

Validation Study According to NF EN ISO 16140-2:2016
and AFNOR Validation Technical Rules

Summary Report

**Thermo Scientific™ SureTect™ Salmonella
Species PCR Assay species
for the Detection of *Salmonella* species
in a Broad Range of Foods
and Production Environmental Samples**

Qualitative Method

Version 2
October 12, 2021

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All documents related to this study can be consulted upon request from **Thermo Fisher Scientific**
 The technical protocol and results interpretation were realized according to the EN ISO 16140-2:2016. and AFNOR NF Validation Technical Rules

Validation protocols	EN ISO 16140: 2016 Microbiology of the food chain- Method Validation <i>- Part 1: Vocabulary</i> <i>- Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> AFNOR NF Validation Technical Rules (PR Revision 7)
Reference method	EN ISO 6579-1:2017 <i>Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella species - Part 1: detection of Salmonella species</i> EN ISO 6579-1:2017/AMD 1:2020 <i>Amendment 1: Broader range of incubation temperatures. Annex D was not carried out during the method validation</i>
Studied method	SureTect Salmonella species
Already covered scopes	Broad range of foods Production environmental samples (excluding primary production samples)
Certification body	AFNOR Certification https://nf-validation.afnor.org/en/food-industry/

1 INTRODUCTION

The Thermo Scientific™ SureTect™ Salmonella Species PCR Assay was validated according to the ISO 16140:2003 standard in 2013. Multiple extension studies were run since this first validation study, and the renewal enabled to align with the revised ISO 16140-2:2016 standard in 2017.

A summary of the validation, renewal and extension studies is provided in **Table 1**.

Table 1. Summary of SureTect Salmonella species Validation timeline scope. instruments and software

Studies and timeline ¹	Scope and claim	Instrument set up
Initial validation in 2013	Initial validation for ground beef meat	Thermo Scientific™ PikoReal Instrument with Thermo Scientific™ SureTect Software v1.2
Extension study in 2014	Extension to a broad range of food claim, as well as pet food	
Extension study in 2016	Extension for the 7500 Fast PCR instrument and for production environment samples	Applied Biosystems™ 7500 Fast Real-Time PCR Instrument with Applied Biosystems™ RapidFinder™ Express Software v2.0 or later
Extension study in 2017	Extension for seafood and vegetables according to the ISO 16140-2:2016	
Renewal study in 2017	Renewal for a broad range of foods for the PikoReal thermocycler	PikoReal Instrument with Thermo Scientific SureTect Software v1.2
Renewal study in 2018	Renewal for the use of the Applied Biosystems™ 7500 Fast Real-Time PCR Instrument	Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later
Extension study in 2018	Extension for the use of the QS5 PCR instrument	Applied Biosystems QuantStudio™ 5 Real-Time PCR Instrument with Thermo Scientific™ RapidFinder™ Analysis Software v1.0 or later
Extension study in 2018	Extension for the use of the SimpliAmp during lysis step	Applied Biosystems™ SimpliAmp™ Thermal Cycler
Extension study in 2019	Extension for Milk powder, Infant formula and Infant cereals with and without probiotics including ingredients, and for 375g sample size	Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5 Real-Time PCR Instrument with Thermo Scientific RapidFinder Analysis Software v1.0 or later version
Extension in 2020	Extension of software and Assay file versions	Applied Biosystems QuantStudio 5 Real-Time PCR Instrument with Thermo Scientific RapidFinder Analysis Software v1.0 or later version Applied Biosystems 7500 Fast Real-Time PCR Instrument with RapidFinder Express Software v2.0 or later version Applied Biosystems QuantStudio 5
Extension in 2020	Extension for Cocoa and Chocolate products, and alignment of the non-selective temperature with the new ISO 6579-1:2017 rules (move from 37°C ± 1°C to 34-38°C incubation range)	

¹ Studies run at ADRIA (FR) from 2013 to 2019, and at Q-Laboratories (USA) since 2020.

2 METHODS PROTOCOLS

2.1 Alternative Method

2.1.1 Principle

The SureTect Salmonella species PCR Assay is based on gene amplification by real time polymerase chain reaction (PCR). The assay is designed to detect Salmonella species through the amplification of target DNA sequences which are specific to Salmonella species. This is accomplished through dye-labeled probes and an internal positive control (IPC). With the use of Solaris PCR technology amplification of the target sequence and IPC allows the end user to obtain results and determine if the PCR reaction has occurred in real time.

The SureTect Salmonella species PCR Assay can be used with the following platforms: Applied Biosystems™ QuantStudio™ 5 Instrument with RapidFinder™ Analysis Software v1.0 or later with Assay file Salmonella spp_SureTect_QS5 version 2.1 or later, and Applied Biosystems™ 7500 Fast Instrument with RapidFinder™ Express Software v2.0 or later with Assay file Salmonella Species SureTect 2.0 or later. Data analysis is automated and predefined on both platforms with no changes made by the end user.

Results are reported as depicted below.

QuantStudio™ 5 Instrument with RapidFinder™ Analysis Software v1.0 or later:

Result icon	Result
	Positive result
	Negative result
	Result warning

7500 Fast Instrument with RapidFinder™ Express Software v2.0 or later:

Result icon ^[1]	Result
	Positive result
	Negative result
	Result warning

Note: QuantStudio™ 5 is noted QS5 in the rest of the document.

2.1.1 Protocol

The protocol for the alternative method is provided in the flow diagram in **Appendix 1**. Different enrichment protocols are available depending on the tested categories or the PCR instruments used. This can be found in **Table 2**.

Table 2. Enrichment Protocols Available

	Category or type	Enrichment step	Study	
PikoReal PCR Instrument	1	Meat products including poultry meats	BPW for 20 - 28 h at 34-38°C	Initial validation study (2013)
	2	Dairy products	BPW + 12mg/l Novobiocin for 20-28 h at 34.38°C and ONE Broth- <i>Salmonella</i> + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C	Extension study (2016)
	3	Seafood and vegetables	BPW for 20 - 28 h at 34-38°C	Initial validation study (2013)
	4	Egg products	BPW for 20 - 28 h at 34-38°C	Initial validation study (2013)
	5	Raw beef meats with and without aromatics	Pre-warmed BPW for 8 - 24 h at 41.5°C ± 1°C	Initial validation study (2013)
	6	Infant formula	BPW for 16 - 24 h at 34-38°C	Renewal study
	7	Pet food	ONE Broth- <i>Salmonella</i> + ONE Broth- <i>Salmonella</i> supplement for 20 - 28 h at 34-38°C	Initial validation study (2013)
7500 Fast and QS5 PCR Instruments	1	Meat products including poultry meats	BPW + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C	Extension study (2016)
	2	Dairy products	BPW + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C ONE Broth- <i>Salmonella</i> + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C	Extension study (2016)
	3	Infant formula	BPW for 16 - 24 h at 34-38°C	Extension study (2016)
	4	Vegetables	BPW + 12 mg/L Novobiocin for 20 - 28 h at 34-38°C	Extension study (2017)
	5	Seafood	BPW + 12 mg/L Novobiocin for 20 - 28 h at 34-38°C	Extension study (2017)
	6	Raw beef meats with and without aromatics	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C	Extension study (2016)
	7	Environmental samples	BPW for 20 - 28 h at 34-38°C	Extension study (2016)
	8	Milk powder. Infant formula and infant cereals with and without probiotics (Up 375g) including ingredients	BPW + vancomycin (6 mg/L) for 18 - 26 h at 34-38°C	Extension study (2019)
	9	Cocoa and chocolate products (Up to 375 g)	Pre-warmed BPW for 22-30 h at 34-38°C Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20-28 h at 34-38°C	Extension Study (2020)

The outline of the method is presented below:

1. Enrichment following conditions listed in **Table 2**
2. Lysis step using 10 µL of enrichment
 - Note: For chocolates and cocoa products, enriched samples are diluted 1-in-5 in Buffer Peptone Water (BPW) prior to PCR. A 10 µL aliquot is used for lysis and DNA extraction.
3. A 20 µL aliquot of sample lysate is used for PCR.
4. Confirmation of positive results
 - In the context of NF Validation:
Confirmation is performed from isolated characteristic colonies from the direct streak (10 µL) of the enriched sample onto *Brilliance*[™] Salmonella agars and performing:
 - Option 1: Oxoid[™] Salmonella Test Kit (latex agglutination test)
 - Option 2: Microbact GNB 24E biochemical galleries on isolated colonies from Xylose Lysine Deoxycholate (XLD) or Brilliance Salmonella Agar.
 - In the context of ISO technical rules:
 - Option 1: Confirmation tests described in EN ISO 6579-1:2017
 - Option 2: Confirmation with an appropriate EN ISO 16140-6:2019 validated methods (describing detection from isolated colonies)

Troubleshooting: For samples with high background microflora, a sub-culture in RVS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking on one of the two possible selective agars.

It is possible to store the enrichment broth at 2 to 8°C for 72h, before running the lysis step of the SureTect Salmonella species protocol.

Lysates can be stored at 2 to 8°C up to 24 hours, including anytime stored at 4°C in the thermal cycler.

2.2 Restrictions

There are no restrictions.

