product	90 min 50°C/10 min -80°C	1.70	2.3	-
F1	Camembert	Camembert cheese	S. Indiana	S45	Brie de Meaux cheese	48h +2°C/60min 50°C/10min -80°C	0.40	8	+
F15	Neufchâtel	Neufchâtel cheese	S. Indiana	S45	Brie de Meaux cheese	90 min 50°C/10 min -80°C	0.40	8.2	+
C14	Tarte aux fraises	Strawberry tart	S. Senftenberg	S73	Dairy product	90 min 50°C/10 min -80°C	1.70	2	-

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
C15	Crème glacée à la vanille	Vanilla ice cream	S. Agona	S123	Milk powder	90 min 50°C/8 min -80°C	1.00	9	+
G12	Langue de porc. pommes de terre	Ready to eat meal (beef tongue / potatoes)	S. Saintpaul	S13	Meat product	30 min 50°C/30 min -80°C	0.60	1.4	+
D2	Crevettes	Shrimps	S. Kedougou	S80	Tuna fish	48h +2°C/60min 50°C/10min -80°C	0.50	6.2	+
D4	Filet de poisson	Fish fillet	S. Kedougou	S80	Tuna fish	48h +2°C/60min 50°C/10min -80°C	0.50	5.4	+
C7	Carottes râpées	Grated carrots	S. Amsterdam	S2	Vegetables	90 min 50°C/8 min -80°C	0.80	3.2	+
C9	Légumes pour couscous	Vegetables for couscous	S. Amsterdam	S2	Vegetables	90 min 50°C/8 min -80°C	0.80	2.9	+
C10	Légumes vapeur	Stew cooked vegetables	S. Blockley	S87	Basilic	90 min 50°C/8 min -80°C	1.00	10	+
C11	Mélange de légumes	Mixed vegetables	S. Amsterdam	S2	Vegetables	90 min 50°C/8 min -80°C	0.80	2.5	+
C12	Concombre	Cucumber	S. Blockley	S87	Basilic	90 min 50°C/8 min -80°C	1.00	9	+
B1	Aliment pour animaux à base de volaille	Feed with poultry	S. Cubana	9	Soy cattle cake	90 min 50°C/8 min -80°C	0.80	8	+
D11	Bœuf pour animaux	Wet feed (beef)	S. Llandoff	S67	Feed	48h +2°C/60min 50°C/10min -80°C	0.50	8.3	+
G4	Prélèvement de surface (poisson)	Surface from fishmonger shop	S. Umbilo	S53	Water	30 min 50°C/30 min -80°C	0.90	7.8	+
G5	Prélèvement de surface	Surface dirty knife cheese shop	S. Havana	S66	Poultry plant	30 min 50°C/30 min -80°C	0.70	1.7	+
G7	Eau de glace	Ice water	S. Havana	S66	Poultry plant	30 min 50°C/30 min -80°C	0.70	1.3	+
H23	Farine de poisson	Fish flour	S. Liverpool	S85	Fish flour	30 min 55°C/48h 4°C	0.79	6.0	+
H16	Tourteaux de soja	Soy cattle cake	S. Oranienburg	S92	Feed product	30 min 55°C/48h 4°C	0.69	5.5	+
H17	Aliment pour chat	Cat food	S. Liverpool	S85	Fish flour	30 min 55°C/48h 4°C	0.79	6	+
H18	Aliment pour lapin	Rabbit Food	S. Oranienburg	S92	Feed product	30 min 55°C/48h 4°C	0.69	5.5	+
H19	Luzerne pour chevaux	Alfalfa for horses	S. Liverpool	S85	Fish flour	30 min 55°C/48h 4°C	0.79	6	+
H21	Granulés pour poisson	Feed for fish	S. Liverpool	S85	Fish flour	30 min 55°C/48h 4°C	0.79	6	+
K14	Aliments pour poussins	Feed for chicks	S. Havana	S66	Poultry environmental sample	30 min 55°C/30 min -20°C/ 5 days 4°C	1.2	1.2	+
K16	Pâté pour chien	Paté Dog	S. Havana	S66	Poultry environmental sample	30 min 55°C/30 min -20°C/ 5 days 4°C	1.2	1.2	+
K4	Eau pré lavage	Water Prewash	S. Infantis	S52	Environmental sample	30 min 55°C/30 min -20°C/ 5 days 4°C	1.46	3.1	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
K5	Eau bac rinçage champignon	Water tank rinse mushrooms	S. Infantis	S52	Environmental sample	30 min 55°C/30 min -20°C/ 5 days 4°C	1.46	3.1	+
K6	Eau de réseau	Water network	S. Infantis	S52	Environmental sample	30 min 55°C/30 min -20°C/ 5 days 4°C	1.46	3.1	+
K9	Eponge siphon	Sponge siphon	non motile <i>Salmonella</i>	S65	Casein wastes	30 min 55°C/30 min -20°C/ 5 days 4°C	1.27	2.6	+
K10	Eponge étagère stockage	Sponge shelf storage	non motile <i>Salmonella</i>	S65	Casein wastes	30 min 55°C/30 min -20°C/ 5 days 4°C	1.27	2.6	+
K24	Carcasses de gambas	Scraps from gambas	S. Infantis	S52	Environmental sample	30 min 55°C	0.46	3	+
K25	Carcasses de crevettes	Scraps from shrimps	S. Havana	S66	Poultry breeding	30 min 55°C/30 min -20°C/ 5 days 4°C	1.20	1.2	+
K26	Résidus balayage	Dust scraps	S. Havana	S66	Poultry breeding	30 min 55°C/30 min -20°C/ 5 days 4°C	1.20	1.2	-
K27	Résidus alimentaires	Food scraps	S. Havana	S66	Poultry breeding	30 min 55°C/30 min -20°C/ 5 days 4°C	1.20	1.2	+
3613	Poudre de lait bio	Milk powder	S. Anatum	Ad298	Milk Powder	Seeding Lyophilized strain 1 week	/	5	+
3614	Poudre de lait 6-12 mois lait de suite	Milk powder	S. Anatum	Ad298	Milk Powder	Seeding Lyophilized strain 1 week	/	5	+
3615	Poudre de lait 6-12 mois	Milk powder	S. Anatum	Ad298	Milk Powder	Seeding Lyophilized strain 1 week	/	5	+
3617	Poudre de lait 2ème âge	Milk powder	S. Cerro	Ad2152	Lactoserum	Seeding Lyophilized strain 1 week	/	0	+
3618	Poudre de lait 0-36 mois	Milk powder	S. Cerro	Ad2152	Lactoserum	Seeding Lyophilized strain 1 week	/	0	-
3619	Poudre de lait 1er âge 0-6 mois	Milk powder	S. Cerro	Ad2152	Lactoserum	Seeding Lyophilized strain 1 week	/	0	+
3620	Poudre de lait éveil nature	Milk powder	S. Cerro	Ad2152	Lactoserum	Seeding Lyophilized strain 1 week	/	0	+
3621	Poudre œuf entier	Egg powder	S. Enteritidis	10	Egg products	Seeding Lyophilized strain 1 week	/	2	+
3622	Poudre œuf entier	Egg powder	S. Livingstone	E1	White egg Powder	Seeding Lyophilized strain 1 week	/	4	+
3623	Poudre blanc d'œuf patissier	White egg powder	S. Enteritidis	10	Egg products	Seeding Lyophilized strain 1 week	/	2	+
3624	Poudre blanc d'œuf patissier	White egg powder	S. Livingstone	E1	White egg Powder	Seeding Lyophilized strain 1 week	/	4	+
3625	Blanc œuf en poudre	White egg powder	S. Enteritidis	10	Egg products	Seeding Lyophilized strain 1 week	/	2	+
3626	Blanc œuf en poudre	White egg powder	S. Livingstone	E1	White egg Powder	Seeding Lyophilized strain 1 week	/	4	+
3627	Jaune d'œuf en poudre	Yellow egg powder	S. Enteritidis	10	Egg products	Seeding Lyophilized strain 1 week	/	2	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
3648	Côte de porc Tex Mex	Seasoned pork meat	S. Braenderup	499	Pork meat	Seeding 48h 4°C	/	0-0-1-1-1 (0.6)	+
3649	Poitrine de porc Tex Mex	Seasoned pork meat	S. Braenderup	499	Pork meat	Seeding 48h 4°C	/	0-0-1-1-1 (0.6)	+
3650	Ailes de poulet marinées churcasco	Seasoned chicken meat	S. Bredeney	Ad2042	Poultry meat	Seeding 48h 4°C	/	1-2-2-2-1 (1.6)	+
3651	Ailes de poulet marinées churcasco	Seasoned chicken meat	S. Newport	Ad2223	Poultry meat	Seeding 48h 4°C	/	3-3-1-0-2 (1.8)	+
3652	Saucisses de volaille	Poultry sausages	S. Bredeney	Ad2042	Poultry meat	Seeding 48h 4°C	/	1-2-2-2-1 (1.6)	-
3653	Saucisses de volaille	Poultry sausages	S. Newport	Ad2223	Poultry meat	Seeding 48h 4°C	/	3-3-1-0-2 (1.8)	+
3654	Milanaises de tomates origan	Processed poultry meat	S. Bredeney	Ad2042	Poultry meat	Seeding 48h 4°C	/	1-2-2-2-1 (1.6)	-
3655	Milanaises de tomates origan	Processed poultry meat	S. Newport	Ad2223	Poultry meat	Seeding 48h 4°C	/	3-3-1-0-2 (1.8)	+
3656	Poulet à la mexicaine	Seasoned chicken meat	S. Newport	Ad2223	Poultry meat	Seeding 48h 4°C	/	3-3-1-0-2 (1.8)	+
3657	Poulet à la mexicaine	Seasoned chicken meat	S. Braenderup	Ad915	Poultry meat	Seeding 48h 4°C	/	0-1-2-1-1 (1.0)	+
3658	Poulet cru mariné curry	Seasoned chicken meat	S. Braenderup	Ad915	Poultry meat	Seeding 48h 4°C	/	0-1-2-1-1 (1.0)	+
3659	Paella au poulet	Paella with chicken	S. Virchow	647	Poultry meat	Seeding 48h 4°C	/	0-5-1-0-2 (1.6)	+
3660	Poulet Basquaise	RTR chicken meat	S. Virchow	647	Poultry meat	Seeding 48h 4°C	/	0-5-1-0-2 (1.6)	+
3661	Coq au vin	RTR poultry meat	S. Virchow	647	Poultry meat	Seeding 48h 4°C	/	0-5-1-0-2 (1.6)	+
3662	Cordon bleu de dinde	RTR poultry meat	S. Virchow	647	Poultry meat	Seeding 48h 4°C	/	0-5-1-0-2 (1.6)	-
3663	Poulet aigre douce	RTR chicken meat	S. Infantis	937	Poultry meat	Seeding 48h 4°C	/	0-2-4-1-1 (1.6)	+
3664	Nouilles poulet + légumes	Noodles with chicken and vegetables	S. Infantis	937	Poultry meat	Seeding 48h 4°C	/	0-2-4-1-1 (1.6)	+
3665	Nem poulet	RTR chicken meat	S. Infantis	937	Poultry meat	Seeding 48h 4°C	/	0-2-4-1-1 (1.6)	+
3666	Couscous poulet	Couscous with chicken meat	S. Infantis	937	Poultry meat	Seeding 48h 4°C	/	0-2-4-1-1 (1.6)	+
3862	Petit chèvre affiné	Pasteurized cheese	S. Anatum	26	Milk products	Seeding 48h 4°C	/	5-0-3-2-4 (2.8)	+
3863	Emmental paysan breton	Pasteurized cheese	S. Anatum	26	Milk products	Seeding 48h 4°C	/	5-0-3-2-4 (2.8)	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain		Origin	Injury protocol	Injury measurement	Inoculation level/sample	
			Serotype	Reference					
3864	Bleu d'auvergne	Pasteurized cheese	S. Anatum	26	Milk products	Seeding 48h 4°C	/	5-0-3-2-4 (2.8)	+
3865	Camembert	Pasteurized cheese	S. Anatum	26	Milk products	Seeding 48h 4°C	/	5-0-3-2-4 (2.8)	+
3866	St Paulin	Pasteurized cheese	S. Mbandaka	Ad1810	Cheese	Seeding 48h 4°C	/	3-3-1-3-3 (2.6)	+
3867	Crottin frais	Pasteurized cheese	S. Mbandaka	Ad1810	Cheese	Seeding 48h 4°C	/	3-3-1-3-3 (2.6)	+
3868	Lou perac	Pasteurized cheese	S. Mbandaka	Ad1810	Cheese	Seeding 48h 4°C	/	3-3-1-3-3 (2.6)	+
3871	Gateau tutti frutti	Pastry	S. Typhimurium	Ad1682	Pastry	Seeding 48h 4°C	/	2-5-8-6-3 (4.8)	+
3872	Poire Belle Hélène	Pastry	S. Typhimurium	Ad1682	Pastry	Seeding 48h 4°C	/	2-5-8-6-3 (4.8)	+
3873	Flan pruneaux	Pastry	S. Typhimurium	Ad1682	Pastry	Seeding 48h 4°C	/	2-5-8-6-3 (4.8)	+
3874	Chou caramel	Pastry	S. Infantis	Ad1685	Pastry	Seeding 48h 4°C	/	1-3-1-4-5 (2.8)	+
3875	Flan pruneaux	Pastry	S. Infantis	Ad1685	Pastry	Seeding 48h 4°C	/	1-3-1-4-5 (2.8)	+
3876	Chocolat framboise	Pastry	S. Infantis	Ad1685	Pastry	Seeding 48h 4°C	/	1-3-1-4-5 (2.8)	+
3877	Eclair au café	Pastry	S. Infantis	Ad1685	Pastry	Seeding 48h 4°C	/	1-3-1-4-5 (2.8)	+
3878	Colza tourteau deshuile	Rape cattle cake	S. Derby	Ad1878	Feed stuff	Spiking HT 56°C 8min	/	1-0-0-2-2 (1.0)	+
3879	Tournesol tourteau décortiqué	Sunflower cattle cake	S. Derby	Ad1878	Feed stuff	Spiking HT 56°C 8min	/	1-0-0-2-2 (1.0)	+
3880	Tourteau tournesol	Sunflower cattle cake	S. Derby	Ad1878	Feed stuff	Spiking HT 56°C 8min	/	1-0-0-2-2 (1.0)	+
3881	Colza tourteau	Rape cattle cake	S. Derby	Ad1878	Feed stuff	Spiking HT 56°C 8min	/	1-0-0-2-2 (1.0)	+
3882	Farine de porc 11/15	Flour feed stuff	S. Mbandaka	Ad2041	Flour feed stuff	Spiking HT 56°C 8min	/	3-1-2-1-0 (1.4)	+
3883	Farine 55	Flour feed stuff	S. Mbandaka	Ad2041	Flour feed stuff	Spiking HT 56°C 8min	/	3-1-2-1-0 (1.4)	+
3884	Farine de porc 11/15	Flour feed stuff	S. Mbandaka	Ad2041	Flour feed stuff	Spiking HT 56°C 8min	/	3-1-2-1-0 (1.4)	+
3885	Farine de porc 11/15	Flour feed stuff	S. Senftenberg	Ad2428	Feed stuff	Spiking HT 56°C 8min	/	2-1-2-0-0 (1.0)	+
3886	Farine de porc 11/15	Flour feed stuff	S. Senftenberg	Ad2428	Feed stuff	Spiking HT 56°C 8min	/	2-1-2-0-0 (1.0)	+
4003	Cuisse de poulet Marinées citronade	Seasoned chicken meat	S. Bredeney	Ad2042	Poultry product	Seeding 48h 4°C	/	2-3-3-7-4 (3.8)	+
4004	Sauté de dinde assaisonné	Seasoned poultry meat	S. Bredeney	Ad2042	Poultry product	Seeding 48h 4°C	/	2-3-3-7-4 (3.8)	+
4005	Cuisses de poulet à la provençale	Seasoned poultry meat	S. Bredeney	Ad2042	Poultry product	Seeding 48h 4°C	/	2-3-3-7-4 (3.8)	+
4006	Lait poudre croissance	Milk powder	S. Anatum	Ad298	Milk powder	Seeding Lyophilized strain	/	1.3	+
4007	Poudre de lait 6 mois-1 an	Milk powder	S. Anatum	Ad298	Milk powder	Seeding Lyophilized strain	/	1.3	+
4008	Poudre de lait 0-6 mois	Milk powder	S. Cerro	Ad2152	Lactoserum	Seeding Lyophilized strain	/	2.5	+

## Appendix 4 – Sensitivity studies: raw data (2005, 2009 and 2016)

### Legend:

#### Total bacteria growth

∅ : no growth

L = low

M = medium

H = high

#### Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

(x) : x characteristic colonies of *Salmonella* if  $x < 5$

Artif.: artificial contamination

#### Results

Artif.: artificial contamination

Res.: TP *Salmonella* test result

OD: Optical Density result at 450 nm

+: positive sample (presence of *Salmonella* in 25 g or 25 ml)

-: negative sample (absence of *Salmonella* in 25 g or 25 ml)

d: doubtful sample

#### Comparison

In black: corresponding result with regard to reference method (=). positive or negative agreement

#### Used media

RVS : Rappaport-Vassiliadis medium with soja (RVS broth)

MKTTn : Muller-Kauffmann tetrathionate/novobiocin broth (MKTTn broth)

XLD : Xylose Lysine Deoxycholate agar

Edel: Edel Kampelmacher medium (brilliant green agar)

#### Identifications

*Cf* : *Citrobacter freundii*

*Cd* : *Citrobacter diversus*

*Ec* : *Escherichia coli*

*En* : *Enterobacter*

*Ha* : *Hafnia alvei*

*Ps* : *Pseudomonas*

*Pm* : *Proteus mirabilis*

PA: positive agreement

NA: negative agreement

ND: negative deviation

PD: positive deviation



2004

2009

2016 ♦ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

MEAT PRODUCTS																						Category	Type	
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C							RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C									
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result			Agreement Ref/Alt 48h
																RVS/XLD	RVS/Edel or ASAP							
B57	Foie de bœuf en tranches	Beef liver	- ME	- ME	- HE	- HE	-	0.083	0.159	-	/	/	-	-	NA							1	a	
B58	Foie de bœuf tranché	Beef liver	- HE	- LE	- HE	- HE	-	0.088	0.159	-	/	/	-	-	NA							1	a	
B59	Foie de bœuf entier	Beef liver	- ME	- LE	- HE	- HE	-	0.084	0.159	-	/	/	-	-	NA							1	a	
B60	Viande hachée	Grounded beef	- HE	- HE	- HE	- HE	-	0.094	0.159	-	/	/	-	-	NA							1	a	
B61	Carpaccio de bœuf	Beef carpaccio	- HE	- ME	- HE	- ME	-	0.090	0.159	-	/	/	-	-	NA							1	a	
D9	Gorge de porc pour pâté	Pork for pâté	- LE	Ø	- HE	- LE	-	0.061	0.145	-	/	/	-	-	NA							1	a	
D13	Cœur de porc	Pork heart	- LE		- HE		-	0.072	0.145	-	/	/	-	-	NA							1	a	
D16	Rognons de porc entier	Pork kidneys	- ME	- LE	- HE	- HE	-	0.064	0.145	-	/	/	-	-	NA							1	a	
D17	Pavés de kangourou	Kangaroo meat	+ MD	+ MD	+ HB	+ HC	+	0.808	0.145	+	+ MD	+ MD	+	+	PA	0.888	0.152	+	+ MC	+ MC	+	PA	1	a
D18	Pavés de kangourou	Kangaroo meat	- LE	- ME	- HE	- HE	-	0.067	0.145	-	/	/	-	-	NA							1	a	
D21	Steak de kangourou	Kangaroo steak	- LE	- LE	- HE	- HE	-	0.081	0.145	-	/	/	-	-	NA							1	a	
D22	Steak de kangourou	Kangaroo steak	- LE	- LE	- HE	- HE	-	0.031	0.145	-	/	/	-	-	NA							1	a	
D24	Pavés de kangourou	Kangaroo meat	- ME	- LE	- HE	- HE	-	0.068	0.145	-	/	/	-	-	NA							1	a	
D26	Rognons de porc en cube	Pork kidneys	- HE (Ps)	- LE	- HE (Ps)	- HE	-	0.065	0.145	-	/	/	-	-	NA							1	a	
D28	Entrecôte de bœuf	Beef meat	- ME	- ME	- HE	- HE	-	0.074	0.145	-	/	/	-	-	NA							1	a	
E4	Cœur de porc	Pork heart	- HE	- ME	- HE	- HE	-	0.062	0.143	-	/	/	-	-	NA							1	a	
E7	Langue de porc	Pork tongue	+ HD (1)	+ MD	+ HB	+ HD	+	0.747	0.143	+	+ HD (1)	+ MD	+	+	PA	0.951	0.139	+	+ HD	+ HD	+	PA	1	a
E8	Kangourou	Kangaroo	+ HD (3)	+ MD (1)	+ HC	+ MB	+	0.596	0.143	+	+ HD (3)	+ MD (1)	+	+	PA	0.877	0.139	+	+ HD	+ HD	+	PA	1	a
E9	Rognons de porc	Pork kidneys	+ HC	+ MC	+ HB	+ HC	+	0.464	0.143	+	+ HC	+ MC	+	+	PA	0.494	0.139	+	+ HC	+ HD	+	PA	1	a
E14	Filet de porc	Pork meat	- HE	- LE	- HE	- HE	-	0.064	0.143	-	/	/	-	-	NA							1	a	
E20	Langue de bœuf	Beef tongue	- HE	- LE	- LE	Ø	-	0.061	0.139	-	/	/	-	-	NA							1	a	
E21	Steak de cheval	Horse meat	- HE	- LE	- HE	Ø	-	0.066	0.139	-	/	/	-	-	NA							1	a	
E22	Viande de porc	Pork meat	- HE	- LE	- HE	- HE	-	0.071	0.139	-	/	/	-	-	NA							1	a	
F8	Filet de porc	Pork meat	- HE	Ø	- HE	Ø	-	0.065	0.147	-	/	/	-	-	NA							1	a	
F11	Joues de porc	Pork cheek	- HE	- LE	- HE (Cf)	- ME	-	0.069	0.147	-	/	/	-	-	NA							1	a	
H1	Langue de porc (E3)	Pork tongue	+ MB	+ MB	+ HC	+ MB	+	0.687	0.140	+	+ MB	+ MB	+	+	PA	0.773	0.132	+	+ MB	+ HB	+	PA	1	a

MEAT PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
H2	Rognons de porc (E5)	Pork kidneys	- ME	- ME	- HE	- HE	-	0.055	0.140	-	/	/	-	-	NA								1	a
I1	Foie de porc	Pork liver	- LE	- LE	- ME	- ME	-	0.056	0.138	-	/	/	-	-	NA								1	a
J32	Viande de sanglier	Wild boar meat	+ MC	+ MC	+ MB	+ HA	+	1.156	0.141	+	+ MC	+ MC	+	+	PA	1.048	0.137	+	+ MC	+ MC	+	PA	1	a
J33	Langue de porc	Pork tongue	+ MC	+ MB	+ HD	+ HB	+	0.880	0.141	+	+ MC	+ MB	+	+	PA	0.805	0.137	+	+ HC	+ HB	+	PA	1	a
J34	Hachis de porc	Pork minced meat	- HE	+ MB	+ HD	+ MD	+	0.708	0.141	+	- HE	+ MB	+	+	PA	0.742	0.137	+	+ HD (2)	+ MB	+	PA	1	a
K20	Rognons de porc	Pork kidneys	- ME	- ME	- HE	- HE	-	0.063	0.140	-	/	/	-	-	NA								1	a
K22	Foie de porc	Pork liver	- HE	- HE	- HE	- HE	-	0.082	0.140	-	/	/	-	-	NA								1	a
L4	Hampe de bœuf	Beef meat	- ME	Ø	- HE	Ø	-	0.093	0.168	-	/	/	-	-	NA								1	a
L5	Viande de bœuf	Beef	- HE	- LE	- HE	- LE	-	0.111	0.168	-	/	/	-	-	NA								1	a
L8	Viande haché	Grounded meat	- HE	- ME	- HE	- HE	-	0.052	0.143	-	/	/	-	-	NA								1	a
P16	Foie de porc	Pork liver	+ MB	+ MB	+ HB	+ HB	+	0.948	0.147	+	+ MB	+ MB	+	+	PA	1.154	0.135	+	+ HB	+ HB	+	PA	1	a
B30	Rôti de bœuf	Roasted beef	- ME	- ME	- HE	- HE	-	0.083	0.155	-	/	/	-	-	NA								1	a
D14	Gorge de porc	Pork throat	-ME	-LE	-ME	-ME	-	0.037	0.141	-	/	/	-	-	NA								1	a
D15	Epau de porc	Pork shoulder	-ME	Ø	-ME	-LE	-	0.033	0.141	-	/	/	-	-	NA								1	a
D18	Viande de porc	Pork meat	-LE	-LE	-HE	-ME	-	0.036	0.141	-	/	/	-	-	NA								1	a
D25	Foie de veau	Calf liver	+HB	+MB	+MB	+MB	+	0.325	0.141	+	+HB	+MB	+	+	PA								1	a
F9	Bœuf haché	Ground beef	+MA	+MA	+HA	+HA	+	3.034	0.162	+	+MA	+MA	+	+	PA								1	a
F13	Vainde de porc	Pork meat	+LB	+MB	+HB	+HB	+	2.381	0.162	+	+LB	+MB	+	+	PA								1	a
D27	Viande haché bolognaise	Grounded beef for bolognais sauce	- LE	Ø	Ø	Ø	-	0.071	0.145	-	/	/	-	-	NA								1	b
D19	Crépinette pur porc	Pork delicatessen	- ME	- ME	- HE	- HE	-	0.070	0.145	-	/	/	-	-	NA								1	b
D20	Poitrine de porc farcie	Pork belly stuffed	+ HA	+ HA	+ HA	+ HA	+	0.825	0.145	+	+ HA	+ HA	+	+	PA	0.898	0.152	+	+ HA	+ HA	+	PA	1	b
D35	Saucisse crue	Raw sausage	- ME	- ME	- ME	- ME	-	0.061	0.143	-	/	/	-	-	NA								1	b
D36	Saucisse de Toulouse	Toulouse sausage	- HE	- LE	- HE	- LE	-	0.065	0.143	-	/	/	-	-	NA								1	b
D38	Saucisse fraiche aux cèpes	Sausage with mushrooms	- HE	- HE	- HE	- HE	-	0.084	0.143	-	/	/	-	-	NA								1	b
D39	Farce à la tomate	Stuffing for tomatoes	- ME	- ME	- HE	- HE	-	0.067	0.143	-	/	/	-	-	NA								1	b
E18	Crépinette pur porc	Pork delicatessen	- HE	- LE	- HE	Ø	-	0.060	0.143	-	/	/	-	-	NA								1	b
E23	Saucisses fumées	Smoked sausages	- HE	- LE	- HE	- LE	-	0.082	0.139	-	/	/	-	-	NA								1	b
F7	Chipolatas	Chipolatas	- LE (En)	- LE (En)	- HE (En)	- ME (En)	-	0.066	0.147	-	/	/	-	-	NA								1	b
G4	Chipolatas	Chipolatas	- HE (Cf)	- HE (Cf)	- HE (Cf)	- HE (Cf)	-	0.082	0.133	-	/	/	-	-	NA								1	b
H3	Kangourou mariné (D11)	Marinated kangaroo	- ME	- ME	- HE	- ME	-	0.055	0.140	-	/	/	-	-	NA								1	b
I2	Merguez	Merguez	+ MB	+ MC	+ MC	+ MC	+	0.774	0.138	+	+ MB	+ MC	+	+	PA	0.908	0.136	+	+ HB	+ MC	+	PA	1	b
I8	Chipolatas aux herbes	Herb sausages	+ MA	+ HA	+ HA	+ HA	+	1.020	0.138	+	+ MA	+ HA	+	+	PA	1.286	0.136	+	+ MA	+ MA	+	PA	1	b
K21	Merguez	Merguez	- HE	- ME	- HE	- HE	-	0.067	0.140	-	/	/	-	-	NA								1	b
L1	Pavés de porc marinés	Marinated pork meat	+ HB	+ HB	+ HB	+ HB	+	1.245	0.168	+	+ HB	+ HB	+	+	PA	1.105	0.136	+	+ HB	+ HB	+	PA	1	b



MEAT PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
														RVS/XLD	RVS/Edel or ASAP									
L2	Lardons	Bacon	+ HD	- HE	+ HD	+ HD	+	1.103	0.168	+	+ HD	- HE	+	+	PA	1.026	0.136	+	+ HD (1)	+ HD	+	PA	1	b
B33	Steak haché au poivre	Chopped steak au poivre	- HE	- HE	- HE	- HE	-	0.078	0.155	-	/	/	-	-	NA								1	b
B40	Appareil à vol au vent	Vol au vent sauce	Ø	Ø	Ø	Ø	-	0.078	0.155	-	/	/	-	-	NA								1	b
C17	Chipolatas	Chipolata sausage	-ME	-ME	-HE	-HE	-	0.041	0.145	-	/	/	-	-	NA								1	b
C18	Chipolatas	Chipolata sausage	+MB	+MB	+HB	+HB	+	1.603	0.145	+	+MB	+MB	+	+	PA								1	b
3648	<b>Côte de porc Tex Mex</b>	<b>Seasoned pork meat</b>	-	st	+M	+p	+	0.025	<0.200	-	-	-	/	-	ND	0.025	<0.203	-	-	-	-	ND	1	b
3649	<b>Poitrine de porc Tex Mex</b>	<b>Seasoned pork meat</b>	+p	+p	+p	+p	+	3.717	>0.230	+	+M	+M	+	+	PA	3.688	>0.225	+	+M	+p	+	PA	1	b
3931	Viande marinée à l'indienne	Seasoned pork meat	-	-	st	st	-	0.023	<0.202	-	-	-	/	-	NA								1	b
3939	Porc aromatisé saveur lointaine	Seasoned pork meat	-	-	-	-	-	0.025	<0.202	-	-	-	/	-	NA								1	b
E10	Bœuf bourguignon	Beef	+ MC	+ MC	+ HC	+ HC	+	0.206	0.143	+	+ MC	+ MC	+	+	PA	0.252	0.139	+	+ HC	+ HD	+	PA	1	c
E11	Sauté de sanglier	Wild boar meat	+ HD	+ MC	+ HB	+ HB	+	1.086	0.143	+	+ HD	+ MC	+	+	PA	1.273	0.139	+	+ HD	+ HD	+	PA	1	c
I9	Bœuf bourguignon	Beef meat	+ MA	+ HA	+ MA	+ HA	+	0.997	0.138	+	+ MA	+ HA	+	+	PA	1.208	0.136	+	+ LA	+ MB	+	PA	1	c
A36	Pâté de campagne	Pâté	- HE	- HE	- HE	- HE	-	0.085	0.149	-	/	/	-	-	NA								1	c
C24	Pâté en croute	Pie	- ME	- ME	- HE	- HE	-	0.072	0.149	-	/	/	-	-	NA								1	c
D12	Andouillette	Andouillette	- HE	- ME	- HE	- HE	-	0.064	0.145	-	/	/	-	-	NA								1	c
D14	Jambon fumé	Smoked ham	- HE	- HE	- HE	- HE	-	0.022	0.145	-	/	/	-	-	NA								1	c
D23	Chorizo	Chorizo	Ø	Ø	Ø	Ø	-	0.071	0.145	-	/	/	-	-	NA								1	c
D29	Saucisson pimenté	Peppered saucisson	- ME	- ME	- HE	- HE	-	0.075	0.145	-	/	/	-	-	NA								1	c
G2	Saucisson sec	Saucisson	- HE (Pm)	- HE	- HE (Pm)	- ME	-	0.069	0.133	-	/	/	-	-	NA								1	c
G5	Saucisson tranché italien	Sliced saucisson	+ MB	+ MB	+ HC	+ HC	+	1.211	0.133	+	+ MB	+ MB	+	+	PA	0.826	0.140	+	+ MB	+ MC	+	PA	1	c
I10	Jambon mouliné	Ham	+ HB	+ HC	+ HB	+ HC	+	0.913	0.138	+	+ HB	+ HC	+	+	PA	1.162	0.136	+	+ MB	+ MB	+	PA	1	c
L3	Saucisson italien tranché	Saucisson	+ HD	+ MC	+ HD	+ HB	+	0.945	0.168	+	+ HD	+ MC	+	+	PA	0.811	0.136	+	+ HD	+ MB	+	PA	1	c
L9	Mini saucissons natures	Saucisson	+ HB	+ HB	+ HB	+ HB	+	0.948	0.143	+	+ HB	+ HB	+	+	PA	1.069	0.152	+	+ MC	+ HC	+	PA	1	c
A19	Gigot agneau aux herbes	Leg of lamb with herbs	- HE	- HE	- HE	- HE	-	0.068	0.149	-	/	/	-	-	NA								1	c
A21	Poulet Pékin	Chicken with Chinese sauce	Ø	Ø	Ø	Ø	-	0.081	0.149	-	/	/	-	-	NA								1	c
A22	Saucisses aux lentilles	Sausages with Lentils	Ø	Ø	Ø	Ø	-	0.075	0.149	-	/	/	-	-	NA								1	c
B39	Sauté d'agneau au curry	Lamb saté with curry sauce	- LE	- LE	Ø	Ø	-	0.069	0.155	-	/	/	-	-	NA								1	c
I12	<b>Bœuf mouliné en sauce</b>	<b>Minced beef with sauce</b>	+ HA	+ HA	+ HA	+ HA	+	0.927	0.138	+	+ HA	+ HA	+	+	PA	1.163	0.136	+	+ HA	+ HA	+	PA	1	c
E6	Jambon	Ham	Ø	-LE	Ø	-ME	-	0.022	0.145	-	/	/	-	-	NA								1	c

MEAT PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
E7	Charcuterie	Delicatessen	-ME	-ME	-ME	-ME	-	0.026	0.145	-	/	/	-	-	NA							1	c	
E8	Saucisson	Saucisson	-ME	-LE	-ME	-ME	-	0.025	0.145	-	/	/	-	-	NA							1	c	
F8	Pâté	Pâté	+MA	+MA	+MA	+HA	+	2.713	0.162	+	+MA	+MA	+	+	PA							1	c	
A8	Couscous merguez	Couscous merguez	Ø	Ø	Ø	Ø	-	0.022	0.153	-	/	/	-	-	NA							1	c	
G12	Langue de porc, pommes de terre	Ready to eat meal (beef tongue / potatoes)	+MA	+MA	+HA	+MA	+	3.103	0.162	+	+MA	+MA	+	+	PA							1	c	

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2016 ♦ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

POULTRY MEATS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation RVS/XLD	RVS/Edel or ASAP	Final result	Agreement Ref/Alt 48h		
D7	Filet de canard	Duck breast	+ MB	+ MC	+ HB	+ HB	+	1.065	0.145	+	+ MB	+ MC	+	+	PA	1.255	0.152	+	+ MB	+ HB	+	PA	2	a
D8	Cailles entières	Quail	- ME	- ME	- HE	- HE	-	0.065	0.145	-	/	/	-	-	NA								2	a
D15	Foies de volaille	Poultry livers	- ME	- LE	- HE	- HE	-	0.065	0.145	-	/	/	-	-	NA								2	a
D25	Cœurs de canard	Duck hearts	- HE	- ME	- HE	- HE	-	0.066	0.145	-	/	/	-	-	NA								2	a
D31	Aiguillette de canard	Duck meat	- ME	- ME	- HE	- HE	-	0.065	0.143	-	/	/	-	-	NA								2	a
D32	Escalope de dinde	Turkey meat	- ME	- ME	- HE	- HE	-	0.062	0.143	-	/	/	-	-	NA								2	a
D33	Escalope de dinde	Turkey meat	- ME	∅	- HE	∅	-	0.060	0.143	-	/	/	-	-	NA								2	a
D34	Filet de dinde	Turkey meat	- LE	∅	- LE	∅	-	0.063	0.143	-	/	/	-	-	NA								2	a
E6	Escalope de dinde	Turkey meat	+ HC	+ MA	+ HA	+ HA	+	0.755	0.143	+	+ HC	+ MA	+	+	PA	0.764	0.139	+	+ HB	+ HA	+	PA	2	a
E12	Escalope de dinde	Turkey meat	+ MD (3)	+ MD (1)	+ HD (3)	+ HB	+	0.265	0.143	+	+ MD (3)	+ MD (1)	+	+	PA	0.281	0.139	+	+ HD	+ HD	+	PA	2	a
E15	Cailles à cuire	Quail	- ME	∅	- HE	- LE	-	0.064	0.143	-	/	/	-	-	NA								2	a
E16	Cuisse de poulet	Chicken leg	+ HD (1)	+ MC	- HE	+ HD (4)	+	0.699	0.143	+	+ HD (1)	+ MC	+	+	PA	0.848	0.139	+	+ HD (5)	+ MC	+	PA	2	a
E19	Cailles	Quail	- HE	∅	- HE	- LE	-	0.059	0.139	-	/	/	-	-	NA								2	a
E24	Escalope de dinde	Turkey meat	- HE	- ME	- HE	- LE	-	0.069	0.139	-	/	/	-	-	NA								2	a
E25	Escalope de dinde	Turkey meat	- HE	∅	- HE	∅	-	0.064	0.139	-	/	/	-	-	NA								2	a
E26	Escalope de dinde	Turkey meat	- HE	- ME	- HE	- HE	-	0.062	0.139	-	/	/	-	-	NA								2	a
E27	Escalope de dindonneau	Turkey meat	- HE	- HE	- HE	- HE	-	0.072	0.139	-	/	/	-	-	NA								2	a
F4	Cailles fines	Quail	- HE	∅	- HE	- LE	-	0.065	0.147	-	/	/	-	-	NA								2	a
F6	Ailes de poulet	Chicken wings	- HE	- LE	- HE	∅	-	0.067	0.147	-	/	/	-	-	NA								2	a
F9	Poule à cuire	Chicken	- ME	- ME	- HE (Cf)	- MA	-	0.065	0.147	-	/	/	-	-	NA								2	a
F12	Viande de lapin	Rabbit meat	- ME	- LE	- HE	- LE	-	0.066	0.147	-	/	/	-	-	NA								2	a
G1	Escalope de poulet	Chicken meat	- HE	- ME	- HE (Pm)	- HE	-	0.069	0.133	-	/	/	-	-	NA								2	a
G3	Magret de canard	Duck breast	- HE	- LE	- HE	- ME	-	0.069	0.133	-	/	/	-	-	NA								2	a
H4	Filet de canard (D7)	Duck breast	+ HB	+ HB	+ HC	+ HB	+	0.838	0.140	+	+ HB	+ HB	+	+	PA	0.948	0.132	+	+ HB	+ HB	+	PA	2	a
H5	Cuisse de poulet	Chicken legs	+ MB	+ MB	+ HD (3)	+ HB	+	0.699	0.140	+	+ MB	+ MB	+	+	PA	0.758	0.132	+	+ HB	+ HB	+	PA	2	a
H49	Filet de dinde	Turkey meat	- HE	- ME	- HE	- LE	-	0.056	0.132	-	/	/	-	-	NA								2	a
H53	Haut cuisse de dinde	Turkey leg	- HE	- HE	- HE	- HE	-	0.053	0.132	-	/	/	-	-	NA								2	a
H54	Peau cou de poulet	Chicken neck skin	+ HB	+ MB	+ MC	+ MC	+	1.006	0.132	+	+ HB	+ MB	+	+	PA	1.214	0.145	+	+ MB	+ MB	+	PA	2	a