2.3 Reference Method

The ISO standard method **ISO 6579-1:2017/AMD 1: 2020** Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella* was used as the reference method. A detailed description of the method is given in **Appendix 2**.

2.4 Study design

The study design per category is listed in **Table 3**.

Table 3. Study design per category

PCR instrument		Category or type	Study design
PikoReal PCR Instrument	1	Meat products including poultry meats	Paired
	2	Dairy products	Unpaired
	3	Seafood and vegetables	Paired
	4	Egg products	Paired
	5	Raw beef meats with and without aromatics	Unpaired
	6	Infant formula	Paired
	7	Pet food	Unpaired
7500 Fast and QS5 PCR Instruments	1	Meat products	Unpaired
	2	Dairy products	Unpaired
	3	Infant formula	Paired
	4	Vegetables	Unpaired
	5	Seafood	Unpaired
	6	Raw beef meats with and without aromatics	Unpaired
	7	Environmental samples	Paired
	8	Milk powder. Infant formula and infant cereals with and without probiotics (375g) including ingredients	Unpaired
	9	Cocoa and chocolate products enriched in UHT milk or NFD	Paired
Cocoa and chocolate products enriched in BPW		Unpaired	

3 METHOD COMPARISON STUDIES: INITIAL, RENEWAL AND EXTENSION STUDIES

The method comparison study is performed by the expert laboratory in order to compare the alternative method to the reference method. The method comparison study is comprised of three parts which are tested: sensitivity study, relative limit of detection (RLOD), and inclusivity and exclusivity study.

The study was carried out on a variety of samples and strains representative of food products.

3.1 Sensitivity Study

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

3.1.1 Number and nature of samples

Several protocols were used for (i) milk and dairy products, (ii) raw beef meats, and (iii) cocoa and chocolate products. All the possible protocol combinations noted from A to H were used for data interpretation (See **Table 4**).

Table 4. Protocol combinations used in the data interpretation

	PikoReal	7500 Fast and QS5
A	Milk and Dairy products enriched in BPW + Novobiocin Raw beef meats with 8 h enrichment time All the other categories	Milk and Dairy products enriched in BPW + Novobiocin Raw beef meats with 9 h enrichment time Cocoa and Chocolate products enriched in UHT milk or NFDM All the other categories
B	Milk and Dairy products enriched ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 8 h enrichment time All the other categories	Dairy products ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 9 h enrichment time Cocoa and Chocolate products enriched in UHT milk or NFDM All the other categories
C	Milk and Dairy products enriched in BPW + Novobiocin Raw beef meats with 24 h enrichment time All the other categories	Dairy products ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 24 h enrichment time Cocoa and Chocolate products enriched in UHT milk or NFDM All the other categories
D	Milk and Dairy products enriched ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 24 h enrichment time All the other categories	Milk and Dairy products enriched ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 24 h enrichment time Cocoa and Chocolate products enriched in UHT milk or NFDM All the other categories
E	N/A	Milk and Dairy products enriched in BPW + Novobiocin

		PikoReal	7500 Fast and QS5
			Raw beef meats with 9 h enrichment time Cocoa and Chocolate products enriched in BPW All the other categories
F	N/A		Dairy products ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 9 h enrichment time Cocoa and Chocolate products enriched in BPW All the other categories
G	N/A		Dairy products ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 24 h enrichment time Cocoa and Chocolate products enriched in BPW All the other categories
H	N/A		Milk and Dairy products enriched ONE Broth- <i>Salmonella</i> + Novobiocin Raw beef meats with 24 h enrichment time Cocoa and Chocolate products enriched in BPW All the other categories

The repartition of positive and negative samples per category and type is provided in **Table 5** for the PikoReal PCR Instrument. **Table 6** for the 7500 Fast and the QS5 PCR instruments.

Table 5 - Distribution per tested category and type - PikoReal PCR Instrument

Category		Type		Positive samples	Negative samples	Total
1	Meat products BPW	a	Unprocessed	9	11	20
		b	Processed	12	11	23
		c	RTE and RTRH products	13	16	29
		Total		34	38	72
2	Milks and dairy products BPW Novo	a	Pasteurized products	11	10	21
		b	Raw products	8	12	20
		c	Ingredients and low moisture products	11	10	21
		Total		30	32	62
	Milks and dairy products OBS Novo	a	Pasteurized products	12	9	21
		b	Raw products	9	11	20
		c	Ingredients and low moisture products	11	10	21
		Total		32	30	62
3	Seafood and vegetables BPW	a	Fresh. raw. frozen products	12	12	24
		b	Heat treated products	11	15	26
		c	Composite foods	9	18	27
		Total		32	45	77
4	Egg products BPW	a	Egg powders and egg-based preparations	11	9	20
		b	Liquid egg products and mayonnaises	12	12	24
		c	Egg based products	8	14	22
		Total		31	35	66
5	Raw beef meats BPW 8h	a	Fresh meats	26	18	44
		b	Frozen meats	7	16	23

Category		Type	Positive samples	Negative samples	Total	
		c	Seasoned meats	11	13	24
		Total		44	47	91
	Raw beef meats BPW 24h	a	Fresh meats	26	18	44
		b	Frozen meats	8	15	23
		c	Seasoned meats	11	13	24
Total		45	46	91		
6	Infant formula	a	Infant formula without probiotics	16	15	31
		b	Infant formula with probiotics	18	15	33
		Total		34	30	64
7	Pet food OBS + supl	a	Raw materials	10	17	27
		b	Low moisture products	10	11	21
		c	High moisture products	11	10	21
		Total		31	38	69
A: All products -Dairy BPW Novo -Raw beef 8h			236	265	501	
B: All products -Dairy OBS Novo -Raw beef 8h			238	263	501	
C: All products -Dairy BPW Novo -Raw beef 24h			237	264	501	
D: All products -Dairy OBS Novo -Raw beef 24h			239	262	501	

With Novo: Novobiocin

OBS: ONE Broth-Salmonella

Table 6 - Distribution per tested category and type - 7500 Fast PCR and QS5 PCR Instruments

Category		Type	7500 Fast PCR Instrument			QS5 PCR Instrument			
			Positive samples	Negative samples	Total	Positive samples	Negative samples	Total	
1	Meat products	a	Raw meat products (frozen or fresh)	14	16	30	14	16	30
		b	Raw poultry (fresh or frozen)	13	10	23	13	10	23
		c	Raw delicatessen	11	9	20	11	9	20
		Total		38	35	73	38	35	73
2	Milk and dairy products (BPW novo)	a	Pasteurized products	11	10	21	11	10	21
		b	Raw products	8	12	20	8	12	20
		c	Ingredients and low moisture products	11	10	21	11	10	21
		Total		30	32	62	30	32	62
	Milk and dairy products (OBS novo)	a	Pasteurized products	11	10	21	12	9	21
		b	Raw products	9	11	20	9	11	20
		c	Ingredients and low moisture products	11	10	21	11	10	21
		Total		31	31	62	32	30	62
3	Infant formula	a	Infant formula without probiotics	16	15	31	16	15	31
		b	Infant formula with probiotics	18	15	33	18	15	33
		Total		34	30	64	34	30	64
4	Vegetables	a	Raw vegetables (fresh. frozen)	10	10	20	11	9	20
		b	Processed. under atmosphere	8	12	20	8	12	20
		c	RTE	13	11	24	13	11	24
		Total		31	33	64	32	32	64
5	Seafood products	a	Raw fishery products	9	11	20	10	10	20
		b	RTRH	10	10	20	10	10	20
		c	RTE	11	12	23	11	12	23
		Total		30	33	63	31	32	63
6	Raw beef meats 9 h	a	Fresh meats	10	10	20	10	10	20
		b	Frozen meats	11	10	21	10	11	21
		c	Seasoned meats	9	11	20	9	11	20
		Total		30	31	61	29	32	61
	Raw beef meats 24 h	a	Fresh meats	10	10	20	10	10	20
		b	Frozen meats	11	10	21	11	10	21
		c	Seasoned meats	9	11	20	9	11	20
		Total		30	31	61	30	31	61
7	Environmental samples	a	Dusts and Residues	9	11	20	9	11	20
		b	Cleaning and Process Waters	11	9	20	11	9	20
		c	Surface samples	10	19	29	10	19	29
		Total		30	39	69	30	39	69

		7500 Fast PCR Instrument			QS5 PCR Instrument			
Category	Type	Positive samples	Negative samples	Total	Positive samples	Negative samples	Total	
8	a	Milk powder. Infant formula and infant cereals without probiotics	11	9	20	11	9	20
	b	Infant formula and infant cereals with probiotics	13	9	22	13	9	22
	c	Ingredients (Maltodextrin. starch. whey. lactose...)	9	12	21	9	12	21
	Total		33	30	63	33	30	63
9	a	Powders	14	13	27	14	13	27
	b	Chocolates	15	12	27	15	12	27
	c	Raw Ingredients	14	13	27	14	13	27
	Total		43	38	81	43	38	81
	a	Powders	17	10	27	17	10	27
	b	Chocolates	17	10	27	17	10	27
	c	Raw Ingredients	17	10	27	17	10	27
Total		51	30	81	51	30	81	
A: All products-Dairy BPW Novo -Raw beef 9 h -Chocolate NFDM		299	301	600	300	300	600	
B: All products-Dairy OBS Novo -Raw beef 9 h -Chocolate NFDM		300	300	600	302	298	600	
C: All products-Dairy BPW Novo -Raw beef 24 -Chocolate NFDM		299	301	600	301	299	600	
D: All products-Dairy OBS Novo -Raw beef 24 h -Chocolate NFDM		300	300	600	303	297	600	
E: All products-Dairy BPW Novo -Raw beef 9 h -Chocolate BPW		307	293	600	308	292	600	
F: All products-Dairy OBS Novo -Raw beef 9 h -Chocolate BPW		308	292	600	310	290	600	
G: All products-Dairy BPW Novo -Raw beef 24 h -Chocolate BPW		307	293	600	309	291	600	
H: All products-Dairy OBS Novo -Raw beef 24 h -Chocolate BPW		308	292	600	311	289	600	

With Novo: BPW+ Novobiocin

OBS: ONE Broth *Salmonella*

NFDM: Non Fat Dried Milk

3.1.2 Artificial contamination of samples

Artificial contamination was conducted by spiking or seeding protocols. All inoculated samples, inoculating strains, inoculation levels, and injury evaluations are provided in **Appendix 3**.