POULTRY MEATS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
														RVS/XLD	RVS/Edel or ASAP									
K17	Escalope de poulet	Chicken meat	+ HD	+ MB	+ HD	+ HB	+	1.118	0.140	+	+ HD	+ MB	+	+	PA	1.341	0.148	+	+ HD	+ HB	+	PA	2	a
K18	Peau cou de poulet	Chicken neck skin	+ HD (1)	+ HC	+ HD	+ MC	+	0.731	0.140	+	+ HD (1)	+ HC	+	+	PA	0.797	0.148	+	+ HD	+ HC	+	PA	2	a
K19	Cuisse de dinde	Turkey leg	- HE	- LE	- HE	- HE	-	0.064	0.140	-	/	/	-	-	NA								2	a
B28	Sauté de dinde	Sauté of turkey	- ME	- ME	- HE	- HE	-	0.079	0.155	-	/	/	-	-	NA								2	a
D12	Cuisse de poulet	Chicken legs	+MB	+MB	+MB	+MB	+	3.068	0.141	+	+MB	+MB	+	+	PA								2	a
D13	Cuisse de lapin	Rabbits legs	-ME	Ø	-ME	-LE	-	0.032	0.141	-	/	/	-	-	NA								2	a
D23	Cuisse de poulet	Chicken legs	-ME	-LE	-ME	-ME	-	0.030	0.141	-	/	/	-	-	NA								2	a
D24	Escalope de dinde	Turkey cutlet	+MB	+MB	+MB	+MB	+	0.876	0.141	+	+MB	+MB	+	+	PA								2	a
D30	Brochette de dindonneau	Kebab turkey	- ME	- LE	- ME	Ø	-	0.075	0.145	-	/	/	-	-	NA								2	b
H50	Merguez de volaille	Poultry merguez	- HE	- HE	- HE	- HE	-	0.055	0.132	-	/	/	-	-	NA								2	b
H51	Saucisse de volaille	Poultry sausage	- HE	- HE	- HE	- HE	-	0.056	0.132	-	/	/	-	-	NA								2	b
D26	Brochette de dinde	Brochette (Turkey)	-ME	-ME	-ME	-ME	-	0.040	0.141	-	/	/	-	-	NA								2	b
3650	Ailes de poulet marinées churcasco	Seasoned chicken meat	+M	+M	+M	+p	+	3.759	>0.230	+	+M	+p	+	+	PA	3.642	>0.225	+	+M	+M	+	PA	2	b
3651	Ailes de poulet marinées churcasco	Seasoned chicken meat	+m	+m	+m	+m	+	3.632	>0.230	+	+M	+p	+	+	PA	3.425	>0.225	+	+m	+m	+	PA	2	b
3652	Saucisses de volaille	Poultry sausages	-	-	-	-	-	0.022	<0.200	-	-	-	/	-	NA								2	b
3653	Saucisses de volaille	Poultry sausages	+m	+m	+m	+m	+	3.258	>0.230	+	+m	+M	+	+	PA	3.571	>0.225	+	+m	+1/2	+	PA	2	b
3654	Milanaises de tomates origan	Processed poultry meat	-	-	-	-	-	0.049	<0.200	-	-	-	/	-	NA								2	b
3655	Milanaises de tomates origan	Processed poultry meat	+m	+m	+M	+m	+	3.608	>0.230	+	+M	+M	+	+	PA	3.511	>0.225	+	+1/2	+m	+	PA	2	b
3656	Poulet à la mexicaine	Seasoned chicken meat	+m	+m	+M	+m	+	3.562	>0.230	+	+M	+M	+	+	PA	3.691	>0.225	+	+1/2	+m	+	PA	2	b
3657	Poulet à la mexicaine	Seasoned chicken meat	+m	+m	+M	+m	+	3.647	>0.230	+	+M	+M	+	+	PA	3.824	>0.225	+	+M	+1/2	+	PA	2	b
3658	Poulet cru mariné curry	Seasoned chicken meat	+p	+p	+p	+p	+	3.684	>0.230	+	+p	+p	+	+	PA	3.897	>0.225	+	+p	+p	+	PA	2	b
3667	Ailes de poulet marinées churcasco	Seasoned chicken meat	-	-	-	-	-	0.018	<0.200	-	-	-	/	-	NA								2	b
3668	Saucisses de volaille	Poultry sausages	-	-	-	-	-	0.025	<0.200	-	-	-	/	-	NA								2	b
3669	Milanaises de tomates origan	Processed poultry meat	-	-	-	-	-	0.036	<0.200	-	-	-	/	-	NA								2	b
3670	Poulet à la mexicaine	Seasoned chicken meat	-	-	-	-	-	0.018	<0.200	-	-	-	/	-	NA								2	b
3671	Poulet cru mariné curry	Seasoned chicken meat	st	st	st	st	-	0.022	<0.200	-	st	st	/	-	NA								2	b

POULTRY MEATS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
3672	Saucisses de volaille	Poultry sausages	-	-	-	-	-	0.022	<0.200	-	-	-	/	-	NA							2	b	
3673	Saucisses de volaille	Poultry sausages	-	-	-	-	-	0.022	<0.200	-	-	-	/	-	NA							2	b	
3674	Saucisses de volaille	Poultry sausages	-	-	-	-	-	0.023	<0.200	-	-	-	/	-	NA							2	b	
3929	Brochette viande poivron	Chicken skewers	-	-	-	-	-	0.084	<0.202	-	-	-	/	-	NA							2	b	
4003	Cuisse de poulet Marinées citronade	Seasoned chicken meat	+M	+M	+p	+p	+	3.717	>0.221	+	+M	+M	+	+	PA	3.800	>0.234	+	+1/2	+1/2	+	PA	2	b
4004	Sauté de dinde assaisonné	Seasoned poultry meat	+1/2	+1/2	+p	+p	+	3.724	>0.221	+	+M	+M	+	+	PA	3.792	>0.234	+	+M	+M	+	PA	2	b
4005	Cuisses de poulet à la provençale	Seasoned poultry meat	+p	+p	+p	+p	+	3.698	>0.221	+	+p	+p	+	+	PA	3.731	>0.234	+	+p	+1/2	+	PA	2	b
E2	Foie gras de canard	Foie gras	- HE	Ø	- HE	Ø	-	0.062	0.143	-	/	/	-	-	NA							2	c	
E13	Foie gras de canard	Foie gras	- ME	Ø	- HE	Ø	-	0.067	0.143	-	/	/	-	-	NA							2	c	
H52	Gésier de dinde	Turkey gizzard	- HE	- ME	- HE	- HE	-	0.055	0.132	-	/	/	-	-	NA							2	c	
I7	Nuggets de dinde	Turkey nuggets	+ MA	+ MA	+ HA	+ HA	+	0.978	0.138	+	+ MA	+ MA	+	+	PA	1.209	0.136	+	+ MA	+ MA	+	PA	2	c
B32	Terrine de lapin	Rabbit terrine	Ø	Ø	Ø	Ø	-	0.078	0.155	-	/	/	-	-	NA							2	c	
I6	Poulet au citron	Chicken with lemon sauce	+ HA	+ HA	+ HA	+ HA	+	0.971	0.138	+	+ HA	+ HA	+	+	PA	1.251	0.136	+	+ LA	+ MA	+	PA	2	c
A5	Carry de poulet	Carry chicken	-LE	Ø	Ø	-LE	-	0.020	0.153	-	/	/	-	-	NA							2	c	
3659	Paella au poulet	Paella with chicken	+p	+p	+p	+p	+	3.603	>0.230	+	+M	+p	+	+	PA	4.007	>0.225	+	+p	+p	+	PA	2	c
3660	Poulet Basquaise	RTR chicken meat	+p	+p	+p	+p	+	3.603	>0.230	+	+p	+p	+	+	PA	3.872	>0.225	+	+p	+p	+	PA	2	c
3661	Coq au vin	RTR poultry meat	+p	+p	+p	+p	+	3.524	>0.230	+	+p	+p	+	+	PA	3.865	>0.225	+	+p	+p	+	PA	2	c
3662	Cordon bleu de dinde	RTR poultry meat	st	st	st	st	-	0.024	<0.200	-	st	st	/	-	NA							2	c	
3663	Poulet aigre douce	RTR chicken meat	+p	+p	+p	+p	+	3.579	>0.230	+	+p	+p	+	+	PA	3.860	>0.225	+	+p	+p	+	PA	2	c
3664	Nouilles poulet + légumes	Noodles with chicken and vegetables	+p	+p	+p	+p	+	3.581	>0.230	+	+p	+p	+	+	PA	3.567	>0.225	+	+p	+p	+	PA	2	c
3665	Nem poulet	RTR chicken meat	+p	+p	+p	+p	+	3.508	>0.230	+	+p	+p	+	+	PA	6.612	>0.225	+	+p	+p	+	PA	2	c
3666	Couscous poulet	Couscous with chicken meat	+p	+p	+p	+p	+	3.553	>0.230	+	+p	+p	+	+	PA	3.668	>0.225	+	+p	+p	+	PA	2	c
3675	Paella au poulet	Paella with chicken	-	-	st	st	-	0.023	<0.200	-	-	-	/	-	NA							2	c	
3676	Poulet Basquaise	RTR chicken meat	st	-	st	st	-	0.023	<0.200	-	st	st	/	-	NA							2	c	
3677	Coq au vin	RTR poultry meat	st	-	st	st	-	0.024	<0.200	-	st	st	/	-	NA							2	c	
3678	Cordon bleu de dinde	RTR poultry meat	st	st	st	st	-	0.023	<0.200	-	st	st	/	-	NA							2	c	
3679	Poulet aigre douce	RTR chicken meat	st	st	st	st	-	0.025	<0.200	-	st	st	/	-	NA							2	c	



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DAIRY PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
														RVS/XLD	RVS/Edel or ASAP									
A34	Epoisses au lait cru	Epoisses "raw milk cheese"	- LE	- LE	- HE	- HE	-	0.101	0.149	-	/	/	-	-	NA							3	a	
A35	Soumaintrain au lait cru	Soumaintrain "raw milk cheese"	- ME	Ø	- ME	- LE	-	0.085	0.149	-	/	/	-	-	NA							3	a	
B26	Reblochon au lait cru	Reblochon "raw milk cheese"	- ME	- ME	- HE	- HE	-	0.077	0.155	-	/	/	-	-	NA							3	a	
B27	Cantal au lait cru	Cantal "raw milk cheese"	- LE	Ø	- LE	Ø	-	0.080	0.155	-	/	/	-	-	NA							3	a	
B44	Cantal au lait cru	Cantal "raw milk cheese"	- ME	- ME	- HE	- HE	-	0.086	0.159	-	/	/	-	-	NA							3	a	
B46	Morbier au lait cru	Morbier "raw milk cheese"	- ME	- ME	- HE	- ME	-	0.094	0.159	-	/	/	-	-	NA							3	a	
B49	Brie de Meaux au lait cru	Brie de Meaux "raw milk cheese"	- HE	- LE	- HE	- LE	-	0.081	0.159	-	/	/	-	-	NA							3	a	
G32	Reblochon au lait cru	Reblochon "raw milk cheese"	- ME	- ME	- HE	- HE	-	0.055	0.140	-	/	/	-	-	NA							3	a	
H32	St Nectaire au lait cru	St Nectaire "raw milk cheese"	+ HB	+ HB	+ HC	+ HB	+	1.088	0.141	+	+ HB	+ HB	+	+	PA	0.980	0.145	+	+ MB	+ MB	+	PA	3	a
H33	Livarot au lait cru	Livarot "raw milk cheese"	+ MB	+ HB	+ HC	+ HB	+	0.955	0.141	+	+ MB	+ HB	+	+	PA	0.915	0.145	+	+ MB	+ MB	+	PA	3	a
I42	Munster fermier au lait cru	Munster "raw milk cheese"	+ MA	+ MB	+ HB	+ HB	+	1.008	0.138	+	+ MA	+ MB	+	+	PA	1.170	0.136	+	+ MA	+ MB	+	PA	3	a
A8	Lait cru	Raw milk	- ME	Ø	- HE	- LE	-	0.090	0.149	-	/	/	-	-	NA							3	a	
A9	Lait cru	Raw milk	- ME	- LE	- ME	- LE	-	0.075	0.149	-	/	/	-	-	NA							3	a	
B22	Lait cru	Raw milk	- LE	Ø	- HE	- LE	-	0.092	0.155	-	/	/	-	-	NA							3	a	
B23	Lait cru	Raw milk	- LE	Ø	- ME	- LE	-	0.087	0.155	-	/	/	-	-	NA							3	a	
B24	Lait cru	Raw milk	- LE	Ø	- LE	Ø	-	0.091	0.155	-	/	/	-	-	NA							3	a	
B25	Lait cru	Raw milk	- ME	Ø	- ME	Ø	-	0.086	0.155	-	/	/	-	-	NA							3	a	
F36	Lait cru	Raw milk	- HE	- ME	- HE	- HE	-	0.082	0.147	-	/	/	-	-	NA							3	a	
T1	Lait cru	Raw milk	+ HD	+ MC	+ HB	+ HB	+	0.157	0.139	+	+ HD	+ MC	+	+	PA	0.252	0.147	+	+ HB	+ HB	+	PA	3	a
T2	Lait cru	Raw milk	+ HD	+ MB	+ HB	+ HB	+	0.376	0.139	+	+ HD	+ MB	+	+	PA	0.405	0.147	+	+ MB	+ MB	+	PA	3	a
T3	Lait cru	Raw milk	+ HD	+ MB	+ HB	+ HC	+	0.675	0.139	+	+ HD	+ MB	+	+	PA	0.785	0.147	+	+ HB	+ HB	+	PA	3	a
T4	Lait cru	Raw milk	+ HC	+ MC	+ HB	+ HA	+	0.571	0.139	+	+ HC	+ MC	+	+	PA	0.612	0.147	+	+ MB	+ MB	+	PA	3	a
T5	Lait cru	Raw milk	+ HD	+ MB	+ HB	+ HB	+	0.236	0.139	+	+ HD	+ MB	+	+	PA	0.333	0.147	+	+ HB	+ HB	+	PA	3	a
A2	Fromage au lait cru	Raw milk cheese	-ME	-ME	-ME	-ME	-	0.026	0.153	-	/	/	-	-	NA							3	a	
C3	Lait cru	Raw milk	-ME	-ME	-ME	-ME	-	0.024	0.145	-	/	/	-	-	NA							3	a	
F21	Lait cru	Raw milk	Ø	Ø	Ø	Ø	-	0.036	0.162	-	Ø	Ø	-	-	NA							3	a	
F22	Lait cru	Raw milk	-LE	-LE	-ME	-ME	-	0.039	0.162	-	-LE	-LE	-	-	NA							3	a	
F23	Lait cru	Raw milk	+MA	+MA	+HA	+HA	+	3.108	0.162	+	+MA	+MA	+	+	PA							3	a	
F24	Lait cru	Raw milk	+MB	+MC	+MB	+MB	+	0.225	0.162	+	+MB	+MC	+	+	PA							3	a	
F25	Lait cru	Raw milk	+LA	+LA	+HA	+HA	+	3.037	0.162	+	+LA	+LA	+	+	PA							3	a	

DAIRY PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
A38	Fromage à pâte molle pasteurisé	Pasteurized milk cheese	- ME	Ø	Ø	Ø	-	0.093	0.159	-	/	/	-	-	NA							3	b	
A39	Fromage de chèvre	Pasteurized goat milk cheese	- HE	Ø	- LE	Ø	-	0.092	0.159	-	/	/	-	-	NA							3	b	
A40	Fromage à pâte molle pasteurisé	Pasteurized milk cheese	Ø	Ø	Ø	Ø	-	0.095	0.159	-	/	/	-	-	NA							3	b	
A41	Camembert	Camembert pasteurized	- LE	Ø	Ø	Ø	-	0.093	0.159	-	/	/	-	-	NA							3	b	
A42	Fromage persillé	Blue cheese	Ø	Ø	- HE	- HE	-	0.094	0.159	-	/	/	-	-	NA							3	b	
B45	Edam	Edam cheese	Ø	Ø	Ø	Ø	-	0.091	0.159	-	/	/	-	-	NA							3	b	
B47	Fromage de Hollande	Edam cheese	- HE	- ME	- HE	- ME	-	0.105	0.159	-	/	/	-	-	NA							3	b	
B53	Ossau Iraty	Ossau Iraty pasteurized	- HE	- LE	- HE	- LE	-	0.091	0.159	-	/	/	-	-	NA							3	b	
G31	Maroilles	Maroilles pasteurized cheese	- ME	- ME	- HE	- HE	-	0.056	0.140	-	/	/	-	-	NA							3	b	
K2	Pont l'Evêque	Pont l'Evêque pasteurized cheese	- HE	- HE	- HE	- HE	-	0.060	0.140	-	/	/	-	-	NA							3	b	
A1	Munster	Munster cheese	-ME	-ME	-ME	-ME	-	0.026	0.153	-	/	/	-	-	NA							3	b	
A3	Emmental	Emmental cheese	Ø	Ø	Ø	Ø	-	0.027	0.153	-	/	/	-	-	NA							3	b	
A10	Neufchâtel	Neufchâtel cheese	-ME	-ME	-ME	-ME	-	0.030	0.153	-	/	/	-	-	NA							3	b	
A11	Munster	Munster cheese	-ME	-ME	-ME	-ME	-	0.023	0.153	-	/	/	-	-	NA							3	b	
C5	Reblochon	Reblochon cheese	-ME	-ME	-HE	-ME	-	0.032	0.145	-	/	/	-	-	NA							3	b	
E9	Gouda	Gouda cheese	-ME	Ø	-ME	-ME	-	0.028	0.145	-	/	/	-	-	NA							3	b	
F1	Camembert	Camembert cheese	+MB	+MB	+HA	+HA	+	2.948	0.162	+	+MB	+MB	+	+	PA							3	b	
F15	Neufchâtel	Neufchâtel cheese	+MB	+MB	+MB	+MB	+	0.519	0.162	+	+MB	+MB	+	+	PA							3	b	
F16	Fromage de chèvre	Goat' milk cheese	Ø	Ø	Ø	Ø	-	0.033	0.162	-	Ø	Ø	-	-	NA							3	b	
F17	Fromage de brebis	Ewe's milk cheese	Ø	Ø	Ø	Ø	-	0.038	0.162	-	Ø	Ø	-	-	NA							3	b	
F18	Angeroux	Angeroux cheese	Ø	Ø	Ø	Ø	-	0.036	0.162	-	Ø	Ø	-	-	NA							3	b	
F19	Morbier	Morbier cheese	-ME	-ME	-HE	-ME	-	0.035	0.162	-	-ME	-ME	-	-	NA							3	b	
F20	Epoisses	Epoisses cheese	Ø	Ø	Ø	Ø	-	0.045	0.162	-	Ø	Ø	-	-	NA							3	b	
3862	Petit chèvre affiné	Pasteurized cheese	+p	+p	+p	+p	+	3.762	>0.224	+	+p	+p	+	+	PA	3.597	>0.220	+	+p	+p	+	PA	3	b
3863	Emmental paysan breton	Pasteurized cheese	+p	+p	+M	+m	+	3.686	>0.224	+	+p	+p	+	+	PA	3.663	>0.220	+	+p	+p	+	PA	3	b
3864	Bleu d'auvergne	Pasteurized cheese	+m	+m	+M	+M	+	3.537	>0.224	+	+M	+M	+	+	PA	3.599	>0.220	+	+m	+m	+	PA	3	b
3865	Camembert	Pasteurized cheese	+p	+p	+p	+p	+	3.724	>0.224	+	+p	+p	+	+	PA	3.597	>0.220	+	+p	+p	+	PA	3	b
3866	St Paulin	Pasteurized cheese	+p	+p	+M	+m	+	3.611	>0.224	+	+p	+p	+	+	PA	3.687	>0.220	+	+p	+p	+	PA	3	b
3867	Crottin frais	Pasteurized cheese	+p	+p	+M	+m	+	3.733	>0.224	+	+p	+p	+	+	PA	0.346	>0.220	+	+p	+p	+	PA	3	b
3868	Lou perac	Pasteurized cheese	+p	+p	+p	+M	+	3.593	>0.224	+	+p	+M	+	+	PA	3.542	>0.220	+	+M	+M	+	PA	3	b
A1	Poudre de lait 2ème âge	Powder milk	Ø	Ø	Ø	Ø	-	0.089	0.149	-	/	/	-	-	NA							3	c	
B41	Poudre de lait entier	Powder milk	Ø	Ø	Ø	Ø	-	0.092	0.159	-	/	/	-	-	NA							3	c	
K1	Poudre de lait écrémé	Powder milk	Ø	Ø	Ø	Ø	-	0.062	0.140	-	/	/	-	-	NA							3	c	
A27	Crème glacée chocolat	Chocolate ice cream	- ME	- ME	- ME	- ME	-	0.082	0.149	-	/	/	-	-	NA							3	c	

DAIRY PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
C22	Crème glacée caramel	Caramel ice cream	Ø	Ø	Ø	Ø	-	0.087	0.149	-	/	/	-	-	NA							3	c	
E10	Poudre de lait	Milk powder	Ø	Ø	Ø	Ø	-	0.031	0.145	-	/	/	-	-	NA							3	c	
C15	Crème glacée à la vanille	Vanilla ice cream	+MA	+MA	+MA	+MA	+	2.730	0.145	+	+MA	+MA	+	+	PA							3	c	
3613	Poudre de lait bio	Milk powder	+p	+p	+p	+p	+	3.660	>0.220	+	+p	+p	+	+	PA	3.538	>0.224	+	+p	+p	+	PA	3	c
3614	Poudre de lait 6-12 mois lait de suite	Milk powder	+p	+p	+p	+p	+	3.686	>0.220	+	+p	+p	+	+	PA	3.586	>0.224	+	+p	+p	+	PA	3	c
3615	Poudre de lait 6-12 mois	Milk powder	+p	+p	+p	+p	+	3.693	>0.220	+	+p	+p	+	+	PA	3.522	>0.224	+	+p	+p	+	PA	3	c
3617	Poudre de lait 2ème âge	Milk powder	+p	+p	+p	+p	+	3.732	>0.220	+	+p	+p	+	+	PA	3.606	>0.224	+	+p	+p	+	PA	3	c
3618	Poudre de lait 0-36 mois	Milk powder	st	st	st	st	-	0.022	<0.200	-	st	st	/	-	NA							0	3	c
3619	Poudre de lait 1er âge 0-6 mois	Milk powder	+p	+p	+p	+p	+	3.680	>0.220	+	+p	+p	+	+	PA	3.468	>0.224	+	+p	+p	+	PA	3	c
3620	Poudre de lait éveil nature	Milk powder	+p	+p	+p	+p	+	3.762	>0.220	+	+p	+p	+	+	PA	3.500	>0.224	+	+p	+p	+	PA	3	c
3628	Poudre de lait bio	Milk powder	st	st	-	st	-	0.025	<0.200	-	-	-	/	-	NA								3	c
3629	Poudre de lait 6-12 mois lait de suite	Milk powder	st	st	st	st	-	0.028	<0.200	-	st	st	/	-	NA								3	c
3630	Poudre de lait 6-12 mois	Milk powder	st	st	st	st	-	0.025	<0.200	-	st	st	/	-	NA								3	c
3631	Poudre de lait 2ème âge	Milk powder	st	st	st	st	-	0.024	<0.200	-	st	st	/	-	NA								3	c
3632	Poudre de lait 2ème âge	Milk powder	st	st	st	st	-	0.022	<0.200	-	st	st	/	-	NA								3	c
4006	Lait poudre croissance	Milk powder	+p	+p	+p	+p	+	3.622	>0.221	+	+M	+p	+	+	PA	3.758	>0.234	+	+p	+p	+	PA	3	c
4007	Poudre de lait 6 mois-1 an	Milk powder	+p	+p	+p	+p	+	3.589	>0.221	+	+p	+p	+	+	PA	3.772	>0.234	+	+p	+p	+	PA	3	c
4008	Poudre de lait 0-6 mois	Milk powder	+p	+p	+p	+p	+	3.498	>0.221	+	+p	+p	+	+	PA	3.563	>0.234	+	+p	+p	+	PA	3	c



2004

2009

2016 ♦ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

## VEGETABLES AND SEAFOOD PRODUCTS

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method														Category	Type				
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C													
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result			Agreement Ref/Alt 48h			
																			RVS/XLD	RVS/Edel or ASAP							
A23	Filet de rousette	Dogfish fillet	- ME	- ME	- ME	- ME	-	0.088	0.149	-	/	/	-	-	NA										4	a	
A24	Filet de lingue	Fillet ling	- ME	- HE	- ME	- HE	-	0.084	0.149	-	/	/	-	-	NA											4	a
A25	Filet de thon	Tuna fillet	- ME	- HE	- ME	- ME	-	0.082	0.149	-	/	/	-	-	NA											4	a
A44	Filet de cabillaud	Fillet of cod	- ME	- ME	- HE (Cf)	- HE	-	0.091	0.159	-	/	/	-	-	NA											4	a
A45	Pavé de saumon	Salmon steak	- HE	- ME	- ME (Cf)	- ME	-	0.089	0.159	-	/	/	-	-	NA											4	a
A46	Pavé de cabillaud	Codfish	- ME	- ME	- HE	- HE	-	0.087	0.159	-	/	/	-	-	NA											4	a
B54	Filet de saumon	Salmon Fillet	- HE	- HE (Ps)	- HE	- HE (Ps)	-	0.085	0.159	-	/	/	-	-	NA											4	a
B55	Filets de sardines	Sardine Fillets	- ME	- LE	- HE	- LE	-	0.083	0.159	-	/	/	-	-	NA											4	a
E1	Petites seiches	Cuttlefish	Ø	Ø	Ø	Ø	-	0.059	0.143	-	/	/	-	-	NA											4	a
F13	Gambas	Gambas	Ø	Ø	Ø	Ø	-	0.073	0.147	-	/	/	-	-	NA											4	a
H27	Filet de maquereau	Mackerel Fillets	+ MB	+ MB	+ HC	+ MA	+	1.241	0.141	+	+ MB	+ MB	+	+	PA	1.343	0.145	+	+ MB	+ HB	+	+	PA			4	a
H28	Filet de saumon	Salmon Fillet	+ MB	+ MB	+ HC	+ HC	+	1.261	0.141	+	+ MB	+ MB	+	+	PA	1.423	0.145	+	+ MB	+ HB	+	+	PA			4	a
H29	Filet de grenadier	Net pomegranate	+ HA	+ HA	+ HA	+ HA	+	1.304	0.141	+	+ HA	+ HA	+	+	PA	1.313	0.145	+	+ MA	+ HA	+	+	PA			4	a
H31	Filet de merlu	Hake Fillet	+ HA	+ HA	+ HA	+ HA	+	1.341	0.141	+	+ HA	+ HA	+	+	PA	1.252	0.145	+	+ MA	+ MA	+	+	PA			4	a
I26	Filet de merlan	Fillet of whiting	+ MB	+ LA	+ HB	+ MB	+	1.186	0.138	+	+ MB	+ LA	+	+	PA	1.496	0.136	+	+ MB	+ MB	+	+	PA			4	a
A9	Coquilles Saint Jacques cuisinées	Ready to reheat scallops	Ø	Ø	Ø	- LE	-	0.020	0.153	-	/	/	-	-	NA											4	a
A18	Paella	Paella	- LE	- LE	Ø	Ø	-	0.019	0.153	-	/	/	-	-	NA											4	a
B16	Toast au saumon fumé	Smoked salmon toast	- ME	- ME	- ME	- ME	-	0.019	0.149	-	/	/	-	-	NA											4	a
A4	Filet de merlan	Whiting fillet	- ME	- ME	- HE	- ME	-	0.022	0.153	-	/	/	-	-	NA											4	a
A6	Filet de poisson	Pollock fillet	- LE	- LE	- ME	- ME	-	0.027	0.153	-	/	/	-	-	NA											4	a
A12	Filet de saumon	Salmon fillet	- LE	- LE	- ME	- ME	-	0.021	0.153	-	/	/	-	-	NA											4	a
A13	Crevettes	Shrimps	- ME	- LE	- ME	- ME	-	0.020	0.153	-	/	/	-	-	NA											4	a
A14	Crevettes	Shrimps	- ME	- LE	- ME	- ME	-	0.026	0.153	-	/	/	-	-	NA											4	a
A15	Filet de grenadier	"Grenadier" fillet	- LE	- LE	- ME	- ME	-	0.020	0.153	-	/	/	-	-	NA											4	a
A16	Pincés de crabe	Crab pincers	- LE	Ø	- LE	Ø	-	0.024	0.153	-	/	/	-	-	NA											4	a
A17	Filet de merlan	Whiting fillet	- LE	- LE	- ME	- ME	-	0.021	0.153	-	/	/	-	-	NA											4	a
D2	Crevettes	Shrimps	+ MA	+ MA	+ MA	+ MA	+	3.002	0.141	+	+ MA	+ MA	+	+	PA											4	a
D4	Filet de poisson	Fish fillet	+ MB	+ MB	+ MA	+ MA	+	2.886	0.141	+	+ MB	+ MB	+	+	PA											4	a
G1	Filet de poisson	Fish fillet	- ME	Ø	- ME	- LE	-	0.035	0.162	-	- ME	Ø	-	-	NA											4	a
G2	Filet de merlan	Whiting fillet	- ME	- ME	- ME	- ME	-	0.037	0.162	-	- ME	- ME	-	-	NA											4	a
G3	Crevettes	Shrimps	- ME	- LE	- ME	- ME	-	0.030	0.162	-	- ME	- LE	-	-	NA											4	a
A32	Champignons	Mushrooms	- HE	- HE	- HE	- HE	-	0.090	0.149	-	/	/	-	-	NA											4	b
A48	Salade de mâche	Salad	- ME	- LE	- ME	- HE	-	0.088	0.159	-	/	/	-	-	NA											4	b
B31	Chou rouge	Red cabbage	- HE	- ME	- HE	- HE	-	0.079	0.155	-	/	/	-	-	NA											4	b
B36	Carottes crues	Raw carrots	- ME	- ME	- HE	- HE	-	0.071	0.155	-	/	/	-	-	NA											4	b
B37	Concombres	Cucumber	- ME	- ME	- HE	- HE	-	0.077	0.155	-	/	/	-	-	NA											4	b

## VEGETABLES AND SEAFOOD PRODUCTS

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method														Category	Type		
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C							RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result			Agreement Ref/Alt 48h	
																			RVS/XLD	RVS/Edel or ASAP					
B38	Aubergines tranchées crues	Eggplant sliced	- ME	- HE	- HE	- HE	-	0.088	0.155	-	/	/	-	-	NA									4	b
B48	Laitue	Salad	- HE	- HE	- H	- HE	-	0.075	0.159	-	/	/	-	-	NA									4	b
E28	Epices	Spices	- HE	Ø	Ø	Ø	-	0.076	0.167	-	/	/	-	-	NA									4	b
E29	Epices	Spices	- ME	- HE	- HE	- HE	-	0.078	0.167	-	/	/	-	-	NA									4	b
G34	Persil	Parsley	- HE	- ME	- HE	- HE	-	0.052	0.140	-	/	/	-	-	NA									4	b
G35	Curry	Curry	- HE	- ME	- LE	Ø	-	0.055	0.140	-	/	/	-	-	NA									4	b
H45	Carottes râpées	Grated carrots	+ MB	+ HC	+ HD	+ HD	+	1.406	0.141	+	+ MB	+ HC	+	+	PA	1.422	0.145	+	+ MB	+ MB	+	PA		4	b
I17	Concombres	Cucumber	+ MB	+ MB	+ MB	+ MC	+	0.984	0.138	+	+ MB	+ MB	+	+	PA	1.165	0.136	+	+ MA	+ MB	+	PA		4	b
I18	Carottes râpées	Grated carrots	+ MB	+ MC	+ MB	+ MB	+	0.910	0.138	+	+ MB	+ MC	+	+	PA	1.192	0.136	+	+ MB	+ LB	+	PA		4	b
I19	Champignons	Mushrooms	+ MA	+ MB	+ MC	+ MC	+	1.047	0.138	+	+ MA	+ MB	+	+	PA	1.146	0.136	+	+ MB	+ LB	+	PA		4	b
I20	Salade frisée	Salad	+ MB	+ MB	+ HB	+ HB	+	0.968	0.138	+	+ MB	+ MB	+	+	PA	1.253	0.136	+	+ MB	+ LB	+	PA		4	b
I32	Herbe ciboulette	Chives	+ MA	+ MA	+ MA	+ MA	+	0.786	0.138	+	+ MA	+ MA	+	+	PA	0.939	0.136	+	+ LA	+ MA	+	PA		4	b
A12	Jus d'orange frais	Fresh orange juice	Ø	Ø	Ø	Ø	-	0.075	0.149	-	/	/	-	-	NA									4	b
A13	Jus fruits et lait	Fruit juice and milk	Ø	Ø	Ø	Ø	-	0.078	0.149	-	/	/	-	-	NA									4	b
B19	Jus de pamplemousse frais	Pomelos juice	- ME	- LE	Ø	Ø	-	0.073	0.155	-	/	/	-	-	NA									4	b
B20	Salade de fruits frais	Fruit salad	- ME	- ME	- LE	- LE	-	0.068	0.155	-	/	/	-	-	NA									4	b
B21	Ananas frais	Pineapple	- ME	- LE	Ø	Ø	-	0.074	0.155	-	/	/	-	-	NA									4	b
H43	Jus de pamplemousse frais	Pomelos juice	+ HB	+ HB	+ HB	+ HB	+	1.316	0.141	+	+ HB	+ HB	+	+	PA	1.420	0.145	+	+ MB	+ MB	+	PA		4	b
I14	Salade de fruits frais	Fruit salad	+ HB	+ HB	+ HA	+ HA	+	0.850	0.138	+	+ HB	+ HB	+	+	PA	1.034	0.136	+	+ LA	+ LA	+	PA		4	b
A20	Coquille gourmande	Ready to eat meal "coquille St Jacques"	- LE	- LE	Ø	Ø	-	0.081	0.149	-	/	/	-	-	NA									4	c
B29	Filet de colin fumé cuisiné	Smoked fillet of hake cooked	- ME	- ME	- HE	- HE	-	0.079	0.155	-	/	/	-	-	NA									4	c
I3	Filet de colin aux légumes	Filet of hake with vegetables	+ HB	+ MC	+ MC	+ MC	+	0.985	0.138	+	+ HB	+ MC	+	+	PA	1.209	0.136	+	+ LB	+ MB	+	PA		4	c
I4	Tagliatelles aux fruits de mer	Tagliatelle with seafood	+ MA	+ MA	+ MA	+ HA	+	0.879	0.138	+	+ MA	+ MA	+	+	PA	1.054	0.136	+	+ MA	+ MA	+	PA		4	c
I5	Paella	Paella	+ HA	+ HA	+ HA	+ HA	+	1.029	0.138	+	+ HA	+ HA	+	+	PA	1.156	0.136	+	+ LA	+ MA	+	PA		4	c
I11	Terrine de poisson	Fish terrine	+ HA	+ HA	+ HA	+ HA	+	0.843	0.138	+	+ HA	+ HA	+	+	PA	1.049	0.136	+	+ LA	+ MA	+	PA		4	c
B42	Coquilles Amandes	Almond shells	- ME	- ME	- ME	- ME	-	0.079	0.159	-	/	/	-	-	NA									4	c
B56	Plateau fruits de mer	Seafoodboard	- ME	- LE	- ME	Ø	-	0.082	0.159	-	/	/	-	-	NA									4	c

## VEGETABLES AND SEAFOOD PRODUCTS

Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method															Category	Type	
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h			
																			RVS/XLD	RVS/Edel or ASAP					
F2	Pinces de tourteau	Crab claws	- HE (Pm)	Ø	- HE	Ø	-	0.064	0.147	-	/	/	-	-	NA									4	c
I28	Filet de maquereau au poivre	Mackerel fillet with pepper	+ HA	+ MB	+ MB	+ MB	+	1.293	0.138	+	+ HA	+ MB	+	+	PA	1.446	0.136	+	+ MB	+ MB	+	PA	4	c	
I29	Filet églefin fumé	Smoked haddock fillet	+ MA	+ MA	+ MB	+ MB	+	1.322	0.138	+	+ MA	+ MA	+	+	PA	1.530	0.136	+	+ HA	+ HA	+	PA	4	c	
A37	Salade de fruits frais	Fruit salad	- ME	- ME	- HE	- HE	-	0.087	0.149	-	/	/	-	-	NA									4	c
B18	Jus de pomme verte	Apple juice	Ø	Ø	Ø	Ø	-	0.075	0.155	-	/	/	-	-	NA									4	c
B35	Soupe	Soup	- LE	- ME	- HE	- HE	-	0.076	0.155	-	/	/	-	-	NA									4	c
B50	Potage velouté tomates	Tomatoes soup	Ø	Ø	Ø	Ø	-	0.079	0.159	-	/	/	-	-	NA									4	c
G33	Salade de fruits	Fruit salad	- HE	- ME	- HE	- HE	-	0.055	0.140	-	/	/	-	-	NA									4	c
H44	Purée de légumes	Mashed vegetables	+ HA	+ HA	+ HA	+ HA	+	1.308	0.141	+	+ HA	+ HA	+	+	PA	1.476	0.145	+	+ HA	+ HA	+	PA	4	c	
I13	Compote de fruits	Fruit compote	+ HB	+ HC	+ HB	+ HC	+	0.849	0.138	+	+ HB	+ HC	+	+	PA	0.967	0.136	+	+ LC	+ LB	+	PA	4	c	
I16	Soupe de légumes	Vegetables soup	+ MA	+ MA	+ HA	+ HA	+	0.750	0.138	+	+ MA	+ MA	+	+	PA	0.904	0.136	+	+ LA	+ MA	+	PA	4	c	
K23	Jus de légumes cuisinés	Vegetables juice	+ HA	+ HA	+ HA	+ HA	+	1.004	0.140	+	+ HA	+ HA	+	+	PA	1.079	0.148	+	+ HA	+ HA	+	PA	4	c	
A7	Calamars cuisinés	Cooked squids	Ø	Ø	Ø	Ø	-	0.023	0.153	-	/	/	-	-	NA									4	c
C7	Carottes râpées	Grated carrots	+MA	+MA	+HA	+MA	+	2.894	0.145	+	+MA	+MA	+	+	PA									4	c
C9	Blégumes pour couscous	Vegetables for couscous	+MA	+MA	+HA	+MA	+	2.765	0.145	+	+MA	+MA	+	+	PA									4	c
C10	Légumes vapeur	Stew cooked vegetables	+MA	+MA	+MA	+MA	+	2.255	0.145	+	+MA	+MA	+	+	PA									4	c
C11	Mélange de légumes	Mixed vegetables	+MA	+MA	+MA	+HA	+	2.459	0.145	+	+MA	+MA	+	+	PA									4	c
C12	Concombre	Cucumber	+MB	+MB	+HB	+MB	+	1.716	0.145	+	+MB	+MB	+	+	PA									4	c
D27	Epinards	Spinashes	-ME	-LE	-ME	-ME	-	0.023	0.141	-	/	/	-	-	NA									4	c
E1	Mélange de légumes	Mixed vegetables	Ø	Ø	Ø	Ø	-	0.024	0.145	-	/	/	-	-	NA									4	c
E2	Betterave rouge	Beet root	Ø	Ø	Ø	Ø	-	0.026	0.145	-	/	/	-	-	NA									4	c
E3	Haricots verts	Green beans	Ø	Ø	Ø	Ø	-	0.028	0.145	-	/	/	-	-	NA									4	c
E4	Carottes vichy	Carrots Vichy	Ø	Ø	Ø	Ø	-	0.029	0.145	-	/	/	-	-	NA									4	c
E5	Carottes râpées	Grated carrots	Ø	Ø	Ø	Ø	-	0.030	0.145	-	/	/	-	-	NA									4	c

2004

2009

2016 ♦ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

EGG PRODUCTS																						Category	Type	
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation RVS/XLD	RVS/Edel or ASAP	Final result			Agreement Ref/Alt 48h
A2	Blanc d'œuf	Liquid white egg	- LE	Ø	- HE	- LE	-	0.078	0.149	-	/	/	-	-	NA							5	a	
A3	Blanc d'œuf	Liquid white egg	Ø	Ø	Ø	Ø	-	0.076	0.149	-	/	/	-	-	NA							5	a	
A4	Blanc d'œuf	Liquid white egg	- ME	Ø	- ME	Ø	-	0.077	0.149	-	/	/	-	-	NA							5	a	
A5	Jaune d'œuf	Yellow liquid egg	Ø	Ø	Ø	Ø	-	0.078	0.149	-	/	/	-	-	NA							5	a	
A6	Coule d'œuf entier	Whole liquid egg	- LE	- LE	- LE	Ø	-	0.081	0.149	-	/	/	-	-	NA							5	a	
A9	Coule d'œuf entier	Whole liquid egg	- ME	- ME	- ME	- ME	-	0.075	0.149	-	/	/	-	-	NA							5	a	
A10	Coule d'œuf entier	Whole liquid egg	- LE	Ø	Ø	Ø	-	0.076	0.149	-	/	/	-	-	NA							5	a	
A11	Coule d'œuf entier	Whole liquid egg	Ø	Ø	Ø	Ø	-	0.073	0.149	-	/	/	-	-	NA							5	a	
D1	Coule d'œufs	Whole liquid egg	+ HD	+ MC	+ HD	+ HD (1)	+	1.269	0.145	+	+ HD	+ MC	+	+	PA	1.426	0.152	+	+ HD	+ MB	+	PA	5	a
D2	Coule d'œufs	Whole liquid egg	+ HD	+ MC	+ HD	+ HD (1)	+	1.357	0.145	+	+ HD	+ MC	+	+	PA	1.548	0.152	+	+ HD	+ MC	+	PA	5	a
D3	Coule d'œufs	Whole liquid egg	+ MC	+ MC	- HE	- HE	+	1.627	0.145	+	+ MC	+ MC	+	+	PA	1.593	0.152	+	+ MC	+ MC	+	PA	5	a
D4	Coule d'œufs	Whole liquid egg	+ MD	+ MD	+ HD	+ HD (1)	+	1.114	0.145	+	+ MD	+ MD	+	+	PA	1.424	0.152	+	+ HD	+ MC	+	PA	5	a
D5	Blanc d'œuf	Liquid white egg	+ HD	+ MD	+ HC	+ HD (1)	+	1.880	0.145	+	+ HD	+ MD	+	+	PA	1.892	0.152	+	+ HC	+ MC	+	PA	5	a
D6	Blanc d'œuf	Liquid white egg	+ HD	+ MB	+ HD	+ HC	+	1.605	0.145	+	+ HD	+ MB	+	+	PA	1.632	0.152	+	+ MC	+ MB	+	PA	5	a
F14	Blanc d'œuf	Liquid white egg	+ MB	+ HB	+ HD (2)	+ MD (1)	+	1.365	0.148	+	+ MB	+ HB	+	+	PA	1.387	0.140	+	+ MB	+ MB	+	PA	5	a
H6	Coule d'œufs	Whole liquid egg	+ MB	+ MB	+ HD	+ HB	+	1.103	0.140	+	+ MB	+ MB	+	+	PA	1.198	0.132	+	+ MB	+ MB	+	PA	5	a
B26	Coule d'œufs	Eggproduct	Ø	Ø	Ø	Ø	-	0.028	0.149	-	/	/	-	-	NA							5	a	
B27	Blanc d'œuf pasteurisé	Pasteurized white egg	Ø	Ø	Ø	Ø	-	0.030	0.149	-	/	/	-	-	NA							5	a	
3869	Crème anglaise	Cream with eggs	st	st	st	st	-	0.023	<0.202	-	st	-	/	-	NA							5	a	
3870	Crème brûlée	Cream with eggs	st	st	st	st	-	0.026	<0.202	-	st	-	/	-	NA							5	a	
B11	Poudre d'œufs	Egg powder	- ME	- LE	- LE	- LE	-	0.080	0.155	-	/	/	-	-	NA							5	b	
B12	Poudre d'œufs	Egg powder	Ø	Ø	- LE	Ø	-	0.087	0.155	-	/	/	-	-	NA							5	b	
B13	Poudre d'œufs	Egg powder	Ø	Ø	Ø	Ø	-	0.078	0.155	-	/	/	-	-	NA							5	b	
B34	Mayonnaise maison	Mayonnaise	- HE	- ME	- HE	- HE	-	0.079	0.155	-	/	/	-	-	NA							5	b	
H25	Poudre d'œufs	Egg powder	+ HB	+ HC	+ HB	+ HB	+	1.356	0.141	+	+ HB	+ HC	+	+	PA	1.426	0.145	+	+ HB	+ HC	+	PA	5	b
T7	Mayonnaise maison	Mayonnaise	+ HA	+ HA	+ HA	+ HA	+	1.213	0.139	+	+ HA	+ HA	+	+	PA	1.489	0.142	+	+ HA	+ HA	+	PA	5	b
T8	Mayonnaise au citron	Mayonnaise with lemon	+ HA	+ HA	+ HA	+ HA	+	1.189	0.139	+	+ HA	+ HA	+	+	PA	1.479	0.142	+	+ HA	+ HA	+	PA	5	b



EGG PRODUCTS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C					RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
B25	Poudre de blanc d'œuf	White egg powder	Ø	Ø	Ø	Ø	-	0.030	0.149	-	/	/	-	-	NA							5	b	
B28	Mayonnaise	Mayonnaise with raw eggs	Ø	Ø	Ø	Ø	-	0.020	0.149	-	/	/	-	-	NA							5	b	
B29	Mayonnaise	Light mayonnaise	Ø	Ø	Ø	Ø	-	0.016	0.149	-	/	/	-	-	NA							5	b	
B30	Mayonnaise	Mayonnaise	Ø	Ø	Ø	Ø	-	0.016	0.149	-	/	/	-	-	NA							5	b	
3621	Poudre œuf entier	Egg powder	+p	+p	+p	+p	+	3.509	>0.220	+	+p	+p	+	+	PA	3.500	>0.224	+	+p	+p	+	PA	5	b
3622	Poudre œuf entier	Egg powder	+p	+p	+p	+p	+	3.280	>0.220	+	+p	+p	+	+	PA	3.485	>0.224	+	+p	+p	+	PA	5	b
3623	Poudre blanc d'œuf pâtissier	White egg powder	+p	+p	+p	+p	+	3.690	>0.220	+	+p	+p	+	+	PA	3.454	>0.224	+	+p	+p	+	PA	5	b
3624	Poudre blanc d'œuf pâtissier	White egg powder	+p	+p	+p	+p	+	3.442	>0.220	+	+p	+p	+	+	PA	3.375	>0.224	+	+p	+p	+	PA	5	b
3625	Blanc œuf en poudre	White egg powder	+p	+p	+p	+p	+	3.462	>0.220	+	+p	+p	+	+	PA	3.125	>0.224	+	+p	+p	+	PA	5	b
3626	Blanc œuf en poudre	White egg powder	+p	+p	+p	+p	+	3.215	>0.220	+	+p	+p	+	+	PA	3.343	>0.224	+	+p	+p	+	PA	5	b
3627	Jaune d'œuf en poudre	Yellow egg powder	+p	+p	+p	+p	+	3.430	>0.220	+	+p	+p	+	+	PA	3.533	>0.224	+	+p	+p	+	PA	5	b
3633	Poudre œuf entier	Egg powder	st	st	st	st	-	0.024	<0.200	-	st	st	/	-	NA							5	b	
3634	Poudre blanc d'œuf pâtissier	White egg powder	st	st	st	st	-	0.023	<0.200	-	st	st	/	-	NA							5	b	
3635	Blanc œuf en poudre	White egg powder	st	st	st	st	-	0.023	<0.200	-	st	st	/	-	NA							5	b	
3636	Jaune d'œuf en poudre	Yellow egg powder	st	st	st	st	-	0.022	<0.200	-	st	st	/	-	NA							5	b	
3637	Poudre de blanc d'œuf	White egg powder	st	st	st	st	-	0.025	<0.200	-	st	st	/	-	NA							5	b	
A26	Eclair café	Coffee pastry	- HE	- HE	- HE	- HE	-	0.084	0.149	-	/	/	-	-	NA							5	c	
A28	Chou à la crème	Cream puff	- ME	- ME	- ME	- ME	-	0.084	0.149	-	/	/	-	-	NA							5	c	
A29	Tarte ananas	Ananas tart	- ME	- ME	- HE	- HE	-	0.084	0.149	-	/	/	-	-	NA							5	c	
A30	Tarte pomme	Apple pie	- ME	- ME	Ø	Ø	-	0.107	0.149	-	/	/	-	-	NA							5	c	
A31	Poire Belle Hélène	Pear Belle Hélène	- HE	- HE	- HE	- HE	-	0.098	0.149	-	/	/	-	-	NA							5	c	
A33	Religieuse au chocolat	Chocolate pastry	- HE	- HE	- HE	- HE	-	0.098	0.149	-	/	/	-	-	NA							5	c	
A43	Pâtisserie aux fruits	Fruits pastry	- HE	- HE	- HE	- HE	-	0.103	0.159	-	/	/	-	-	NA							5	c	
A47	Eclair café	Coffee pastry	- ME	- LE	- ME	- HE	-	0.099	0.159	-	/	/	-	-	NA							5	c	
B51	Tarte au chocolat	Chocolate tart	Ø	Ø	Ø	Ø	-	0.077	0.159	-	/	/	-	-	NA							5	c	
B52	Crème pâtissière	Custard	Ø	Ø	Ø	Ø	-	0.079	0.159	-	/	/	-	-	NA							5	c	
H35	Versaillais aux trois chocolats	Versaillais pastry with 3 chocolats	+ HA	+ HA	+ HB	+ HC	+	0.330	0.141	+	+ HA	+ HA	+	+	PA	0.361	0.145	+	+ MA	+ HA	+	PA	5	c
H37	Millefeuille	Millefeuille pastry	+ MB	+ HB	+ HB	+ HC	+	0.318	0.141	+	+ MB	+ HB	+	+	PA	0.267	0.145	+	+ MB	+ HB	+	PA	5	c
H39	Tarte framboise	Raspberries tart	+ MA	+ MA	+ HA	+ HA	+	0.251	0.141	+	+ MA	+ MA	+	+	PA	0.156	0.145	+	+ MA	+ HA	+	PA	5	c

EGG PRODUCTS																								Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																	
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C							RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h			
																RVS/XLD	RVS/Edel or ASAP								
I24	Coupe duo fraise	Pastry with strawberries	+ MB	+ MB	+ HB	+ HB	+	1.715	0.138	+	+ MB	+ MB	+	+	PA	1.832	0.136	+	+ MB	+ MB	+	PA	5	c	
I25	Versillais aux trois chocolats	Versillais pastry with 3 chocolats	+ MA	+ HB	+ HB	+ HC	+	1.587	0.138	+	+ MA	+ HB	+	+	PA	1.701	0.136	+	+ MA	+ MA	+	PA	5	c	
A19	Pâtisserie aux fruits rouges	Pastry Raspberries and passion fruit	-ME	-ME	-LE	-LE	-	0.022	0.153	-	/	/	-	-	NA								5	c	
C14	Tarte aux fraises	Strawberry tart	Ø	Ø	Ø	Ø	-	0.141	0.145	d	Ø(a)	Ø(a)	-	-	NA								5	c	
E11	Gateau au 3 chocolats	Pastry 3 chocolats	-LE	Ø	Ø	Ø	-	0.031	0.145	-	/	/	-	-	NA								5	c	
G11	Tarte aux fraises	Strawberries tart	-ME	-LE	-ME	-ME	-	0.032	0.162	-	-ME	-LE	-	-	NA								5	c	
3871	Gateau tutti frutti	Pastry	+M	+M	+M	+p	+	3.682	>0.224	+	+M	+M	+	+	PA	3.567	>0.220	+	+p	+p	+	PA	5	c	
3872	Poire Belle Hélène	Pastry	+p	+p	+p	+p	+	3.608	>0.224	+	+p	+p	+	+	PA	3.526	>0.220	+	+M	+p	+	PA	5	c	
3873	Flan pruneaux	Pastry	+p	+p	+p	+p	+	3.668	>0.224	+	+p	+p	+	+	PA	3.531	>0.220	+	+p	+p	+	PA	5	c	
3874	Chou caramel	Pastry	+p	+p	+p	+p	+	3.605	>0.224	+	+p	+p	+	+	PA	3.603	>0.220	+	+p	+p	+	PA	5	c	
3875	Flan pruneaux	Pastry	+p	+p	+p	+p	+	3.597	>0.224	+	+p	+p	+	+	PA	3.512	>0.220	+	+p	+p	+	PA	5	c	
3876	Chocolat framboise	Pastry	+p	+p	+p	+p	+	3.669	>0.224	+	+p	+p	+	+	PA	3.642	>0.220	+	+p	+p	+	PA	5	c	
3877	Eclair au café	Pastry	+M	+M	+1/2	+1/2	+	3.684	>0.224	+	+M	+M	+	+	PA	3.344	>0.220	+	+M	+M	+	PA	5	c	

2004

2009

2016 ♦ Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

FEED STUFFS																						Category	Type	
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation RVS/XLD	RVS/Edel or ASAP	Final result			Agreement Ref/Alt 48h
B1	Aliment pour animaux à base de volaille	Feed with poultry	+MA	+MA	+HA	+HA	+	0.435	0.149	+	+MA	+MA	+	+	PA							6	a	
B22	Aliment pour animaux à base de volaille	Feed with poultry	Ø	Ø	Ø	Ø	-	0.017	0.149	-	/	/	-	-	NA							6	a	
B23	Nourriture pour oiseaux	Birds feed	-ME	-ME	-ME	-ME	-	0.019	0.149	-	/	/	-	-	NA							6	a	
D20	Vainde pour chat	Meat for cats	Ø	Ø	Ø	Ø	-	0.023	0.141	-	/	/	-	-	NA							6	a	
B5	Farine de poisson	Fish flour	-ME	-ME	-ME	-ME	-	0.077	0.155	-	/	/	-	-	NA							6	a	
B6	Farine de poisson	Fish flour	-LE	Ø	Ø	Ø	-	0.081	0.155	-	/	/	-	-	NA							6	a	
B7	Farine de poisson	Fish flour	-ME	Ø	-LE	Ø	-	0.074	0.155	-	/	/	-	-	NA							6	a	
B8	Farine de poisson	Fish flour	-ME	-LE	-ME	-ME	-	0.074	0.155	-	/	/	-	-	NA							6	a	
B14	Farine animale	Animal flour	-HE	-ME	-LE	Ø	-	0.088	0.155	-	/	/	-	-	NA							6	a	
B15	Farine animale	Animal meal	-LE	Ø	-LE	Ø	-	0.078	0.155	-	/	/	-	-	NA							6	a	
C5	Farine de poisson	Fish flour	-ME	-ME	-HE	-HE	-	0.068	0.149	-	/	/	-	-	NA							6	a	
C6	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	-	0.076	0.149	-	/	/	-	-	NA							6	a	
C7	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	-	0.071	0.149	-	/	/	-	-	NA							6	a	
C8	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	-	0.071	0.149	-	/	/	-	-	NA							6	a	
C9	Farine de poisson	Fish flour	Ø	Ø	Ø	Ø	-	0.065	0.149	-	/	/	-	-	NA							6	a	
C11	Farine animale	Animal meal	Ø	Ø	Ø	Ø	-	0.066	0.149	-	/	/	-	-	NA							6	a	
C12	Farine animale	Animal meal	-HE	-HE	Ø	Ø	-	0.068	0.149	-	/	/	-	-	NA							6	a	
H23	Farine de poisson	Fish flour	+MA	+MA	+HA	+HA	+	1.567	0.141	+	+HA	+HA	+	+	PA	1.419	0.145	+	+HA	+HA	+	PA	6	a
J7	Farine de poisson	Fish flour	+HA	+HA	+HA	+HA	+	1.202	0.141	+	+HA	+HA	+	+	PA	1.012	0.137	+	+HA	+HA	+	PA	6	a
J8	Farine de poisson	Fish flour	+HA	+HA	+HA	+HA	+	0.478	0.141	+	+HA	+HA	+	+	PA	0.364	0.137	+	+HA	+HA	+	PA	6	a
J9	Farine de poisson	Fish flour	+HA	+HA	+HA	+HA	+	0.905	0.141	+	+HA	+HA	+	+	PA	0.689	0.137	+	+HA	+HA	+	PA	6	a
3882	Farine de porc 11/15	Flour feed stuff	+M	+M	+M	+M	+	3.689	>0.224	+	+M	+M	+	+	PA	3.428	>0.220	+	+M	+M	+	PA	6	a
3883	Farine 55	Flour feed stuff	+p	+p	+p	+p	+	3.702	>0.224	+	+p	+p	+	+	PA	3.406	>0.220	+	+p	+p	+	PA	6	a
3884	Farine de porc 11/15	Flour feed stuff	+p	+p	+p	+p	+	3.611	>0.224	+	+p	+p	+	+	PA	3.446	>0.220	+	+p	+p	+	PA	6	a
3885	Farine de porc 11/15	Flour feed stuff	+M	+m	+m	+m	+	3.601	>0.224	+	+M	+M	+	+	PA	3.654	>0.234	+	+M	+M	+	PA	6	a
3886	Farine de porc 11/15	Flour feed stuff	+M	+M	+m	+m	+	3.118	>0.224	+	+p	+p	+	+	PA	3.655	>0.234	+	+p	+p	+	PA	6	a
B18	Tourteaux	Cattle cake	Ø	Ø	Ø	Ø	-	0.018	0.149	-	/	/	-	-	NA							6	b	
B1	Tourteaux de soja	Soy cattle cake	-LE	-LE	-LE	-LE	-	0.074	0.155	-	/	/	-	-	NA							6	b	
B3	Tourteaux de colza	Rape cattle cake	Ø	Ø	Ø	Ø	-	0.072	0.155	-	/	/	-	-	NA							6	b	
B4	Tourteaux de colza	Rape cattle cake	+MC	+LB	+HB	+HB	+	1.849	0.155	+	+MC	+LB	+	+	PA	1.547	0.159	+	+MC	+MB	+	PA	6	b
B5	Farine de poisson	Fishmeal	-ME	-ME	-ME	-ME	-	0.077	0.155	-	/	/	-	-	NA							6	b	
B6	Farine de poisson	Fishmeal	-LE	Ø	Ø	Ø	-	0.081	0.155	-	/	/	-	-	NA							6	b	

FEED STUFFS																						Category	Type	
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			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result			Agreement Ref/Alt 48h
																RVS/XLD	RVS/Edel or ASAP							
B7	Farine de poisson	Fishmeal	- ME	Ø	- LE	Ø	-	0.074	0.155	-	/	/	-	-	NA							6	b	
B8	Farine de poisson	Fishmeal	- ME	- LE	- ME	- ME	-	0.074	0.155	-	/	/	-	-	NA							6	b	
B9	Tourteaux de colza	Rape cattle cake	- LE	Ø	Ø	Ø	-	0.073	0.155	-	/	/	-	-	NA							6	b	
B10	Tourteaux de colza	Rape cattle cake	- ME	- ME	- LE	- LE	-	0.077	0.155	-	/	/	-	-	NA							6	b	
B16	Tourteaux de soja	Soy cattle cake	- ME	- ME	- HE	- HE	-	0.075	0.155	-	/	/	-	-	NA							6	b	
C1	Tourteaux de colza	Rape cattle cake	- HE	- HE	- HE	- HE	-	0.067	0.149	-	/	/	-	-	NA							6	b	
C2	Tourteaux de colza	Rape cattle cake	Ø	Ø	Ø	Ø	-	0.070	0.149	-	/	/	-	-	NA							6	b	
C3	Tourteaux de colza	Rape cattle cake	- ME	- ME	- ME	- ME	-	0.070	0.149	-	/	/	-	-	NA							6	b	
C4	Tourteaux de colza	Rape cattle cake	- LE	Ø	Ø	Ø	-	0.068	0.149	-	/	/	-	-	NA							6	b	
H16	Tourteaux de soja	Soy cattle cake	+ MB	+ MB	+ HB	+ HC	+	1.058	0.141	+	+ MB	+ MB	+	+	PA	0.997	0.145	+	+ MB	+ MB	+	PA	6	b
H46	Tourteaux de soja	Soy cattle cake	- ME	- ME	- HE	- HE	-	0.057	0.132	-	/	/	-	-	NA							6	b	
J28	Tourteaux	Cattle cake	+ HA	+ HA	+ HA	+ HA	+	1.304	0.141	+	+ HA	+ HA	+	+	PA	0.964	0.137	+	+ HA	+ HA	+	PA	6	b
J29	Tourteaux	Cattle cake	+ HB	+ HB	+ HA	+ HA	+	0.221	0.141	+	+ HB	+ HB	+	+	PA	0.226	0.137	+	+ HB	+ HB	+	PA	6	b
J30	Tourteaux	Cattle cake	+ MA	+ MA	+ HA	+ HA	+	0.934	0.141	+	+ MA	+ MA	+	+	PA	0.921	0.137	+	+ HA	+ HA	+	PA	6	b
J31	Tourteaux	Cattle cake	+ MB	+ HB	+ HB	+ HB	+	0.970	0.141	+	+ MB	+ HB	+	+	PA	0.898	0.137	+	+ HB	+ HC	+	PA	6	b
L7	Tourteaux de colza	Rape cattle cake	- HE	- ME	- HE	- HE	-	0.052	0.143	-	/	/	-	-	NA							6	b	
3878	Colza tourteau deshuile	Rape cattle cake	+p	+p	+p	+p	+	3.688	>0.224	+	+p	+p	+	+	PA	3.485	>0.220	+	+p	+p	+	PA	6	b
3879	Tournesol tourteau décortiqué	Sunflower cattle cake	+p	+p	+M	+M	+	3.826	>0.224	+	+p	+p	+	+	PA	3.403	>0.220	+	+p	+p	+	PA	6	b
3880	Tourteau tournesol	Sunflower cattle cake	+p	+p	+p	+p	+	3.715	>0.224	+	+p	+p	+	+	PA	3.439	>0.220	+	+p	+p	+	PA	6	b
3881	Colza tourteau	Rape cattle cake	+p	+p	+p	+p	+	3.762	>0.224	+	+p	+p	+	+	PA	3.428	>0.220	+	+p	+p	+	PA	6	b
B19	Biscuits pour chien	Beef biscuits for dog	-LE	Ø	Ø	Ø	-	0.017	0.149	-	/	/	-	-	NA							6	c	
B20	Biscuits à la viande pour chat	Meat biscuits for cat	Ø	Ø	Ø	Ø	-	0.020	0.149	-	/	/	-	-	NA							6	c	
B21	Biscuits pour chat au bœuf et légumes	Beef and vegetables biscuits for cat	Ø	Ø	Ø	Ø	-	0.017	0.149	-	/	/	-	-	NA							6	c	
B24	Aliment pour poulet	Chicken feed	-ME	-ME	-ME	-ME	-	0.020	0.149	-	/	/	-	-	NA							6	c	
D11	Bœuf pour animaux	Wet feed (beef)	+LA	+MA	+MA	+MA	+	3.072	0.141	+	+LA	+MA	+	+	PA							6	c	



FEED STUFFS																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
D21	Bœuf pour animaux	Wet feed (beef)	Ø	Ø	Ø	Ø	-	0.026	0.141	-	/	/	-	-	NA							6	c	
D22	Viande pour chien	Meat for dogs	-LE	-LE	Ø	Ø	-	0.024	0.141	-	/	/	-	-	NA							6	c	
B17	Granulés pour animaux	Granules for Pets	Ø	Ø	Ø	Ø	-	0.074	0.155	-	/	/	-	-	NA							6	c	
B43	Aliments pour porc	Pig feed	- ME	- ME	- ME	- ME	-	0.079	0.159	-	/	/	-	-	NA							6	c	
C10	Graines de malt	Seed Malt	- ME	- ME	- ME	- ME	-	0.069	0.149	-	/	/	-	-	NA							6	c	
C13	Croquettes pour chat	Dry Cat Food	- ME	- ME	- LE	- LE	-	0.073	0.149	-	/	/	-	-	NA							6	c	
C25	Graines de luzerne pour chevaux	Seeds of alfalfa for horses	- ME	- ME	- HE	- HE	-	0.088	0.159	-	/	/	-	-	NA							6	c	
C26	Mélange de granulés pour lapins	Blend granules rabbit	- HE	- HE	- HE	- HE	-	0.083	0.159	-	/	/	-	-	NA							6	c	
F3	Aliment pour chien	Dog Food	Ø	Ø	Ø	Ø	-	0.064	0.147	-	/	/	-	-	NA							6	c	
F10	Pâté pour chien	Paté Dog	Ø	Ø	Ø	Ø	-	0.065	0.147	-	/	/	-	-	NA							6	c	
H17	Aliment pour chat	Cat food	+ HA	+ HA	+ HA	+ HA	+	1.368	0.141	+	+ HA	+ HA	+	+	PA	1.307	0.145	+	+ MA	+ MA	+	PA	6	c
H18	Aliment pour lapin	Rabbit Food	+ HB	+ HC	+ HB	+ HD	+	0.941	0.141	+	+ HB	+ HC	+	+	PA	0.891	0.145	+	+ MB	+ HC	+	PA	6	c
H19	Luzerne pour chevaux	Alfalfa for horses	+ MB	+ MB	+ HC	+ HB	+	1.165	0.141	+	+ MB	+ MB	+	+	PA	1.227	0.145	+	+ HB	+ HC	+	PA	6	c
H21	Granulés pour poisson	Feed for fish	+ MB	+ HB	+ HC	+ HB	+	1.295	0.141	+	+ MB	+ HB	+	+	PA	1.291	0.145	+	+ HB	+ HB	+	PA	6	c
H47	Aliment pour porc	Pig feed	- HE	- HE	- HE	- HE	-	0.056	0.132	-	/	/	-	-	NA							6	c	
H48	Aliment pour porc	Pig feed	Ø	Ø	- LE	Ø	-	0.052	0.132	-	/	/	-	-	NA							6	c	
J10	Aliment pour animaux	Pet food	+ HA	+ HA	+ HA	+ HA	+	1.238	0.141	+	+ HA	+ HA	+	+	PA	1.031	0.137	+	+ HA	+ HA	+	PA	6	c
J11	Aliment pour animaux	Pet food	+ HA	+ HA	+ HA	+ HA	+	0.217	0.141	+	+ HA	+ HA	+	+	PA	0.203	0.137	+	+ HA	+ HA	+	PA	6	c
K13	Soupe pour porc	Soup to pig	+ HA	+ HA	+ HA	+ HA	+	0.969	0.141	+	+ MB	+ HB	+	+	PA	1.031	0.148	+	+ HA	+ HA	+	PA	6	c
K14	Aliments pour poussins	Feed for chicks	+ HD	- HE	+ HC	+ HD	+	0.075	0.141	-	+ HD	- HE	+	-	ND	0.078	0.148	-	+ HD	+ HD	-	ND	6	c
K16	Pâté pour chien	Paté Dog	+ MA	+ HA	+ HA	+ HA	+	0.506	0.141	+	+ MB	+ HB	+	+	PA	0.748	0.148	+	+ HA	+ HA	+	PA	6	c

2004

2009

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ENVIRONMENTAL SAMPLES																						Category	Type	
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C							RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C									
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation RVS/XLD	RVS/Edel or ASAP	Final result			Agreement Ref/Alt 48h
D30	Eau stagnante	Stagnant water	-LE	-ME	-ME	-ME	-	0.033	0.141	-	/	/	-	-	NA							7	a	
E12	Eau de process	Process water	Ø	Ø	Ø	Ø	-	0.027	0.145	-	/	/	-	-	NA							7	a	
E13	Eau de process	Process water	Ø	Ø	Ø	Ø	-	0.028	0.145	-	/	/	-	-	NA							7	a	
G7	<b>Eau de glace</b>	<b>Ice water</b>	+MA	+MA	+MA	+MA	+	2.359	0.162	+	+MA	+MA	+	+	PA							7	a	
G9	Eau de process	Process water	Ø	Ø	Ø	Ø	-	0.036	0.162	-	Ø	Ø	-	-	NA							7	a	
G10	Eau de process	Process water	Ø	Ø	Ø	Ø	-	0.034	0.162	-	Ø	Ø	-	-	NA							7	a	
A14	Eau tuyau 3 avant séchage	Water pipe 3 before drying	-ME	-LE	-HE	Ø	-	0.084	0.149	-	/	/	-	-	NA							7	a	
A15	Eau tuyau 3 avant séchage	Water pipe 3 after drying	-ME	-LE	Ø	Ø	-	0.080	0.149	-	/	/	-	-	NA							7	a	
A16	Eau pré lavage	Water Prewash	-HE	-ME	-ME	-ME	-	0.077	0.149	-	/	/	-	-	NA							7	a	
A17	Eau lavage	Water washing	Ø	Ø	-LE	Ø	-	0.079	0.149	-	/	/	-	-	NA							7	a	
A18	Eau rinçage	Water rinsing	Ø	-LE	Ø	Ø	-	0.076	0.149	-	/	/	-	-	NA							7	a	
C14	Eau d'égout	Water Sewer	+MB	+MB	+HB	+HB	+	0.795	0.149	+	+MB	+HB	+	+	PA	1.111	0.139	+	+MB	+HD	+	PA	7	a
C15	Eau d'égout	Water Sewer	-ME	-ME	-HE	-HE	-	0.074	0.149	-	/	/	-	-	NA							7	a	
E17	Eau pré lavage bacs	Prewash water tanks	-ME	-ME	-HE	-ME	-	0.060	0.143	-	/	/	-	-	NA							7	a	
I34	Eau de réseau	Water network	Ø	Ø	Ø	Ø	-	0.063	0.138	-	/	/	-	-	NA							7	a	
I35	Eau de séchage	Water drying	Ø	Ø	Ø	Ø	-	0.057	0.138	-	/	/	-	-	NA							7	a	
I36	Eau de bâche	Water sheet	Ø	Ø	Ø	Ø	-	0.062	0.138	-	/	/	-	-	NA							7	a	
J3	Eau de séchage	Water drying	+HA	+HA	+HA	+HA	+	1.146	0.141	+	+HA	+HA	+	+	PA	0.935	0.137	+	+HA	+HA	+	PA	7	a
J5	Eau de bâche	Water sheet	+HA	+HA	+HA	+HA	+	1.219	0.141	+	+HA	+HA	+	+	PA	1.006	0.137	+	+HA	+HA	+	PA	7	a
J20	Eau égout atelier coquillages	Water Sewer workshop shells	+HB	+HC	-HE	-HE	+	1.173	0.141	+	+HB	+HC	+	+	PA	0.932	0.137	+	+HB	+HB	+	PA	7	a
J21	Eau égout atelier coquillages	Water Sewer workshop shells	-HE	-HE	-HE	-HE	-	0.071	0.141	-	/	/	-	-	NA							7	a	
K3	Eau égout	Water Sewer	+MB	+HB	+HB	+HD	+	1.138	0.140	+	+MB	+HB	+	+	PA	1.318	0.148	+	+HB	+HB	+	PA	7	a
K4	<b>Eau pré lavage</b>	<b>Water Prewash</b>	+HA	+HA	+HA	+HA	+	0.932	0.140	+	+HA	+HA	+	+	PA	1.055	0.148	+	+HA	+HA	+	PA	7	a
K5	<b>Eau bac rinçage champignon</b>	<b>Water tank rinse mushrooms</b>	+HA	+HA	+HA	+HA	+	1.023	0.140	+	+HA	+HA	+	+	PA	1.168	0.148	+	+HA	+HA	+	PA	7	a
K6	<b>Eau de réseau</b>	<b>Water network</b>	+HA	+HA	+HA	+HA	+	0.942	0.140	+	+HA	+HA	+	+	PA	1.035	0.148	+	+HA	+HA	+	PA	7	a
K7	Eau égout atelier champignons	Water Sewer workshop mushrooms	+HB	+HC	+MB	+HD	+	1.336	0.140	+	+HB	+HC	+	+	PA	1.684	0.148	+	+HB	+HB	+	PA	7	a
K8	Eau lavage	Water washing	+MA	+MLA	+HA	+HA	+	0.963	0.140	+	+MA	+MLA	+	+	PA	1.155	0.148	+	+HA	+HA	+	PA	7	a
C20	Prélèvement de surface	Surface plant	-ME	-ME	-HE	-HE	-	0.034	0.145	-	/	/	-	-	NA							7	b	
D8	Prélèvement de surface (boucherie)	Surface from butcher shop	+MB	+MB	+MB	+MB	+	2.659	0.141	+	+MB	+MB	+	+	PA							7	b	

ENVIRONMENTAL SAMPLES																							Category	Type
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			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
														RVS/XLD	RVS/Edel or ASAP									
D16	Prélèvement de surface (boucherie)	Surface from butcher shop	-LE	Ø	-ME	-ME	-	0.033	0.141	-	/	/	-	-	NA							7	b	
D19	Prélèvement de surface (volaille)	Surface from poultry plant	-ME	-LE	-ME	-ME	-	0.030	0.141	-	/	/	-	-	NA							7	b	
D28	Prélèvement de surface	Surface from dirty container	-ME	-ME	-ME	-ME	-	0.036	0.141	-	/	/	-	-	NA							7	b	
D29	Prélèvement de surface (volaille)	Cutting table surface	-ME	-LE	-ME	-ME	-	0.030	0.141	-	/	/	-	-	NA							7	b	
E14	Surface inox	Stainless steel table surface	-LE	-LE	-LE	Ø	-	0.027	0.145	-	/	/	-	-	NA							7	b	
E16	Prélèvement de surface (volaille)	Cutting table surface	-ME	-LE	-ME	-LE	-	0.037	0.145	-	/	/	-	-	NA							7	b	
G4	Prélèvement de surface (poisson)	Surface from fishmonger shop	+MA	+MA	+MA	+MA	+	2.571	0.162	+	+MA	+MA	+	+	PA							7	b	
G5	Prélèvement de surface	Surface dirty knife cheese shop	+MA	+MA	+MA	+MA	+	2.936	0.162	+	+MA	+MA	+	+	PA							7	b	
C18	Surface lave-mains	Surface	Ø	Ø	Ø	Ø	-	0.072	0.149	-	/	/	-	-	NA							7	b	
C19	Surface lave-mains	Surface	-ME	-ME	-HE	-ME	-	0.071	0.149	-	/	/	-	-	NA							7	b	
C20	Surface évier	Sink surface	+HD	+MD (1)	+HD	+HD	+	0.446	0.149	+	+HD	+MD	+	+	PA	0.538	0.139	+	+MD	+MD	+	PA	7	b
C21	Etagère salle de lavage	Washing room surface	-ME	-ME	-HE	-HE	-	0.073	0.149	-	/	/	-	-	NA							7	b	
H55	Chiffonnette élevage	Chiffonnette	-HE	-ME	-HE	-ME	-	0.058	0.132	-	/	/	-	-	NA							7	b	
H56	Chiffonnette élevage	Chiffonnette	-HE	-LE	-HE	-HE	-	0.063	0.132	-	/	/	-	-	NA							7	b	
H57	Chiffonnette élevage	Chiffonnette	-ME	-ME	-HE	-HE	-	0.057	0.132	-	/	/	-	-	NA							7	b	
H58	Chiffonnette élevage	Chiffonnette	-HE	-ME	-HE	-HE	-	0.058	0.132	-	/	/	-	-	NA							7	b	
H59	Chiffonnette élevage	Chiffonnette	-HE	-ME	-HE	-HE	-	0.063	0.132	-	/	/	-	-	NA							7	b	
I37	Eponge chariot	Surface	Ø	Ø	Ø	Ø	-	0.066	0.138	-	/	/	-	-	NA							7	b	
I38	Eponge évier	Sink Sponge	+HB	+HC	+HC	+MC	+	1.064	0.138	+	+HB	+HC	+	+	PA	1.079	0.136	+	+MB	+LB	+	PA	7	b
I39	Eponge sol poubelles	Sponge soil bins	+MD	+MD	+HD	+HC	+	1.295	0.138	+	+MD	+MD	+	+	PA	1.108	0.136	+	+LD	+LD	+	PA	7	b
I40	Eponge atelier steak haché	Sponge hamburger shop	+MD	-LE	+HD	+HD	+	1.409	0.138	+	+MD	-LE	+	+	PA	1.424	0.136	+	+MC	+MC	+	PA	7	b
J15	Eponge siphon	Sponge siphon	-HE	-HE	-HE	-HE	-	0.068	0.141	-	/	/	-	-	NA							7	b	
J16	Eponge plan de travail	Sponge workplan	+MB	+MB	+HD	+HD	+	1.063	0.141	+	+MB	+MB	+	+	PA	0.936	0.137	+	+MB	+MB	+	PA	7	b
J17	Eponge chariot de stockage	Sponge cart storage	+HB	+HB	+HB	+HD	+	0.949	0.141	+	+HB	+HB	+	+	PA	0.859	0.137	+	+HB	+HB	+	PA	7	b
K9	Eponge siphon	Sponge siphon	+HB	+HD	-HE	-HE	+	0.884	0.140	+	+HB	+HD	+	+	PA	1.007	0.148	+	+HB	+HD	+	PA	7	b
K10	Eponge étagère stockage	Sponge shelf storage	+MA	+HA	+MA	+HA	+	0.868	0.140	+	+MA	+HA	+	+	PA	0.966	0.148	+	+HA	+HA	+	PA	7	b