The repartition of the positive samples for all protocols is given in **Tables 7a and b**. Indeed, a separate table is given for Cocoa and Chocolates Products as two types of study were run. i.e. paired and unpaired data studies.

Table 7a. Repartition of positive samples except Cocoa and Chocolate products

PCR Instruments	Naturally contaminated	Artificially contaminated					Total
		Spiking protocol			Seeding protocol		
		≤ 5 CFU	5 < x ≤ 10 CFU	>10 CFU	≤ 3 CFU	3 < x ≤ 10 CFU	
PikoReal	36	121	30	9	39	4	239
%	15.1%	50.6%	12.6%	3.8%	16.3%	1.7%	100.0%
7500 Fast	35	24	14	0	161	23	257
%	13.6%	9.3%	5.4%	0.0%	62.6%	8.9%	100.0%
QS5	35	24	14	0	163	24	260
%	13.5%	9.2%	5.4%	0.0%	62.7%	9.2%	100.0%

15.1 %, 13.6 % and 13.5 % of the samples were naturally contaminated using respectively the PikoReal, the 7500 Fast and the QS5 PCR instruments.

Table 7b. Repartition of positive samples for Cocoa and Chocolate products

		Artificially contaminated samples chocolate products			
Levels of contamination		Naturally Contaminated	< 3 CFU	3 < x < 4	4 < x < 10
Paired study	Positive Samples	3	35	5	Not run at all
	%	7%	81.4%	11.6%	
Unpaired study	Positive Samples	3	41	7	Not run at all
	%	6%	80.4%	13.7%	

For cocoa and chocolates products, sample types were resourced from both the United States as well as Internationally. All the artificial inoculations were strictly below 4 CFU per test portion. A total of 7.0% of the samples were naturally contaminated for cocoa and Confectionary Samples.

3.1.3 Test Results

Results obtained per category are given in **Appendix 4**.

The results obtained for the PikoReal PCR Instrument are provided in **Table 8**, for the 7500 Fast PCR instrument in **Table 9** and for the QS5 PCR instrument are in **Table 10**.

Table 8 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - PikoReal PCR Instrument

Category		PA	NA	PD	ND	PPND	PPNA	Total
1	Meat products	32	37	0	2	0	1	72
2	Milk and dairy products (BPW novo)	21	32	4	4	1	0	62
	Milk & dairy products (OBS novo)	21	30	6	5	0	0	62
3	Seafood and vegetables	32	45	0	0	0	0	77
4	Egg products	31	33	0	0	0	2	66
5	Raw beef meats 8h	38	47	3	3	0	0	91
	Raw beef meats 24h	40	46	4	1	0	0	91
6	Infant formula	32	30	0	2	0	0	64
7	Pet food	28	36	2	1	0	2	69
A: All products -Dairy BPW Novo -Raw beef 8 h		214	260	9	12	1	5	501
B: All products -Dairy OBS Novo -Raw beef 8 h		214	258	11	13	0	5	501
C: All products -Dairy BPW Novo -Raw beef 24 h		216	259	10	10	1	5	501
D: All products -Dairy OBS Novo -Raw beef 24 h		216	257	12	11	0	5	501

Table 9 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - 7500 Fast Instrument

Category		PA	NA	PD	ND	PPND	PPNA	Total
1	Meat products	26	35	7	5	0	0	73
2	Milk and dairy products (BPW novo)	21	32	4	4	1	0	62
	Milk & dairy products (OBS novo)	21	31	5	5	0	0	62
3	Infant formula	33	30	0	1	0	0	64
4	Vegetables	22	33	5	3	1	0	64
5	Seafood products	22	33	3	4	1	0	63
6	Raw beef meats - 9 h	20	31	5	5	0	0	61
	Raw beef meats - 24 h	21	31	5	4	0	0	61
7	Environmental samples	27	39	0	3	0	0	69
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	21	30	6	6	0	0	63
9	Cocoa and chocolate products – Pre-warmed NFDM	43	38	0	0	0	0	81
	Cocoa and chocolate products – Pre-warmed BPW	36	30	8	7	0	0	81
A: All products -Dairy BPW Novo -Raw beef 9 h - Chocolate NFDM		235	301	30	31	3	0	600
B: All products -Dairy OBS Novo -Raw beef 9 h - Chocolate NFDM		235	300	31	32	2	0	600
C: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate NFDM		236	301	30	30	3	0	600
D: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate NFD		236	300	31	31	2	0	600
E: All products -Dairy BPW Novo -Raw beef 9 h - Chocolate BPW		228	293	38	38	3	0	600
F: All products -Dairy OBS Novo -Raw beef 9 h - Chocolate BPW		228	292	39	39	2	0	600
G: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate BPW		229	293	38	37	3	0	600
H: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate BPW		229	292	39	38	2	0	600

Table 10 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - QS5 PCR instrument

Category		PA	NA	PD	ND	PPND	PPNA	Total
1	Meat products	26	35	7	5	0	0	73
2	Milk and dairy products (BPW novo)	21	32	4	4	1	0	62
	Milk & dairy products (OBS novo)	21	29	6	3	2	1	62
3	Infant formula	33	29	0	1	0	1	64
4	Vegetables	22	31	6	3	1	1	64
5	Seafood products	22	32	4	4	1	0	63
6	Raw beef meats - 9 h	21	32	4	3	1	0	61
	Raw beef meats - 24 h	21	31	5	4	0	0	61
7	Environmental samples	28	39	0	2	0	0	69
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	20	29	6	7	0	1	63
9	Cocoa and chocolate products – Pre-warmed NFDM	42	38	0	1	0	0	81
	Cocoa and chocolate products – Pre-warmed BPW	37	31	7	6	0	0	81
A: All products -Dairy BPW Novo -Raw beef 9 h - Chocolate NFDM		235	297	31	30	4	3	600
B: All products -Dairy OBS Novo -Raw beef 9 h - Chocolate NFDM		235	294	33	29	5	4	600
C: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate NFDM		235	296	32	31	3	3	600
D: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate NFD		235	293	34	30	4	4	600
E: All products -Dairy BPW Novo -Raw beef 9 h - Chocolate BPW		230	290	38	35	4	3	600
F: All products -Dairy OBS Novo -Raw beef 9 h - Chocolate BPW		230	287	40	34	5	4	600
G: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate BPW		230	289	39	36	3	3	600
H: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate BPW		230	286	41	35	4	4	600

3.1.4 Calculation of relative trueness (RT), sensitivity, false positive ratio (FPR)

The calculations presented in **Table 11** below were used to calculate RT, SE, and FPR. Results were calculated considering all confirmation protocols. The results and calculations are presented in **Tables 12, 13, 14 and 15**.