ENVIRONMENTAL SAMPLES																							Category	Type
Sample N°	Product (french name)	Product	Reference method: ISO 6579					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD method																
			RVS broth		MKTTn broth		ISO6579 Result	RVS for 18-24 h at 41.5°C						RVS for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	Edel/ASAP	XLD	Edel/ASAP		O.D.	Threshold	Result	XLD	Edel/ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	Confirmation		Final result	Agreement Ref/Alt 48h		
																RVS/XLD	RVS/Edel or ASAP							
L6	Eponge résidus sol	Sponge soil residues	+ MB	+ HC	+ HB	+ HC	+	2.269	0.168	+	+ MB	+ HC	+	+	PA	1.851	0.136	+	+ HC	+ HC	+	PA	7	b
C19	Déchets	Scraps	+MB	+LB	+MB	+MB	+	0.333	0.145	+	+MB	+LB	+	+	PA								7	c
D17	Déchets de volaille	Scraps from poultry	-ME	∅	-ME	-ME	-	0.042	0.141	-	/	/	-	-	NA								7	c
E15	Déchets	Scraps from dirty stainless table	-ME	-ME	-HE	-ME	-	0.028	0.145	-	/	/	-	-	NA								7	c
C16	Résidus siphon	Siphon scraps	- ME	- ME	- HE	- HE	-	0.071	0.149	-	/	/	-	-	NA								7	c
C17	Résidus siphon	Siphon scraps	+ MC	+ HC	+ HC	+ HC	+	0.551	0.149	+	+ MC	+ HC	+	+	PA	0.693	0.139	+	+ HC	+ HC	+	PA	7	c
C23	Résidus de siphon	Siphon scraps	- ME	- ME	- HE (Cf)	- HE (Ha)	-	0.075	0.149	-	/	/	-	-	NA								7	c
J18	Résidus coquilles œufs	Eggshells	+ HB	+ MB	+ HB	+ HB	+	0.784	0.141	+	+ HB	+ MB	+	+	PA	0.827	0.137	+	+ HC	+ HB	+	PA	7	c
J19	Résidus coquilles œufs	Eggshells	+ MB	+ MB	+ HB	+ MB	+	0.783	0.141	+	+ MB	+ MB	+	+	PA	0.742	0.137	+	+ HB	+ HB	+	PA	7	c
J22	Résidus alimentaires	Food scraps	+ HB	+ MB	+ HB	+ HC	+	1.202	0.141	+	+ HB	+ MB	+	+	PA	1.022	0.137	+	+ HB	+ HB	+	PA	7	c
J23	Résidus alimentaires	Food scraps	+ HA	+ MA	+ HA	+ HA	+	1.090	0.141	+	+ HA	+ MA	+	+	PA	0.871	0.137	+	+ HA	+ HA	+	PA	7	c
J24	Résidus alimentaires	Food scraps	∅	∅	- ME	- HE	-	0.065	0.141	-	/	/	-	-	NA								7	c
J25	Coquilles œufs	Eggshells	- HE	- LE	- HE	- LE	-	0.070	0.141	-	/	/	-	-	NA								7	c
J26	Coquilles œufs	Eggshells	- HE	- LE	- HE	- LE	-	0.069	0.141	-	/	/	-	-	NA								7	c
J27	Résidus alimentaires	Food scraps	+ HB	+ HB	+ HB	+ MC	+	1.103	0.141	+	+ HB	+ HB	+	+	PA	0.976	0.137	+	+ HB	+ HC	+	PA	7	c
K12	Déchets bassine	Scraps	+ MC	+ HD	+ HC	+9 HD	+	1.413	0.140	+	+ MC	+ HD	+	+	PA	1.551	0.148	+	+ MC	+ HD	+	PA	7	c
K24	Carcasses de gambas	Scraps from gambas	+ MB	+ HB	+ HB	+ HB	+	0.858	0.140	+	+ MB	+ HB	+	+	PA	1.022	0.148	+	+ HB	+ HB	+	PA	7	c
K25	Carcasses de crevettes	Scraps from shrimps	+ MB	+ HB	+ HB	+ HB	+	0.187	0.148	+	+ MB	+ HB	+	+	PA	0.176	0.155	+	+ HA	+ HB	+	PA	7	c
K26	Résidus balayage	Dust scraps	- ME	- ME	- HE	- HE	-	0.065	0.148	-	/	/	-	-	NA								7	c
K27	Résidus alimentaires	Food scraps	+ MB	+ MC	+ HD	+ HD	+	0.170	0.148	+	+ MB	+ MC	+	+	PA	0.171	0.155	+	+ HB	+ HC	+	PA	7	c
M1	Résidus balayage	Dust scraps	∅	∅	∅	∅	-	0.063	0.148	-	/	/	-	-	NA								7	c
M2	Résidus alimentaires	Food scraps	∅	∅	∅	∅	-	0.074	0.148	-	/	/	-	-	NA								7	c

## Appendix 5 - Artificial contamination of the samples (Extension study, ADRIA Développement - 2016)

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
1250	Lingette outillage pousoir propre fabrication pastisserie	Wipes (pastries)	S. Bareilly Ad1687	Environmental sample (chocolate)	Seeding 48h 4°C	/	3-5-0-0-0 (1.6)	+
1126	Poussières de lait n°1	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48h 4°C	/	2-2-3-1-1 (1.8)	-
1128	Déchets poisson cru	Dust (fish)	S. Derby Ad1093	See products	Seeding 48h 4°C	/	3-0-2-1-0 (1.2)	-
1140	Chiffonnette bac stockage poisson	Wipes (fish)	S. Indiana Ad1409	See products	Seeding 48h 4°C	/	1-1-2-2-0 (1.2)	+
4522	Terrine de pâté à l'ancienne cuit au four	Pâté	S. Agona 4869	Sausage	Seeding 48h 4°C	/	0-3-1-0-0 (0.8)	-
4523	Pâté en croute	Pâté	S. Agona 4869	Sausage	Seeding 48h 4°C	/	0-3-1-0-0 (0.8)	+
6130	Coques fèves de cacao	Cocoa beans	S. Agona Ad1483	Tiramisu	Spiking lyophilized strain	1.11	5-3-3-2-5 (3.6)	+
6132	Fèves de cacao	Cocoa beans	S. Agona Ad1483	Tiramisu	Spiking Lyophilized strain	1.11	5-3-3-2-5 (3.6)	-
6133	Poudre de cacao 100%	Cocoa powder (100%)	S. Agona Ad1483	Tiramisu	Seeding lyophilized strain 2 weeks at 20°C	/	<1	-
6346	Mélange de crudités non assaisonnées	Slide vegetable	S. Agona Ad1725	Cereals	Seeding 48h 4°C	/	4-4-5-3-2 (3.6)	+
6347	Mélange de crudités non assaisonnées	Slide vegetable	S. Agona Ad1725	Cereals	Seeding 48h 4°C	/	4-4-5-3-2 (3.6)	+
6348	Wok de légumes crus	Slide vegetable	S. Agona Ad1725	Cereals	Seeding 48h 4°C	/	4-4-5-3-2 (3.6)	+
6349	Mélange non assaisonné de légumes	Slide vegetable	S. Agona Ad1725	Cereals	Seeding 48h 4°C	/	4-4-5-3-2 (3.6)	+
6355	Eau refroidisseur (atelier traiteur)	Process water (deli salad industry)	S. Anatum 6140	Ready to reheat meal (beef)	Seeding 48h 4°C	/	0-1-1-0-1 (0.6)	-
5441	Panna cotta caramel	Dairy based dessert	S. Anatum Ad1167	Dairy product	Seeding 48h 4°C	/	4-2-3-3-1 (2.6)	-
5471	Lait pasteurisé	Pasteurized milk	S. Anatum Ad1167	Dairy product	Seeding 48h 4°C	/	4-2-3-3-1 (2.6)	+
5479	Crème crue	Raw cream	S. Anatum Ad1167	Dairy product	Seeding 48h 4°C	/	4-2-3-3-1 (2.6)	+
5444	Darne de saumon	Salmon	S. Anatum Ad1451	Fish	Seeding 48h 4°C	/	4-1-4-2-2 (2.6)	+
5445	Thon blanc	Tune	S. Anatum Ad1451	Fish	Seeding 48h 4°C	/	4-1-4-2-2 (2.6)	+
5449	Cabillaud	Cod	S. Anatum Ad1451	Fish	Seeding 48h 4°C	/	4-1-4-2-2 (2.6)	+
1133	Déchets pâte à pompon n°1	Raw pastry	S. Bareilly Ad1687	Environmental sample (chocolate)	Seeding 48h 4°C	/	2-1-1-1-1 (1.2)	-



Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
1134	Déchets pâte à pompon n°2	Raw pastry	S. Bareilly Ad1687	Environmental sample (chocolate)	Seeding 48h 4°C	/	2-1-1-1-1 (1.2)	-
4722	Terrine au lapin pour chat	Terrine for cat	S. Blockley d923	Poultry environmental sample	Seeding 48h 4°C	/	0-4-1-4-2 (2.2)	+
4723	Terrine au canard et légumes pour chien	Terrine for dog	S. Blockley d923	Poultry environmental sample	Seeding 48h 4°C	/	0-4-1-4-2 (2.2)	+
4724	Terrine de veau et carottes pour chien	Terrine for dog	S. Blockley d923	Poultry environmental sample	Seeding 48h 4°C	/	0-4-1-4-2 (2.2)	+
5446	Maquereau	Mackerel	S. Braenderup Ad351	Seafood cocktail	Seeding 48h 4°C	/	3-4-2-5-3 (3.4)	+
5447	Tacaud	Raw fish	S. Braenderup Ad351	Seafood cocktail	Seeding 48h 4°C	/	3-4-2-5-3 (3.4)	+
5450	Encornet blanc	Squid	S. Braenderup Ad351	Seafood cocktail	Seeding 48h 4°C	/	3-4-2-5-3 (3.4)	+
1121	Eau de process préparation poisson	Process water (fish)	S. Braenderup Ad351	See products	Seeding 48h 4°C	/	0-3-1-1-2 (1.4)	-
1137	Chiffonnette balance prélèvements produit à base de poisson	Wipes (fish)	S. Braenderup Ad351	See products	Seeding 48h 4°C	/	0-3-1-1-2 (1.4)	+
1138	Chiffonnette balance production poisson	Wipes (fish)	S. Braenderup Ad351	See products	Seeding 48h 4°C	/	0-3-1-1-2 (1.4)	+
6338	Filet de bacon fumé	Bacon	S. Bredeney 464	Delicatessen	Seeding 48h 4°C	/	0-1-3-3-9 (3.2)	+
4520	Salami danois	Salami	S. Bredeney 4871	Sausage	Seeding 48h 4°C	/	2-3-1-1-0 (1.2)	+
4521	Rosette	Low moisture sausage	S. Bredeney 4871	Sausage	Seeding 48h 4°C	/	2-3-1-1-0 (1.2)	+
4530	Bœuf bourguignon	Ready to eat beef	S. Bredeney 975	Ground beef	Seeding 48h 4°C	/	1-8-2-4-2 (3.4)	+
4531	Coq au vin	Ready to eat poultry	S. Bredeney 975	Ground beef	Seeding 48h 4°C	/	1-8-2-4-2 (3.4)	+
4815	Lactoprotéine	Lactoproteins	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	-
4819	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	-
4820	PDL infantile probiotique (2,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	+
4826	PDL infantile	Infant formula	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	-
1127	Poussières de lait n°2	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48h 4°C	/	2-2-3-1-1 (1.8)	-
4713	Beaumont de Savoie au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48h 4°C	/	0-0-0-1-0 (0.2)	-

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
4718	Comté au lait cru	Raw milk cheese	S. Cerro Ad2150	Lactoserum	Seeding 48h 4°C	/	0-0-0-1-0 (0.2)	+
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Cerro Ad2151	Environmental sample (milk industry)	Seeding 48h 4°C	/	1-4-1-2-2 (2.0)	+
4711	Lait cru de vache	Raw cow milk	S. Cerro Ad2152	Lactoserum	Seeding 48h 4°C	/	1-4-2-2-4 (2.6)	-
4712	Lait cru de vache	Raw cow milk	S. Cerro Ad2152	Lactoserum	Seeding 48h 4°C	/	4-1-4-2-0 (2.2)	+
4716	Sainte Maure de Touraine au lait cru	Raw milk cheese	S. Cerro Ad2152	Lactoserum	Seeding 48h 4°C	/	1-4-2-2-4 (2.6)	-
4717	Tomme de Savoie au lait cru	Raw milk cheese	S. Cerro Ad2153	Lactoserum	Seeding 48h 4°C	/	4-1-4-2-0 (2.2)	+
6150	Aliment déshydraté pour bétail	Dehydrated feeding stuff	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 2 weeks at 20°C	/	1.1	+
6155	Aliment déshydraté pour bétail	Dehydrated feeding stuff	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 2 weeks at 20°C	/	1.1	-
6156	Aliment déshydraté pour porc	Dehydrated feeding stuff	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 2 weeks at 20°C	/	1.1	-
6977	Aliment complet pour poule pondeuse	Dehydrated feeding stuff	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 1 week at 20°C	/	6.8	+
6981	Farine alimentation animale	Flour for animals	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 1 week at 20°C	/	6.8	+
6984	Alimentation animale colza	Dehydrated feeding stuff	S. Cerro Ad689	Raw poultry material (feed)	Seeding lyophilized strain 1 week at 20°C	/	6.8	+
6149	Aliment déshydraté pour porcelet	Dehydrated feeding stuff	S. Derby 630	Feed stuff	Spiking lyophilized strain	0.55	2-1-1-1-2 (1.4)	+
6152	Son	Bran	S. Derby 630	Feed stuff	Spiking lyophilized strain	0.55	2-1-1-1-2 (1.4)	+
4208	Saumon fumé salé au sel	Smoked salmon	S. Derby Ad1093	Fish	Seeding 48h 4°C	/	0-1-0-1-0 (0.4)	-
4209	Truites fumées	Smoked trouts	S. Derby Ad1093	Fish	Seeding 48h 4°C	/	0-1-0-1-0 (0.4)	-
1129	Déchets appât poisson	Dust (fish)	S. Derby Ad1093	See products	Seeding 48h 4°C	/	3-0-2-1-0 (1.2)	+
1254	Déchet poissons crus	Fish dusts	S. Derby Ad1093	See products	Seeding 48h 4°C	/	7-5-11-5-5 (6.6)	+
5438	Légumes pour couscous	Vegetables mix	S. Derby Ad1545	Water	Seeding 48h 4°C	/	3-4-4-7-5 (4.6)	+
5451	Persil frais	Parsley	S. Derby Ad1545	Water	Seeding 48h 4°C	/	3-4-4-7-5 (4.6)	+
5463	Pur jus de pamplemousse rose	Fruit juice	S. Derby Ad1545	Water	Seeding 48h 4°C	/	3-4-4-7-5 (4.6)	-
5467	Carottes râpées IV gamme	Slide carrot	S. Derby Ad1545	Water	Seeding 48h 4°C	/	3-4-4-7-5 (4.6)	+
4529	Porc au caramel	Ready to eat pork	S. Derby Ad1879	Raw pork meat	Seeding 48h 4°C	/	2-1-0-0-1 (0.8)	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
4532	Poulet au curry	Ready to eat poultry	S. Derby Ad1879	Raw pork meat	Seeding 48h 4°C	/	2-1-0-0-1 (0.8)	+
6759	Eau pédiluve 1 découpe (atelier abattage porc)	Water (pork industry)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48h 4°C	/	2-9-2-0-4 (3.4)	-
6760	Eau pédiluve 2 découpe (atelier abattage porc)	Water (pork industry)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48h 4°C	/	2-9-2-0-4 (3.4)	-
6764	Déchets viande au sol VS (atelier abattage porc)	Waste (pork industry)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48h 4°C	/	2-9-2-0-4 (3.4)	-
1116	Eau de process chipolatas	Process water (sausages)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48h 4°C	/	2-3-2-0-0 (1.4)	+
1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48h 4°C	/	2-3-2-0-0 (1.4)	+
6135	Poudre de babeurre	Powder	S. Dublin Ad531	Raw milk cheese	Spiking Lyophilized strain	0.32	3-0-0-4-2 (1.8)	-
6142	Maltodextrine	Maltodextrin	S. Dublin Ad531	Raw milk cheese	Spiking Lyophilized strain	0.32	3-0-0-4-2 (1.8)	-
6136	Poudre de babeurre	Powder	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.4	-
6139	PDL écrémée	Skimmed milk powder	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.4	-
6144	Maltodextrine	Maltodextrin	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.4	+
6169	PDL infantile avec probiotiques (8,0.10 <sup>5</sup> UFC/g)	Infant formula with probiotics	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.4	+
6175	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.4	-
6684	PDL infantile	Infant formula	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	+
6685	Protéines lactosérum	Lactoserum	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	+
6687	PDL écrémée	Skimmed milk powder	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	+
6688	PDL infantile Hypoallergénique	Infant formula	S. Duisburg Ad1812	Raw ewe milk	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	+
5472	Coule d'œuf entier	Whole egg	S. Enteritidis 23	Whole egg	Seeding 48h 4°C	/	2-1-0-0-3 (1.0)	+



Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
5473	Coule d'œuf entier	Whole egg	S. Enteritidis 23	Whole egg	Seeding 48h 4°C	/	2-1-0-0-3 (1.0)	+
6755	Chiffonnette machine M4 (atelier casserie œuf)	Wipe (egg industry)	S. Enteritidis Ad638	Mayonnaise	Seeding 48h 4°C	/	3-3-3-3-3 (3.0)	-
4200	Carpaccio de bœuf huile éclats de noisettes vinaigre balsamique	Seasoned beef Carpaccio	S. Enteritidis Ad926	Veal RTR meat	Seeding 48h 4°C	/	1-1-2-1-1 (1.2)	+
4201	Carpaccio de bœuf pistou basilic huile d'olive et ail	Seasoned beef Carpaccio	S. Enteritidis Ad926	Veal RTR meat	Seeding 48h 4°C	/	1-1-2-1-1 (1.2)	+
4202	Carpaccio de bœuf nature	Beef Carpaccio	S. Enteritidis Ad926	Veal RTR meat	Seeding 48h 4°C	/	1-1-2-1-1 (1.2)	+
6339	Filet de rouget	Fish filet	S. Hadar F106	Mussels	Seeding 48h 4°C	/	4-2-2-0-2 (2.0)	+
6340	Cabillaud	Cod	S. Hadar F106	Mussels	Seeding 48h 4°C	/	4-2-2-0-2 (2.0)	+
6341	Encornets blancs	Squid	S. Hadar F106	Mussels	Seeding 48h 4°C	/	4-2-2-0-2 (2.0)	+
4216	Macédoine de légumes	Deli salad	S. Havana Ad1728	Whole egg product	Seeding 48h 4°C	/	2-0-0-3-0 (1.0)	+
4218	Religieuse café	Pastry	S. Havana Ad1728	Whole egg product	Seeding 48h 4°C	/	2-0-0-3-0 (1.0)	+
4219	Quiche lorraine pâte pur beurre	RTRH (quiche)	S. Havana Ad1728	Whole egg product	Seeding 48h 4°C	/	2-0-0-3-0 (1.0)	+
6843	Poudre blanc d'œuf	White egg powder	S. Havana Ad1728	Whole egg	Spiking lyophilized strain	0.08	3-6-2-4-3 (3.6)	+
6844	Poudre blanc d'œuf	White egg powder	S. Havana Ad1728	Whole egg	Spiking lyophilized strain	0.08	3-6-2-4-3 (3.6)	+
6845	Poudre blanc d'œuf	White egg powder	S. Havana Ad1728	Whole egg	Spiking lyophilized strain	0.08	3-6-2-4-3 (3.6)	+
4725	Terrine au bœuf pour chien	Terrine for dog	S. Havana Ad930	Poultry environmental sample	Seeding 48h 4°C	/	2-3-3-5-5 (3.6)	+
4726	Terrine au lapin pour chat	Terrine for cat	S. Havana Ad930	Poultry environmental sample	Seeding 48h 4°C	/	2-3-3-5-5 (3.6)	+
4727	Terrine au bœuf pour chien	Terrine for dog	S. Havana Ad930	Poultry environmental sample	Seeding 48h 4°C	/	2-3-3-5-5 (3.6)	+
4728	Terrine de veau et carottes pour chien	Terrine for dog	S. Havana Ad930	Poultry environmental sample	Seeding 48h 4°C	/	2-3-3-5-5 (3.6)	+
5442	Langoustine vivante	Scampi	S. Indiana 2	Fish flour	Seeding 48h 4°C	/	1-0-3-1-0 (0.8)	+
5443	Sardine	Sardine	S. Indiana 2	Fish flour	Seeding 48h 4°C	/	1-0-3-1-0 (0.8)	+
5448	Crevettes cuites	Cooked shrimps	S. Indiana 2	Fish flour	Seeding 48h 4°C	/	1-0-3-1-0 (0.8)	+
4205	Saumon fumé salé au sel	Smoked salmon	S. Indiana Ad1409	Marinated fish	Seeding 48h 4°C	/	5-2-2-1-2 (2.2)	-
4210	Harengs fumé doux	Smoked herrings	S. Indiana Ad1409	Marinated fish	Seeding 48h 4°C	/	5-2-2-1-2 (2.2)	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
1139	Chiffonnette mélangeur propre poisson	Wipes (fish)	S. Indiana Ad1409	See products	Seeding 48h 4°C	/	1-1-2-2-0 (1.2)	+
1251	Eau rinçage Bac préparation mélange poissons	Process water (fish)	S. Indiana Ad1409	See products	Seeding 48h 4°C	/	5-5-0-5-0 (3)	+
1252	Eau rinçage poussoir production poisson	Process water (fish)	S. Indiana Ad1409	See products	Seeding 48h 4°C	/	5-5-0-5-0 (3)	+
1253	Eau rinçage cutter production poisson	Process water (fish)	S. Indiana Ad1409	See products	Seeding 48h 4°C	/	5-5-0-5-0 (3)	+
4525	Boulettes de bœuf sauce provençale	Ready to eat beef	S. Infantis 128	Ground beef	Seeding 48h 4°C	/	2-2-1-2-0 (1.4)	-
4526	Bœuf bourguignon	Ready to eat beef	S. Infantis 128	Ground beef	Seeding 48h 4°C	/	2-2-1-2-0 (1.4)	+
6356	Eau de lavage (atelier traiteur)	Process water (deli salad industry)	S. Infantis 128	Pâté	Seeding 48h 4°C	/	0-2-1-0-2 (1.0)	-
6357	Eau de lavage (atelier traiteur)	Process water (deli salad industry)	S. Infantis 128	Pâté	Seeding 48h 4°C	/	0-2-1-0-2 (1.0)	-
5469	Coule d'œuf entier	Whole egg	S. Infantis 14	Whole egg	Seeding 48h 4°C	/	5-1-5-1-3 (3.0)	-
5475	Coule d'œuf	Liquid egg product	S. Infantis 14	Whole egg	Seeding 48h 4°C	/	5-1-5-1-3 (3.0)	+
6151	Aliment déshydraté pour gibier caille	Dehydrated feeding stuff	S. Infantis 179	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	1.6	-
6153	Aliment déshydraté colza, tourteau	Dehydrated feeding stuff	S. Infantis 179	Feed stuff	Spiking lyophilized strain	0.55	3-4-1-2-6 (3.2)	+
6157	Aliment déshydraté pour poulet	Dehydrated feeding stuff	S. Infantis 179	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	1.6	-
6158	Aliment déshydraté pour poudeuse	Dehydrated feeding stuff	S. Infantis 179	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	1.6	-
6160	MP farine de thon	Raw material	S. Infantis 179	Feed stuff	Spiking lyophilized strain	0.55	3-4-1-2-6 (3.2)	+
6162	MP farine de thon	Raw material	S. Infantis 179	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	1.6	+
6978	Aliment complet pour poulette	Dehydrated feeding stuff	S. Infantis 179	Feed	Seeding lyophilized strain 1 week at 20°C	/	5.0	+

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
6982	Farine alimentation animale	Flour for animals	S. Infantis 179	Feed	Seeding lyophilized strain 1 week at 20°C	/	5.0	+
4190	Lait cru	Raw milk	S. Infantis 401B	Raw milk	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	-
4193	Lait pasteurisé 1/2 écrémé	Half skimmed pasteurized milk	S. Infantis 401B	Raw milk	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	-
4196	Mottin charentais au lait pasteurisé	Pasteurized milk cheese	S. Infantis 401B	Raw milk	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	-
6164	Poivre gris moulu	Dehydrated pepper	S. Infantis Ad1646	Compost	Spiking Lyophilized strain	0.43	6-6-6-5-11 (6.8)	+
6165	Epices mexicaines	Mexican spices	S. Infantis Ad1646	Compost	Spiking Lyophilized strain	0.43	6-6-6-5-11 (6.8)	-
1124	Eau de process ferments	Process water (ferments)	S. Infantis Ad1646	Environmental sample	Seeding 48h 4°C	/	0-2-1-3-3 (1.8)	+
1256	Déchets végétaux	Vegetable dusts	S. Infantis Ad1646	Environmental sample	Seeding 48h 4°C	/	5-11-2-6-12 (7.2)	+
6131	Fèves de cacao	Cocoa beans	S. Infantis Ad1684	Chocolate mousse	Spiking lyophilized strain	0.70	0-5-2-3-0 (2.0)	+
6134	Poudre de cacao 100%	Cocoa powder (100%)	S. Infantis Ad1684	Chocolate mousse	Seeding lyophilized strain 2 weeks at 20°C	/	2.9	-
4528	Poulet au curry	Ready to eat poultry	S. Kedougou Ad2227	Sausage	Seeding 48h 4°C	/	0-3-0-0-1 (0.8)	-
4533	Porc au caramel	Ready to eat pork	S. Kedougou Ad2227	Sausage	Seeding 48h 4°C	/	0-3-0-0-1 (0.8)	+
4804	Herbes de Provence	Dehydrated aromatic herbs	S. Kentucky Ad1755	Water	Seeding Lyophilized strain 2 weeks at 20°C	/	2.4	-
4805	Basilic feuille déshydraté	Dehydrated basil	S. Kentucky Ad1755	Water	Seeding lyophilized strain 2 weeks at 20°C	/	2.4	-
4806	Romarin déshydraté	Dehydrated rosemary	S. Kentucky Ad1755	Water	Seeding lyophilized strain 2 weeks at 20°C	/	2.4	-
6342	Pur jus d'ananas	Fruit juice	S. Kentucky Ad1755	Water	Seeding 48h 4°C	/	0-1-1-1-3 (1.2)	+
6344	Jus d'orange sanguine	Fruit juice	S. Kentucky Ad1755	Water	Seeding 48h 4°C	/	0-1-1-1-3 (1.2)	+
5452	Crème brûlée éclat de caramel	Dairy based dessert	S. Livingstone Ad1169	Dairy product	Seeding 48h 4°C	/	1-3-1-2-3 (2.0)	+
5480	Crème crue	Raw cream	S. Livingstone Ad1169	Dairy product	Seeding 48h 4°C	/	1-3-1-2-3 (2.0)	+
6147	Farine pour porc	Feed flour for pork	S. Livingstone F104	Feed stuff	Spiking lyophilized strain	0.60	3-3-2-2-2 (2.4)	+
6148	Aliment déshydraté pour volaille	Dehydrated feeding stuff	S. Livingstone F104	Feed stuff	Spiking lyophilized strain	0.60	3-3-2-2-2 (2.4)	+
6154	Aliment déshydraté pour bovin	Dehydrated feeding stuff	S. Livingstone F104	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	4.2	-
6161	MP farine de thon	Raw material	S. Livingstone F104	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	4.2	-

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
6163	Drêche de blé	Wheat	S. Livingstone F104	Feed	Seeding lyophilized strain 2 weeks at 20°C	/	4.2	-
6979	Farine alimentation animale	Flour for animals	S. Livingstone F104	Feed	Seeding lyophilized strain 1 week at 20°C	/	1.2	+
6983	Alimentation pour gibier/caille	Dehydrated feeding stuff	S. Livingstone F104	Feed	Seeding lyophilized strain 1 week at 20°C	/	1.2	-
6985	Protéines déshydratées	Dehydrated protein	S. Livingstone F104	Feed	Seeding lyophilized strain 1 week at 20°C	/	1.2	-
5437	Quiche lorraine lardon fumé	RTRH (quiche)	S. London 326	Ham	Seeding 48h 4°C	/	0-2-1-0-0 (0.6)	+
5439	Croque Monsieur comté jambon	RTRH	S. London 326	Ham	Seeding 48h 4°C	/	0-2-1-0-0 (0.6)	+
5440	Magret de canard fumé	Smoked duck	S. London 326	Ham	Seeding 48h 4°C	/	0-2-1-0-0 (0.6)	-
5457	Basilic frais	Basilica	S. Mbandaka Ad1648	Sewage sludge	Seeding 48h 4°C	/	2-2-2-4-3 (2.6)	+
5461	Mélange de jeunes pousses	Baby leaves	S. Mbandaka Ad1648	Sewage sludge	Seeding 48h 4°C	/	2-2-2-4-3 (2.6)	+
5462	Pur jus d'orange avec pulpe	Fruit juice	S. Mbandaka Ad1648	Sewage sludge	Seeding 48h 4°C	/	2-2-2-4-3 (2.6)	+
5466	Mélange de crudité carotte choux blanc céleri IV gamme	Slide vegetable	S. Mbandaka Ad1648	Sewage sludge	Seeding 48h 4°C	/	2-2-2-4-3 (2.6)	+
4801	Curry Hot	Curry	S. Mbandaka Ad1723	Compost	Seeding Lyophilized strain 2 weeks at 20°C	/	3.1	-
4802	Raz El Hanoud	Raz El Hanoud	S. Mbandaka Ad1723	Compost	Seeding Lyophilized strain 2 weeks at 20°C	/	3.1	-
4803	Epices paëlla	Spices for paella	S. Mbandaka Ad1723	Compost	Seeding Lyophilized strain 2 weeks at 20°C	/	3.1	-
4828	Croquettes chat	Pellets for cat	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-
4829	Croquettes chien	Pellets for dog	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-
4830	Farine pour porc	Flour for pork	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-
4831	Farine pour porc	Flour for pork	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-
4832	Aliment poule pondeuse	Feed for hens	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-

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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
4833	Farine alimentation animale	Feed flour	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 2 weeks at 20°C	/	3.6	-
6976	Mélange tournesol / colza	Cattle feed	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 1 week at 20°C	/	<1.0	-
6980	Farine alimentation animale	Flour for animals	S. Mbandaka Ad2041	Meat and bone flour	Seeding lyophilized strain 1 week at 20°C	/	<1.0	-
4715	Le Mothais sur feuille au lait cru	Raw milk cheese	S. Mbandaka Ad2296	Raw milk	Seeding 48h 4°C	/	5-5-2-2-2 (3.2)	+
4212	Macédoine de légumes	Vegetables mix	S. Mbandaka Ad914	Mayonnaise	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	+
4215	Quiche lorraine pâte pur beurre		S. Mbandaka Ad914	Mayonnaise	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	-
4217	Coupe profiterole	Dessert	S. Mbandaka Ad914	Mayonnaise	Seeding 48h 4°C	/	0-2-4-1-1 (1.4)	+
4534	Glace chocolat vanille	Vanilla and chocolate ice cream	S. Melagrisdis 505	Raw milk	Seeding 48h 4°C	/	4-0-2-5-5 (3.2)	+
4535	Glace vanille fraise	Vanilla and strawberries ice cream	S. Melagrisdis 505	Raw milk	Seeding 48h 4°C	/	4-0-2-5-5 (3.2)	+
6137	Poudre de babeurre	Powder	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	<1	+
6140	PDL 1/2 écrémée	Half skin milk powder	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	<1	+
6145	Caséine	Casein	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	<1	-
6170	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	<1	+
6176	PDL infantile avec probiotiques (1,4.10 <sup>3</sup> UFC/g)	Infant formula with probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	<1	+
6686	PDL écrémée	Skin milk powder	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	+
6689	Caséinate	Caseinate	S. Montevideo 510	Raw milk	Seeding lyophilized strain 2 weeks at 20°C	/	1.5	+
4191	Lait cru fermier	Raw milk	S. Montevideo Ad912	Raw milk	Seeding 48h 4°C	/	1-0-0-0-0 (0.2)	+
4194	Fromage pasteurisé	Pasteurized milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 4°C	/	1-0-0-0-0 (0.2)	+
4197	Brique au lait de vache pasteurisé	Pasteurized milk cheese	S. Montevideo Ad912	Raw milk	Seeding 48h 4°C	/	1-0-0-0-0 (0.2)	-

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4516	Saucisson cuit fumé à l'ail	Cooked sausage	S. Newport 540	Sausage	Seeding 48h 4°C	/	0-3-5-1-4 (2.6)	+
4517	Rosette	Low moisture sausage	S. Newport 540	Sausage	Seeding 48h 4°C	/	0-3-5-1-4 (2.6)	+
4536	Glace chocolat vanille	Vanilla and chocolate ice cream	S. Ohio Ad1482	Raw milk	Seeding 48h 4°C	/	1-0-0-0-0 (0.2)	+
4537	Glace vanille fraise	Vanilla and strawberries ice cream	S. Ohio Ad1482	Raw milk	Seeding 48h 4°C	/	1-0-0-0-0 (0.2)	-
4714	Brie de Meaux au lait cru	Raw milk cheese	S. Ohio Ad2213	Raw cream	Seeding 48h 4°C	/	4-6-1-2-1 (2.8)	-
4807	Poudre de cacao 100%	Cocoa powder (100%)	S. Oranienburg Ad1724	Infant cereal	Seeding lyophilized strain 2 weeks at 20°C	/	2.8	-
4808	Poudre de cacao 100%	Cocoa powder (100%)	S. Oranienburg Ad1724	Infant cereal	Seeding lyophilized strain 2 weeks at 20°C	/	2.8	-
4809	Poudre de cacao 100%	Cocoa powder (100%)	S. Oranienburg Ad1724	Infant cereal	Seeding lyophilized strain 2 weeks at 20°C	/	2.8	-
5199	Ciboulette déshydratée	Dehydrated chives	S. Ovakam Ad1647	Compost	Spiking lyophilized strain	0.46	2-2-4-4-8 (4.0)	+
5200	Thym	Thym	S. Ovakam Ad1647	Compost	Spiking lyophilized strain	0.46	2-2-4-4-8 (4.0)	+
5201	Cannelle moulue	Cinnamon	S. Ovakam Ad1647	Compost	Spiking Lyophilized strain	0.46	2-2-4-4-8 (4.0)	-
5202	Echalote moulue	Dehydrated shallot	S. Ovakam Ad1647	Compost	Spiking lyophilized strain	0.46	2-2-4-4-8 (4.0)	+
1125	Eau de process ferments	Process water (ferments)	S. Ovakam Ad1647	Environmental sample	Seeding 48h 4°C	/	0-2-3-2-3 (2.0)	+
1257	Déchets végétaux	Vegetable dusts	S. Ovakam Ad1647	Environmental sample	Seeding 48h 4°C	/	2-6-2-5-2 (3.4)	+
4199	Carpaccio de bœuf au pesto de tomates confites	Seasoned beef Carpaccio	S. Panama 4255	Ground beef	Seeding 48h 4°C	/	1-1-2-4-1 (1.8)	+
4203	Carpaccio de bœuf pistou basilic huile d'olive et ail	Seasoned beef Carpaccio	S. Panama 4255	Ground beef	Seeding 48h 4°C	/	1-1-2-4-1 (1.8)	-
4204	Carpaccio de bœuf nature	Beef Carpaccio	S. Panama 4255	Ground beef	Seeding 48h 4°C	/	1-1-2-4-1 (1.8)	+
4518	Terrine de pâté à l'ancienne cuit au four	Pâté	S. Panama 882	Sausage	Seeding 48h 4°C	/	1-1-1-0-0 (0.6)	+
4519	Pâté en croute	Pâté	S. Panama 882	Sausage	Seeding 48h 4°C	/	1-1-1-0-0 (0.6)	+
5195	Tablette chocolat noir orange amandes 47% cacao	Chocolate bar (cocoa 47%)	S. Panama Ad1733	Infant cereal	Spiking lyophilized strain	0.48	1-0-2-3-1 (1.6)	+
5196	Tablette chocolat noir 47% cacao	Chocolate bar (cocoa 47%)	S. Panama Ad1733	Infant cereal	Spiking Lyophilized strain	0.48	1-0-2-3-1 (1.6)	-
5197	Tablette chocolat noir épicé 65% cacao	Chocolate bar (cocoa 65%)	S. Panama Ad1733	Infant cereal	Spiking lyophilized strain	0.48	1-0-2-3-1 (1.6)	+
5198	Pistoles chocolat lait	Milk chocolate	S. Panama Ad1733	Infant cereal	Spiking lyophilized strain	0.48	1-0-2-3-1 (1.6)	+



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			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
6343	Jus d'orange, mandarine , raisin	Fruit juice	S. Panama Ad1733	Infant cereals	Seeding 48h 4°C	/	1-3-2-1-1 (1.6)	+
6345	Jus d'ananas	Fruit juice	S. Panama Ad1733	Infant cereals	Seeding 48h 4°C	/	1-3-2-1-1 (1.6)	+
7725	Aliment pour ruminant	Feed for hens	S. Putten Ad2331	Feed for chicken	Spiking HT 8min 56°C	0.56	3-4-2-3-4 (3.2)	+
7726	Aliment pour dindes	Feed for turkey	S. Putten Ad2331	Feed for chicken	Spiking HT 8min 56°C	0.56	3-4-2-3-4 (3.2)	+
4512	Terrine de St Jacques à la bretonne	Scallops terrine	S. Rubislaw Ad2332	Fish product	Seeding 48h 4°C	/	1-1-1-3-2 (1.6)	+
4513	Terrine de saumon aneth	Salmon terrine	S. Rubislaw Ad2332	Fish product	Seeding 48h 4°C	/	1-1-1-3-2 (1.6)	+
4206	Truites fumées	Smoked trouts	S. Saint Paul F31	Fish	Seeding 48h 4°C	/	2-2-1-1-2 (1.6)	+
4207	Harengs fumé doux	Smoked herrings	S. Saint Paul F31	Fish	Seeding 48h 4°C	/	2-2-1-1-2 (1.6)	+
6840	Poudre d'œuf entier	Egg powder	S. Schwarzengrund Ad2333	Egg product environment	Spiking lyophilized strain	0.17	5-6-2-5-7 (5.0)	+
6841	Poudre blanc d'œuf	White egg powder	S. Schwarzengrund Ad2333	Egg product environment	Spiking lyophilized strain	0.17	5-6-2-5-7 (5.0)	+
6842	Poudre d'œuf entier	Egg powder	S. Schwarzengrund Ad2333	Egg product environment	Spiking lyophilized strain	0.17	5-6-2-5-7 (5.0)	+
4719	Terrine au filet de thon et crevettes	Terrine for dog	S. Senftenberg 1	Poultry environmental sample	Seeding 48h 4°C	/	6-5-3-1-5 (4.0)	+
4720	Terrine	Terrine for dog	S. Senftenberg 1	Poultry environmental sample	Seeding 48h 4°C	/	6-5-3-1-5 (4.0)	+
4721	Terrine au bœuf pour chat	Terrine for cat	S. Senftenberg 1	Poultry environmental sample	Seeding 48h 4°C	/	6-5-3-1-5 (4.0)	+
1131	Déchets pâte à pompon n°1	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48h 4°C	/	1-0-2-1-3 (1.4)	-
1132	Déchets pâte à pompon n°2	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48h 4°C	/	1-0-2-1-3 (1.4)	-
1249	Lingette pousoir propre fabrication pâtisserie	Wipes (pastries)	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48h 4°C	/	0-0-3-2-1 (1.2)	+
1258	Poussière de chocolat 1	Chocolate dusts	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48h 4°C	/	0-0-3-2-1 (1.2)	+
1259	Poussière de chocolat 2	Chocolate dusts	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48h 4°C	/	0-0-3-2-1 (1.2)	+
4192	Lait pasteurisé	Pasteurized milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 4°C	/	1-0-1-1-1 (0.8)	+



Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
4195	Brique au lait de vache pasteurisé	Pasteurized milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 4°C	/	1-0-1-1-1 (0.8)	+
4198	Mottin charentais au lait pasteurisé	Pasteurized milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48h 4°C	/	1-0-1-1-1 (0.8)	+
6143	Maltodextrine	Maltodextrin	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 2 weeks at 20°C	/	3.2	+
6146	Caséine de sodium	Casein	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 2 weeks at 20°C	/	3.2	+
6174	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 2 weeks at 20°C	/	3.2	+
6177	PDL infantile avec probiotiques (4,0.10 <sup>2</sup> UFC/g)	Infant formula with probiotics	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 2 weeks at 20°C	/	3.2	-
4822	PDL infantile	Infant formula	S. Tennessee A00E006	Dust dairy industry	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	-
4823	PDL infantile	Infant formula	S. Tennessee A00E006	Dust dairy industry	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	-
4824	PDL infantile	Infant formula	S. Tennessee A00E006	Dust dairy industry	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	-
4827	PDL infantile	Infant formula	S. Tennessee A00E006	Dust dairy industry	Seeding lyophilized strain 2 weeks at 20°C	/	3.0	-
4813	Lait 1/2 écrémé en poudre	Half skimmed milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	0.2	-
4814	Lactoprotéine	Lactoproteins	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	0.2	-
4818	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	0.2	-
4825	PDL infantile	Infant formula	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 2 weeks at 20°C	/	0.2	-
4211	Eclair chocolat	Pastry	S. Typhimurium 13	Whole egg product	Seeding 48h 4°C	/	3-3-0-0-0 (1.2)	+
4213	Coupe profiterole	Dessert	S. Typhimurium 13	Whole egg product	Seeding 48h 4°C	/	3-3-0-0-0 (1.2)	+
4214	Religieuse café	Pastry	S. Typhimurium 13	Whole egg product	Seeding 48h 4°C	/	3-3-0-0-0 (1.2)	+
6167	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Typhimurium 4	Milk powder	Spiking Lyophilized strain	0.45	3-6-2-6-4 (4.2)	-

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
6168	PDL infantile avec probiotiques (8,6.10 <sup>3</sup> UFC/g)	Infant formula with probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.45	3-6-2-6-4 (4.2)	+
6171	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.45	3-6-2-6-4 (4.2)	+
6172	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.45	3-6-2-6-4 (4.2)	+
6173	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.45	3-6-2-6-4 (4.2)	+
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Typhimurium 633	Pastries	Seeding 48h 4°C	/	0-2-1-1-0 (0.8)	-
4524	Salami danois	Salami	S. Typhimurium 702	Delicatessen	Seeding 48h 4°C	/	4-1-1-5-3 (2.8)	+
4527	Coq au vin	Ready to eat poultry	S. Typhimurium 702	Delicatessen	Seeding 48h 4°C	/	4-1-1-5-3 (2.8)	-
1135	Déchets saucisson	Dust (pork)	S. Typhimurium Ad1070	Environmental sample (milk industry)	Seeding 48h 4°C	/	3-1-2-2-2 (2.0)	-
1141	Chiffonnette hachoir saucisson	Wipes (pork)	S. Typhimurium Ad1070	Environmental sample (milk industry)	Seeding 48h 4°C	/	3-1-2-2-2 (2.0)	+
1142	Chiffonnette cutter propre saucisson	Wipes (pork)	S. Typhimurium Ad1070	Environmental sample (milk industry)	Seeding 48h 4°C	/	3-1-2-2-2 (2.0)	-
1143	Chiffonnette poussoir propre saucisson	Wipes (pork)	S. Typhimurium Ad1070	Environmental sample (milk industry)	Seeding 48h 4°C	/	3-1-2-2-2 (2.0)	+
1255	Déchets hachoir graisse saucisson	Pork dusts	S. Typhimurium Ad1070	Environmental sample (milk industry)	Seeding 48h 4°C	/	0-1-5-2-1 (1.8)	+
1117	Eau de process chipolatas	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48h 4°C	/	0-1-1-2-2 (1.2)	+
1119	Eau de process chipolatas/merguez	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48h 4°C	/	0-1-1-2-2 (1.2)	+
5470	Coule d'œuf entier	Whole egg	S. Typhimurium Ad1484	Whole egg	Seeding 48h 4°C	/	4-1-6-1-5 (3.4)	+
5474	Coule d'œuf	Whole egg	S. Typhimurium Ad1484	Whole egg	Seeding 48h 4°C	/	4-1-6-1-5 (3.4)	+
5453	Coriandre fraîche	Coriander	S. Typhimurium Ad1546	Water	Seeding 48h 4°C	/	2-4-3-4-4 (3.2)	+
5454	Ciboulette fraîche	Chive	S. Typhimurium Ad1546	Water	Seeding 48h 4°C	/	2-4-3-4-4 (3.2)	+
5464	Pur jus d'orange mandarine raisin	Fruit juice	S. Typhimurium Ad1546	Water	Seeding 48h 4°C	/	2-4-3-4-4 (3.2)	+
6353	Lingette sol avant nettoyage (atelier traiteur)	Wipe (deli salad industry)	S. Typhimurium Ad1603	Ready to eat meal (salmon)	Seeding 48h 4°C	/	1-3-2-0-0 (1.0)	-

Sample N°	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
6753	Coule d'œuf sucrée	Sugared whole egg	S. Typhimurium Ad476	Mayonnaise	Seeding 48h 4°C	/	5-4-3-3-1 (3.2)	+
6754	Coule d'œuf salée	Salted whole egg	S. Typhimurium Ad476	Mayonnaise	Seeding 48h 4°C	/	5-4-3-3-1 (3.2)	+
6758	Chiffonnette table à nerf(atelier abattage porc)	Wipe (pork industry)	S. Typhimurium ST394	Environmental sample (pork industry)	Seeding 48h 4°C	/	3-2-3-3-1 (2.4)	-
6761	Eau lave semelle découpe (atelier abattage porc)	Water (pork industry)	S. Typhimurium ST394	Environmental sample (pork industry)	Seeding 48h 4°C	/	3-2-3-3-1 (2.4)	-
1120	Eau de process préparation poisson	Process water (sausages/merguez)	S. Urbana Ad2334	See products	Seeding 48h 4°C	/	4-1-1-2-0 (1.6)	+
1130	Déchets morceaux saumon	Dust (salmon)	S. Urbana Ad2334	See products	Seeding 48h 4°C	/	4-1-1-2-0 (1.6)	+
1136	Chiffonnette caisse stockage lieu noir	Wipes (fish)	S. Urbana Ad2334	See products	Seeding 48h 4°C	/	4-1-1-2-0 (1.6)	+
4514	Mini crémeux de légumes céleri	Ready to eat vegetables	S. Virchow F276	Curry	Seeding 48h 4°C	/	0-2-1-2-2 (1.4)	+
4515	Mini crémeux de légumes carotte girolle	Ready to eat vegetables	S. Virchow F276	Curry	Seeding 48h 4°C	/	0-2-1-2-2 (1.4)	+
5455	Menthe fraîche	Mint	S. Weltevreden Ad2336	Water	Seeding 48h 4°C	/	1-1-1-2-2 (1.4)	+
5456	Persil plat frais	Parsley	S. Weltevreden Ad2336	Water	Seeding 48h 4°C	/	1-1-1-2-2 (1.4)	+
5465	Pur jus de pomme	Fruit juice	S. Weltevreden Ad2336	Water	Seeding 48h 4°C	/	1-1-1-2-2 (1.4)	-

## Appendix 6 - Sensitivity study: raw data (Extension study, ADRIA Développement - 2016)

### **Bold typing : artificially inoculated samples**

#### **Salmonella detection results:**

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

READY-TO-EAT AND READY-TO-REHEAT																	Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD										
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					Confirmation Tests of the reference method	Final result	Agreement Ref/Alt			
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP						
4211	Eclair chocolat	Pastry	+P	+P	+P	+P	+	3.984	> 0.264	+	+P	+P	+	+	PA	1	a	
4212	Macédoine de légumes	Vegetables mix	+P	+P	+P	+P	+	OVRFLW	> 0.264	+	+P	+P	+	+	PA	1	a	
4213	Coupe profiterole	Dessert	+P	+P	+P	+P	+	0.109 0.128 0.149	< 0.237	- - -	st	+P(1)	+	-	ND	1	a	
4214	Religieuse café	Pastry	+M	+P	+M	+1/2	+	OVRFLW	> 0.264	+	+M	+M	+	+	PA	1	a	
4216	Macédoine de légumes	Deli salad	+P	+P	+P	+P	+	OVRFLW	> 0.264	+	+P	+P	+	+	PA	1	a	
4217	Coupe profiterole	RTE dessert	+P	+P	+P	+P	+	3.962	> 0.264	+	+P	+P	+	+	PA	1	a	
4218	Religieuse café	Pastry	+M	+P	+M	+M	+	OVRFLW	> 0.264	+	+M	+M	+	+	PA	1	a	
4512	Terrine de St Jacques à la bretonne	Scallops terrine	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	1	a	
4513	Terrine de saumon aneth	Salmon terrine	+p	+p	+p	+p	+	3.877	> 0.267	+	+p	+p	+	+	PA	1	a	
4514	Mini crémeux de légumes céleri	Ready to eat vegetables	+1/2	+M	+M	+p	+	3.943	> 0.267	+	+M	+p	+	+	PA	1	a	
4515	Mini crémeux de légumes carotte girolle	Ready to eat vegetables	+p	+p	+p	+p	+	3.931	> 0.267	+	+p	+p	+	+	PA	1	a	
5448	Crevettes cuites	Shrimp	+M	+p	+p	+p	+	3.888	> 0.262	+	+p	+p	+	+	PA	1	a	
6215	Terrine de St Jacques	Scallop terrine	st	st	st	st	-	0.067	< 0.243	-	st	st	/	-	NA	1	a	
6216	Salade coleslaw	Deli salad	-	-	st	st	-	0.068	< 0.243	-	st	st	/	-	NA	1	a	
6217	Taboulé oriental	Deli salad	-	-	-	-	-	0.069	< 0.243	-	-	-	/	-	NA	1	a	
6218	Carottes râpées assaisonnées	Deli salad	-	-	-	-	-	0.081	< 0.243	-	-	-	/	-	NA	1	a	
6219	Betteraves assaisonnées	Deli salad	st	st	st	st	-	0.066	< 0.243	-	st	st	/	-	NA	1	a	
6220	Choux au café	Pastry	st	st	st	st	-	0.119	< 0.243	-	st	st	/	-	NA	1	a	
6221	Choux au chocolat	Pastry	st	st	st	st	-	0.069	< 0.243	-	st	st	/	-	NA	1	a	
6222	Macédoine de légumes mayonnaise	Delis salad	st	st	st	st	-	0.069	< 0.243	-	st	st	/	-	NA	1	a	
6337	Mayonnaise	Mayonnaise	st	st	st	st	-	0.085	< 0.269	-	st	st	/	-	NA	1	a	
3842	Pâte sablée	Puff pastry	-	-	-	-	-	0.055	< 0.230	-	-	-	/	-	NA	1	b	
3843	Cubes de pomme de terre cuits	Cubes of cooked potatoes	-	-	-	-	-	0.055	< 0.230	-	-	-	/	-	NA	1	b	
3861	Pomme de terre lamelles précuites	Cooked sliced potatoes	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA	1	b	
4050	Cubes de pomme de terre cuits	Cubes of cooked potatoes	st	st	-	st	-	0.068	< 0.245	-	st	st	/	-	NA	1	b	
4051	Lamelles de pomme de terre précuites	Sliced cooked potatoes	-	-	-	-	-	0.218	< 0.245	-	-	-	/	-	NA	1	b	
4052	Lamelles de pomme de terre précuites	Sliced cooked potatoes	-	-	+M C. youngae	-	-	0.219	< 0.245	-	-	-	/	-	NA	1	b	
4053	Lamelles de pomme de terre précuites	Sliced cooked potatoes	-	-	-	-	-	0.093	< 0.245	-	-	-	/	-	NA	1	b	
4215	Quiche lorraine pâte pur beurre	RTRH (quiche)	st	st	st	st	-	0.067	< 0.237	-	st	st	/	-	NA	1	b	
4219	Quiche lorraine pâte pur beurre	RTRH (quiche)	+P	+P	+P	+P	+	3.956	> 0.264	+	+P	+P	+	+	PA	1	b	
4525	Boulettes de bœuf sauce provençale	Ready to eat beef	st	st	st	st	-	0.060	< 0.240	-	st	st	/	-	NA	1	b	
4526	Bœuf bourguignon	Ready to eat beef	+md	+p	-	-	+	3.969	> 0.267	+	+M	+p	+	+	PA	1	b	
4527	Coq au vin	Ready to eat poultry	st	st	st	st	-	0.061	< 0.240	-	st	st	/	-	NA	1	b	
4528	Poulet au curry	Ready to eat poultry	st	st	-	st	-	0.063	< 0.240	-	st	st	/	-	NA	1	b	
4529	Porc au caramel	Ready to eat pork	+p	+p	+p	+p	+	3.854	> 0.267	+	+p	+p	+	+	PA	1	b	
4530	Bœuf bourguignon	Ready to eat beef	+p	+p	+p	+p	+	3.959	> 0.267	+	+p	+p	+	+	PA	1	b	
4531	Coq au vin	Ready to eat poultry	+p	+p	+p	+p	+	3.874	> 0.267	+	+p	+p	+	+	PA	1	b	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

TRANSIA PLATE *Salmonella* GOLD Assay

READY-TO-EAT AND READY-TO-REHEAT																	Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD										
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					Confirmation Tests of the reference method	Final result	Agreement Ref/Alt			
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP						
4532	Poulet au curry	Ready to eat poultry	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	1	b	
4533	Porc au caramel	Ready to eat pork	+p	+p	+p	+p	+	0.106	< 0.240	-	+(4)	+(15)	+	-	ND	1	b	
5437	Quiche lorraine lardon fumé	RTRH (quiche)	+p	+p	+p	+p	+	3.917	> 0.262	+	+p	+p	+	+	PA	1	b	
5438	Légumes pour couscous	Vegetable mix	-(H2S-)	+p	-(H2S-)	+p	+	3.819	> 0.262	+	+pd (H2S-)	+p	+	+	PA	1	b	
5439	Croque Monsieur comté jambon	RTRH	+p	+p	+p	+p	+	3.918	> 0.262	+	+p	+p	+	+	PA	1	b	
4199	Carpaccio de bœuf au pesto de tomates confites	Seasoned beef Carpaccio	+P	+P	+M	+P	+	3.917	> 0.264	+	+P	+P	+	+	PA	1	c	
4200	Carpaccio de bœuf huile éclats de noisettes vinaigre balsamique	Seasoned beef Carpaccio	+P	+P	+P	+P	+	3.962	> 0.264	+	+P	+P	+	+	PA	1	c	
4201	Carpaccio de bœuf pistou basilic huile d'olive et ail	Seasoned beef Carpaccio	-	+M	+1/2	+M	+	3.927	> 0.264	+	+M	+P	+	+	PA	1	c	
4202	Carpaccio de bœuf nature	Beef Carpaccio	+M	+P	+M	+P	+	OVRFLW	> 0.264	+	+M	+P	+	+	PA	1	c	
4203	Carpaccio de bœuf pistou basilic huile d'olive et ail	Seasoned beef Carpaccio	-	-	-	-	-	0.068	< 0.237	-	-	-	/	-	NA	1	c	
4204	Carpaccio de bœuf nature	Beef Carpaccio	+M	+P	+M	+P	+	3.975	> 0.264	+	+M	+P	+	+	PA	1	c	
4205	Saumon fumé salé au sel	Smoked salmon	st	st	-	-	-	0.062	< 0.237	-	st	st	/	-	NA	1	c	
4206	Truites fumées	Smoked trouts	+P	+P	+M	+P	+	OVRFLW	> 0.264	+	+P	+P	+	+	PA	1	c	
4207	Harengs fumé doux	Smoked herrings	+1/2	+P	+m	+M	+	3.920	> 0.264	+	+M	+P	+	+	PA	1	c	
4208	Saumon fumé salé au sel	Smoked salmon	-	-	-	-	-	0.090	< 0.237	-	-	-	/	-	NA	1	c	
4209	Truites fumées	Smoked trouts	st	st	-	-	-	0.066	< 0.237	-	st	st	/	-	NA	1	c	
4210	Harengs fumé doux	Smoked herrings	+P	+P	+M	+P	+	3.881	> 0.264	+	+P	+P	+	+	PA	1	c	
5440	Magret de canard fumé	Smoked duck	st	st	st	st	-	0.069	> 0.262	-	st	st	/	-	NA	1	c	
6208	Lardons saumon fumé	Smoked salmon	-	-	-	-	-	0.073	< 0.243	-	-	-	/	-	NA	1	c	
6209	Magret de canard fumé en tranches	Smoked duck	st	st	st	st	-	0.073	< 0.243	-	st	st	/	-	NA	1	c	
6210	Mini tranches de truite	Smoked trout	st	st	st	st	-	0.072	< 0.243	-	st	st	/	-	NA	1	c	
6211	Brisure de saumon fumé	Smoked salmon	-	st	-	-	-	0.154	< 0.243	-	-	-	/	-	NA	1	c	
6212	Carpaccio pur bœuf	Carpaccio beef	st	-	-	-	-	0.081	< 0.243	-	-	st	/	-	NA	1	c	
6798	Filets de harengs doux fumés	Smoked herring	-	-	-	-	-	0.079	< 0.262	-	-	st	/	-	NA	1	c	
6799	Mini tranches de truite fumée	Smoked trout	st	st	st	st	-	0.083	< 0.262	-	st	st	/	-	NA	1	c	



MEAT PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C						RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
3847	Filet mignon de porc	Raw pork meat	+1/2	+M	+m	+M	+	3.891	> 0.256	+	+M	+M	+	+	PA	3.907	> 0.267	+	+M	+M	+	PA	2	a	
3848	Hampe de porc	Raw pork meat	+m	+m	+M	+M	+	3.920	> 0.256	+	+M	+M	+	+	PA	3.906	> 0.267	+	+M	+M	+	PA	2	a	
3850	Onglet de porc	Raw pork meat	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA								2	a	
3851	Araignée de porc	Raw pork meat	+m	+M	+m	+M	+	3.937	> 0.256	+	+m	+M	+	+	PA	3.986	> 0.267	+	+m	+m	+	PA	2	a	
3852	Jambon frais de porc	Raw pork meat	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA								2	a	
3855	Ribs	Raw pork meat	-	-	-	-	-	0.055	< 0.230	-	-	-	/	-	NA								2	a	
3856	Farce pour légumes	Puff for vegetables	-	-	-	-	-	0.054	< 0.230	-	-	-	/	-	NA								2	a	
3857	Paupiette crépinée	Ready to cook meat	-	-	-	-	-	0.057	< 0.230	-	-	-	/	-	NA								2	a	
3858	Palette à la diable	Ready to cook pork	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA								2	a	
3859	Viande marinée à l'indienne	Seasoned ready to cook meat	-	-	-	-	-	0.057	< 0.230	-	-	-	/	-	NA								2	a	
3860	Filet sans peau	Fish fillet	-	-	-	-	-	0.061	< 0.230	-	-	-	/	-	NA								2	a	
3864	Jambon cru	Raw ham	-	-	+1/2 C. youngae	-	-	0.057	< 0.230	-	-	-	/	-	NA	0.064	> 0.240	-	-	-	-	NA	2	a	
3865	Chipo kebab	Seasoned sausages	+md	+m	+m (1)	+m	+	3.265	> 0.256	+	+m ni	+m	+	+	PA	3.032	> 0.267	+	+m	+m	+	PA	2	a	
3866	Escalope de poulet	Raw chicken meat	+md	+M	+m	+M	+	1.964	> 0.256	+	+md	+m	+	+	PA	2.663	> 0.267	+	+m	+1/2	+	PA	2	a	
3867	Cuisse de poule	Hen leg	-	-	-	-	-	0.059	< 0.230	-	-	-	/	-	NA								2	a	
4044	Araignée de porc	Raw pork meat	-	-	-	-	-	0.075	< 0.245	-	-	-	/	-	NA								2	a	
4048	Araignée de porc	Raw pork meat	+m	+1/2	+M	+1/2	+	1.567	> 0.272	+	+ 1/2	+ 1/2	+	+	PA	1.797	> 0.266	+	+m	+1/2	+	PA	2	a	
4049	Viande marinée à l'indienne	Seasoned raw meat	+m	+M	+m	+M	+	3.825	> 0.272	+	+M	+M	+	+	PA	3.960	> 0.266	+	+1/2	+M	+	PA	2	a	
4056	Viande marinée à l'indienne	Seasoned raw meat	+1/2	+M	+M	+P	+	3.912	> 0.272	+	+M	+M	+	+	PA	3.936	> 0.266	+	+M	+M	+	PA	2	a	
4057	Brochette viande poivrons	Meat and peppers skewer	-	-	-	-	-	0.180	< 0.245	-	-	-	/	-	NA								2	a	
4058	Viande marinée à l'indienne	Seasoned raw meat	+1/2	+M	+M	+M	+	OVRFLW	> 0.272	+	+M	+M	+	+	PA	OVRFLW	> 0.266	+	+M	+M	+	PA	2	a	
4061	Viande de porc	Raw pork meat	+m	+m	+m	+m	+	2.930	> 0.272	+	+m	+m	+	+	PA	2.217	> 0.266	+	+m	+1/2	+	PA	2	a	
4062	Paupiettes de veau	Ready to cook veal meat	-	-	-	-	-	0.072	< 0.245	-	-	-	/	-	NA								2	a	
4063	Brochette viande poivrons	Meat and peppers skewer	+m	+m	+M	+M	+	3.386	> 0.272	+	+m	+1/2	+	+	PA	2.743	> 0.266	+	+1/2	+M	+	PA	2	a	
4066	Araignée de porc salsa	Seasoned pork meat	+m	+m	+M	+M	+	1.797	> 0.272	+	+m	+m	+	+	PA	1.556	> 0.266	+	+m	+1/2	+	PA	2	a	
4067	Epaule de porc	Raw pork meat	-	-	-	-	-	0.066	< 0.245	-	-	-	/	-	NA								2	a	
6987	Joue externe	Raw pork meat	+m	+m	+M	+M	+	3.940	> 0.295	+	+p	+p	+	+	PA	3.811	> 0.275	+	+M	+P	+	PA	2	a	
3846	Cuisse de poulet désossée	Deboned chicken leg	-	+M	+M	+M	+	3.395	> 0.256	+	+M	+M	+	+	PA	3.812	> 0.267	+	+M	+P	+	PA	2	b	



MEAT PRODUCTS																							Category	Type
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			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C							RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C									
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
3849	Paupiette de dinde	Ready to cook turkey	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA							2	b	
3853	Viande de canard	Raw duck meat	-	-	-	-	-	0.062	< 0.230	-	-	-	/	-	NA							2	b	
3862	Farci de dinde	Ready to cook turkey meat	-	-	-	-	-	0.059	< 0.230	-	-	-	/	-	NA							2	b	
3863	Aile de poulet	Chicken wings	-	-	-	-	-	0.058	< 0.230	-	-	-	/	-	NA							2	b	
4059	Viande rouge sans peau	Red meat	-	+m	+m	+m	+	0.682	> 0.272	+	+m	+1/2	+	+	PA	0.693	> 0.266	+	-	+m	+	PA	2	b
4060	VSM poulet	Ground chicken meat	-	-	-	-	-	0.069	< 0.245	-	-	-	/	-	NA							2	b	
4064	VSM poulet	Ground chicken meat	-	+m	+m	+m	+	2.319	> 0.272	+	-	+m	+	+	PA	0.645	> 0.266	+	+m(2)	+m	+	PA	2	b
4065	Foie de poulet	Chicken liver	+m	+M	+M	+M	+	3.987	> 0.272	+	+M	+P	+	+	PA	3.958	> 0.266	+	+M	+P	+	PA	2	b
4068	Cou de dinde broyé	Chicken necks	+m	+m	+m	+1/2	+	0.467	> 0.272	+	+m	+m	+	+	PA	0.433	> 0.266	+	-	+m	+	PA	2	b
4069	VSM poulet	Ground chicken meat	-	-	-	-	-	0.069	< 0.245	-	-	-	/	-	NA							2	b	
4070	Cuisse de dinde désossée	Deboned chicken leg	+m	+M	+M	+P	+	3.897	> 0.272	+	+M	+P	+	+	PA	OVRFLW	> 0.266	+	+M	+P	+	PA	2	b
4641	Paupiette de dinde	Ready to cook turkey	-	-	-	-	-	0.064	< 0.240	-	-	-	/	-	NA							2	b	
4642	VSM poulet	Ground chicken meat	+m	+1/2	+m	+m	+	3.943	> 0.267	+	+m	+M	+	+	PA	OVRFLW	> 0.266	+	+ 1/2	+ 1/2	+	PA	2	b
4643	Cœur de dinde	Turkey heart	-	-	-	-	-	0.066	< 0.240	-	-	-	/	-	NA							2	b	
4644	Sauté de dinde nature	Raw turkey meat	-	-	-	-	-	0.067	< 0.240	-	-	-	/	-	NA							2	b	
4648	Peau de cou	Neck skin	-	-	-	-	-	0.081	< 0.240	-	-	-	/	-	NA							2	b	
4649	Peau de volaille	Poultry skin	+(1)	+m	+1/2	+M	+	OVRFLW	> 0.267	+	+M	+M	+	+	PA	OVRFLW	> 0.266	+	+ 1/2	+ 1/2	+	PA	2	b
4650	Aile de poulet	Chicken wings	-	-	-	-	-	0.066	< 0.240	-	-	-	/	-	NA							2	b	
6988	Viande de porc crue	Raw pork meat	-	-	-	-	-	0.094	< 0.266	-	-	-	/	-	NA							2	b	
3844	Saucisses	Sausages	-	-	-	-	-	0.088	< 0.230	-	-	-	/	-	NA							2	c	
3845	Chipolatas	Sausages	-	-	-	-	-	0.058	< 0.230	-	-	-	/	-	NA							2	c	
3854	Chipolatas	Sausages	-	-	-	-	-	0.056	< 0.230	-	-	-	/	-	NA							2	c	
4045	Farce à légumes	Puff for vegetables	-	-	-	-	-	0.106	< 0.245	-	-	-	/	-	NA							2	c	
4046	Saucisses sous MAP	Sausages	-	-	-	-	-	0.072	< 0.245	-	-	-	/	-	NA							2	c	
4047	Farce tourte viande	Puff (meat)	-	-	-	-	-	0.083	< 0.245	-	-	-	/	-	NA							2	c	
4055	Saucisses	Sausages	-	-	-	-	-	0.075	< 0.245	-	-	-	/	-	NA							2	c	
4516	Saucisson cuit fumé à l'ail	Cooked sausage	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	3.865	> 0.266	+	+P	+P	+	PA	2	c
4517	Rosette	Low moisture sausage	+p	+p	+p	+p	+	3.835	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	2	c
4518	Terrine de pâté à l'ancienne cuit au four	Pâté	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	2	c
4519	Pâté en croute	Pâté	+p	+p	+p	+p	+	3.910	> 0.267	+	+p	+p	+	+	PA	3.847	> 0.266	+	+P	+P	+	PA	2	c
4520	Salami danois	Salami	+M	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	3.934	> 0.266	+	+P	+P	+	PA	2	c
4521	Rosette	Low moisture sausage	+p	+p	+p	+p	+	3.859	> 0.267	+	+p	+p	+	+	PA	3.946	> 0.266	+	+P	+P	+	PA	2	c

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			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
4522	Terrine de pâté à l'ancienne cuit au four	Pâté	st	st	st	st	-	0.063	< 0.240	-	st	st	/	-	NA							2	c	
4523	Pâté en crouste	Pâté	+p	+p	+p	+p	+	3.859	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	2	c
4524	Salami danois	Salami	+M	+p	+p	+p	+	3.959	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	2	c
6213	Pâté	Pâté	st	-	-	-	-	0.088	< 0.243	-	st	st	/	-	NA							2	c	
6214	Cervelas en tranche	Delicatessen	st	st	st	st	-	0.066	< 0.243	-	st	st	/	-	NA							2	c	
6338	Filet de bacon fumé	Bacon	+p	+p	+p	+p	+	3.833	> 0.299	+	+p	+p	+	+	PA	3.920	> 0.321	+	+p	+p	+	PA	2	c
6800	Tranche de cervelas	Delicatessen	st	st	st	st	-	0.086	< 0.262	-	st	st	/	-	NA							2	c	
6801	Chorizo tranche	Delicatessen	st	st	st	st	-	0.073	< 0.262	-	st	st	/	-	NA							2	c	
6802	Filet de bacon fumé	Bacon	st	st	st	st	-	0.074	< 0.262	-	st	st	/	-	NA							2	c	
6803	Tranche de salami	Delicatessen	st	st	st	st	-	0.078	< 0.262	-	st	st	/	-	NA							2	c	
6986	Coppa	Coppa	-	-	-	-	-	0.097	< 0.266	-	-	-	/	-	NA							2	c	

DAIRY PRODUCTS																								Category	Type
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			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
4192	Lait pasteurisé	Pasteurized milk	+P	+P	+P	+P	+	3.984	> 0.264	+	+P	+P	+	+	PA	3.902	> 0.279	+	+P	+P	+	PA	3	a	
4193	Lait pasteurisé 1/2 écrémé	Half skimmed pasteurized milk	st	st	st	st	-	0.070	< 0.237	-	st	st	/	-	NA								3	a	
4194	Fromage pasteurisé	Pasteurized milk cheese	+M	+M	+M	+M	+	3.973	> 0.264	+	+M	+M	+	+	PA	3.912	> 0.279	+	+1/2	+M	+	PA	3	a	
4195	Brique au lait de vache pasteurisé	Pasteurized milk cheese	+M	+P	+m	+M	+	3.917	> 0.264	+	+M	+P	+	+	PA	3.876	> 0.279	+	+M	+P	+	PA	3	a	
4196	Mottin charentais au lait pasteurisé	Pasteurized milk cheese	st	st	-	-	-	0.062	< 0.237	-	-	-	/	-	NA								3	a	
4197	Brique au lait de vache pasteurisé	Pasteurized milk cheese	-	-	-	-	-	0.063	< 0.237	-	-	-	/	-	NA								3	a	
4198	Mottin charentais au lait pasteurisé	Pasteurized milk cheese	+P	+P	+P	+P	+	OVRFLW	> 0.264	+	+P	+P	+	+	PA	3.950	> 0.279	+	+P	+P	+	PA	3	a	
4534	Glace chocolat vanille	Vanilla and chocolate ice cream	+p	+p	+M	+p	+	OVRFLW	> 0.267	+	+M	+p	+	+	PA	OVRFLW	> 0.270	+	+m	+p	+	PA	3	a	
4535	Glace vanille fraise	Vanilla and strawberries ice cream	+p	+p	+p	+p	+	3.931	> 0.267	+	+p	+p	+	+	PA	3.831	> 0.270	+	+p	+p	+	PA	3	a	
4536	Glace chocolat vanille	Vanilla and chocolate ice cream	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.270	+	+p	+p	+	PA	3	a	
4537	Glace vanille fraise	Vanilla and strawberries ice cream	st	st	st	st	-	0.066	< 0.240	-	st	st	/	-	NA								3	a	
5441	Panna cotta caramel	Dairy based dessert	st	st	st	st	-	0.065	> 0.262	-	st	st	/	-	NA								3	a	
5452	Crème brûlée éclat de caramel	Dairy based dessert	+p	+p	+p	+p	+	3.891	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	3	a	
5471	Lait pasteurisé	Pasteurized milk	+p	+p	+p	+p	+	3.864	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	3	a	
6819	Tomme blanche pasteurisée	Pasteurized cheese	st	st	-	-	-	0.074	< 0.262	-	st	st	/	-	NA								3	a	
6820	Bûche de chèvre pasteurisée	Pasteurized cheese	-	-	-	-	-	0.074	< 0.262	-	-	-	/	-	NA								3	a	
6821	Fromage pasteurisé	Pasteurized cheese	-	-	-	-	-	0.074	< 0.262	-	-	-	/	-	NA								3	a	
6822	Lait frais 1/2 écrémé pasteurisé	Pasteurized half milk	st	st	st	st	-	0.070	< 0.262	-	st	st	/	-	NA								3	a	
6823	Lait frais entier pasteurisé	Pasteurized milk	st	st	st	st	-	0.075	< 0.262	-	st	st	/	-	NA								3	a	
6824	Lait frais entier pasteurisé	Pasteurized milk	st	st	st	st	-	0.078	< 0.262	-	st	st	/	-	NA								3	a	
4071	Lait cru de brebis	Raw ewe milk	+P	+P	+P	+P	+	3.911	> 0.272	+	+P	+P	+	+	PA	3.909	> 0.266	+	+M	+P	+	PA	3	b	
4072	Lait cru	Raw milk	-	-	-	-	-	0.071	< 0.245	-	st	st	/	-	NA								3	b	

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			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
4073	Lait cru de brebis	Raw ewe milk	+P	+P	+P	+P	+	OVRFLW	> 0.272	+	+P	+P	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	3	b	
4074	Lait cru de brebis	Raw ewe milk	-	-	-	-	-	0.074	< 0.245	-	-	-	/	-	NA								3	b	
4190	Lait cru	Raw milk	-	-	-	-	-	0.065	< 0.237	-	-	-	/	-	NA								3	b	
4191	Lait cru fermier	Raw milk	-	+M	+m	+M	+	3.881	> 0.264	+	+m	+P	+	+	PA	3.876	> 0.279	+	+1/2	+P	+	PA	3	b	
4711	Lait cru de vache	Raw cow milk	-	-	-	-	-	0.070	< 0.238	-	-	-	/	-	NA								3	b	
4712	Lait cru de vache	Raw cow milk	+m	+m	+1/2	+1/2	+	3.882	> 0.265	+	+M	+p	+	+	PA	OVRFLW	> 0.273	+	+M	+p	+	PA	3	b	
4713	Beaumont de Savoie au lait cru	Raw milk cheese	-	-	-	-	-	0.066	< 0.238	-	-	-	/	-	NA								3	b	
4714	Brie de Meaux au lait cru	Raw milk cheese	-	-	-	-	-	0.066	< 0.238	-	-	-	/	-	NA								3	b	
4715	Le Mothais sur feuille au lait cru	Raw milk cheese	+1/2	+M	+M	+p	+	OVRFLW	> 0.265	+	+M	+p	+	+	PA	3.924	> 0.273	+	+M	+p	+	PA	3	b	
4716	Sainte Maure de Touraine au lait cru	Raw milk cheese	-	-	-	-	-	0.076	< 0.238	-	-	-	/	-	NA								3	b	
4717	Tomme de Savoie au lait cru	Raw milk cheese	+M	+M	+1/2	+M	+	3.952	> 0.265	+	+M	+M	+	+	PA	OVRFLW	> 0.273	+	+M	+M	+	PA	3	b	
4718	Comté au lait cru	Raw milk cheese	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	3	b	
4733	Lait cru de vache	Raw cow milk	-	-	-	+m	+	0.292	> 0.265	+	-	(x5:+) -	+	+	PA	0.130 0.080 0.080	< 0.245	-	-	-	-	ND	3	b	
4734	Lait cru de vache	Raw cow milk	-	-	st	st	-	0.069	< 0.238	-	st	-	/	-	NA								3	b	
4735	Lait cru de vache	Raw cow milk	-	-	-	-	-	0.211	< 0.238	-	-	-	/	-	NA								3	b	
4736	Lait cru de vache	Raw cow milk	-	-	-	-	-	0.087	< 0.238	-	-	-	/	-	NA								3	b	
4737	Lait cru de vache	Raw cow milk	-	-	-	-	-	0.104	< 0.238	-	-	-	/	-	NA								3	b	
5479	Crème crue	Raw cream	+1/2	+p	+M	+p	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+M	+p	+	PA	3	b	
5480	Crème crue	Raw cream	+m	+M	+M	+p	+	OVRFLW	> 0.262	+	+M	+p	+	+	PA	OVRFLW	> 0.273	+	+M	+p	+	PA	3	b	
4810	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	0.082	< 0.240	-	st	st	/	-	NA								3	c	
4811	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	0.070	< 0.240	-	st	st	/	-	NA								3	c	
4812	Lait écrémé en poudre	Skimmed milk powder	st	st	st	st	-	0.076	< 0.240	-	st	st	/	-	NA								3	c	
4813	Lait 1/2 écrémé en poudre	Half skimmed milk powder	st	st	st	st	-	0.071	< 0.240	-	st	st	/	-	NA								3	c	
4814	Lactoprotéine	Lactoproteins	st	st	st	st	-	0.067	< 0.240	-	st	st	/	-	NA								3	c	
4815	Lactoprotéine	Lactoproteins	st	st	st	st	-	0.065	< 0.240	-	st	st	/	-	NA								3	c	
4822	PDL infantile	Infant formula	st	st	st	st	-	0.064	< 0.240	-	st	st	/	-	NA								3	c	
4823	PDL infantile	Infant formula	st	st	st	st	-	0.069	< 0.240	-	st	st	/	-	NA								3	c	
4824	PDL infantile	Infant formula	st	st	st	st	-	0.069	< 0.240	-	st	st	/	-	NA								3	c	
4825	PDL infantile	Infant formula	st	st	st	st	-	0.074	< 0.240	-	st	st	/	-	NA								3	c	
4826	PDL infantile	Infant formula	st	st	st	st	-	0.067	< 0.240	-	st	st	/	-	NA								3	c	
4827	PDL infantile	Infant formula	st	st	st	st	-	0.070	< 0.240	-	st	st	/	-	NA								3	c	
6135	Poudre de babeurre	Powder	st	st	st	st	-	0.077	< 0.237	-	st	st	/	-	NA								3	c	
6136	Poudre de babeurre	Powder	st	st	st	st	-	0.114	< 0.269	-	st	st	/	-	NA								3	c	

DAIRY PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C							RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
6137	Poudre de babeurre	Powder	+p	+p	+p	+p	+	3.833	> 0.299	+	+p	+p	+	+	PA	3.974	> 0.321	+	+p	+p	+	PA	3	c	
6139	PDL écrémée	Skimmed milk powder	st	st	st	st	-	0.092	< 0.269	-	st	st	/	-	NA								3	c	
6140	PDL 1/2 écrémée	Half skimmed milk powder	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.919	> 0.321	+	+p	+p	+	PA	3	c	
6142	Maltodextrine	Maltodextrin	st	st	st	st	-	0.061	< 0.237	-	st	st	/	-	NA								3	c	
6143	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.956	> 0.321	+	+p	+p	+	PA	3	c	
6144	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	3.878	> 0.299	+	+p	+p	+	+	PA	3.997	> 0.321	+	+p	+p	+	PA	3	c	
6145	Caséine	Casein	st	st	st	st	-	0.093	< 0.269	-	st	st	/	-	NA								3	c	
6146	Caséine de sodium	Casein	+p	+p	+p	+p	+	3.930	> 0.299	+	+p	+p	+	+	PA	3.965	> 0.321	+	+p	+p	+	PA	3	c	
6684	PDL infantile	Infant formula	+p	+p	+p	+p	+	3.928	> 0.327	+	+p	+p	+	+	PA	3.862	> 0.289	+	+p	+p	+	PA	3	c	
6685	Protéines lactosérum	Lactoserum	+p	+p	+p	+p	+	3.374	> 0.327	+	+p	+p	+	+	PA	3.148	> 0.289	+	+p	+p	+	PA	3	c	
6686	PDL écrémée	Skimmed milk powder	+p	+p	+p	+p	+	3.922	> 0.327	+	+p	+p	+	+	PA	4.002	> 0.289	+	+p	+p	+	PA	3	c	
6687	PDL écrémée	Skimmed milk powder	+p	+p	+p	+p	+	3.906	> 0.327	+	+p	+p	+	+	PA	3.936	> 0.289	+	+p	+p	+	PA	3	c	
6688	PDL infantile Hypoallergénique	Infant formula	+p	+p	+p	+p	+	3.797	> 0.327	+	+p	+p	+	+	PA	3.971	> 0.289	+	+p	+p	+	PA	3	c	
6689	Caséinate	Caseinate	+p	+p	+p	+p	+	2.429	> 0.327	+	+p	+p	+	+	PA	2.502	> 0.289	+	+p	+p	+	PA	3	c	