Table 11. Calculations used to determine RT, SE, and FPR of sensitivity

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

Where ND = ND + PPND and NA = NA + PPNA

Table 12 – Calculation of the relative trueness (RT), the relative sensitivity (SE) and the false positive ratio (FPR) - PikoReal PCR Instrument

Category	Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
1	Meat products BPW	a Fresh meat (unprocessed)	9	11	0	0	0	0	100.0	100.0	100.0	0
		b Processed	11	10	0	1	0	1	91.7	100.0	95.7	10.0
		c RTE and RTRH products	12	16	0	1	0	0	92.3	100.0	96.6	0.0
	Total	32	37	0	2	0	1	94.1	100.0	97.2	2.6	
2	Milks and dairy products BPW Novo	a Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		b Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
		c Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
		Total	21	32	4	4	1	0	83.3	86.7	85.5	3.1
	Milks and dairy products OBS Novo	a Pasteurized products	7	9	4	1	0	0	91.7	66.7	76.2	0.0
		b Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		c Ingredients and low moisture products	8	10	1	2	0	0	81.8	90.9	85.7	0.0
		Total	21	30	6	5	0	0	84.4	81.3	82.3	0.0
3	Seafood and vegetables BPW	a Fresh. raw . frozen products	12	12	0	0	0	0	100.0	100.0	100.0	0.0
		b Heat treated products	11	15	0	0	0	0	100.0	100.0	100.0	0.0
		c Composite foods	9	18	0	0	0	0	100.0	100.0	100.0	0.0
	Total	32	45	0	0	0	0	100.0	100.0	100.0	0.0	
4	Egg products BPW	a Egg powders and egg-based preparations	11	8	0	0	0	1	100.0	100.0	100.0	12.5
		b Liquid egg products and mayonnaises	12	12	0	0	0	0	100.0	100.0	100.0	0.0
		c Egg based products	8	13	0	0	0	1	100.0	100.0	100.0	7.7
	Total	31	33	0	0	0	2	100.0	100.0	100.0	5.7	
5	Raw beef meats BPW 8h	a Fresh meats	22	18	2	2	0	0	92.3	92.3	90.9	0.0
		b Frozen meats	5	16	1	1	0	0	85.7	85.7	91.3	0.0
		c Seasoned meats	11	13	0	0	0	0	100.0	100.0	100.0	0.0
		Total	38	47	3	3	0	0	93.2	93.2	93.4	0.0
	Raw beef meats BPW 24h	a Fresh meats	23	18	2	1	0	0	96.2	92.3	93.2	0.0
		b Frozen meats	6	15	2	0	0	0	100.0	75.0	91.3	0.0
		c Seasoned meats	11	13	0	0	0	0	100.0	100.0	100.0	0.0
		Total	40	46	4	1	0	0	97.8	91.1	94.5	0.0
6	Infant formula	a Infant formula without probiotics	16	15	0	0	0	0	100.0	100.0	100.0	0.0
		b Infant formula with probiotics	16	15	0	2	0	0	88.9	100.0	93.9	0.0
	Total	32	30	0	2	0	0	94.1	100.0	96.9	0.0	
7	Pet food OBS + suppl	a Raw materials	8	17	1	1	0	0	90.0	90.0	92.6	0.0
		b Low moisture products	9	9	1	0	0	2	100.0	90.0	95.2	22.2
		c High mpisture products	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	Total	28	36	2	1	0	2	96.8	93.5	95.7	5.3	
A: All products -Dairy BPW Novo -Raw beef 8h		214	260	9	12	1	5	94.5	96.2	95.6	2.3	
B: All products -Dairy OBS Novo -Raw beef 8h		214	258	11	13	0	5	94.5	95.4	95.2	1.9	
C: All products -Dairy BPW Novo -Raw beef 24h		216	259	10	10	1	5	95.4	95.8	95.8	2.3	
D: All products -Dairy OBS Novo -Raw beef 24h		216	257	12	11	0	5	95.4	95.0	95.4	1.9	

Table 13 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - 7500 Fast PCR Instrument

Category	Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
1	Meat products	a Raw meat products (frozen or fresh)	8	16	4	2	0	0	85.7	71.4	80.0	0.0
		b Raw poultry (fresh or frozen)	7	10	3	3	0	0	76.9	76.9	73.9	0.0
		c Raw delicatessen	11	9	0	0	0	0	100.0	100.0	100.0	0.0
	Total		26	35	7	5	0	0	86.8	81.6	83.6	0.0
2	Milk and dairy products BPW novo	a Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		b Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
		c Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
		Total		21	32	4	4	1	0	83.3	86.7	85.5
	Milk and dairy products OBS novo	a Pasteurized products	7	10	3	1	0	0	90.9	72.7	81.0	0.0
		b Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		c Ingredients and low moisture products	8	10	1	2	0	0	81.8	90.9	85.7	0.0
		Total		21	31	5	5	0	0	83.9	83.9	83.9
3	Infant formula	a Infant formula without probiotics	16	15	0	0	0	0	100.0	100.0	100.0	0.0
		b Infant formula with probiotics	17	15	0	1	0	0	94.4	100.0	97.0	0.0
	Total		33	30	0	1	0	0	97.1	100.0	98.4	0.0
4	Vegetables	a Raw vegetables (fresh, frozen)	8	10	0	2	0	0	80.0	100.0	90.0	0.0
		b Processed, under atmosphere	6	12	2	0	0	0	100.0	75.0	90.0	0.0
		c RTE	8	11	3	1	1	0	84.6	76.9	79.2	9.1
	Total		22	33	5	3	1	0	87.1	83.9	85.9	3.0
5	Seafood products	a Raw fishery products	8	11	0	1	0	0	88.9	100.0	95.0	0.0
		b RTRH	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		c RTE	4	12	3	3	1	0	63.6	72.7	69.6	8.3
	Total		22	33	3	4	1	0	83.3	90.0	87.3	3.0
6	Raw beef meats 9 h	a Fresh meats	8	10	1	1	0	0	90.0	90.0	90.0	0.0
		b Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		Total		20	31	5	5	0	0	83.3	83.3	83.6
	Raw beef meats 24 h	a Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
		b Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		Total		21	31	5	4	0	0	86.7	83.3	85.2
7	Environmental samples	a Dusts and Residues	7	11	0	2	0	0	77.8	100.0	90.0	0.0
		b Cleaning and Process Waters	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		c Surface samples	9	19	0	1	0	0	90.0	100.0	96.6	0.0
	Total		27	39	0	3	0	0	90.0	100.0	95.7	0.0
8	Milk powder, infant formula and infant cereals with and without probiotics	a Milk powder, infant formula and infant cereals without	9	9	1	1	0	0	90.9	90.9	90.0	0.0
		b Infant formula and infant cereals with probiotics	8	9	3	2	0	0	84.6	76.9	77.3	0.0
		c Ingredients (Maltodextrin, starch, whey, lactose...)	4	12	2	3	0	0	66.7	77.8	76.2	0.0
	Total		21	30	6	6	0	0	81.8	81.8	81.0	0.0
9	Cocoa and chocolate products NFDN (375 g)	a Cocoa Powder	14	13	0	0	0	0	100.0	100.0	100.0	0.0
		b Chocolates	15	12	0	0	0	0	100.0	100.0	100.0	0.0
		c Raw Ingredient	14	13	0	0	0	0	100.0	100.0	100.0	0.0
		Total		43	38	0	0	0	0	100.0	100.0	100.0
	Cocoa and chocolate products BPW (375 g)	a Cocoa Powder	11	10	3	3	0	0	82.4	82.4	77.8	0.0
		b Chocolates	13	10	2	2	0	0	88.2	88.2	85.2	0.0
		c Raw Ingredient	12	10	3	2	0	0	88.2	82.4	81.5	0.0
Total		36	30	8	7	0	0	86.3	84.3	81.5	0.0	
A: All products -Dairy BPW Novo -Raw beef 8 h - Chocolate NFDN		235	301	30	31	3	0	88.6	89.0	89.3	1.0	
B: All products -Dairy OBS Novo -Raw beef 8 h - Chocolate NFDN		235	300	31	32	2	0	88.7	89.0	89.2	0.7	
C: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate NFDN		236	301	30	30	3	0	89.0	89.0	89.5	1.0	
D: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate NFDN		236	300	31	31	2	0	89.0	89.0	89.3	0.7	
E: All products -Dairy BPW Novo -Raw beef 8 h - Chocolate BPW		228	293	38	38	3	0	86.4	86.6	86.8	1.0	
F: All products -Dairy OBS Novo -Raw beef 8 h - Chocolate BPW		228	292	39	39	2	0	86.7	86.7	86.7	0.7	
G: All products -Dairy BPW Novo -Raw beef 24 h - Chocolate BPW		229	293	38	37	3	0	87.0	86.6	87.0	1.0	
H: All products -Dairy OBS Novo -Raw beef 24 h - Chocolate BPW		229	292	39	38	2	0	87.0	86.7	86.8	0.7	

Table 14 - Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - QS5 PCR Instrument

Category		Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Meat products	a Raw meat products (frozen or fresh)	8	16	4	2	0	0	85.7	71.4	80.0	0.0
		b Raw poultry (fresh or frozen)	7	10	3	3	0	0	76.9	76.9	73.9	0.0
		c Raw delicatessen	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		Total	26	35	7	5	0	0	86.8	81.6	83.6	0.0
2	Milk and dairy products BPW novo	a Pasteurized products	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		b Raw products	6	12	0	2	0	0	75.0	100.0	90.0	0.0
		c Ingredients and low moisture products	9	10	1	0	1	0	90.9	90.9	90.5	10.0
		Total	21	32	4	4	1	0	83.3	86.7	85.5	3.1
	Milk and dairy products OBS novo	a Pasteurized products	7	8	4	0	1	1	91.7	66.7	76.2	22.2
		b Raw products	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		c Ingredients and low moisture products	8	10	1	1	1	0	81.8	90.9	85.7	10.0
		Total	21	29	6	3	2	1	84.4	81.3	82.3	10.0
3	Infant formula	a Infant formula without probiotics	16	15	0	0	0	0	100.0	100.0	100.0	0.0
		b Infant formula with probiotics	17	14	0	1	0	1	94.4	100.0	97.0	6.7
		Total	33	29	0	1	0	1	97.1	100.0	98.4	3.3
4	Vegetables	a Raw vegetables (fresh. frozen)	9	8	1	1	0	1	90.9	90.9	90.0	11.1
		b Processed, under atmosphere	5	12	2	1	0	0	87.5	75.0	85.0	0.0
		c RTE	8	11	3	1	1	0	84.6	76.9	79.2	9.1
		Total	22	31	6	3	1	1	87.5	81.3	84.4	6.3
5	Seafood products	a Raw fishery products	8	10	1	1	0	0	90.0	90.0	90.0	0.0
		b RTRH	10	10	0	0	0	0	100.0	100.0	100.0	0.0
		c RTE	4	12	3	3	1	0	63.6	72.7	69.6	8.3
		Total	22	32	4	4	1	0	83.9	87.1	85.7	3.1
6	Raw beef meats 9 h	a Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
		b Frozen meats	6	11	2	1	1	0	80.0	80.0	81.0	9.1
		c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		Total	21	32	4	3	1	0	86.2	86.2	86.9	3.1
	Raw beef meats 24 h	a Fresh meats	9	10	1	0	0	0	100.0	90.0	95.0	0.0
		b Frozen meats	6	10	3	2	0	0	81.8	72.7	76.2	0.0
		c Seasoned meats	6	11	1	2	0	0	77.8	88.9	85.0	0.0
		Total	21	31	5	4	0	0	86.7	83.3	85.2	0.0
7	Environmental samples	a Dusts and Residues	7	11	0	2	0	0	77.8	100.0	90.0	0.0
		b Cleaning and Process Waters	11	9	0	0	0	0	100.0	100.0	100.0	0.0
		c Surface samples	10	19	0	0	0	0	100.0	100.0	100.0	0.0
		Total	28	39	0	2	0	0	93.3	100.0	97.1	0.0
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients	a Milk powder, Infant formula and infant cereals without probiotics	8	9	1	2	0	0	81.8	90.9	85.0	0.0
		b Infant formula and infant cereals with probiotics	8	9	3	2	0	0	84.6	76.9	77.3	0.0
		c Ingredients (Maltodextrin, starch, whey, lactose...)	4	11	2	3	0	1	66.7	77.8	76.2	9.1
		Total	20	29	6	7	0	1	78.8	81.8	79.4	3.3
9	Cocoa and chocolate products NFD (375 g)	a Cocoa Powder	14	13	0	0	0	0	100.0	100.0	100.0	0.0
		b Chocolates	15	12	0	0	0	0	100.0	100.0	100.0	0.0
		c Raw Ingredient	13	13	0	1	0	0	92.9	100.0	96.3	0.0
		Total	42	38	0	1	0	0	97.7	100.0	98.8	0.0
	Cocoa and chocolate products BPW (375 g)	a Cocoa Powder	12	10	3	2	0	0	88.2	82.4	81.5	0.0
		b Chocolates	13	11	1	2	0	0	87.5	93.8	88.9	0.0
		c Raw Ingredient	12	10	3	2	0	0	88.2	82.4	81.5	0.0
		Total	37	31	7	6	0	0	88.0	86.0	84.0	0.0
A: All products -Dairy BPW Novo -Raw beef 8 h -Chocolate NFD			235	297	31	30	4	3	88.7	88.3	89.2	2.3
B: All products -Dairy OBS Novo -Raw beef 8 h -Chocolate NFD			235	294	33	29	5	4	88.7	87.4	88.8	3.0
C: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate NFD			235	296	32	31	3	3	88.7	88.4	89.0	2.0
D: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate NFD			235	293	34	30	4	4	88.8	87.5	88.7	2.7
E: All products -Dairy BPW Novo -Raw beef 8 h -Chocolate BPW			230	290	38	35	4	3	87.3	86.3	87.2	2.4
F: All products -Dairy OBS Novo -Raw beef 8 h -Chocolate BPW			230	287	40	34	5	4	87.5	85.4	86.8	3.1
G: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate BPW			230	289	39	36	3	3	87.3	86.4	87.0	2.1
H: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate BPW			289	286	41	35	4	4	89.4	87.8	87.9	2.8

Table 15a - Summary of results including chocolate for PikoReal, 7500 Fast and QuantStudio 5

		PikoReal PCR instrument				7500 Fast PCR instrument				QS5 PCR instrument			
		A	B	C	D	A	B	C	D	A	B	C	D
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	94.5 %	94.5%	95.4%	95.4%	88.6 %	88.7%	89.0%	89.0%	88.7%	88.7%	88.7%	88.8%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	96.2 %	95.4%	95.8%	95.0%	89.0%	89.0%	89.0%	89.0%	88.3%	87.4%	88.4%	87.5%
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	95.6 %	95.2%	95.8%	95.4%	89.3%	89.2%	89.5%	89.3%	89.2%	88.8%	89.0%	88.7%
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	2.3 %	1.9%	2.3%	1.9%	1.0%	0.7%	1.0%	0.7%	2.3%	3.0%	2.0%	2.7%

Table 15b - Summary of results including Chocolate for 7500 Fast and QuantStudio 5

		7500 Fast PCR instrument				QS5 PCR instrument			
		E	F	G	H	E	F	G	H
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	86.4%	86.7%	87.0%	87.0%	87.3%	87.5%	87.3%	89.4%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	86.6%	86.7%	86.6%	86.7%	86.3%	85.4%	86.4%	87.8%
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	86.8%	86.7%	87.0%	86.8%	87.2%	86.8%	87.0%	87.9%
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	1.0%	0.7%	1.0%	0.7%	2.4%	3.1%	2.1%	2.8%

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

$FP = PPNA + PPND$

A = All products - Dairy BPW Novo -Raw beef 9 h – Chocolate NFDM

E = All products - Dairy BPW Novo -Raw beef 9 h – Chocolate BPW

B = All products - Dairy OBS Novo -Raw beef 9 h – Chocolate NFDM

F = All products - Dairy OBS Novo -Raw beef 9 h – Chocolate BPW

C = All products - Dairy BPW Novo -Raw beef 24 h – Chocolate NFDM

G = All products - Dairy BPW Novo -Raw beef 24 h – Chocolate BPW

D = All products - Dairy OBS Novo -Raw beef 24 h – Chocolate NFDM

H = All products - Dairy OBS Novo -Raw beef 24 h – Chocolate BPW

3.1.5 Analysis of the discordant results)

The repartition of the positive and negative deviations per type of contamination is provided in **Table 16** for the PikoReal.

Table 16 - PikoReal PCR instrument

Category		Negative deviations		Positive deviations	
		Naturally	Artificially	Naturally	Artificially
1	Meat products	2	0	0	0
2	Dairy products	0	5	0	4
	Dairy products	0	5	0	6
3	Seafood and vegetables	0	0	0	0
4	Egg products	0	0	0	0
5	Raw beef meats	1	2	1	3
6	Infant formula	0	2	0	0
7	Pet foods	0	1	1	1
Total (BPW)		3	10	2	8
Total (ONE Broth-Salmonella)		3	10	2	10

The repartition per type of contamination is similar for negative and positive deviations.

Salmonella strains were isolated in the enrichment broth for 6 samples (10, 473, 987, 5221, 1799 and 2659).

The negative deviations for all categories are listed in:

- **Tables 17a to c** for the PikoReal PCR Instrument;
- **Tables 18a to d** for the 7500 Fast PCR Instrument;
- **Tables 19a to d** for the QS5 PCR Instrument.

Table 17a - Negative deviations - PikoReal PCR instrument – Categories with one enrichment protocol

N° Sample	Product	Artificial contaminations		ISO 6579	Protocol	SureTect <i>Salmonella</i> - PikoReal PCR instrument					
		Strain	Inoculation level CFU/sample			PCR Result	Confirmation	Final result	Agreement	Category	Type
473	Sausages	/	/	+	BPW	-	+	-	ND	1	b
10	Flavored poultry meat	/	/	+	BPW	-	+	-	ND	1	c
615	Infant formula with	S. Dublin Ad531	2.1	+	BPW	-	-	-	ND	6	b
987	Infant formula with	S. Ohio Ad1482	1.6	+	BPW	-/-	+	-	ND	6	b
5221	Raw materials	S. Montevideo Ad1503	1.0	+	ONE Broth + supp	-/-	+	-	ND	7	a

Table 17b - Negative deviations - PikoReal PCR instrument – Milk and Dairy Products – Two enrichment protocols

N° Sample	Product	Artificial contaminations		ISO 6579	SureTect <i>Salmonella</i> - PikoReal PCR instrument									Category	Type
		Strain	Inoculation level CFU/sample		BPW + Novobiocin (12mg/L)-				ONE Broth <i>Salmonella</i> +						
					PCR Result	Confirmation	Final result	Agreement	PCR Result	Confirmation	Final result	Agreement			
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	i/-*	-	-	-	ND	+(23.38)	-	-	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	-	-	ND	-	-	-	ND	2	a
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	-	-	ND	-	-	-	ND	2	b
2461	Raw milk cheese	S. Cerro Ad2150	1.6	+	-	-	-	-	ND	-	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(41.28)/(41.0)/	-	-	-	PPND	-	-	-	ND	2	c
330	Milk powder	S. Cerro Ad1173	1.3	+	+(21.2)	+	+	+	PA	-	-	-	ND	2	c