VEGETABLES AND SEAFOOD PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 *					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C						RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
5442	Langoustine vivante	Scampi	+m	+p	+M	+M	+	OVRFLW	> 0.262	+	+M	+p	+	+	PA	3.850	> 0.273	+	+M	+p	+	PA	4	a	
5443	Sardine	Sardine	+p	+p	+p	+p	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	3.894	> 0.273	+	+p	+p	+	PA	4	a	
5444	Darne de saumon	Salmon	+M	+p	+M	+p	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	a	
5445	Thon blanc	Tune	+p	+p	+M	+p	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	a	
5446	Maquereau	Mackerel	+p	+p	+M	+p	+	3.818	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	a	
5447	Tacaud	Raw fish	+p	+p	+p	+p	+	3.935	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	a	
5449	Cabillaud	Cod	+p	+p	+M	+p	+	3.893	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	a	
5450	Encornet blanc	Squid	+p	+p	+M	+p	+	3.845	> 0.262	+	+M	+p	+	+	PA	3.920	> 0.273	+	+p	+M	+	PA	4	a	
6339	Filet de rouget	Fish filet	+p	+p	+M	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.919	> 0.321	+	+p	+p	+	PA	4	a	
6340	Cabillaud	Cod	+M	+p	+1/2	+m	+	3.952	> 0.299	+	+p	+p	+	+	PA	3.829	> 0.321	+	+p	+p	+	PA	4	a	
6341	Encornets blancs	Squid	+p	+p	+M	+p	+	3.971	> 0.299	+	+p	+p	+	+	PA	OVRFLW	> 0.321	+	+p	+p	+	PA	4	a	
6804	Pavé de saumon frais	Salmon	st	st	-	+p (Ox +)	-	0.091	< 0.262	-	-	-	/	-	NA								4	a	
6805	Noix de Saint Jacques fraiche	Scallop	-	-	-	+pd (Ox +)	-	0.071	< 0.262	-	-	-	/	-	NA									4	a
6806	Encornet blanc frais	Squid	st	st	-	-	-	0.072	< 0.262	-	-	-	/	-	NA									4	a
6807	Lieu jaune frais	Fish filet	st	st	-	+md (Ox +)	-	0.074	< 0.262	-	-	-	/	-	NA									4	a
6808	Sardine fraiche	Sardine	st	st	-	+md (Ox +)	-	0.081	< 0.262	-	-	-	/	-	NA									4	a
6809	Filet de merlan frais	Fish filet	st	st	-	+md (Ox +)	-	0.078	< 0.262	-	-	st	/	-	NA									4	a
6810	Rascasse	Raw fish	st	st	-	+M (Ox +)	-	0.078	< 0.262	-	-	-	/	-	NA									4	a
6811	Maquereau	Mackerel	-	-	+m (Citrobacter braakii)	+1/2 (Ox +)	-	0.071	< 0.262	-	st	st	/	-	NA									4	a
6812	Tacaud	Raw fish	st	st	-	+pd (Ox +)	-	0.074	< 0.262	-	-	-	/	-	NA									4	a
4043	Ciboulette	Chive	-	-	st	st	-	0.191	< 0.245	-	-	-	/	-	NA									4	b
4054	Coriandre	Coriander	st	st	st	st	-	0.071	< 0.245	-	st	st	/	-	NA									4	b
5451	Persil frais	Parsley	-	+1/2	+m	+1/2	+	0.280	> 0.262	+	+m	+m	+	+	PA	0.367	> 0.273	+	+m	+m	+	PA	4	b	
5453	Coriandre fraiche	Coriander	-	+1/2	+m	+1/2	+	3.292	> 0.262	+	+1/2d (H2S-)	+m	+	+	PA	3.945	> 0.273	+	+1/2d (H2S-)	+1/2	+	PA	4	b	
5454	Ciboulette fraiche	Chive	+ (H2S-)	+M	+ (H2S-)	+m	+	0.102 0.132 0.149	< 0.236	- - -	+Md (H2S-)	+m	+	-	ND	0.136	< 0.245	-	+Md (H2S-)	+M	-	ND	4	b	
5455	Menthe fraiche	Mint	+1/2	+1/2	+M	+M	+	3.856	> 0.262	+	+1/2	+1/2	+	+	PA	OVRFLW	> 0.273	+	+M	+M	+	PA	4	b	
5456	Persil plat frais	Parsley	+p	+p	+M	+M	+	3.885	> 0.262	+	+M	+M	+	+	PA	OVRFLW	> 0.273	+	+M	+M	+	PA	4	b	
5457	Basilic frais	Basilica	+1/2	+1/2	+m	+M	+	OVRFLW	> 0.262	+	+M	+p	+	+	PA	3.946	> 0.273	+	+p	+p	+	PA	4	b	
5461	Mélange de jeunes pousses	Baby leaves	+m	+m	+1/2	+M	+	3.854	> 0.262	+	+M	+M	+	+	PA	3.929	> 0.273	+	+M	+M	+	PA	4	b	
6223	Mélange de jeunes pousses	Baby leaves	-	-	-	-	-	0.072	< 0.243	-	-	-	/	-	NA									4	b
6224	Basilic frais	Basilica	-	-	-	-	-	0.066	< 0.243	-	-	-	/	-	NA									4	b
6225	Ciboulette fraiche	Chive	-	-	-	-	-	0.072	< 0.243	-	-	-	/	-	NA									4	b
6226	Menthe fraiche	Mint	-	-	-	-	-	0.065	< 0.243	-	-	-	/	-	NA									4	b
6227	Coriandre fraiche	Coriander	-	-	-	+1/2d (Ox +)	-	0.103	< 0.243	-	-	-	/	-	NA									4	b

VEGETABLES AND SEAFOOD PRODUCTS																							Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
6228	Persil plat frais	Parsley	-	-	-	-	-	0.073	< 0.243	-	-	-	/	-	NA							4	b	
6813	Roquette	Salad	-	-	-	+M (Ox +)	-	0.084	< 0.262	-	-	-	/	-	NA							4	b	
6814	Mâche	Salad	-	-	-	-	-	0.069	< 0.262	-	-	-	/	-	NA							4	b	
6818	Persil frais	Parsley	-	-	-	-	-	0.071	< 0.262	-	-	-	/	-	NA							4	b	
6971	Roquette	Salad	-	-	-	+m ( <i>Ps. oryzihabitans</i> )	-	0.098	< 0.269	-	-	-	/	-	NA	0.078	< 0.247	-	-	-	-	NA	4	b
6972	Mâche	Salad	-	-	-	-	-	0.093	< 0.269	-	-	-	/	-	NA							4	b	
5462	Pur jus d'orange avec pulpe	Fruit juice	+p	+p	+p	+p	+	3.913	> 0.262	+	+M	+p	+	+	PA	3.933	> 0.273	+	+p	+p	+	PA	4	c
5463	Pur jus de pamplemousse rose	Fruit juice	st	st	st	st	-	0.059	> 0.262	-	st	st	/	-	NA							4	c	
5464	Pur jus d'orange mandarine raisin	Fruit juice	- (H2S-)	+P	- (H2S-)	+P	+	OVRFLW	> 0.262	+	+pd (H2S-)	+p	+	+	PA	3.949	> 0.273	+	+pd (H2S-)	+p	+	PA	4	c
5465	Pur jus de pomme	Fruit juice	st	st	st	st	-	0.058	< 0.236	-	st	st	/	-	NA							4	c	
5466	Mélange de crudité carotte chou blanc céleri IV gamme	Slide vegetable	+M	+p	+M	+M	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	4	c
5467	Carottes râpées IV gamme	Slide carrot	-	+p	+m	+p	+	3.781	> 0.262	+	+pd (H2S-)	+p	+	+	PA	3.903	> 0.273	+	+pd (H2S-)	+p	+	PA	4	c
6342	Pur jus d'ananas	Fruit juice	+p	+p	+p	+p	+	3.917	> 0.299	+	+p	+p	+	+	PA	3.878	> 0.321	+	+p	+p	+	PA	4	c
6343	Jus d'orange, mandarine, raisin	Fruit juice	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.990	> 0.321	+	+p	+p	+	PA	4	c
6344	Jus d'orange sanguine	Fruit juice	+p	+p	+p	+p	+	3.979	> 0.299	+	+p	+p	+	+	PA	3.908	> 0.321	+	+p	+p	+	PA	4	c
6345	Jus d'ananas	Fruit juice	+p	+p	+p	+p	+	3.936	> 0.299	+	+p	+p	+	+	PA	4.003	> 0.321	+	+p	+p	+	PA	4	c
6346	Mélange de crudités non assaisonnées	Slide vegetable	+M	+m	+M	+M	+	0.601	> 0.299	+	+m	+M	+	+	PA	1.275	> 0.321	+	+M	+M	+	PA	4	c
6347	Mélange de crudités non assaisonnées	Slide vegetable	+M	+M	+M	+M	+	0.783	> 0.299	+	+M	+M	+	+	PA	1.361	> 0.321	+	+M	+M	+	PA	4	c
6348	Wok de légumes crus	Slide vegetable	+1/2	+m	+m	+m	+	0.365	> 0.299	+	+M	+M	+	+	PA	0.659	> 0.321	+	+M	+M	+	PA	4	c
6349	Mélange non assaisonné de légumes	Slide vegetable	+M	+M	+1/2	+M	+	0.817	> 0.299	+	+m	+p	+	+	PA	1.500	> 0.321	+	+M	+p	+	PA	4	c
6815	Carotte crue	Carrot	-	-	-	-	-	0.067	< 0.262	-	-	-	/	-	NA							4	c	
6816	Poireau frais	Leek	-	-	-	+ M (Ox +)	-	0.077	< 0.262	-	-	-	/	-	NA							4	c	
6817	Epinaud frais	Spinach	-	-	-	-	-	0.077	< 0.262	-	-	-	/	-	NA							4	c	
6973	Petits pois doux extra fin surgelés	Frozen beans	-	-	-	-	-	0.084	< 0.269	-	-	-	/	-	NA							4	c	
6974	Jardinière de légumes surgelée	Frozen vegetable	-	-	-	-	-	0.086	< 0.269	-	-	-	/	-	NA	0.068	< 0.247	-	-	-	-	NA	4	c
6975	Haricots fin surgelés	Frozen French beans	-	-	-	+md(OX+)	-	0.092	< 0.269	-	-	-	/	-	NA	0.070	< 0.247	-	-	-	-	NA	4	c



INGREDIENTS AND SPECIFIC PRODUCTS																							Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
4801	Curry Hot	Curry	-	-	-	-	-	0.120	< 0.240	-	-	-	/	-	NA							5	a	
4802	Raz El Hanoud	Raz El Hanoud	-	-	-	-	-	0.103	< 0.240	-	-	-	/	-	NA							5	a	
4803	Epices paëlla	Spices for paella	-	-	-	-	-	0.072	< 0.240	-	-	-	/	-	NA							5	a	
4804	Herbes de Provence	Dehydrated aromatic herbs	-	-	-	-	-	0.065	< 0.240	-	-	-	/	-	NA							5	a	
4805	Basilic feuille déshydraté	Dehydrated basil	st	st	st	st	-	0.065	< 0.240	-	st	st	/	-	NA							5	a	
4806	Romarin déshydraté	Dehydrated rosemary	st	st	st	st	-	0.065	< 0.240	-	st	st	/	-	NA							5	a	
4807	Poudre de cacao 100%	Cocoa powder (100%)	st	st	st	st	-	0.085	< 0.240	-	st	st	/	-	NA							5	a	
4808	Poudre de cacao 100%	Cocoa powder (100%)	st	st	st	st	-	0.089	< 0.240	-	st	st	/	-	NA							5	a	
4809	Poudre de cacao 100%	Cocoa powder (100%)	st	st	st	st	-	0.088	< 0.240	-	st	st	/	-	NA							5	a	
5195	Tablette chocolat noir orange amandes 47% cacao	Chocolate bar (cocoa 47%)	+p	+p	+p	+p	+	3.884	> 0.267	+	+p	+p	+	+	PA	3.866	> 0.270	+	+p	+p	+	PA	5	a
5196	Tablette chocolat noir 47% cacao	Chocolate bar (cocoa 47%)	st	st	st	st	-	0.079	> 0.267	-	St	St	/	-	NA							5	a	
5197	Tablette chocolat noir épice 65% cacao	Chocolate bar (cocoa 65%)	+p	+p	+p	+p	+	3.877	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.270	+	+p	+p	+	PA	5	a
5198	Pistoles chocolat lait	Milk chocolate	+p	+p	+p	+p	+	OVRFLW	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.270	+	+p	+p	+	PA	5	a
5199	Ciboulette déshydratée	Dehydrated chives	+M	+M	+M	+M	+	3.868	> 0.267	+	+M	+M	+	+	PA	OVRFLW	> 0.270	+	+M	+M	+	PA	5	a
5200	Thym	Thym	+1/2	+m	+M	+M	+	3.951	> 0.267	+	+M	+M	+	+	PA	3.937	> 0.270	+	+M	+M	+	PA	5	a
5201	Cannelle moulue	Cinnamon	st	st	st	st	-	0.067	< 0.240	-	st	st	/	-	NA							5	a	
5202	Echalote moulue	Dehydrated shallot	+p	+p	+p	+p	+	3.917	> 0.267	+	+p	+p	+	+	PA	3.966	> 0.270	+	+p	+p	+	PA	5	a
6130	Coques fèves de cacao	Cocoa beans	+m	+m	+m	+m	+	1.939	> 0.263	+	+md	+m	+	+	PA	1.764	> 0.264	+	+m	+1/2	+	PA	5	a
6131	Fèves de cacao	Cocoa beans	+m	+m	+md	+md	+	0.960	> 0.263	+	+m	+1/2	+	+	PA	0.919	> 0.264	+	+1/2	+1/2	+	PA	5	a
6132	Fèves de cacao	Cocoa beans	-	-	-	-	-	0.064	< 0.237	-	-	-	/	-	NA							5	a	
6133	Poudre de cacao 100%	Cocoa powder (100%)	st	st	st	st	-	0.113	< 0.269	-	st	st	/	-	NA							5	a	
6134	Poudre de cacao 100%	Cocoa powder (100%)	st	st	st	st	-	0.126	< 0.269	-	st	st	/	-	NA							5	a	
6164	Poivre gris moulu	Dehydrated pepper	+p	+p	+p	+p	+	OVRFLW	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	5	a
6165	Epices mexicaines	Mexican spices	-	-	st	st	-	0.060	< 0.237	-	st	st	/	-	NA							5	a	
4816	PDL infantile probiotique (4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	st	st	st	st	-	0.065	< 0.240	-	st	st	/	-	NA							5	b	
4817	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	st	st	st	st	-	0.075	< 0.240	-	st	st	/	-	NA							5	b	

INGREDIENTS AND SPECIFIC PRODUCTS																							Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C						RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
4818	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	st	st	st	st	-	0.074	< 0.240	-	st	st	/	-	NA							5	b	
4819	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	st	st	st	st	-	0.066	< 0.240	-	st	st	/	-	NA							5	b	
4820	PDL infantile probiotique (2,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	+p	+p	+p	+p	+	3.961	> 0.267	+	+p	+p	+	+	PA	3.945	> 0.270	+	+p	+p	+	PA	5	b
4821	PDL infantile probiotique (<4,0.10 <sup>4</sup> CFU/g)	Infant formula with probiotics	st	st	st	st	-	0.064	< 0.240	-	st	st	/	-	NA							5	b	
6167	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	st	st	st	st	-	0.068	< 0.237	-	st	st	/	-	NA							5	b	
6168	PDL infantile avec probiotiques (8,6.10 <sup>3</sup> UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	OVRFLW	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	5	b
6169	PDL infantile avec probiotiques (8,0.10 <sup>5</sup> UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.814	> 0.321	+	+p	+p	+	PA	5	b
6170	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	OVRFLW	> 0.321	+	+p	+p	+	PA	5	b
6171	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	3.807	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	5	b
6172	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	3.885	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	5	b
6173	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	3.835	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	5	b
6174	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	3.960	> 0.299	+	+p	+p	+	+	PA	3.942	> 0.321	+	+p	+p	+	PA	5	b
6175	PDL infantile avec probiotiques (<200 UFC/g)	Infant formula with probiotics	st	st	st	st	-	0.073	< 0.269	-	st	st	/	-	NA							5	b	
6176	PDL infantile avec probiotiques (1,4.10 <sup>3</sup> UFC/g)	Infant formula with probiotics	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.967	> 0.321	+	+p	+p	+	PA	5	b
6177	PDL infantile avec probiotiques (4,0.10 <sup>2</sup> UFC/g)	Infant formula with probiotics	st	st	st	st	-	0.081	< 0.269	-	st	st	/	-	NA							5	b	
6828	Poudre de lait avec probiotique (1,1.10 <sup>7</sup> UFC/g)	Infant formula with probiotics	st	st	st	st	-	0.077	< 0.262	-	st	st	/	-	NA							5	b	
6829	Poudre de lait 8 céréales avec probiotique (7,8.10 <sup>6</sup> UFC/g)	Infant cereal with probiotics	st	st	st	st	-	0.071	< 0.262	-	st	st	/	-	NA							5	b	
6830	Poudre de lait infantile avec probiotique (4,0.10 <sup>2</sup> UFC/g)	Infant cereal with probiotics	st	st	st	st	-	0.083	< 0.262	-	st	st	/	-	NA							5	b	
5469	Coule d'œuf entier	Whole egg	st	st	st	st	-	0.059	< 0.236	-	st	st	/	-	NA							5	c	
5470	Coule d'œuf entier	Whole egg	+p	+p	+p	+p	+	2.109	> 0.262	+	+p	+p	+	+	PA	3.260	> 0.273	+	+p	+p	+	PA	5	c
5472	Coule d'œuf entier	Whole egg	+p	+p	+p	+p	+	2.200	> 0.262	+	+p	+p	+	+	PA	3.393	> 0.273	+	+p	+p	+	PA	5	c
5473	Coule d'œuf entier	Whole egg	+p	+p	+p	+p	+	1.943	> 0.262	+	+p	+p	+	+	PA	2.618	> 0.273	+	+p	+p	+	PA	5	c
5474	Coule d'œuf	Whole egg	+m	+p	+M	+p	+	OVRFLW	> 0.262	+	+p	+p	+	+	PA	3.838	> 0.273	+	+p	+p	+	PA	5	c

INGREDIENTS AND SPECIFIC PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C							RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
5475	Coule d'œuf	Whole egg	+m	+p	+M	+p	+	0.067 0.064 0.073	< 0.236	- - -	+Md	+p	+	-	ND	0.070	< 0.245	-	+m	+p	-	ND	5	c	
6753	Coule d'œuf sucrée	Sugared whole egg	+p	+p	+p	+p	+	2.158	> 0.280	+	+p	+p	+	+	PA	1.327	> 0.297	+	+	+	+	PA	5	c	
6754	Coule d'œuf salée	Salted whole egg	+p	+p	+p	+p	+	0.953	> 0.280	+	+p	+p	+	+	PA	0.611	> 0.297	+	+	+	+	PA	5	c	
6831	Coule blanc sucré pasteurisée	Sugared white egg	st	st	st	st	-	0.082	< 0.262	-	st	st	/	-	NA								5	c	
6832	Coule jaune sucré pasteurisée	Sugared yellow egg	st	st	st	st	-	0.078	< 0.262	-	-	-	/	-	NA								5	c	
6833	Coule jaune salé pasteurisée	Salted yellow egg	st	st	st	st	-	0.074	< 0.262	-	st	st	/	-	NA								5	c	
6834	Coule blanc sucré pasteurisée	Sugared white egg	st	st	st	st	-	0.071	< 0.262	-	st	st	/	-	NA								5	c	
6835	Poudre d'œuf entier	Egg powder	st	st	st	st	-	0.089	< 0.262	-	st	st	/	-	NA								5	c	
6836	Coule entier pasteurisée	Whole egg product	st	st	st	st	-	0.072	< 0.262	-	-	st	/	-	NA								5	c	
6837	Poudre blanc d'œuf	White egg powder	st	st	st	st	-	0.083	< 0.262	-	st	st	/	-	NA								5	c	
6838	Coule fraiche	Whole egg product	st	st	st	st	-	0.075	< 0.262	-	st	st	/	-	NA								5	c	
6839	Coule fraiche	Whole egg product	st	st	st	st	-	0.079	< 0.262	-	st	st	/	-	NA								5	c	
6840	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	3.417	> 0.297	+	+p	+p	+	+	PA	3.963	> 0.318	+	+p	+p	+	PA	5	c	
6841	Poudre blanc d'œuf	White egg powder	+p	+p	+p	+p	+	0.697	> 0.297	+	+p	+p	+	+	PA	1.244	> 0.318	+	+p	+p	+	PA	5	c	
6842	Poudre d'œuf entier	Egg powder	+p	+p	+p	+p	+	3.968	> 0.297	+	+p	+p	+	+	PA	OVRFLW	> 0.318	+	+p	+p	+	PA	5	c	
6843	Poudre blanc d'œuf	White egg powder	+p	+p	+p	+p	+	0.441	> 0.297	+	+p	+p	+	+	PA	0.163 0.172 0.159	< 0.286	-	+p	+p	-	ND	5	c	
6844	Poudre blanc d'œuf	White egg powder	+p	+p	+p	+p	+	0.661	> 0.297	+	+p	+p	+	+	PA	1.412	> 0.318	+	+p	+p	+	PA	5	c	
6845	Poudre blanc d'œuf	White egg powder	+p	+p	+p	+p	+	3.890	> 0.297	+	+p	+p	+	+	PA	OVRFLW	> 0.318	+	+p	+p	+	PA	5	c	

FEED PRODUCTS																							Category	Type
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			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt		
4640	Croquettes junior	Pellets for dog	st	st	st	st	-	0.062	< 0.240	-	st	st	/	-	NA							6	a	
4719	Terrine au filet de thon et crevettes	Terrine for dog	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	6	a
4720	Terrine	Terrine for dog	+p	+p	+p	+p	+	3.834	> 0.265	+	+p	+p	+	+	PA	3.802	> 0.273	+	+p	+p	+	PA	6	a
4721	Terrine au bœuf pour chat	Terrine for cat	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	3.977	> 0.273	+	+p	+p	+	PA	6	a
4722	Terrine au lapin pour chat	Terrine for cat	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	3.972	> 0.273	+	+p	+p	+	PA	6	a
4723	Terrine au canard et légumes pour chien	Terrine for dog	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	3.893	> 0.273	+	+p	+p	+	PA	6	a
4724	Terrine de veau et carottes pour chien	Terrine for dog	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	3.811	> 0.273	+	+p	+p	+	PA	6	a
4725	Terrine au bœuf pour chien	Terrine for dog	+p	+p	+p	+p	+	OVRFLW	> 0.265	+	+p	+p	+	+	PA	OVRFLW	> 0.273	+	+p	+p	+	PA	6	a
4726	Terrine au lapin pour chat	Terrine for cat	+p	+p	+p	+p	+	3.961	> 0.265	+	+p	+p	+	+	PA	3.795	> 0.273	+	+p	+p	+	PA	6	a
4727	Terrine au bœuf pour chien	Terrine for dog	+p	+p	+p	+p	+	3.935	> 0.265	+	+p	+p	+	+	PA	3.928	> 0.273	+	+p	+p	+	PA	6	a
4728	Terrine de veau et carottes pour chien	Terrine for dog	+p	+p	+p	+p	+	3.886	> 0.265	+	+p	+p	+	+	PA	3.772	> 0.273	+	+p	+p	+	PA	6	a
4828	Croquettes chat	Pellets for cat	st	st	st	st	-	0.066	< 0.240	-	st	st	/	-	NA							6	a	
4829	Croquettes chien	Pellets for dog	-	-	st	st	-	0.066	< 0.240	-	-	-	/	-	NA							6	a	
6231	Croquettes chat volaille riz	Pet food	st	st	st	st	-	0.068	< 0.243	-	st	st	/	-	NA							6	a	
6232	Croquettes chat poulet céréales complètes	Pet food	st	st	st	st	-	0.069	< 0.243	-	st	st	/	-	NA							6	a	
6233	Croquettes chat poulet foie légumes céréales	Pet food	st	st	st	st	-	0.069	< 0.243	-	st	st	/	-	NA							6	a	
6234	Brisure de riz pour chien	Pet food	-	-	-	-	-	0.064	< 0.243	-	-	-	/	-	NA							6	a	
6235	Riz soufflé pour chien	Pet food	st	st	st	st	-	0.070	< 0.243	-	st	st	/	-	NA							6	a	
6236	Friandise snack au bœuf	Pet food	st	st	st	st	-	0.071	< 0.243	-	st	st	/	-	NA							6	a	
6237	Friandise snack au poulet	Pet food	st	st	st	st	-	0.071	< 0.243	-	st	st	/	-	NA							6	a	
4830	Farine pour porc	Flour for pork	st	st	st	st	-	0.068	< 0.240	-	st	st	/	-	NA							6	b	
4831	Farine pour porc	Flour for pork	st	st	st	st	-	0.067	< 0.240	-	st	st	/	-	NA							6	b	
4832	Aliment poule pondeuse	Feed for hens	st	st	st	st	-	0.065	< 0.240	-	st	st	/	-	NA							6	b	
6147	Farine pour porc	Feed flour for pork	+p	+p	+p	+p	+	3.866	> 0.263	+	+p	+p	+	+	PA	OVRFLW	> 0.264	+	+p	+p	+	PA	6	b
6148	Aliment déshydraté pour volaille	Dehydrated feeding stuff	+p	+p	+p	+p	+	OVRFLW	> 0.263	+	+p	+p	+	+	PA	3.918	> 0.264	+	+p	+p	+	PA	6	b
6149	Aliment déshydraté pour porcelet	Dehydrated feeding stuff	+m	+m	+m	+m	+	3.885	> 0.263	+	-	+m	+	+	PA		> 0.264					6	b	
6150	Aliment déshydraté pour bétail	Dehydrated feeding stuff	+p	+p	+p	+p	+	OVRFLW	> 0.299	+	+p	+p	+	+	PA	3.965	> 0.321	+	+p	+p	+	PA	6	b
6151	Aliment déshydraté pour gibier caille	Dehydrated feeding stuff	st	st	st	st	-	0.082	< 0.269	-	st	st	/	-	NA							6	b	
6152	Son	Bran	-	+M	st	st	+	0.057 0.056 0.055	< 0.237	- - -	-	+m	+	-	ND	0.060	< 0.238	-	+m	+m	-	ND	6	b

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

TRANSIA PLATE *Salmonella* GOLD Assay



FEED PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 <sup>♦</sup>					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C							RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C										
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
6153	Aliment déshydraté colza, tourteau	Dehydrated feeding stuff	+p	+p	+p	+p	+	3.880	> 0.263	+	+p	+p	+	+	PA	3.886	> 0.264	+	+p	+p	+	PA	6	b	
6154	Aliment déshydraté pour bovin	Dehydrated feeding stuff	-	-	-	-	-	0.080	< 0.269	-	-	-	/	-	NA								6	b	
6155	Aliment déshydraté pour bétail	Dehydrated feeding stuff	-	-	-	-	-	0.081	< 0.269	-	-	-	/	-	NA								6	b	
6156	Aliment déshydraté pour porc	Dehydrated feeding stuff	st	st	st	st	-	0.073	< 0.269	-	st	st	/	-	NA								6	b	
6157	Aliment déshydraté pour poulet	Dehydrated feeding stuff	st	st	st	st	-	0.075	< 0.269	-	st	st	/	-	NA								6	b	
6158	Aliment déshydraté pour poudeuse	Dehydrated feeding stuff	-	-	-	-	-	0.079	< 0.269	-	st	st	/	-	NA								6	b	
6163	Drèche de blé	Wheat	st	st	st	st	-	0.083	< 0.269	-	st	st	/	-	NA								6	b	
6825	Colza tourteaux	Cattle feed	-	-	-	-	-	0.074	< 0.262	-	-	-	/	-	NA								6	b	
6826	Colza	Cattle feed	st	st	st	st	-	0.071	< 0.262	-	st	st	/	-	NA								6	b	
6827	Tourteaux	Cattle feed	-	-	-	-	-	0.072	< 0.262	-	-	-	/	-	NA								6	b	
6976	Mélange tournesol / colza	Cattle feed	-	-	-	-	-	0.093	< 0.269	-	-	-	/	-	NA								6	b	
6977	Aliment complet pour poule poudeuse	Dehydrated feeding stuff	+p	+p	+p	+p	+	3.823	> 0.299	+	+p	+p	+	+	PA	3.964	> 0.273	+	+p	+p	+	PA	6	b	
6978	Aliment complet pour poulette	Dehydrated feeding stuff	+m	+M	+M	+p	+	1.607	> 0.299	+	+1/2	+M	+	+	PA	2.588	> 0.273	+	+M	+p	+	PA	6	b	
6983	Alimentation pour gibier/caille	Dehydrated feeding stuff	-	-	-	-	-	0.081	< 0.269	-	-	-	/	-	NA								6	b	
6984	Alimentation animale colza	Dehydrated feeding stuff	+p	+p	+p	+p	+	3.968	> 0.299	+	+p	+p	+	+	PA	3.979	> 0.273	+	+p	+p	+	PA	6	b	
7725	Aliment pour ruminant	Feed for hens	+p	+p	+p	+p	+	3.940	> 0.334	+	+p	+p	+	+	PA	OVRFLW	> 0.320	+	+p	+p	+	PA	6	b	
7726	Aliment pour dindes	Feed for turkey	+p	+p	+p	+p	+	3.907	> 0.334	+	+p	+p	+	+	PA	3.937	> 0.320	+	+p	+p	+	PA	6	b	
3838	Protéine déshydratée	Dehydrated proteins	+ m(3)	+1/2	+m	+1/2	+	3.535	> 0.256	+	+M	+M	+	+	PA	3.826	> 0.267	+	+M	+M	+	PA	6	c	
3839	Protéine de volaille déshydratée	Poultry dehydrated proteins	st	st	st	st	-	0.058	< 0.230	-	st	st	/	-	NA								6	c	
3840	Protéine déshydratée	Dehydrated proteins	-	+M	+m	+1/2	+	3.807	> 0.256	+	+M	+M	+	+	PA	3.806	> 0.267	+	+M	+M	+	PA	6	c	
3841	Protéine déshydratée	Dehydrated proteins	+m	+M	+m	+1/2	+	3.755	> 0.256	+	+M	+M	+	+	PA	3.893	> 0.267	+	+M	+M	+	PA	6	c	
4633	Poudre déshydratée	Dehydrated proteins	-	-	-	-	-	0.065	< 0.240	-	-	-	/	-	NA								6	c	
4634	Poudre déshydratée	Dehydrated proteins	st	st	st	st	-	0.061	< 0.240	-	st	st	/	-	NA								6	c	
4635	Poudre déshydratée	Dehydrated proteins	+M	+M	+M	+M	+	3.948	> 0.267	+	+M	+p	+	+	PA	3.954	> 0.266	+	+P	+P	+	PA	6	c	
4636	Poudre déshydratée	Dehydrated proteins	+p	+p	+m	+p	+	3.712	> 0.267	+	+p	+p	+	+	PA	OVRFLW	> 0.266	+	+P	+P	+	PA	6	c	
4637	Poudre déshydratée	Dehydrated proteins	-	-	-	-	-	0.062	< 0.240	-	-	-	/	-	NA								6	c	
4638	Poudre déshydratée	Dehydrated proteins	-	-	-	-	-	0.064	< 0.240	-	-	-	/	-	NA								6	c	
4639	Poudre déshydratée	Dehydrated proteins	-	-	-	-	-	0.067	< 0.240	-	-	-	/	-	NA								6	c	
4646	Protéines	Proteins	-	-	-	-	-	0.066	< 0.240	-	-	-	/	-	NA								6	c	
4647	Protéines	Proteins	-	-	-	-	-	0.064	< 0.240	-	-	-	/	-	NA								6	c	
4833	Farine alimentation animale	Feed flour	st	st	st	st	-	0.071	< 0.240	-	st	st	/	-	NA								6	c	
6160	MP farine de thon	Raw material	+1/2	+1/2	+1/2	+M	+	3.931	< 0.269	+	+1/2	+M	+	+	PA	OVRFLW	> 0.264	+	+M	+M	+	PA	6	c	
6161	MP farine de thon	Raw material	-	-	-	-	-	0.086	< 0.269	-	-	-	/	-	NA								6	c	

FEED PRODUCTS																								Category	Type
Sample No	Product (French name)	Product	Reference method: ISO 6579 <sup>♦</sup>					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C						RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt			
6162	MP farine de thon	Raw material	+m	+m	+M	+M	+	2.272	> 0.299	+	+1/2	+1/2	+	+	PA	OVRFLW	> 0.321	+	+M	+M	+	PA	6	c	
6979	Farine alimentation animale	Flour for animals	+M	+p	+M	+M	+	3.825	> 0.299	+	+M	+P	+	+	PA	3.889	> 0.273	+	+M	+p	+	PA	6	c	
6980	Farine alimentation animale	Flour for animals	st	st	st	st	-	0.083	< 0.269	-	st	st	/	-	NA								6	c	
6981	Farine alimentation animale	Flour for animals	+p	+p	+p	+p	+	3.851	> 0.299	+	+p	+p	+	+	PA	3.798	> 0.273	+	+p	+p	+	PA	6	c	
6982	Farine alimentation animale	Flour for animals	+p	+p	+p	+p	+	3.714	> 0.299	+	+p	+p	+	+	PA	3.750	> 0.273	+	+p	+p	+	PA	6	c	
6985	Protéines déshydratées	Dehydrated protein	-	-	st	st	-	0.081	< 0.269	-	st	st	/	-	NA								6	c	

ENVIRONMENTAL SAMPLES																							Category	Type
Sample N°	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt 48h		
6355	Eau refroidisseur (atelier traiteur)	Process water (deli salad industry)	st	st	st	st	-	0.125	< 0.269	-	st	st	/	-	NA							7	a	
6356	Eau de lavage (atelier traiteur)	Process water (deli salad industry)	st	st	st	st	-	0.091	< 0.269	-	st	st	/	-	NA							7	a	
6357	Eau de lavage (atelier traiteur)	Process water (deli salad industry)	st	st	st	st	-	0.091	< 0.269	-	st	st	/	-	NA							7	a	
6699	Eau process flagelleuse I (atelier abattage porc)	Process water (pork industry)	-	-	+m (C. <i>youngae</i> )	-	-	0.113	< 0.294	-	-	-	/	-	NA	0.107	< 0.260	-	-	-	-	NA	7	a
6700	Eau échaudage (atelier abattage porc)	Process water (pork industry)	-	-	-	-	-	0.102	< 0.294	-	-	-	/	-	NA							7	a	
6702	Eau rinçage avant flambeur (atelier abattage porc)	Process water (pork industry)	-	-	-	-	-	0.110	< 0.294	-	-	-	/	-	NA							7	a	
6703	Eau flagelleuse (atelier abattage porc)	Process water (pork industry)	-	-	-	-	-	0.114	< 0.294	-	-	-	/	-	NA							7	a	
6759	Eau pédiluve 1 découpe (atelier abattage porc)	Water (pork industry)	st	st	st	st	-	0.073	< 0.252	-	st	st	/	-	NA							7	a	
6760	Eau pédiluve 2 découpe (atelier abattage porc)	Water (pork industry)	st	st	st	st	-	0.074	< 0.252	-	st	st	/	-	NA							7	a	
6761	Eau lave semelle découpe (atelier abattage porc)	Water (pork industry)	st	st	st	st	-	0.042	< 0.252	-	st	st	/	-	NA							7	a	
6846	Eau de process (atelier abattage de porc)	Process water (pork industry)	st	st	st	st	-	0.080	< 0.262	-	-	st	/	-	NA							7	a	
6847	Eau de process (atelier abattage de porc)	Process water (pork industry)	st	st	st	st	-	0.082	< 0.262	-	-	st	/	-	NA							7	a	
918	Eau de rinçage N°4	Process water (porc/beef industry)	st	st	+md (Citrobacter <i>youngae</i> )	+md	-	0.115	< 0.290	-	st	st	/	-	NA							7	a	
919	Eau de rinçage N°5	Process water (pork/beef industry)	-	-	-	-	-	0.108	< 0.290	-	-	-	/	-	NA							7	a	
921	Eau de siphon N°6	Process water (pork/beef industry)	+m	+1/2	+1/2	+1/2	+	3.788	> 0.320	+	+M	+M	+	+	PA	OVRFLW	> 0.324	+	+M	+P	+	PA	7	a
923	Eau de siphon N°7	Process water (pork/beef industry)	-	-	-	-	-	0.136	< 0.290	-	st	st	/	-	NA							7	a	
925	Eau de process épilieuse N°1	Process water (pork/beef industry)	-	-	-	-	-	0.122	< 0.290	-	-	-	/	-	NA							7	a	
1116	Eau de process chipolatas	Process water (sausages)	+P	+P	+M	+P	+	3.855	> 0.260	+	+P	+P	+	+	PA	3.946	> 0.276	+	+P	+P	+	PA	7	a
1117	Eau de process chipolatas	Process water (sausages)	+P	+P	+M	+P	+	1.278	> 0.260	+	+P	+P	+	+	PA	2.799	> 0.276	+	+P	+P	+	PA	7	a
1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+P	+P	+P	+P	+	>	> 0.260	+	+P	+P	+	+	PA	3.907	> 0.276	+	+P	+P	+	PA	7	a
1119	Eau de process chipolatas/merguez	Process water (sausages)	+P	+P	+P	+P	+	3.867	> 0.260	+	+P	+P	+	+	PA	OVRFLW	> 0.276	+	+P	+P	+	PA	7	a



ENVIRONMENTAL SAMPLES																								Category	Type
Sample N°	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																	
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C												
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt 48h			
1120	Eau de process préparation poisson	Process water (sausages/merguez)	+P	+P	+P	+P	+	3.954	>0.260	+	+P	+P	+	+	PA	3.758	>0.276	+	+P	+P	+	PA	7	a	
1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	0.066	<0.240	-	st	st	/	-	NA								7	a	
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+P	+P	+P	+P	+	3.891	>0.260	+	+P	+P	+	+	PA	3.960	>0.276	+	+P	+P	+	PA	7	a	
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	st	st	st	st	-	0.073	<0.240	-	st	st	/	-	NA								7	a	
1124	Eau de process ferments	Process water (ferments)	+P	+P	+P	+P	+	OVRFLW	>0.260	+	+P	+P	+	+	PA	3.819	>0.276	+	+P	+P	+	PA	7	a	
1125	Eau de process ferments	Process water (ferments)	+P	+P	+P	+P	+	3.728	>0.260	+	+P	+P	+	+	PA	3.940	>0.276	+	+P	+P	+	PA	7	a	
1251	Eau rinçage Bac préparation mélange poissons	Process water (fish)	+P	+P	+P	+P	+	3.852	>0.276	+	+P	+P	+	+	PA	3.653	>0.270	+	+P	+P	+	PA	7	a	
1252	Eau rinçage poussoir production poisson	Process water (fish)	+P	+P	+P	+P	+	3.816	>0.276	+	+P	+P	+	+	PA	3.794	>0.270	+	+P	+P	+	PA	7	a	
1253	Eau rinçage cutter production poisson	Process water (fish)	+P	+P	+P	+P	+	3.858	>0.276	+	+M	+M	+	+	PA	3.797	>0.270	+	+M	+M	+	PA	7	a	
6690	Coquilles d'œuf broyées (atelier casserie œuf)	Eggshell	-	-	+ 1/2d ( <i>Citrobacter brakii</i> )	-	-	0.125	< 0.294	-	-	-	/	-	NA	0.125	< 0.260	-	-	-	-	NA	7	b	
6764	Déchets viande au sol VS (atelier abattage porc)	Waste (pork industry)	-	-	-	-	-	0.075	< 0.252	-	-	-	/	-	NA								7	b	
6765	Déchets viande au sol découpe (atelier abattage porc)	Waste (pork industry)	-	-	-	+m ( <i>Enterobacter/Citrobacter</i> )	-	0.089	< 0.252	-	-	-	/	-	NA								7	b	
6766	Déchets viande au sol emballage (atelier abattage porc)	Waste (pork industry)	-	-	-	-	-	0.081	< 0.252	-	-	-	/	-	NA								7	b	
6767	Déchets viande au sol VS (atelier abattage porc)	Waste (pork industry)	-	-	-	-	-	0.075	< 0.252	-	-	-	/	-	NA								7	b	
6848	Lingette poussière (atelier laiterie)	Dust (dairy industry)	st	st	st	st	-	0.086	< 0.262	-	st	st	/	-	NA								7	b	
6849	Lingette poussière (atelier laiterie)	Dust (dairy industry)	-	-	-	-	-	0.079	< 0.262	-	-	-	/	-	NA								7	b	
6850	Lingette poussière (atelier laiterie)	Dust (dairy industry)	-	-	-	-	-	0.085	< 0.262	-	-	-	/	-	NA								7	b	
6851	Lingette poussière (atelier laiterie)	Dust (dairy industry)	-	-	st	st	-	0.082	< 0.262	-	-	-	/	-	NA								7	b	
6852	Lingette poussière (atelier laiterie)	Dust (dairy industry)	-	-	-	st	-	0.082	< 0.262	-	-	-	/	-	NA								7	b	
6853	Lingette poussière (atelier laiterie)	Dust (dairy industry)	-	-	-	-	-	0.088	< 0.262	-	-	-	/	-	NA								7	b	
920	Poussières de sang	Blood dusts (pork/beef industry)	+m	+1/2	-	-	+	1.106	>0.308	+	+M	+m	+	+	PA	1.387	>0.324	+	+M	+P	+	PA	7	b	
922	Résidus sang auge saignée	Blood dusts (pork/beef industry)	+md (NC)	-	+d (NC)	-	-	0.128	<0.290	-	-	st	/	-	NA	0.123	<0.292	-	-	-	-	NA	7	b	

ENVIRONMENTAL SAMPLES																							Category	Type
Sample N°	Product (French name)	Product	Reference method: ISO 6579 ♦					Alternative method: TRANSIA PLATE <i>Salmonella</i> GOLD																
			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt 48h		
924	Sang montée AR3	Blood dusts (pork/beef industry)	-	-	-	-	-	0.133	<0.290	-	-	-	/	-	NA							7	b	
1126	Poussières de lait n°1	Dust (dairy industry)	st	st	st	st	-	0.068	<0.240	-	st	st	/	-	NA							7	b	
1127	Poussières de lait n°2	Dust (dairy industry)	st	st	st	st	-	0.075	<0.240	-	st	st	/	-	NA							7	b	
1128	Déchets poisson cru	Dust (fish)	+d (NC)	-	-	-	-	0.065	<0.240	-	-	-	/	-	NA	0.073	<0.248	-	-	-	-	NA	7	b
1129	Déchets appât poisson	Dust (fish)	+P	+P	+1/2	+M	+	2.581	>0.260	+	+M	+M	+	+	PA	3.855	>0.276	+	+P	+P	+	PA	7	b
1130	Déchets morceaux saumon	Dust (salmon)	+P	+P	+P	+P	+	OVRFLW	>0.260	+	+P	+P	+	+	PA	3.901	>0.276	+	+P	+P	+	PA	7	b
1131	Déchets pâte à pompon n°1	Raw pastry	-	-	-	-	-	0.063	<0.240	-	-	-	/	-	NA							7	b	
1132	Déchets pâte à pompon n°2	Raw pastry	-	-	-	-	-	0.061	<0.240	-	-	-	/	-	NA							7	b	
1133	Déchets pâte à pompon n°1	Raw pastry	-	-	-	-	-	0.061	<0.240	-	-	-	/	-	NA							7	b	
1134	Déchets pâte à pompon n°2	Raw pastry	-	-	-	-	-	0.061	<0.240	-	-	-	/	-	NA							7	b	
1135	Déchets saucisson	Dust (pork)	-	-	-	-	-	0.062	<0.240	-	-	-	/	-	NA							7	b	
1254	Déchet poissons crus	Fish dusts	+P	+P	+P	+P	+	3.856	>0.276	+	+P	+P	+	+	PA	3.771	>0.270	+	+P	+P	+	PA	7	b
1255	Déchets hachoir graisse saucisson	Pork dusts	+m	+m	+M	+M	+	3.944	>0.276	+	+P	+P	+	+	PA	3.785	>0.270	+	+P	+P	+	PA	7	b
1256	Déchets végétaux	Vegetable dusts	+M	+M	+M	+P	+	3.983	>0.276	+	+P	+P	+	+	PA	3.831	>0.270	+	+M	+M	+	PA	7	b
1257	Déchets végétaux	Vegetable dusts	+M	+m	+M	+M	+	OVRFLW	>0.276	+	+M	+M	+	+	PA	3.912	>0.270	+	+M	+M	+	PA	7	b
1258	Poussière de chocolat 1	Chocolate dusts	+M	+P	+P	+M	+	3.917	>0.276	+	+P	+P	+	+	PA	3.721	>0.270	+	+P	+P	+	PA	7	b
1259	Poussière de chocolat 2	Chocolate dusts	+P	+P	+P	+P	+	3.865	>0.276	+	+P	+P	+	+	PA	3.754	>0.270	+	+P	+P	+	PA	7	b
1260	Poussière de lait	Milk dusts	+P	+P	+P	+P	+	3.254	>0.276	+	+P	+P	+	+	PA	2.509	>0.270	+	+P	+P	+	PA	7	b
6353	Lingette sol avant nettoyage (atelier traiteur)	Wipe (deli salad industry)	-	-	-	-	-	0.091	< 0.269	-	-	-	/	-	NA							7	c	
6691	Chiffonnette process Machine M1 (atelier casserie œuf)	Wipe (egg industry)	-	-	-	-	-	0.107	< 0.294	-	-	-	/	-	NA							7	c	
6692	Chiffonnette process Machine M3 (atelier casserie œuf)	Wipe (egg industry)	st	st	-	-	-	0.102	< 0.294	-	st	st	/	-	NA							7	c	
6693	Chiffonnette process retour alvéoles M1 (atelier casserie œuf)	Wipe (egg industry)	-	-	-	-	-	0.102	< 0.294	-	st	-	/	-	NA							7	c	
6694	Chiffonnette mur déballage (atelier casserie œuf)	Wipe (egg industry)	st	st	-	-	-	0.101	< 0.294	-	st	-	/	-	NA							7	c	
6695	Chiffonnette égout 2 déballage (atelier casserie œuf)	Wipe (egg industry)	-	-	+m (C. <i>youngae</i> )	-	-	0.109	< 0.294	-	-	-	/	-	NA	0.102	< 0.260	-	-	-	-	NA	7	c
6696	Chiffonnette escalier déballage casserie (atelier casserie œuf)	Wipe (egg industry)	-	-	-	-	-	0.112	< 0.294	-	-	-	/	-	NA							7	c	

ENVIRONMENTAL SAMPLES																							Category	Type
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			RVS broth		MKTTn broth		ISO 6579 Result	RVS + N for 18-24 h at 41.5°C					RVS + N for 18-24 h at 41.5°C + 48 h at 5°C ± 3°C											
			XLD	ASAP	XLD	ASAP		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	Agreement Ref/Alt	O.D.	Threshold	Result	XLD	ASAP	Final result	Agreement Ref/Alt 48h		
6697	Chiffonnette gouillote (atelier casserie œuf)	Wipe (egg industry)	-	-	+md (C. <i>youngae</i> )	-	-	0.110	< 0.294	-	-	-	/	-	NA	0.099	< 0.260	-	-	-	-	NA	7	c
6698	Chiffonnette crochets (atelier abattage porc)	Wipe (pork industry)	-	-	-	-	-	0.108	< 0.294	-	-	-	/	-	NA								7	c
6755	Chiffonnette machine M4 (atelier casserie œuf)	Wipe (egg industry)	st	st	st	st	-	0.073	< 0.252	-	st	st	/	-	NA								7	c
6758	Chiffonnette table à nerf (atelier abattage porc)	Wipe (pork industry)	-	-	-	-	-	0.100	< 0.252	-	-	-	/	-	NA								7	c
910	Chiffonnette entrée goulotte (porc/boeuf)	Wipes (pork/beef industry)	-	-	-	-	-	0.109	< 0.290	-	-	-	/	-	NA								7	c
911	Chiffonnette fendeuse n°2 (porc/boeuf)	Wipes (pork/beef industry)	st	st	st	st	-	0.113	< 0.290	-	st	st	/	-	NA								7	c
912	Chiffonnette bande de marquage (porc/boeuf)	Wipes (pork/beef industry)	-	-	-	-	-	0.108	< 0.290	-	-	-	/	-	NA								7	c
913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipes (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+	3.554	> 0.320	+	+M	+1/2	+	+	PA	3.914	> 0.324	+	+1/2	+1/2	+	PA	7	c
914	Chiffonnette scie consignée (porc/bœuf)	Wipes (pork/beef industry)	-	-	-	-	-	0.116	< 0.290	-	-	-	/	-	NA								7	c
915	Chiffonnette intérieur pince à tête (porc/bœuf)	Wipes (pork/beef industry)	-	st	-	st	-	0.110	< 0.290	-	st	st	/	-	NA								7	c
916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipes (pork/beef industry)	+m	+m	+m	+m	+	3.150	> 0.320	+	+1/2	+m	+	+	PA	3.359	> 0.324	+	+1/2	+1/2	+	PA	7	c
917	Chiffonnette guide unipork roulette (porc/bœuf)	Wipes (pork/beef industry)	+1/2	+m	+1/2	+m	+	2.538	> 0.320	+	+1/2	+m	+	+	PA	2.607	> 0.324	+	+1/2	+1/2	+	PA	7	c
1136	Chiffonnette caisse stockage lieu noir	Wipes (fish)	+P	+P	+P	+P	+	3.957	> 0.260	+	+P	+P	+	+	PA	3.903	> 0.276	+	+P	+P	+	PA	7	c
1137	Chiffonnette balance prélèvements produit à base de poisson	Wipes (fish)	+P	+P	+P	+P	+	3.888	> 0.260	+	+P	+P	+	+	PA	3.807	> 0.276	+	+P	+P	+	PA	7	c
1138	Chiffonnette balance production poisson	Wipes (fish)	+P	+P	+P	+P	+	3.819	> 0.260	+	+P	+P	+	+	PA	3.886	> 0.276	+	+P	+P	+	PA	7	c
1139	Chiffonnette mélangeur propre poisson	Wipes (fish)	+P	+P	+M	+M	+	2.588	> 0.260	+	+P	+P	+	+	PA	3.790	> 0.276	+	+P	+P	+	PA	7	c
1140	Chiffonnette bac stockage poisson	Wipes (fish)	+P	+P	+1/2	+1/2	+	2.453	> 0.260	+	+M	+P	+	+	PA	2.782	> 0.276	+	+M	+P	+	PA	7	c
1141	Chiffonnette hachoir saucisson	Wipes (pork)	+P	+P	+1/2	+1/2	+	0.065	< 0.240	-	-	-	/	-	ND	0.077	< 0.248	-	-	-	-	ND	7	c
1142	Chiffonnette cutter propre saucisson	Wipes (pork)	st	st	st	st	-	0.066	< 0.240	-	-	st	/	-	NA								7	c
1143	Chiffonnette pousoir propre saucisson	Wipes (pork)	+P	+P	+P	+P	+	1.210	> 0.260	+	+P	+P	+	+	PA	3.819	> 0.276	+	+P	+P	+	PA	7	c
1249	Lingette pousoir propre fabrication pâtisserie	Wipes (pastries)	+P	+P	+P	+P	+	3.970	> 0.276	+	+P	+P	+	+	PA	3.783	> 0.270	+	+P	+P	+	PA	7	c
1250	Lingette outillage pousoir propre fabrication pâtisserie	Wipes (pastries)	+P	+P	+P	+P	+	3.838	> 0.276	+	+P	+P	+	+	PA	3.769	> 0.270	+	+P	+P	+	PA	7	c

### Appendix 7 - Relative level of detection: raw data

Matrix: Ground poultry (IPL - 2004)  
 Strain: *Salmonella* Hadar  
 Aerobic mesophilic flora: 2 300 000 CFU for Levels 2 and 4; 370 000 CFU/g for Level 3

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Resul	Conclusion
		XLD	Edel	XLD	Edel						RVS XLD	RVS Edel		
1	0	-	-	-	-	-	0/6	0.066	0.133	-	/	/	-	0/6
		-	-	-	-	-		0.066	0.133	-	/	/	-	
		-	-	-	-	-		0.062	0.133	-	/	/	-	
		-	-	-	-	-		0.062	0.133	-	/	/	-	
		-	-	-	-	-		0.062	0.133	-	/	/	-	
		-	-	-	-	-		0.061	0.133	-	/	/	-	
2	0.36	-	-	-	-	-	3/6	0.057	0.141	-	/	/	-	3/6
		+	+	+	+	+		1.556	0.141	+	+	+	+	
		+	+	+	+	+		1.274	0.141	+	+	+	+	
		+	+	+	+	+		1.378	0.141	+	+	+	+-	
		-	-	-	-	-		0.052	0.141	-	/	/	-	
		-	-	-	-	-		0.054	0.141	-	/	/	-	
3	0.44	-	-	-	-	-	5/6	0.062	0.133	-	/	/	+	5/6
		+	-	+	+	+		0.336	0.133	+	+	-	+	
		+	+	+	+	+		0.495	0.133	+	+	+	+	
		+	+	+	+	+		0.488	0.133	+	+	+	+	
		+	+	+	+	+		0.738	0.133	+	+	+	+	
		+	+	+	+	+		0.933	0.133	+	+	+	+	
4	1.76	+	+	+	+	+	6/6	0.940	0.133	+	+	+	+	6/6
		+	+	+	+	+		0.888	0.133	+	+	+	+	
		+	+	+	+	+		0.519	0.133	+	+	+	+	
		+	+	+	+	+		0.933	0.133	+	+	+	+	
		+	+	+	+	+		0.345	0.133	+	+	+	+	
		+	+	+	+	+		0.602	0.133	+	+	+	+	

Matrix: Raw milk  
 Strain: *Salmonella* Typhimurium  
 Aerobic mesophilic flora: 5 500 000 CFU/ml

(IPL - 2004)

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Resul	Conclusion
		XLD	edel	XLD	Edel						RVS XLD	RVS Edel		
1	0	-	-	-	-	-	0/6	0.067	0.153	-	/	/	-	0/6
		-	-	-	-	-		0.064	0.153	-	/	/	-	
		-	-	-	-	-		0.060	0.153	-	/	/	-	
		-	-	-	-	-		0.066	0.153	-	/	/	-	
		-	-	-	-	-		0.76	0.153	-	/	/	-	
		-	-	-	-	-		0.075	0.153	-	/	/	-	
2	0.56	-	-	-	-	-	2/6	0.075	0.133	-	-	-	-	2/6
		-	-	-	-	-		0.078	0.133	-	-	-	-	
		-	-	-	-	-		0.074	0.133	-	-	-	-	
		+	+	+	+	+		1.072	0.133	+	+	+	+	
		-	-	-	-	-		0.069	0.133	-	-	-	-	
		+	+	+	+	+		1.020	0.133	+	+	+	+	
3	1.12	-	-	-	-	-	3/6	0.070	0.153	-	-	-	-	3/6
		+	+	+	+	+		0.978	0.153	+	+	+	+	
		-	-	-	-	-		0.074	0.153	-	-	-	-	
		+	+	-	+	+		1.033	0.153	+	+	+	+	
		+	+	+	+	+		1.046	0.153	+	+	+	+	
		-	-	-	-	-		0.072	0.153	-	-	-	-	
4	2.24	+	+	+	+	+	6/6	1.124	0.133	+	+	+	+	6/6
		+	+	+	+	+		1.168	0.133	+	+	+	+	
		+	+	+	+	+		0.970	0.133	+	+	+	+	
		+	+	+	+	+		1.010	0.133	+	+	+	+	
		+	+	+	+	+		0.980	0.133	+	+	+	+	
		+	+	+	+	+		0.985	0.133	+	+	+	+	

Matrix: Liquid egg product  
 Strain: *Salmonella* Enteritidis  
 Aerobic mesophilic flora: 30 000 000 CFU/g

(IPL - 2004)

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Resul	Conclusion
		XLD	Edel	XLD	Edel						RVS XLD	RVS Edel		
1	0	-	-	-	-	-	0/6	0.063	0.143	-	/	/	-	0/6
		-	-	-	-	-		0.065	0.143	-	/	/	-	
		-	-	-	-	-		0.062	0.143	-	/	/	-	
		-	-	-	-	-		0.062	0.143	-	/	/	-	
		-	-	-	-	-		0.064	0.143	-	/	/	-	
		-	-	-	-	-		0.065	0.143	-	/	/	-	
2	0.64	-	-	-	-	-	2/6	0.057	0.143	-	/	/	-	2/6
		-	-	-	-	-		0.061	0.143	-	/	/	-	
		-	-	-	-	-		0.057	0.143	-	/	/	-	
		-	-	-	-	-		0.060	0.143	-	/	/	-	
		+	+	+	+	+		1.003	0.143	+	+	+	+	
		+	+	+	+	+		1.004	0.143	+	+	+	+	
3	1.28	+	+	+	+	+	5/6	1.072	0.143	+	+	+	+	5/6
		+	+	+	+	+		1.140	0.143	+	+	+	+	
		+	+	+	+	+		1.064	0.143	+	+	+	+	
		+	+	+	+	+		1.473	0.143	+	+	+	+	
		+	+	+	+	+		1.085	0.143	+	+	+	+	
		-	-	-	-	-		0.061	0.143	+	/	/	-	
		+	+	+	+	+		1.056	0.143	+	+	+	+	
4	2.56	+	+	+	+	+	6/6	1.026	0.143	+	+	+	+	6/6
		+	+	+	+	+		1.073	0.143	+	+	+	+	
		+	+	+	+	+		1.092	0.143	+	+	+	+	
		+	+	+	+	+		1.067	0.143	+	+	+	+	
		+	+	+	+	+		1.032	0.143	+	+	+	+	

Matrix: Fish fillet  
 Strain: *Salmonella* Virchow  
 Aerobic mesophilic flora: 7 000 000 CFU/g

(IPL - 2004)

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Result	Conclusion
		XLD	Edel	XLD	Edel						RVS XLD	RVS Edel		
1	0	-	-	-	-	-	0/6	0.057	0.139	-	-	-	-	0/6
		-	-	-	-	-		0.059	0.139	-	-	-	-	
		-	-	-	-	-		0.057	0.139	-	-	-	-	
		-	-	-	-	-		0.064	0.139	-	-	-	-	
		-	-	-	-	-		0.066	0.139	-	-	-	-	
		-	-	-	-	-		0.074	0.139	-	-	-	-	
2	0.28	+	+	+	+	+	3/6	1.296	0.139	+	+	+	+	3/6
		+	+	+	+	+		1.216	0.139	+	+	+	+	
		-	-	-	-	-		0.058	0.139	-	-	-	-	
		+	+	+	+	+		1.172	0.139	+	+	+	+	
		-	-	-	-	-		0.097	0.139	-	-	-	-	
		-	-	-	-	-		0.060	0.139	-	-	-	-	
3	0.56	+	+	+	+	+	5/6	1.221	0.139	+	+	+	+	5/6
		-	-	-	-	-		0.052	0.139	-	-	-	-	
		+	+	+	+	+		1.186	0.139	+	+	+	+	
		+	+	+	+	+		1.129	0.139	+	+	+	+	
		+	+	+	+	+		1.170	0.139	+	+	+	+	
		+	+	+	+	+		1.163	0.139	+	+	+	+	
4	1.12	+	+	+	+	+	6/6	1.195	0.139	+	+	+	+	6/6
		+	+	+	+	+		1.129	0.139	+	+	+	+	
		+	+	+	+	+		1.138	0.139	+	+	+	+	
		+	+	+	+	+		1.277	0.139	+	+	+	+	
		+	+	+	+	+		1.209	0.139	+	+	+	+	
		+	+	+	+	+		1.257	0.139	+	+	+	+	



Matrix: Pet food  
 Strain: *Salmonella* Senftenberg  
 Aerobic mesophilic flora: < 10 CFU/g

(IPL - 2004)

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Result	Conclusion
		XLD	edel	XLD	Edel						RVS XLD	RVS Edel		
1	0	-	-	-	-	-	0/6	0.063	0.153	-	/	/	-	0/6
		-	-	-	-	-		0.062	0.153	-	/	/	-	
		-	-	-	-	-		0.059	0.153	-	/	/	-	
		-	-	-	-	-		0.061	0.153	-	/	/	-	
		-	-	-	-	-		0.064	0.153	-	/	/	-	
		-	-	-	-	-		0.060	0.153	-	/	/	-	
2	0.48	+	+	+	+	+	2/6	1.140	0.153	+	+	+	+	2/6
		-	-	-	-	-		0.066	0.153	-	/	/	-	
		-	-	-	-	-		0.058	0.153	-	/	/	-	
		+	+	+	+	+		1.097	0.153	+	+	+	+	
		-	-	-	-	-		0.068	0.153	-	/	/	-	
		-	-	-	-	-		0.061	0.153	-	/	/	-	
3	0.96	+	+	+	+	+	5/6	1.085	0.153	+	+	+	+	5/6
		+	+	+	+	+		1.123	0.153	+	+	+	+	
		+	+	+	+	+		1.061	0.153	+	+	+	+	
		+	+	+	+	+		1.256	0.153	+	+	+	+	
		-	-	-	-	-		0.062	0.153	-	/	/	-	
		+	+	+	+	+		1.046	0.153	+	+	+	+	
4	1.92	+	+	+	+	+	6/6	1.080	0.153	+	+	+	+	6/6
		+	+	+	+	+		1.077	0.153	+	+	+	+	
		+	+	+	+	+		1.080	0.153	+	+	+	+	
		+	+	+	+	+		1.103	0.153	+	+	+	+	
		+	+	+	+	+		1.109	0.153	+	+	+	+	
		+	+	+	+	+		1.202	0.153	+	+	+	+	

Matrix: Process water (IPL - 2004)  
 Strain: *Salmonella* Infantis  
 Aerobic mesophilic flora: 840 000 CFU/ml

Level	Contamination level (cell/25 g)	Reference method						Alternative method						
		RVS		MKTTn		Result	Conclusion	DO	Threshold	Test result	Confirmation		Result	Conclusion
		XLD	Edel	XLD	Edel						RVS / XLD	RVS / Edel		
1	0	- LE	∅	∅	∅	-	0/6	0.084	0.159	-	/	/	-	0/6
		- LE	∅	∅	∅	-		0.080	0.159	-	/	/	-	
		- LE	∅	∅	∅	-		0.083	0.159	-	/	/	-	
		- LE	∅	∅	∅	-		0.084	0.159	-	/	/	-	
		- LE	∅	∅	∅	-		0.087	0.159	-	/	/	-	
		- LE	∅	∅	∅	-		0.084	0.159	-	/	/	-	
2	0.8	+ MA	+ MA	+ HA	+ HA	+	3/6	1.518	0.159	+	+ MA	+ MA		3/6
		- LE	∅	∅	∅	-		0.083	0.159	-	/	/	-	
		+ MA	+ HA	+ HA	+ HA	+		1.440	0.159	+	+ MA	+ MA		
		- LE	∅	∅	∅	-		0.082	0.159	-	/	/	-	
		+ HA	+ HA	+ HA	+ HA	+		1.526	0.159	+	+ MA	+ MA		
		- LE	∅	∅	∅	-		0.081	0.159	-	/	/	-	
3	1.6	+ HA	+ HA	+ HA	+ HA	+	4/6	1.505	0.159	+	+ HA	+ HA	+	4/6
		- LE	∅	∅	∅	-		0.087	0.159	-	/	/	-	
		+ HA	+ HA	+ HA	+ HA	+		1.623	0.159	+	+ HA	+ HA	+	
		+ HA	+ HA	+ HA	+ HA	+		1.508	0.159	+	+ HA	+ HA	+	
		+ HA	+ HA	+ HA	+ HA	+		1.559	0.159	+	+ HA	+ HA	+	
		- LE	∅	∅	∅	-		0.085	0.159	-	/	/	-	
4	3.2	+ HA	+ HA	+ HA	+ HA	+	6/6	1.511	0.159	+	+ HA	+ HA	+	6/6
		+ HA	+ HA	+ HA	+ HA	+		1.477	0.159	+	+ HA	+ HA	+	
		+ HA	+ HA	+ HA	+ HA	+		1.492	0.159	+	+ HA	+ HA	+	
		+ MA	+ MA	+ HA	+ HA	+		1.438	0.159	+	+ MA	+ MA	+	
		+ MA	+ MA	+ HA	+ HA	+		1.520	0.159	+	+ MA	+ MA	+	
		+ MA	+ MA	+ HA	+ HA	+		1.540	0.159	+	+ MA	+ MA	+	

Matrix : Fish terrine

(ADRIA Développement - Extension study, 2016)

Strain : *Salmonella* Enteritidis Ad638

Aerobic mesophilic flora : &lt;200 CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/Total	Alternative method: TRANSIA® PLATE <i>Salmonella</i> GOLD Assay						Number positive samples/Total
			RVS broth		MKTTn broth		Final result		O.D.	Result	XLD	ASAP	Confirmation Tests of the reference method	Final result	
			XLD	ASAP	XLD	ASAP									
5243	0	/	St	St	St	St	-	0.065	-	St	St	/	-	0/5	
5244			St	St	St	St	-	0.062	-	St	St	/	-		
5245			St	St	St	St	-	0.063	-	St	St	/	-		
5246			St	St	St	St	-	0.064	-	St	St	/	-		
5247			St	St	St	St	-	0.065	-	St	St	/	-		
5248	Low	0.8	+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+	14/20	
5249			St	St	St	St	-	0.058	-	St	St	/	-		
5250			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5251			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5252			St	St	St	St	-	0.063	-	St	St	/	-		
5253			St	St	St	St	-	0.063	-	St	St	/	-		
5254			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5255			St	St	St	St	-	0.065	-	St	St	/	-		
5256			+p	+p	+p	+p	+	3.901	+	+p	+p	+	+		
5257			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5258			St	St	St	St	-	0.066	-	St	St	/	-		
5259			St	St	St	St	-	0.068	-	St	St	/	-		
5260			+p	+p	+p	+p	+	3.823	+	+p	+p	+	+		
5261			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5262			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5263			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5264			+p	+p	+p	+p	+	3.921	+	+p	+p	+	+		
5265			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5266			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5267			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5268	High	2.4	+p	+p	+p	+p	+	3.846	+	+p	+p	+	+	5/5	
5269			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5270			+p	+p	+p	+p	+	3.954	+	+p	+p	+	+		
5271			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		
5272			+p	+p	+p	+p	+	OVRFLW	+	+p	+p	+	+		

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

110/130

October 27, 2020

Summary report (Version 0)

TRANSIA PLATE *Salmonella* GOLD Assay

**Matrix : Ground beef (ADRIA Développement - Renewal study, 2016)**  
**Strain : Salmonella Ohio Ad2224**  
 Aerobic mesophilic flora : 4,8.10<sup>3</sup> CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 6579 ♦					Number positive samples/Total	Alternative method: TRANSIA® PLATE Salmonella GOLD Assay						Number positive samples/Total	
			RVS broth		MKTTn broth		Final result		O.D.	Threshold	Result	XLD	ASAP	Confirmation Tests of the reference method		Final result
			XLD	ASAP	XLD	ASAP										
3887	0	0	-	-	-	-	-	0.022	<0.202	-	-	-	/	-	0/5	
3888			-	-	-	-	-	0.023	<0.202	-	-	-	/	-		
3889			-	-	-	-	-	0.021	<0.202	-	-	-	/	-		
3890			-	-	-	-	-	0.022	<0.202	-	-	-	/	-		
3891			-	-	-	-	-	0.031	<0.202	-	-	-	/	-		
3892	0,7	0,5	-	-	-	-	-	0.047	<0.202	-	-	-	/	-	10/20	
3893			-	-	-	-	-	0.026	<0.202	-	-	-	/	-		
3894			+m	+M	+M	+M	+	3.596	>0.224	+	-	+M	+	+		
3895			-	-	-	-	-	0.023	<0.202	-	-	-	/	-		
3896			+m	+M	+M	+p	+	3.397	>0.224	+	+	+M	+	+		
3897			-	-	-	-	-	0.025	<0.202	-	-	-	/	-		
3898			-	+M	+M	+p	+	3.43	>0.224	+	+m	+M	+	+		
3899			-	-	-	-	-	0.026	<0.202	-	-	-	/	-		
3900			-	-	-	-	-	0.04	<0.202	-	-	-	/	-		
3901			-	-	-	-	-	0.022	<0.202	-	-	-	/	-		
3902			-	-	-	-	-	0.05	<0.202	-	-	-	/	-		
3903			+m	+M	+M	+p	+	3.565	>0.224	+	+m	+M	+	+		
3904			+p	+p	+p	+p	+	3.577	>0.224	+	+p	+p	+	+		
3905			-	-	-	-	-	0.023	<0.202	-	-	-	/	-		
3906			+M	+M	+M	+p	+	3.477	>0.224	+	+M	+p	+	+		
3907			+m	+1/2	+m	+M	+	3.547	>0.224	+	+M	+M	+	+		
3908			+M	+M	+p	+p	+	3.591	>0.224	+	+M	+M	+	+		
3909			+M	+p	+M	+p	+	3.541	>0.224	+	+M	+p	+	+		
3910			+M	+p	+M	+p	+	3.563	>0.224	+	+M	+p	+	+		
3911			-	st	-	-	-	0.026	<0.202	-	-	-	/	-		
3912	2	1,5	-	-	-	-	-	0.023	<0.202	-	-	-	/	-	4/5	
3913			+p	+p	+p	+p	+	3.577	>0.224	+	+M	+M	+	+		
3914			+1	+M	+M	+p	+	3.544	>0.224	+	+m	+M	+	+		
3915			+m	+M	+m	+p	+	3.474	>0.224	+	+m	+M	+	+		
3916			+m	+M	+m	+M	+	3.54	>0.224	+	+m	+p	+	+		

♦ Analyses performed according to the COFRAC accreditation  
 ADRIA Développement  
**Summary report** (Version 0)  
 TRANSIA PLATE Salmonella GOLD Assay

**Appendix 8 – Inclusivity and exclusivity: raw data**  
**(Initial validation, 2001 - IPL, 2005 - BIOCONTROL, 2009 - ADRIA**  
**Développement, 2012)**

INCLUSIVITY (IPL, 2005)							
No	Strain		Origin	Inoculation level in 225 mL BPW	Alternative method		
					OD	Positive threshold	Result
1	S2	<i>Salmonella</i> Amsterdam	Vegetables	2.5	1.809	0.166	+
2	S63	<i>Salmonella</i> Agona	Yeast	1.9	0.869	0.133	+
3	S86	<i>Salmonella</i> Anatum	Chocolate	1.5	1.251	0.159	+
4	S68	<i>Salmonella diarizonae</i> III b 38 r:z	Geese breeding	2.0	0.169	0.143	+
5	S74	<i>Salmonella diarizonae</i> III b 61:-:z	Turkey	1.5	1.281	0.159	+
6	S75	<i>Salmonella diarizonae</i> III b 61:i:z53	Chicken leg	2.5	0.806	0.159	+
7	S70	<i>Salmonella diarizonae</i> III b 61:k:1,5,7	Lamb brains	1.0	1.272	0.159	+
8	S78	<i>Salmonella diarizonae</i> III b 61:z:1,5	Blanquette of turkey	1.0	0.835	0.159	+
9	S79	<i>Salmonella diarizonae</i> III b 61:z:1,5	Language lamb	1.0	1.513	0.159	+
10	S87	<i>Salmonella</i> Blockley	Basil	0.9	0.962	0.143	+
11	S4	<i>Salmonella</i> Brandenburg	Calf liver	2.1	0.801	0.143	+
12	S6	<i>Salmonella</i> Brandenburg	Kangaroo meat	2.0	1.007	0.153	+
13	S5	<i>Salmonella</i> Brandenburg	Pork liver	2.7	1.029	0.133	+
14	S86	<i>Salmonella</i> Bredeney	Pork offals	1.0	1.545	0.159	+
15	S103	<i>Salmonella</i> Cerro	Chou pastry	2.9	0.273	0.167	+
16	S10	<i>Salmonella</i> Derby	Horse meat	1.0	1.236	0.159	+
17	S37	<i>Salmonella</i> Derby	Sausage	1.8	0.826	0.167	+
18	S14	<i>Salmonella</i> Enteritidis	Pastry	1.0	1.855	0.159	+
19	S38	<i>Salmonella</i> Enteritidis	Egg product	1.0	1.944	0.159	+
20	S44	<i>Salmonella</i> Enteritidis	Egg product	2.0	0.996	0.167	+
21	S15	<i>Salmonella</i> Hadar	Poultry meat	2.0	2.336	0.166	+
22	S66	<i>Salmonella</i> Havana	Poultry meat	3.9	0.217	0.139	+
23	S50	<i>Salmonella</i> Heidelberg	Poultry meat	3.1	1.459	0.159	+
24	S45	<i>Salmonella</i> Indiana	Brie de Meaux (Cheese)	1.5	1.388	0.166	+
25	S19	<i>Salmonella</i> Infantis	Poultry meat	3.3	1.404	0.159	+
26	S52	<i>Salmonella</i> Infantis	Environment	1.5	1.778	0.159	+
27	S80	<i>Salmonella</i> Kedougou	Tuna	2.0	2.128	0.166	+
28	S82	<i>Salmonella</i> Kedougou	Feed	1.7	0.188	0.143	+
29	S85	<i>Salmonella</i> Liverpool	Feed	2.7	1.223	0.153	+
30	S67	<i>Salmonella</i> Llandoff	Feed	2.5	1.509	0.159	+
31	S21	<i>Salmonella</i> Mbandaka	Veal heart	1.8	0.941	0.167	+
32	S22	<i>Salmonella</i> Michigan	Horse meat	2.9	0.311	0.153	+
33	S23	<i>Salmonella</i> Montevideo	Poultry meat	3.3	1.486	0.159	+

INCLUSIVITY (IPL, 2005)							
No	Strain		Origin	Inoculation level in 225 mL BPW	Alternative method		
					OD	Positive threshold	Result
34	S25	<i>Salmonella</i> Newport	Poultry meat	2.5	0.903	0.139	+
35	S90	<i>Salmonella</i> Orianenburg	Feed	1.4	0.903	0.143	+
36	S99	<i>Salmonella</i> Paratyphi A	Collection	0.9	1.579	0.133	+
37	S100	<i>Salmonella</i> Paratyphi B	Collection	2.9	0.951	0.133	+
38	S101	<i>Salmonella</i> Paratyphi C	Collection	1.0	0.258	0.141	+
39	S13	<i>Salmonella</i> SaintPaul	Meat product	2.7	1.036	0.133	+
40	S59	<i>Salmonella</i> San Diego	Dried herbs	1.3	0.850	0.167	+
41	S71	<i>Salmonella</i> Senftenberg	Fish	2.5	1.403	0.166	+
42	S84	<i>Salmonella</i> Senftenberg	Fishmeal	3.0	1.553	0.159	+
43	S102	<i>Salmonella</i> Typhi Typhi	Collection	1.8	0.309	0.133	+
44	S55	<i>Salmonella</i> Typhimurium	Milk	1.5	1.737	0.166	+
45	S97	<i>Salmonella</i> Typhimurium	Saint Nectaire (Cheese)	2.0	1.131	0.166	+
46	S26	<i>Salmonella</i> Typhimurium	Pork liver	1.2	0.842	0.143	+
47	S42	<i>Salmonella</i> Typhimurium	Egg product	1.5	1.778	0.159	+
48	S31	<i>Salmonella</i> Virchow	Shellfish	2.5	1.674	0.159	+
49	S83	<i>Salmonella</i> Westhampton	Feed	2.4	1.109	0.153	+
50	S65	<i>Salmonella</i> immobile	Meat product	2.4	1.571	0.153	+
51	S(D11)	<i>Salmonella</i> Bergdorf	Marinated kangaroo	2.5	0.837	0.167	+

INCLUSIVITY (BIOCONTROL, 2009) - Complementary assays							
No	Salmonella strain		O-serotype	Separate substrate and chromogen		Pre-mixed substrate and chromogen	
				No additive	Additive	No additive	Additive
1	Salmonella	Salford	I	0,064	2,146	0,077	2,315
2	Salmonella	Salford	I	0,067	2,225	0,093	2,599
3	Salmonella	Salford	I	0,085	2,419	0,094	2,588
4	Salmonella	Salford	I	0,137	2,523	0,161	2,639
5	Salmonella	Poona	G	0,370	2,419	0,366	2,924
6	Salmonella	Poona	G	0,236	2,453	0,593	2,934
7	Salmonella	Champagne	Q	0,089	2,159	0,102	2,235
8	Salmonella	Nottingham		0,095	2,066	0,084	2,099
9	Salmonella	Agona	B	1,201	1,412	1,322	1,554
10	Salmonella	Anatum	E1	1,941	1,803	2,135	1,984
11	Salmonella	Braenderup	C1	1,920	1,589	2,112	1,747
12	Salmonella	Bandenburg	B	1,017	1,269	1,118	1,396
13	Salmonella	Cholerasuis	C1	1,901	1,883	2,091	2,072
14	Salmonella	Derby	B	1,319	1,454	1,451	1,599
15	Salmonella	Enteritidis	D1	1,288	1,197	1,417	1,317
16	Salmonella	Gallinarum	D1	1,035	1,188	1,139	1,307
17	Salmonella	Hadar	C2	0,597	1,739	0,657	1,913
18	Salmonella	Inverness		1,359	1,480	1,495	1,628
19	Salmonella	Javiana	D1	1,875	1,621	2,063	1,783
20	Salmonella	Manila	E2	1,652	2,139	1,817	2,353
21	Salmonella	Meleagridis	E1	1,414	0,922	1,556	1,014
22	Salmonella	Montevideo	C1	1,806	1,807	1,987	1,988
23	Salmonella	Muenchen	C2	0,657	1,188	0,723	1,307
24	Salmonella	Newport	C2	1,650	1,265	1,815	1,392
25	Salmonella	paratyphi	A	1,194	1,102	1,313	1,212
26	Salmonella	Pullorum	D1	0,959	1,620	1,055	1,782
27	Salmonella	Senftenberg	E4	1,221	1,563	1,343	1,719
28	Salmonella	Typhimurium	B	1,158	1,337	1,274	1,471
29	Salmonella	Typhimurium	B	0,976	1,316	1,074	1,447
30	Salmonella	Typhimurium	B	1,044	1,441	1,149	1,585
31	Salmonella	Bornum	C1	2,109	2,169	2,824	2,817
32	Salmonella	Bredeney	B	1,839	2,521	2,703	2,714
33	Salmonella	Cholerasuis	C	2,556	2,541	2,841	2,836
34	Salmonella	Colindale	C1	2,396	2,337	2,855	2,765
35	Salmonella	Decatur	C1	2,532	2,564	2,883	2,886
36	Salmonella	Derby	B	1,957	2,663	2,761	2,952
37	Salmonella	Derby	B	1,922	2,460	2,735	2,832
38	Salmonella	Drypool	E2	1,558	1,969	2,350	2,237
39	Salmonella	e/ch/Paratyphi A	A	1,136	2,270	1,816	2,358
40	Salmonella	Enteritidis	D1	2,094	2,171	2,710	2,478
41	Salmonella	Enteritidis	D1	2,122	2,155	2,725	2,520
42	Salmonella	Enteritidis	D1	2,080	2,330	2,657	2,664
43	Salmonella	Enteritidis	D1	2,162	2,359	2,745	2,680
44	Salmonella	Enteritidis	D1	2,133	2,620	2,741	2,722
45	Salmonella	Ferlac	H	2,162	2,622	2,550	2,646
46	Salmonella	Heidelberg	B	1,470	2,360	2,086	2,690