Table 17c - Negative deviations - PikoReal PCR instrument – Raw beef meats – Two enrichment times

N° Sample	Product	Artificial contaminations		ISO 6579	SureTect <i>Salmonella</i> - PikoReal PCR instrument								Category	Type	
		Strain	Inoculation level CFU/sample		BPW pre-warmed (8h at 41.5°C)				BPW pre-warmed (24h at 41.5°C)						
					PCR Result 8h	Confirmation	Final result	Agreement	PCR Result 24h	Confirmation	Final result	Agreement			
1790	Ground beef	/	/	+	-	-	-	-	ND	-	-	-	ND	5	a
2659	Ground beef	S. Newport 586	6.0	+	-	+	-	-	ND	36.27(+)	+	+	PA	5	a
1799	Frozen ground beef	S. Panama 8	2.6	+	-	+	-	-	ND	37.51(+)	+	+	PA	5	b

Table 18a - Negative deviations - 7500 Fast PCR Instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579 Result	SureTect Salmonella- 7500 Fast PCR Instrument				Category	Type
		Strain	CFU/sample			PCR reslt	All confirmatory tests	Final result	Agreement		
7477	Pork meat	/	/	P2	+(S.Rissen)	-	-	-	ND	1	a
7458	Chicken meat	/	/	P2	+ (S.Virchow)	-	-	-	ND	1	b
424	Chicken meat	/	/	P2	+ (S.Typhimurium)	-	-	-	ND	1	b
1194	Poultry meat	/	/	P2	+ (S.Typhimurium)	-	-	-	ND	1	b
615	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	S. Dublin Ad531	2.1	P6	+	-	-	-	ND	3	b
6006	Zucchini	S.Virchow Ad2569	0.6	P2	+	-	-	-	ND	4	a
6694	Fresh spinach	S.Havana Ad931	3.2	P2	+	-/(30.75)/(31.19)	+	-	ND	4	a
6013	Frozen cooked potatoes	S.Virchow F276	1.0	P2	+	-	-	-	ND	4	c
7046	RTE (celery with custard)	S.Panama Ad1733	1.8	P2	+	+(41.08)	-	-	PPND	4	c
6470	Fish fillets	S.Saintpaul F31	0.6	P2	+	-	-	-	ND	5	a
6016	RTE (salad surimi pineapple)	S.Urbana Ad2334	0.6	P2	+	-	-	-	ND	5	c
6472	Seafood terrin	S.Anatum Ad1451	0.6	P2	+	-	-	-	ND	5	c
7038	Salmon terrine	S.Anatum Ad2727	1.2	P2	+	-	-	-	ND	5	c
7043	RTE (salad surimi thuna)	S.Rubislaw Ad2332	2.0	P2	+	-	-	-	ND	5	c
7041	Fish terrine	S.Rubislaw Ad2332	2.0	P2	+	+(41.27)	-	-	PPND	5	c
920	Dusts (pork/beef industry)	/	/	P1	+ (S. Rissen)	-/-	+	-	ND	7	a
1543	Dusts (sausages)	S. Typhimurium Ad1876	2.0	P1	+	-/-	+	-	ND	7	a
7728	Wipe (meat industry)	/	/	P1	+ (S.Typhimurium)	-/-	+	-	ND	7	c
342	Infant formula without probiotics	S.Mbandaka Ad1810	0.3	P8	+	-/-	+	-	ND	8	a
963	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ cfu/g	S.Virchow Ad1721	1.6	P8	+	-	-	-	ND	8	b
1240	Infant formula with probiotics 1.3 10 ⁶ cfu/g	S.Anatum Ad2706	3.4	P8	+	-/-	+	-	ND	8	b
300	Whey powder	S.Livingstone Ad2705	0.4	P8	+	-	-	-	ND	8	c
303	Maltodextrin	S.Bovismorbificans 9	1.8	P8	+	-	-	-	ND	8	c
570	Wheat flour	S.Agona Ad1725	1.2	P8	+	-	-	-	ND	8	c

Table 18b - Negative deviations - 7500 Fast PCR Instrument – Milk and Dairy Products – Two enrichment protocols

N° sample	Product	Artificial contaminations		ISO 6579	SureTect Salmonella- 7500 Fast PCR Instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW + 12mg/L Novobiocin				ONE Broth Salmonella + 12mg/L Novobiocin					
					PCR result	All confirmatory tests	Final result	Agreement	PCR result	Confirmation	Final result	Agreement		
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	-	-	-	ND	+(24.41)	+	+	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	-	ND	-	-	-	ND	2	a
330	Milk powder	S.Ceroo Ad1173	1.3	+	+(21.30)	+	+	PA	-	-	-	ND	2	b
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	-	ND	-	-	-	ND	2	b
2461	Raw milk cheese	S.Cerro Ad2150	1.6	+	-	-	-	ND	-	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(40.18)/-(39.65)	-(5MSRV/ 5RVS /5MKTn)	-	PPND	-	-	-	ND	2	c

Table 18c - Negative deviations - 7500 Fast PCR Instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579	SureTect Salmonella- 7500 Fast PCR Instrument								Category	Type
		Strain	Inoculation level CFU/sample		BPW pre-warmed for 9h at 41.5°C (P7)				BPW pre-warmed for 24h at 41.5°C (P7)					
					PCR result	All confirmatory tests	Final result	Agreement	PCR result	Confirmation	Final result	Agreement		
566	Ground beef	S. Infantis 128	1.2	+	-/(40.55)/(39.61)	+	-	ND	+(34.55)	+	+	PA	6	a
443	Frozen carpaccio	S. Dublin Ad530	1.6	+	-	-	-	ND	-	-	-	ND	6	b
444	Frozen carpaccio	S. Typhimurium AOOC060	2.2	+	-	-	-	ND	i/-	-	-	ND	6	b
562	Carpaccio	S. Newport 586	1.2	+	-	-	-	ND	-	-	-	ND	6	c
563	Seasoned ground beef	S. Enteritidis Ad2295	2.4	+	-	-	-	ND	-	-	-	ND	6	c

Table 18d - Negative deviations - 7500 Fast PCR Instrument – Cocoa and Chocolate Products – Two enrichment protocols

Product	Sample Number	ISO 6579	SureTect Salmonella		Confirmation	7500 Fast Agreement
			7500 Fast	Ct		
Cocoa Powder	364.7	Positive	-	/	-	ND
White Chocolate Chip Muffin Mix	364.8	Positive	-	/	-	ND
Cocoa Powder	364.25	Positive	-/-	/	-	ND
Dark Chocolate	364.67	Positive	-	/	-	ND
Dark Chocolate	364.68	Positive	-	/	-	ND
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-	/	-	ND
Unrefined Cocoa Butter	364.56	Positive	-/-	/	-	ND

Table 19a - Negative deviations - QS5 PCR Instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579 Result	SureTect <i>Salmonella</i> - QS5 PCR Instrument				Category	Type
		Strain	Inoculation level/sample (CFU/g)			PCR result(Cq)	All confirmatory tests	Final result	Agreement		
7477	Pork meat	/	/	P2	+(S. Rissen)	-	-	-	ND	1	a
7458	Chicken meat	/	/	P2	+ (S. Virchow)	-	-	-	ND	1	b
424	Chicken meat	/	/	P2	+ (S. Typhimurium)	-	-	-	ND	1	b
1194	Poultry meat	/	/	P2	+ (S. Typhimurium)	-	-	-	ND	1	b
615	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	S. Dublin Ad531	2.1	P6	+	-	-	-	ND	3	b
6006	Zucchini	S. Virchow Ad2569	0.6	P2	+	-	-	-	ND	4	a
6696	Baby leaves	S. Kottbus 2	3.0	P2	+	-	+	-	ND	4	b
6013	Frozen cooked potatoes	S. Virchow F276	1.0	P2	+	-	-	-	ND	4	c
7046	RTE (celeri with custard)	S. Panama Ad1733	1.8	P2	+	+(41.82)	-	-	PPND	4	c
6470	Fish fillets	S. Saintpaul F31	0.6	P2	+	-	-	-	ND	5	a
6472	Seafood terrin	S. Anatum Ad1451	0.6	P2	+	-	-	-	ND	5	c
6016	RTE (salad surimi pineapple)	S. Urbana Ad2334	0.6	P2	+	-	-	-	ND	5	c
7038	Salmon terrine	S. Anatum Ad2727	1.2	P2	+	-	-	-	ND	5	c
7041	Fish terrine	S. Rubislaw Ad2332	2.0	P2	+	+(41.54)	-	-	PPND	5	c
7043	RTE (salad surimi thuna)	S. Rubislaw Ad2332	2.0	P2	+	-	-	-	ND	5	c
920	Dusts (pork/beef industry)	/	/	P1	+(S. Rissen)	-	+	-	ND	7	a
1543	Dusts (sausages)	S. Typhimurium Ad1876	2.0	P1	+	-	+	-	ND	7	a
342	Infant formula without probiotics	S. Mbandaka Ad1810	0.3	P8	+	-/-	+	-	ND	8	a
958	Skimmed milk powder	S. Ohio Ad2213	0.4	P8	+	-/(37.06)/(38.19)	+	-	ND	8	a
963	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ cfu/g	S. Virchow Ad1721	1.6	P8	+	-	-	-	ND	8	b
1240	Infant formula with probiotics 1.3 10 ⁶ cfu/g	S. Anatum Ad2706	3.4	P8	+	-/-	+	-	ND	8	b
300	Whey powder	S. Livingstone Ad2705	0.4	P8	+	-	-	-	ND	8	c
303	Maltodextrin	S. Bovismorbificans 9	1.8	P8	+	-	-	-	ND	8	c
570	Wheat flour	S. Agona Ad1725	1.2	P8	+	-	-	-	ND	8	c