INCLUSIVITY (BIOCONTROL, 2009) - Complementary assays							
No	Salmonella strain		O-serotype	Separate substrate and chromogen		Pre-mixed substrate and chromogen	
				No additive	Additive	No additive	Additive
47	Salmonella	Illinois	E3	1,877	2,312	2,750	2,759
48	Salmonella	Lagos	B	1,423	2,567	1,926	2,551
49	Salmonella	Lille	C1	2,415	2,449	2,847	2,779
50	Salmonella	Lille	C1	1,595	2,326	2,169	2,268
51	Salmonella	Livingstone	C1	2,033	2,402	2,668	2,345
52	Salmonella	London	E1	2,241	2,549	2,787	2,562
53	Salmonella	Manchester	C2	0,816	2,522	1,194	2,665
54	Salmonella	Manhattan	C2	0,831	2,593	1,225	2,493
55	Salmonella	Mbandaka	C1	2,017	2,503	2,628	2,397
56	Salmonella	Meleagridis	E1	1,935	1,978	2,742	2,480
57	Salmonella	Montevideo	C1	0,654	2,041	0,987	2,707
58	Salmonella	Montevideo	C1	1,910	1,935	2,707	2,432
59	Salmonella	Muenchen	B	1,033	2,606	1,445	2,774
60	Salmonella	Napoli	E2	0,990	2,467	1,432	2,800
61	Salmonella	Newbrunswick	E2	2,181	2,364	2,783	2,790
62	Salmonella	Newhaw	E2	2,109	2,329	2,750	2,766
63	Salmonella	Newington	E2	2,163	2,469	2,756	2,716
64	Salmonella	Newport	C2	0,772	2,326	1,167	2,704
65	Salmonella	Nienstedten	C1	2,551	2,488	2,886	2,833
66	Salmonella	Norwich	C1	2,518	2,579	2,859	2,911
67	Salmonella	Ohio	C1	2,542	2,608	2,908	2,871
68	Salmonella	Ohio	C1	2,054	2,280	2,745	2,739
69	Salmonella	Ohio	C1	2,527	2,577	2,879	2,506
70	Salmonella	Orion	E1	1,074	2,560	1,671	2,806
71	Salmonella	Ouakam	D2	0,982	2,184	1,567	2,494
72	Salmonella	Panama	D1	2,336	2,620	2,816	2,778
73	Salmonella	Paratyphi A	A	1,597	2,304	2,478	2,671
74	Salmonella	Paratyphi B	C2	1,689	2,399	2,243	2,683
75	Salmonella	Portsmouth	E2	2,060	2,466	2,718	2,794
76	Salmonella	Potsdam	C1	2,577	2,644	2,839	2,669
77	Salmonella	Quentin	D2	1,680	2,515	2,594	2,663
78	Salmonella	Reading	B	1,028	2,547	1,569	2,847
79	Salmonella	Rissen	C1	1,995	2,591	2,757	2,790
80	Salmonella	Saintpaul	50	0,770	1,847	1,049	1,898
81	Salmonella	Schottmuelleri	B	1,732	2,590	2,562	2,778
82	Salmonella	Schwarzengrund	I	0,931	2,586	1,324	2,718
83	Salmonella	Senftenberg	I	1,941	2,153	2,636	2,608
84	Salmonella	Senftenberg	E4	1,946	2,121	2,698	2,523
85	Salmonella	Senftenberg	E4	2,075	2,331	2,692	2,759
86	Salmonella	Singapore	C1	1,679	2,524	2,576	2,913
87	Salmonella	spp.	B	1,617	2,628	2,333	2,743
88	Salmonella	spp.	B	1,471	2,263	2,309	2,862
89	Salmonella	spp.	C1	2,520	2,480	2,857	2,778
90	Salmonella	spp.	C1	2,436	2,587	2,838	2,560
91	Salmonella	spp.	C1	2,475	2,585	2,859	2,668
92	Salmonella	spp.	B	2,305	2,407	2,842	2,877

INCLUSIVITY (BIOCONTROL, 2009) - Complementary assays							
No	Salmonella strain		O-serotype	Separate substrate and chromogen		Pre-mixed substrate and chromogen	
				No additive	Additive	No additive	Additive
93	<i>Salmonella</i>	spp.	B	1,764	2,511	2,634	2,835
94	<i>Salmonella</i>	spp.	B	1,298	2,502	1,997	2,822
95	<i>Salmonella</i>	spp.	B	1,270	2,639	1,983	2,882
96	<i>Salmonella</i>	spp.	B	2,001	2,658	2,779	2,816
97	<i>Salmonella</i>	spp.	B	1,637	2,383	2,634	2,890
98	<i>Salmonella</i>	spp.	B	1,687	2,434	2,679	2,810
99	<i>Salmonella</i>	spp.	B	1,804	2,583	2,670	2,776
100	<i>Salmonella</i>	Stockholm	B	2,250	2,638	2,765	2,716
101	<i>Salmonella</i>	Stuivenberg	E1	2,026	2,434	2,734	2,743
102	<i>Salmonella</i>	Tennessee	E4	2,090	2,172	2,719	2,487
103	<i>Salmonella</i>	Thalassee	C1	0,566	2,164	0,677	2,495
104	<i>Salmonella</i>	Thompson	C2	2,190	2,387	2,758	2,610
105	<i>Salmonella</i>	Thompson	C1	2,560	2,588	2,881	2,853
106	<i>Salmonella</i>	Typhimurium	E4	1,536	1,990	2,189	2,375
107	<i>Salmonella</i>	Typhimurium	B	2,048	2,357	2,731	2,597
108	<i>Salmonella</i>	Typhimurium	B	1,788	2,544	2,661	2,891
109	<i>Salmonella</i>	Typhimurium	B	1,475	2,617	2,319	2,836
110	<i>Salmonella</i>	Virchow	C1	2,636	2,639	2,897	2,888

INCLUSIVITY (IPL): complementary assays (2009) and change in threshold calculation (2011)											
No	Strain			Origin	Inoculation level in 225 ml BPW	Alternative method					
						OD	Results with current threshold (NC + 0.1)		Results with modification of positive threshold (NC + 0.2)		
							Positive threshold	Test result	Positive threshold	Negative threshold	Test result
1	S64	<i>Salmonella</i>	ser. Kottbus	Casein	7.3	2.877	0.154	+	0.244	0.220	+
2	S139	<i>Salmonella</i>	ser. Gallinarum	Collection	8.7	3.107	0.154	+	0.244	0.220	+
3	S148	<i>Salmonella</i>	Ser. Dublin	Cow raw milk	6.5	2.971	0.154	+	0.244	0.220	+
4	S149	<i>Salmonella</i>	Ser. Regent	Poultry offals	7.0	3.046	0.154	+	0.244	0.220	+
5	S150	<i>Salmonella</i>	Ser. Manahattan	Sausage	6.7	2.991	0.154	+	0.244	0.220	+
6	S151	<i>Salmonella</i>	ser. Rissen	Environment	3.5	1.520	0.154	+	0.244	0.220	+
7	S153	<i>Salmonella</i>	ser. London	Poultry slaughterhouse	9.8	3.037	0.154	+	0.244	0.220	+
8	S156	<i>Salmonella</i>	ser. Livingstone	Environment	3.8	0.544	0.154	+	0.244	0.220	+
9	S158	<i>Salmonella</i>	IIla 48:z4, z23	Duck	5.0	0.028	0.154	-	0.244	0.220	-
					8.0	0.053	0.144	-	0.234	0.211	-
10	S159	<i>Salmonella</i>	IIla 51:z4:z23	Duck	5.8	3.108	0.154	+	0.244	0.220	+
					7.0	3.040	0.144	+	0.234	0.211	+

No	INCLUSIVITY (ADRIA Développement, 2016)									
	Strain	Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: TRANSIA® PLATE <i>Salmonella</i> GOLD Assay					
					RVS + N for 18-24h at 41.5°C					
O.D.	Result	XLD	ASAP	Final result						
1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	13	3.860	+	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	13	3.765	+	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	2	3.937	+	+	-	+
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	5	0.867	+	+	St	+
5	<i>Salmonella</i>	Adelaïde	Ad2319	Turkey breeding environment	11	0.686	+	+	-	+
6	<i>Salmonella</i>	Agona	A00V038	Feed for pork	1	3.938	+	+	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	5	3.789	+	+	+	+
8	<i>Salmonella</i>	<i>arizonae</i> 51:z4 z23	CIP 5523	Turkey meat	3	0.840	+	+	+	+
9	<i>Salmonella</i>	<i>arizonae</i> 48:z4 z23:-	Ad1850	Poultry environmental sample	12	0.850	+	+	+	+
10	<i>Salmonella</i>	Bardo	Adria 569	Meat for sausage	14	OVRFLW	+	+	+	+
11	<i>Salmonella</i>	Bareilly	Ad1687	Chocolate industry	6	3.799	+	+	+	+
12	<i>Salmonella</i>	Blockley	Ad923	Poultry environment	5	OVRFLW	+	+	+	+
13	<i>Salmonella</i>	<i>bongori</i> 66 :z35	Ad599	Environmental sample	2	OVRFLW	+	+	+	+
14	<i>Salmonella</i>	<i>Bovismorbificans</i>	Adria 6629	Sausage	3	3.897	+	+	+	+
15	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	6	3.835	+	+	+	+
16	<i>Salmonella</i>	Brandenburg	Ad351	Seafood cocktail	9	OVRFLW	+	+	+	+
17	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	3	3.837	+	+	+	+
18	<i>Salmonella</i>	Caracas	Ad2322	Spice	12	3.799	+	+	+	+
19	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated poultry proteins	6	3.863	+	+	+	+
20	<i>Salmonella</i>	Chester	CIP 103543	/	8	3.961	+	+	+	+
21	<i>Salmonella</i>	Cubana	Ad2323	Dust feed environment	17	OVRFLW	+	+	+	+
22	<i>Salmonella</i>	Derby	Ad1093	Fish fillet	8	OVRFLW	+	+	+	+
23	<i>Salmonella</i>	<i>diarizonae</i> 38:lv:z53	Ad451	Ewe milk cheese	9	3.848	+	+	+	+
24	<i>Salmonella</i>	<i>diarizonae</i> 61:k:1.57	Ad1300	Raw ewe milk	11	3.935	+	+	+	+
25	<i>Salmonella</i>	Dublin	Ad529	Beef meat	11	3.897	+	+	-	+
26	<i>Salmonella</i>	Emek	Ad333	/	5	OVRFLW	+	+	+	+

No	INCLUSIVITY (ADRIA Développement, 2016)									
	Strain	Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: TRANSIA® PLATE <i>Salmonella</i> GOLD Assay					
					RVS + N for 18-24h at 41.5°C					
					O.D.	Result	XLD	ASAP	Final result	
27	<i>Salmonella</i>	Enteritidis	Ad477	Hen meat	7	3.894	+	+	+	+
28	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad300	Poultry environment	9	OVRFLW	+	+	+	+
29	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	4	3.763	+	+	+	+
30	<i>Salmonella</i>	Give	436	Ground beef	1	OVRFLW	+	+	+	+
31	<i>Salmonella</i>	Guinea	29	/	3	0.829	+	+(H <sub>2</sub> S-)	+	+
32	<i>Salmonella</i>	Hadar	24871	Chicken meat	6	OVRFLW	+	+	+	+
33	<i>Salmonella</i>	Havana	Ad 930	Poultry environment	6	3.956	+	+	+	+
34	<i>Salmonella</i>	Heidelberg	A00E005	Dusts from dairy industry	11	OVRFLW	+	+	+	+
35	<i>Salmonella</i>	<i>houtenae</i> 50:g,z51	Ad 596	Dairy product	6	0.801	+	+	+	+
36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	10	3.812	+	+	+	+
37	<i>Salmonella</i>	Indiana	Ad174	White cheese	4	OVRFLW	+	+	+	+
38	<i>Salmonella</i>	<i>indica</i>	Ad600	Environmental sample	4	3.792	+	+	+	+
39	<i>Salmonella</i>	<i>indica</i> 11:b:e.n.x	Ad2337	Chicken breeding environment	2	3.887	+	+(H <sub>2</sub> S-)	+d	+
40	<i>Salmonella</i>	Infantis	F401B	Cheese	6	3.810	+	+	+d	+
41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	6	3.893	+	+	+	+
42	<i>Salmonella</i>	Kedougou	Ad929	Bovine environmental sample	1	3.949	+	+	+	+
43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environmental sample	1	3.917	+	+	+	+
44	<i>Salmonella</i>	Kottbus	Adria 1	Poultry environmental sample	10	OVRFLW	+	+	+	+
45	<i>Salmonella</i>	Landau	Ad499	/	2	3.900	+	+	+	+
46	<i>Salmonella</i>	Lille	Adria 37	Food product	3	3.897	+	+	+	+
47	<i>Salmonella</i>	Livingstone	Ad1107	Dusts	12	3.895	+	+	+	+
48	<i>Salmonella</i>	London	Adria 326	Cooked meat sample	10	3.749	+	+	+	+
49	<i>Salmonella</i>	Luciana	CIP 105626	/	14	3.477	+	+(H <sub>2</sub> S-)	St	+
50	<i>Salmonella</i>	Manhattan	Adria 900	Dusts from dairy industry	13	3.874	+	+	+	+
51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	8	OVRFLW	+	+	+	+

No	INCLUSIVITY (ADRIA Développement, 2016)									
	Strain	Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: TRANSIA® PLATE <i>Salmonella</i> GOLD Assay					
					RVS + N for 18-24h at 41.5°C					
O.D.	Result	XLD	ASAP	Final result						
52	<i>Salmonella</i>	Marseille	CIP105627	/	3	3.933	+	+	+	+
53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	4	OVRFLW	+	+	+	+
54	<i>Salmonella</i>	Meleagridis	505	Raw milk	6	3.877	+	+	+	+
55	<i>Salmonella</i>	Michigan	Ad2327	Low moisture sausage	11	3.850	+	+	+	+
56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw ewe milk	3	3.835	+	+	+	+
57	<i>Salmonella</i>	Minnesota	Ad2328	Feed	9	OVRFLW	+	+	+	+
58	<i>Salmonella</i>	Missisipi	Ad2329	Parakeet	5	3.939	+	+	+	+
59	<i>Salmonella</i>	Montevideo	Ad912	Raw milk	2	3.834	+	+	+	+
60	<i>Salmonella</i>	Muenchen	CIP 106178	/	2	3.941	+	+	+	+
61	<i>Salmonella</i>	Napoli	Ad928	Clinical	3	OVRFLW	+	+	+	+
62	<i>Salmonella</i>	Newport	Adria 586	Sausage	1	3.924	+	+	+	+
63	<i>Salmonella</i>	Norwich	Ad1172	/	10	OVRFLW	+	+	+	+
64	<i>Salmonella</i>	Ohio	Ad1482	Raw cow milk	3	3.945	+	+	+	+
65	<i>Salmonella</i>	Orion	27	/	5	OVRFLW	+	+	+	+
66	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	2	OVRFLW	+	+	+	+
67	<i>Salmonella</i>	Ouakam	Ad1647	Compost	7	OVRFLW	+	+	+	+
68	<i>Salmonella</i>	Panama	Adria 8	Ground beef	4	3.857	+	+	+	+
69	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	1	3.878	+	+	+	+
70	<i>Salmonella</i>	Paratyphi B	Ad301	Clinical	3	OVRFLW	+	+	+	+
71	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	1	3.864	+	+	+	+
72	<i>Salmonella</i>	Pomona	CIP105630	/	5	OVRFLW	+	+	+	+
73	<i>Salmonella</i>	Poona	Ad2330	Poultry feed	3	3.783	+	+	+	+
74	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	7	3.873	+	+	+	+
75	<i>Salmonella</i>	Regent	Adria 328	Duck	5	3.853	+	+	+	+
76	<i>Salmonella</i>	Rissen	Adria 39	Food product	4	3.984	+	+	+	+
77	<i>Salmonella</i>	Rubislaw	Ad2332	Shark cartilage	1	OVRFLW	+	+	+	+
78	<i>Salmonella</i>	Saintpaul	Adria F31	Pilchard fillets	5	OVRFLW	+	+	+	+
79	<i>Salmonella</i>	<i>salamae</i> 42ib:enz15	Ad593	Cereals	2	OVRFLW	+	+	+	+

No	INCLUSIVITY (ADRIA Développement, 2016)									
	Strain	Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: TRANSIA® PLATE <i>Salmonella</i> GOLD Assay					
					RVS + N for 18-24h at 41.5°C					
O.D.	Result	XLD	ASAP	Final result						
80	<i>Salmonella</i>	Schwarzengrund	Ad2333	Egg products environment	6	OVRFLW	+	+	+	+
81	<i>Salmonella</i>	Senftenberg	Ad355	Seafood cocktail	3	OVRFLW	+	+	+	+
82	<i>Salmonella</i>	Stanley	Ad1688	Chocolate industry	7	OVRFLW	+	+	+	+
83	<i>Salmonella</i>	Sternschanze	Ad500	/	6	0.830	+	+	+	+
84	<i>Salmonella</i>	Strasbourg	CIP105632	/	5	3.939	+	+	-	+
85	<i>Salmonella</i>	Tananarive	CIP54142	/	3	OVRFLW	+	+	+	+
86	<i>Salmonella</i>	Tennessee	A00E006	Dusts from dairy industry	3	3.949	+	+	+	+
87	<i>Salmonella</i>	Thompson	AER301	Poultry	10	3.799	+	+	+	+
88	<i>Salmonella</i>	Typhi	Ad302	Clinical	8	OVRFLW	+	+	+	+
89	<i>Salmonella</i>	Typhimurium	Ad1070	Pork meat	4	3.819	+	+	+	+
90	<i>Salmonella</i>	Typhimurium 1.4 [5]. I2:-:-	Ad1333	Tiramisu	8	3.898	+	+	+	+
91	<i>Salmonella</i>	Typhimurium 1.4 [5]. I2:-:1.2	Ad1335	Poultry environmental sample	9	3.761	+	+	+	+
92	<i>Salmonella</i>	Typhimurium 1.4 [5]. II2:i:-	Ad1334	Ready to cook pork	4	3.874	+	+	+	+
93	<i>Salmonella</i>	Urbana	Ad2334	Shrimps	8	OVRFLW	+	+	+	+
94	<i>Salmonella</i>	Veneziana	Adria 233	Food product	3	3.876	+	+	+	+
95	<i>Salmonella</i>	Virchow	Adria F276	Curry	2	3.882	+	+	+	+
96	<i>Salmonella</i>	Wandsworth	Ad2335	Fillet of mullet	7	3.934	+	+	+	+
97	<i>Salmonella</i>	Waycross	CIP105634	/	8	3.895	+	+	+	+
98	<i>Salmonella</i>	Wayne	Ad502	/	3	0.346	+	+	+	+
99	<i>Salmonella</i>	Weltevreden	Ad2336	Treated water	4	OVRFLW	+	+	+	+
100	<i>Salmonella</i>	Worthington	Adria 3506	Pâté	2	3.809	+	+	+	+



EXCLUSIVITY (IPL, 2005)							
No	Strain		Origin	Inoculation BPW (CFU/ml)	Alternative method		
					OD	Positive threshold	Result
1	18	<i>Aeromonas hydrophila</i>	Collection	1.2E+07	0.084	0.159	-
2	BA1	<i>Bacillus cereus</i>	Egg product	1.0E+06	0.089	0.159	-
3	BA16	<i>Bacillus licheniformis</i>	Custard	7.0E+06	0.072	0.159	-
4	LE3	<i>Candida albicans</i>	Pastry	1.0E+05	0.069	0.159	-
5	CIT31	<i>Citrobacter diversus</i>	Feed	4.0E+06	0.088	0.166	-
6	CIT24	<i>Citrobacter freundii</i>	Meat product	8.3E+05	0.091	0.166	-
7	CIT23	<i>Citrobacter freundii</i>	Vegetables	1.2E+06	0.086	0.166	-
8	CIT26	<i>Citrobacter freundii</i>	Fish	1.2E+06	0.089	0.166	-
9	EN51	<i>Enterobacter cloacae</i>	Milk product	2.2E+07	0.078	0.159	-
10	EN59	<i>Enterobacter sakazakii</i>	Pastry	1.5E+07	0.075	0.159	-
11	17	<i>Erwinia spp</i>	Meat product	1.5E+07	0.074	0.159	-
12	EC17	<i>Escherichia coli</i>	Pork kidneys	7.9E+06	0.071	0.159	-
13	EC19	<i>Escherichia coli</i>	Red cabbage	5.5E+06	0.073	0.159	-
14	EC23	<i>Escherichia coli</i> O157	Collection	6.7E+05	0.089	0.166	-
15	HA34	<i>Hafnia alvei</i>	Pork kidneys	2.0E+05	0.080	0.166	-
16	HA54	<i>Hafnia alvei</i>	Reblochon (Cheese)	3.3E+06	0.087	0.166	-
17	EN71	<i>Klebsiella oxytoca</i>	Milk	8.1E+05	0.083	0.166	-
18	KL77	<i>Klebsiella pneumoniae</i>	Milk powder	5.5E+06	0.076	0.159	-
19	EN44	<i>Proteus mirabilis</i>	Poultry liver	2.4E+06	0.092	0.166	-
20	PS30	<i>Pseudomonas aeruginosa</i>	Fillet mullet	1.7E+06	0.082	0.159	-
21	PS33	<i>Pseudomonas fluorescens</i>	Ground beef	2.0E+06	0.075	0.159	-
22	LE1	<i>Rhodotorula rubra</i>	Yoghourt	5.0E+06	0.096	0.166	-
23	LE5	<i>Saccharomyces cerevisiae</i>	Coffee extract	5.0E+05	0.079	0.159	-
24	EN49	<i>Serratia marcescens</i>	Raw milk	6.5E+06	0.082	0.159	-
25	EN72	<i>Shigella flexneri</i>	Collection	6.2E+05	0.082	0.166	-
26	EN73	<i>Shigella sonnei</i>	Meat product	1.1E+06	0.085	0.166	-
27	ST17	<i>Staphylococcus aureus</i>	Ice yoghurt	5.1E+05	0.099	0.166	-
28	ST15	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	4.5E+04	0.088	0.166	-
29	ST12	<i>Staphylococcus hyicus</i>	Meat product	5.4E+06	0.080	0.159	-
30	YE7	<i>Yersinia enterocolitica</i>	Egg product	3.8E+06	0.076	0.159	-

EXCLUSIVITY (BIOCONTROL, 2009) - Complementary assays					
No	Strain	Separate substrate and chromogen		Pre-mixed substrate and chromogen	
		No Additive	Additive	No additive	Additive
1	<i>Citrobacter koseri/amalonaticus</i>	0.037	0.035	0.075	0.053
2	<i>Citrobacter braakii</i>	0.041	0.035	0.076	0.051
3	<i>Citrobacter freundii</i>	0.037	0.035	0.076	0.047
4	<i>Citrobacter koseri/farmerii</i>	0.037	0.035	0.074	0.048
5	<i>Citrobacter freundii</i>	0.038	0.037	0.076	0.047
6	<i>Citrobacter freundii</i>	0.074	0.036	0.108	0.049
7	<i>Citrobacter freundii</i>	0.036	0.034	0.079	0.047
8	<i>Citrobacter koseri/amalonaticus</i>	0.039	0.035	0.083	0.047
9	<i>Citrobacter freundii</i>	0.037	0.037	0.075	0.048
10	<i>Citrobacter freundii</i>	0.038	0.035	0.076	0.046
11	<i>Citrobacter koseri/amalonaticus</i>	0.037	0.035	0.075	0.050
12	<i>Citrobacter koseri/amalonaticus</i>	0.039	0.035	0.073	0.052
13	<i>Citrobacter freundii</i>	0.038	0.036	0.081	0.046
14	<i>Citrobacter freundii</i>	0.038	0.040	0.077	0.048
15	<i>Citrobacter koseri</i>	0.036	0.035	0.075	0.051
16	<i>Enterobacter cloacae</i>	0.036	0.035	0.075	0.044
17	<i>Enterobacter asburiae</i>	0.036	0.035	0.074	0.046
18	<i>Enterobacter spp</i>	0.036	0.037	0.074	0.047
19	<i>Enterobacter cloacae</i>	0.041	0.047	0.078	0.069
20	<i>Enterobacter cloacae/cloacae</i>	0.040	0.036	0.072	0.046
21	<i>Enterobacter spp</i>	0.037	0.037	0.073	0.044
22	<i>Enterobacter spp</i>	0.037	0.035	0.080	0.045
23	<i>Enterobacter sakazakii</i>	0.038	0.035	0.076	0.046
24	<i>Enterobacter sakazakii</i>	0.036	0.035	0.061	0.045
25	<i>Escherichia coli</i>	0.036	0.037	0.075	0.046
26	<i>Escherichia coli</i>	0.037	0.035	0.073	0.047
27	<i>Escherichia coli</i>	0.041	0.038	0.075	0.047
28	<i>Escherichia coli</i>	0.036	0.055	0.074	0.046
29	<i>Escherichia coli</i>	0.037	0.036	0.077	0.047
30	<i>Escherichia coli</i>	0.038	0.060	0.075	0.113
31	<i>Escherichia coli</i>	0.037	0.036	0.056	0.077
32	<i>Escherichia coli</i>	0.037	0.053	0.055	0.118
33	<i>Escherichia coli</i>	0.037	0.036	0.051	0.071
34	<i>Escherichia coli</i>	0.038	0.048	0.053	0.120
35	<i>Escherichia coli</i>	0.037	0.056	0.052	0.125
36	<i>Escherichia coli</i>	0.037	0.036	0.050	0.072
37	<i>Hafnia alvei</i>	0.037	0.036	0.051	0.074

EXCLUSIVITY (BIOCONTROL, 2009) - Complementary assays					
No	Strain	Separate substrate and chromogen		Pre-mixed substrate and chromogen	
		No Additive	Additive	No additive	Additive
38	<i>Klebsiella pneumoniae</i>	0.038	0.037	0.051	0.087
39	<i>Klebsiella oxytoca</i>	0.036	0.035	0.053	0.077
40	<i>Klebsiella pneumoniae</i>	0.037	0.035	0.050	0.075
41	<i>Leclercia adercarboxylata</i>	0.037	0.036	0.050	0.072
42	<i>Serratia liquefaciens</i>	0.036	0.034	0.051	0.073
43	<i>Serratia marcescens</i>	0.036	0.038	0.050	0.076
44	<i>Pantoea</i> spp	0.038	0.038	0.052	0.078
45	<i>Pantoea agglomerans</i>	0.037	0.063	0.052	0.077
46	<i>Proteus penneri</i>	0.037	0.036	0.051	0.074
47	<i>Proteus penneri</i>	0.038	0.035	0.051	0.076
48	<i>Proteus mirabilis</i>	0.037	0.036	0.052	0.075
49	<i>Proteus mirabilis</i>	0.037	0.036	0.050	0.074
50	<i>Proteus vulgaris</i>	0.038	0.035	0.052	0.075

EXCLUSIVITY (ADRIA Développement, 2012)						
No	Strain	Reference	Origin	Inoculation level(cfu/ml )	TRANSIA Plate Salmonella Gold	
					O.D.	Result
1	<i>Escherichia hermanii</i>	Ad461	English cream	4.1 10 <sup>5</sup>	0.064	-
2	<i>Enterobacter agglomerans</i>	adria 11	Cheese	6.5 10 <sup>5</sup>	0.049	-

## Appendix 9 – Inter-laboratory study: collaborators results

Result +: positive result (presence in 25 ml)

Result -: negative result (absence in 25 ml)

/: not realized

### Laboratory A

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,052	0,137	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,056	0,137	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,048	0,137	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,050	0,137	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,050	0,137	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,047	0,137	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,056	0,137	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,052	0,137	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,190	0,137	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,059	0,137	+	+	+	+	+	+	PA
11	+	+	+	+	+	1,023	0,137	+	+	+	+	+	+	PA
12	+	+	+	+	+	1,121	0,137	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,088	0,137	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,081	0,137	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,166	0,137	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,167	0,137	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,128	0,137	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,084	0,137	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,131	0,137	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,195	0,137	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,038	0,137	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,106	0,137	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,227	0,137	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,157	0,137	+	+	+	+	+	+	PA

### Laboratory B

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,082	0,154	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,088	0,154	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,076	0,154	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,086	0,154	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,091	0,154	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,101	0,154	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,103	0,154	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,095	0,154	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,051	0,154	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,109	0,154	+	+	+	+	+	+	PA
11	+	+	+	+	+	1,118	0,154	+	+	+	+	+	+	PA
12	+	+	+	+	+	1,052	0,154	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,131	0,154	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,165	0,154	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,069	0,154	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,075	0,154	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,086	0,154	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,077	0,154	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,064	0,154	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,096	0,154	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,093	0,154	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,028	0,154	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,140	0,154	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,046	0,154	+	+	+	+	+	+	PA

**Laboratory C**

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,037	0,130	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,011	0,130	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,037	0,130	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,042	0,130	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,045	0,130	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,035	0,130	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,042	0,130	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,041	0,130	-	/	/	/	/	-	NA
5	+	+	+	+	+	0,559	0,130	+	+	+	+	+	+	PA
6	+	+	+	+	+	0,675	0,130	+	+	+	+	+	+	PA
11	+	+	+	+	+	0,651	0,130	+	+	+	+	+	+	PA
12	+	+	+	+	+	0,710	0,130	+	+	+	+	+	+	PA
17	+	+	+	+	+	0,649	0,130	+	+	+	+	+	+	PA
18	+	+	+	+	+	0,666	0,130	+	+	+	+	+	+	PA
23	+	+	+	+	+	0,604	0,130	+	+	+	+	+	+	PA
24	+	+	+	+	+	0,609	0,130	+	+	+	+	+	+	PA
1	+	+	+	+	+	0,583	0,130	+	+	+	+	+	+	PA
2	+	+	+	+	+	0,586	0,130	+	+	+	+	+	+	PA
7	+	+	+	+	+	0,665	0,130	+	+	+	+	+	+	PA
8	+	+	+	+	+	0,636	0,130	+	+	+	+	+	+	PA
13	+	+	+	+	+	0,635	0,130	+	+	+	+	+	+	PA
14	+	+	+	+	+	0,646	0,130	+	+	+	+	+	+	PA
19	+	+	+	+	+	0,604	0,130	+	+	+	+	+	+	PA
20	+	+	+	+	+	0,590	0,130	+	+	+	+	+	+	PA

**Laboratory F**

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,074	0,148	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,069	0,148	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,085	0,148	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,078	0,148	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,073	0,148	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,076	0,148	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,076	0,148	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,074	0,148	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,077	0,148	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,093	0,148	+	+	+	+	+	+	PA
11	+	+	+	+	+	1,128	0,148	+	+	+	+	+	+	PA
12	+	+	+	+	+	1,220	0,148	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,301	0,148	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,254	0,148	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,231	0,148	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,289	0,148	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,277	0,148	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,323	0,148	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,324	0,148	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,098	0,148	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,185	0,148	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,178	0,148	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,252	0,148	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,195	0,148	+	+	+	+	+	+	PA

## Laboratory G

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,101	0,155	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,104	0,155	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,097	0,155	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,094	0,155	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,091	0,155	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,097	0,155	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,105	0,155	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,105	0,155	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,228	0,155	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,369	0,155	+	+	+	+	+	+	PA
11	+	+	+	+	+	1,294	0,155	+	+	+	+	+	+	PA
12	+	+	+	+	+	1,316	0,155	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,281	0,155	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,349	0,155	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,178	0,155	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,393	0,155	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,404	0,155	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,387	0,155	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,295	0,155	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,343	0,155	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,417	0,155	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,425	0,155	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,310	0,155	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,390	0,155	+	+	+	+	+	+	PA

## Laboratory H

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,059	0,142	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,070	0,142	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,072	0,142	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,064	0,142	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,075	0,142	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,070	0,142	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,083	0,142	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,080	0,142	-	/	/	/	/	-	NA
5	-	-	-	-	-	0,075	0,142	-	/	/	/	/	-	NA
6	+	+	+	+	+	0,870	0,142	+	+	+	+	+	+	PA
11	+	+	+	+	+	0,910	0,142	+	+	+	+	+	+	PA
12	+	+	+	+	+	0,828	0,142	+	+	+	+	+	+	PA
17	+	+	+	+	+	0,878	0,142	+	+	+	+	+	+	PA
18	+	+	+	+	+	0,901	0,142	+	+	+	+	+	+	PA
23	+	+	+	+	+	0,967	0,142	+	+	+	+	+	+	PA
24	+	+	+	+	+	0,989	0,142	+	+	+	+	+	+	PA
1	+	+	+	+	+	0,947	0,142	+	+	+	+	+	+	PA
2	+	+	+	+	+	0,970	0,142	+	+	+	+	+	+	PA
7	+	+	+	+	+	0,870	0,142	+	+	+	+	+	+	PA
8	+	+	+	+	+	0,817	0,142	+	+	+	+	+	+	PA
13	+	+	+	+	+	0,923	0,142	+	+	+	+	+	+	PA
14	+	+	+	+	+	0,897	0,142	+	+	+	+	+	+	PA
19	+	+	+	+	+	0,847	0,142	+	+	+	+	+	+	PA
20	+	+	+	+	+	0,894	0,142	+	+	+	+	+	+	PA

## Laboratory I

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,061	0,143	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,060	0,143	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,066	0,143	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,066	0,143	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,071	0,143	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,069	0,143	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,067	0,143	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,068	0,143	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,069	0,143	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,047	0,143	+	+	+	+	+	+	PA
11	-	-	+	+	+	0,065	0,143	-	-	-	+	+	-	ND
12	+	+	+	+	+	1,076	0,143	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,012	0,143	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,119	0,143	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,129	0,143	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,121	0,143	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,090	0,143	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,044	0,143	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,087	0,143	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,128	0,143	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,006	0,143	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,118	0,143	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,113	0,143	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,052	0,143	+	+	+	+	+	+	PA

## Laboratory J

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,044	0,133	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,048	0,133	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,051	0,133	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,049	0,133	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,049	0,133	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,050	0,133	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,053	0,133	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,051	0,133	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,224	0,133	+	+	+	+	+	+	PA
6	-	-	-	-	-	0,050	0,133	-	-	-	-	-	-	NA
11	-	-	-	-	-	0,051	0,133	-	-	-	-	-	-	NA
12	+	+	+	+	+	0,929	0,133	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,069	0,133	+	+	+	+	+	+	PA
18	-	-	-	-	-	0,050	0,133	-	-	-	-	-	-	NA
23	+	+	+	+	+	1,208	0,133	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,103	0,133	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,093	0,133	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,086	0,133	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,175	0,133	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,165	0,133	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,274	0,133	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,084	0,133	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,125	0,133	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,039	0,136	+	+	+	+	+	+	PA



## Laboratory K

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,054	0,136	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,063	0,136	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,055	0,136	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,056	0,136	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,054	0,136	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	NA
5	+	+	+	+	+	0,961	0,136	+	+	+	+	+	+	PA
6	+	+	+	+	+	0,996	0,136	+	+	+	+	+	+	PA
11	+	+	+	+	+	0,971	0,136	+	+	+	+	+	+	PA
12	+	+	+	+	+	0,898	0,136	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,099	0,136	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,018	0,136	+	+	+	+	+	+	PA
23	+	+	+	+	+	0,974	0,136	+	+	+	+	+	+	PA
24	+	+	+	+	+	0,940	0,136	+	+	+	+	+	+	PA
1	+	+	+	+	+	0,968	0,136	+	+	+	+	+	+	PA
2	+	+	+	+	+	0,983	0,136	+	+	+	+	+	+	PA
7	+	+	+	+	+	0,961	0,136	+	+	+	+	+	+	PA
8	+	+	+	+	+	0,947	0,136	+	+	+	+	+	+	PA
13	+	+	+	+	+	0,910	0,136	+	+	+	+	+	+	PA
14	+	+	+	+	+	0,904	0,136	+	+	+	+	+	+	PA
19	+	+	+	+	+	0,989	0,136	+	+	+	+	+	+	PA
20	+	+	+	+	+	0,964	0,136	+	+	+	+	+	+	PA

## Laboratory L

Sample N°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	ELISA test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,050	0,146	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,055	0,146	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,055	0,146	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,051	0,146	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,057	0,146	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,051	0,146	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,059	0,146	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,056	0,146	-	/	/	/	/	-	NA
5	+	+	+	+	+	0,932	0,146	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,007	0,146	+	+	+	+	+	+	PA
11	+	+	+	+	+	0,801	0,146	+	+	+	+	+	+	PA
12	+	+	+	+	+	0,952	0,146	+	+	+	+	+	+	PA
17	+	+	+	+	+	0,723	0,146	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,033	0,146	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,043	0,146	+	+	+	+	+	+	PA
24	+	+	+	+	+	0,894	0,146	+	+	+	+	+	+	PA
1	+	+	+	+	+	0,984	0,146	+	+	+	+	+	+	PA
2	+	+	+	+	+	0,970	0,146	+	+	+	+	+	+	PA
7	+	+	+	+	+	0,953	0,146	+	+	+	+	+	+	PA
8	+	+	+	+	+	0,865	0,146	+	+	+	+	+	+	PA
13	+	+	+	+	+	0,985	0,146	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,006	0,146	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,036	0,146	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,020	0,146	+	+	+	+	+	+	PA

## Expert Lab (IPL)

Sample n°	Reference method					Alternative method: TRANSIA Plate <i>Salmonella</i> GOLD								Agreement
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		DO	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
3	-	-	-	-	-	0,064	0,145	-	/	/	/	/	-	NA
4	-	-	-	-	-	0,067	0,145	-	/	/	/	/	-	NA
9	-	-	-	-	-	0,064	0,145	-	/	/	/	/	-	NA
10	-	-	-	-	-	0,065	0,145	-	/	/	/	/	-	NA
15	-	-	-	-	-	0,063	0,145	-	/	/	/	/	-	NA
16	-	-	-	-	-	0,062	0,145	-	/	/	/	/	-	NA
21	-	-	-	-	-	0,075	0,145	-	/	/	/	/	-	NA
22	-	-	-	-	-	0,063	0,145	-	/	/	/	/	-	NA
5	+	+	+	+	+	1,163	0,145	+	+	+	+	+	+	PA
6	+	+	+	+	+	1,113	0,145	+	+	+	+	+	+	PA
11	+	+	+	+	+	1,025	0,145	+	+	+	+	+	+	PA
12	+	+	+	+	+	1,086	0,145	+	+	+	+	+	+	PA
17	+	+	+	+	+	1,026	0,145	+	+	+	+	+	+	PA
18	+	+	+	+	+	1,050	0,145	+	+	+	+	+	+	PA
23	+	+	+	+	+	1,068	0,145	+	+	+	+	+	+	PA
24	+	+	+	+	+	1,123	0,145	+	+	+	+	+	+	PA
1	+	+	+	+	+	1,074	0,145	+	+	+	+	+	+	PA
2	+	+	+	+	+	1,088	0,145	+	+	+	+	+	+	PA
7	+	+	+	+	+	1,088	0,145	+	+	+	+	+	+	PA
8	+	+	+	+	+	1,112	0,145	+	+	+	+	+	+	PA
13	+	+	+	+	+	1,167	0,145	+	+	+	+	+	+	PA
14	+	+	+	+	+	1,060	0,145	+	+	+	+	+	+	PA
19	+	+	+	+	+	1,012	0,145	+	+	+	+	+	+	PA
20	+	+	+	+	+	1,093	0,145	+	+	+	+	+	+	PA