Table 19b - Negative deviations - QS5 PCR Instrument – Milk and Dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		ISO 6579 Result	SureTect <i>Salmonella</i> - QS5 PCR Instrument						Category	Type
					BPW + 12mg/L Novobiocin for 20h at 37°C (P2)			ONE Broth <i>Salmonella</i> + 12mg/L Novobiocin				
		Strain	Inoculation level/sample (CFU/g)		PCR result(Cq)	All confirmatory tests	Agreement	PCR result(Cq)	All confirmatory tests	Agreement		
486	Pasteurized milk cheese	S. Stourbridge Ad2297	1.6	+	-	-	PPND	+(22.69)	+	PA	2	a
489	Pasteurized cream	S. Duisburg Ad1812	1.6	+	-	-	ND	+(36.82)	-	PPND	2	a
493	Raw milk cheese	S. Mbandaka Ad1810	2.0	+	-	-	ND	-	-	ND	2	b
2461	Raw milk cheese	S. Cerro Ad2150	1.6	+	-	-	ND	-	-	ND	2	b
328	Milk powder	S. Tennessee Ad1171	0.6	+	+(38.45)	-	PPND	+(38.35)	-	PPND	2	c
330	Milk powder	S. Cerro Ad1173	1.3	+	+(20.69)	+	PA	-	-	ND	2	c

Table 19c - Negative deviations - QS5 PCR Instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579 Result	SureTect <i>Salmonella</i> - QS5 PCR Instrument			Category	Type
					BPW Pre-warmed at 41.5°C for 9 h and 24 h (P7)				
		Strain	Inoculation level/sample (CFU/g)		PCR result(Cq)	All confirmatory tests	Agreement		
443	Frozen carpaccio	S. Dublin Ad530	1.6	+	+(41.59)	-	PPND	6	b
444	Frozen carpaccio	S. Typhimurium AOOC060	2.2	+	-	-	ND	6	b
562	Carpaccio	S. Newport 586	1.2	+	-	-	ND	6	c
563	Seasoned ground beef	S. Enteritidis Ad2295	2.4	+	-	-	ND	6	c

Table 1d - Negative deviations - QS5 PCR Instrument – Cocoa and Chocolate Products – Two enrichment protocols

Enrichment according to ISO 6887-4:2017 standard – Paired data study					
Product	Sample Number	ISO 6579 Result	Alternative Method	Confirmation	QS5 Agreement
			QS5 Ct		
Unrefined Cocoa Butter	364.56	Positive	-/-	+	ND
Enrichment according to ISO 6887-4:2017 standard – Unpaired data study					
Cocoa Powder	364.7	Positive	-	+	ND
White Chocolate Chip Muffin Mix	364.8	Positive	-	+	ND
Dark Chocolate	364.67	Positive	-	+	ND
Dark Chocolate	364.68	Positive	-	+	ND
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-	+	ND
Unrefined Cocoa Butter	364.56	Positive	-/-	+	ND

- 7500 Fast Instrument

Among the samples in negative deviation, the presence of *Salmonella* was confirmed for 8 samples (342, 1240, 7728, 920, 1543, 6694, 486 and 566). The contamination in the enrichment broths for these samples was probably below the limit of detection of the SureTect Salmonella method.

- QS5 PCR Instrument

Among the samples in negative deviation, the presence of *Salmonella* was confirmed for 5 samples (6696, 920, 342, 958, 1240). The contamination in the enrichment broths for these samples was probably below the limit of detection of the SureTect Salmonella method.

Note that for sample 958 (skimmed milk powder) a positive result was obtained for the first PCR test using the 7500 Fast PCR instrument (+40.88/-/+39.51) while a negative result was obtained using the QS5 PCR instrument (-/+ 37.06/+ 38.19).

The positive deviations for all categories are listed in:

- **Tables 20a to c** for the PikoReal PCR Instrument;
- **Tables 21a to d** for the 7500 Fast PCR Instrument;
- **Tables 22a to d** for the QS5 PCR Instrument.

Table 20a – Positive deviations - PikoReal PCR instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		SureTect <i>Salmonella</i> - PikoReal PCR Instrument			
		Strain	Inoculation level CFU/sample	PCR result	Agreement	Category	Type
5543	Raw materials (raw meat)	/	/	37.36(+)	PD	7	a
5237	Pellets for dog (cereals. chicken. rice)	S. Agona A00V038	1.5	27.4(+)	PD	7	b

Table 20b – Positive deviations - PikoReal PCR instrument – Milk and Dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		SureTect <i>Salmonella</i> - PikoReal PCR Instrument					
		Strain	Inoculation level CFU/sample	BPW + Novobiocin		ONE Broth Salmonella + Novobiocin		Category	Type
				PCR result	Agreement	PCR result	Agreement		
488	Fermented milk	S. Ohio Ad2213	1.8	-	NA	+(22.14)	PD	2	a
491	Cream	S. Dublin Ad1336	0.8	+(21.32)	PD	+(20.04)	PD	2	a
492	Raw milk	S. Stourbridge Ad2297	1.6	i/i-*	NA	+(36.26)	PD	2	a
783	Ice cream	S. Mbandaka Ad1810	2.2	+(20.29)	PD	+(20.72)	PD	2	a
781	Ice cream Vanilla	S. Stourbridge Ad2297	1.2	+(20.02)	PD	-	NA	2	a
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	NA	+(31.26)	PD	2	b
327	Milk powder	S. Cerro Ad1173	1.0	+(20.85)	PD	+(20.56)	PD	2	c

Table 20c – Positive deviations - PikoReal PCR instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		SureTect <i>Salmonella</i> - PikoReal PCR Instrument					
		Strain	Inoculation level CFU/sample	BPW pre-warmed		BPW pre-warmed		Category	Type
				PCR result	Agreement	PCR result	Agreement		
1794	Ground beef	/	/	35.87(+)	PD	27.4(+)	PD	5	a
2670	Ground beef	S. Dublin Ad 529	3.8	41.96(+)	PD	36.35(+)	PD	5	a
1797	Frozen ground beef	S. Infantis 128	2.8	35.07(+)	PD	35.35(+)	PD	5	b
2652	Frozen ground beef	S. Newport 586	0.8	-	NA	32.97(+)	PD	5	b

Table 21a – Positive deviations – 7500 Fast instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579 Result	SureTect Salmonella- 7500 Fast			Category	Type
		Strain	Inoculation level CFU/sample			PCR result	Confirmation	Agreement		
483	Veal meat	S. Panama 4255	1.8	P2	-	+(25.82)	+	PD	1	a
484	Beef meat	S. Give 436	3.0	P2	-	+(20.56)	+	PD	1	a
7469	Pork meat	/	/	P2	-	+(25.72)	+	PD	1	a
7472	Pork meat	/	/	P2	-	+(34.03)	+	PD	1	a
7464	Duck meat	/	/	P2	-	+(30.00)	+	PD	1	b
7465	Duck meat	/	/	P2	-	+(31.27)	+	PD	1	b
7476	Turkey meat	/	/	P2	-	+(34.42)	+	PD	1	b
6008	Mixed vegetables under modified	S.Livingstone Ad2566	0.8	P2	-	+(32.62)	+	PD	4	b
6010	Salad under modified	S.Virchow F276	1.0	P2	-	+(28.64)	+	PD	4	b
6476	Celery deli salad	S.Typhimurium Ad1249	0.8	P2	-	+(21.51)	+	PD	4	c
6480	Celery deli salad	S.Virchow Ad2569	1.4	P2	-	+(27.08)	+	PD	4	c
7047	RTE (macédoine)	S.Agona Ad1725	1.4	P2	-	+(21.33)	+	PD	4	c
6015	RTE (salad rice thuna)	S.Wandsworth Ad2335	1.2	P2	-	+(21.18)	+	PD	5	c
6471	Surimi	S.Saintpaul F31	0.6	P2	-	+(22.70)	+	PD	5	c
6473	Seafood terrin	S.Indiana 2	0.6	P2	-	+(22.69)	+	PD	5	c
98	Infant formula with probiotics 7.2 106	S.Anatum Ad1168	3.1	P8	-	+(18.51)	+	PD	8	b
309	Infant cereals with probiotics (5)	S.Panama Ad1733	1.2	P8	-	+(34.15)	+	PD	8	b
965	Infant cereals with probiotics (biscuit)	S.Oranienburg Ad1724	1.4	P8	-	+(38.34)	+	PD	8	b
301	Caseinates	S.Stourbridge Ad2297	0.4	P8	-	+(25.09)	+	PD	8	c
567	Barley flour	S.Virchow Ad1721	0.4	P8	-	+(24.76)	+	PD	8	c

Table 21b – Positive deviations – 7500 Fast PCR instrument – Milk and Dairy Products – Two enrichment protocols

N°Sample	Product	Artificial contaminations		ISO 6579 Result	SureTect Salmonella- 7500 Fast PCR Instrument					
		Strain	Inoculation level CFU/sample		BPW + 12mg/L Novobiocin for 20h at 37°C			ONE Broth Salmonella + 12mg/L novobiocin for 20h at 37°C		
					PCR result	Confirmation	Agreement	PCR result	Confirmation	Agreement
488	Fermented milk	S. Ohio Ad2213	1.8	-	-	-	NA	+(22.07)	+	PD
491	Cream	S. Dublin Ad1336	0.8	-	+(21.07)	+	PD	+(21.47)	+	PD
781	Ice cream (vanilla)	S. Stourbridge Ad2297	1.2	-	+(22.04)	+	PD	-	-	NA
783	Ice cream	S. Mbandaka Ad1810	2.2	-	+(22.08)	+	PD	+(22.10)	+	PD
494	Raw milk cheese	S. Ohio Ad2213	1.8	-	-	-	NA	+(32.84)	+	PD
327	Milk powder	S. Cerro Ad1173	1.0	-	+(22.55)	+	PD	+(21.29)	+	PD

Table 21c – Positive deviations – 7500 Fast PCR instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579	SureTect Salmonella- 7500 Fast PCR Instrument					
					BPW pre-warmed for 9h at 41.5°C			BPW pre-warmed for 24h at 41.5°C		
		Strain	Inoculation level CFU/sample		PCR result	Confirmation	Agreement	PCR result	Confirmation	Agreement
862	Veal meat (blanquette)	S. Enteritidis Ad2294	3.2	-	+(32.45)	+	PD	i/+(31.29)	+	PD
440	Frozen beef trim	S. Dublin Ad530	1.6	-	+(47.60)	+	PD	+(23.75)	+	PD
448	Frozen ground	S. Panama 4255	2.2	-	+(34.17)	+	PD	+(22.55)	+	PD
450	Frozen beef trim	S. Typhimurium AOOC060	2.2	-	+(29.42)	+	PD	+(21.05)	+	PD
573	Seasoned ground	S. Newport 586	1.2	-	+(32.08)	+	PD	+(28.07)	+	PD

21d – Positive deviations – 7500 Fast PCR instrument – Cocoa and Chocolate Products – Two enrichment protocols

Product	Sample Number	ISO 6579 Result	7500 Fast	Ct	Confirmation	7500 Fast Agreement
Cocoa Powder	364.5	Negative	+	23.92	+	PD
Cocoa Powder	364.6	Negative	+	24.19	+	PD
Cocoa Powder	364.18	Negative	+	23.78	+	PD
85% Cocoa Dark Chocolate	364.29	Negative	+	41.69	+	PD
White Chocolate Chips	364.34	Negative	+	21.25	+	PD
Cocoa Butter Refined	364.52	Negative	+	45.55	+	PD
Organic Cacao Paste	364.53	Negative	+	41.6	+	PD
Organic Raw Cacao Beans	364.55	Negative	+	44.82	+	PD

Table 22a – Positive deviations – QS5 instrument – Categories with one enrichment protocol

N°Sample	Product	Artificial contaminations		Protocol	ISO 6579 Result	SureTect Salmonella - QS5 PCR Instrument			Category	Type
						PCR result (Cq)	Confirmation	Agreement		
		Strain	Inoculation level							
483	Veal meat	S. Panama 4255	1.8	P2	-	+(25.73)	+	PD	1	a
484	Beef meat	S. Give 436	3.0	P2	-	+(19.87)	+	PD	1	a
7469	Pork meat	/	/	P2	-	+(27.48)	+	PD	1	a
7472	Pork meat	/	/	P2	-	+(32.09)	+	PD	1	a
7464	Duck meat	/	/	P2	-	+(31.47)	+	PD	1	b
7465	Duck meat	/	/	P2	-	+(33.44)	+	PD	1	b
7476	Turkey meat	/	/	P2	-	+(37.53)	+	PD	1	b
6693	Coriander	S. Amsterdam	2.4	P2	-	+(34.62)	+	PD	4	a
6008	Mixed vegetables under modified atmosphere	S. Livingstone Ad2566	0.8	P2	-	+(31.20)	+	PD	4	b
6010	Salad under modified atmosphere	S. Virchow F276	1.0	P2	-	+(25.08)	+	PD	4	b
6476	Celery deli salad	S. Typhimurium Ad1249	0.8	P2	-	+(20.76)	+	PD	4	c
6480	Celery deli salad	S. Virchow Ad2569	1.4	P2	-	+(24.91)	+	PD	4	c
7047	RTE (macedoine)	S. Agona Ad1725	1.4	P2	-	+(20.33)	+	PD	4	c
6015	RTE (salad rice tuna)	S. Wandsworth Ad2335	1.2	P2	-	+(18.97)	+	PD	5	c
6467	Fish fillets	S. Derby F81	1.0	P2	-	+(38.30)	+	PD	5	a
6471	Surimi	S. Saintpaul F31	0.6	P2	-	+(22.30)	+	PD	5	c
6473	Seafood terrin	S. Indiana 2	0.6	P2	-	+(20.22)	+	PD	5	c
297	Skimmed milk powder	S. Livingstone Ad2705	0.4	P8	-	+(22.47)	+	PD	8	a
98	Infant formula with probiotics 7.2 106 cfu/g	S. Anatum Ad1168	3.1	P8	-	+(18.51)	+	PD	8	b
309	Infant cereals with probiotics (5 cereals flavor)	S. Panama Ad1733	1.2	P8	-	+(34.15)	+	PD	8	b
965	Infant cereals with probiotics (biscuit flavor) 4.9	S. Oranienburg Ad1724	1.4	P8	-	+(38.34)	+	PD	8	b
301	Caseinates	S. Stourbridge Ad2297	0.4	P8	-	+(25.09)	+	PD	8	c
567	Barley flour	S. Virchow Ad1721	0.4	P8	-	+(24.76)	+	PD	8	c

Table 22b – Positive deviations – QS5 PCR instrument – Milk and Dairy Products – Two enrichment protocols

N°sample	Product	Artificial contaminations		ISO 6579	Alternative method: SureTect <i>Salmonella</i> - QS5 PCR Instrument									Category	Type
					BPW + 12mg/L novobiocin				One Broth Salmonella						
		Strain	Inoculation level CFU/sample		PCR result (Cq)	Confirmation	Final result	Agreement	PCR result(Cq)	Confirmation	Final result	Agreement			
488	Fermented milk	S. Ohio Ad2213	2-1-1-2-3 (1.8)	-	-	-	-	NA	+(22.38)	+	+	PD	2	a	
491	Cream	S. Dublin Ad1336	1-0-2-0-1 (0.8)	-	+(21.09)	+	+	PD	+(22.63)	+	+	PD	2	a	
783	Ice cream	S. Mbandaka	3-4-2-1-1 (2.2)	-	+(21.69)	+	+	PD	+(19.24)	+	+	PD	2	a	
492	Raw milk	S. Stourbridge	2-0-3-1-2 (1.6)	-	-	+	-	NA	+(41.74)	+	+	PD	2	b	
494	Raw milk cheese	S. Ohio Ad2213	2-1-1-2-3 (1.8)	-	-	-	-	NA	+(32.94)	+	+	PD	2	b	
327	Milk powder	S. Cerro Ad1173	1	-	+(20.64)	+	+	PD	+(18.69)	+	+	PD	2	c	
781	Ice cream (vanilla)	S. Stourbridge	2-1-1-2-0 (1.2)	-	+(20.27)	+	+	PD	-	-	-	NA	2	c	

Table 22c – Positive deviations – QS5 PCR instrument – Raw beef meats – Two enrichment times

N°Sample	Product	Artificial contaminations		ISO 6579	Alternative method: SureTect <i>Salmonella</i> - QS5 PCR Instrument								Category	Type
					Pre-warmed BPW for 9h at 41.5°C (P7)				Pre-warmed BPW for 24h at 41.5°C (P7)					
		Strain	Inoculation level		PCR result(Cq)	Confirmation	Final result	Agreement	PCR result(Cq)	Confirmation	Final result	Agreement		
862	Veal meat (blanquett)	S. Enteritidis	3.2	-	+(31.70)	+	+	PD	i/+(31.29)	+	+	PD	6	a
440	Frozen beef trim	S. Dublin Ad530	1.6	-	-	+	-	NA	+(24.16)	+	+	PD	6	b
448	Frozen ground	S. Panama 4255	2.2	-	+(25.11)	+	+	PD	+(22.55)	+	+	PD	6	b
450	Frozen beef trim	S. Typhimurium	2.2	-	+(22.62)	+	+	PD	+(21.05)	+	+	PD	6	b
573	Seasoned ground	S. Newport 586	1.2	-	+(27.13)	+	+	PD	+(28.07)	+	+	PD	6	c

22d – Positive deviations – QS5 PCR instrument – Cocoa and Chocolate Products – Two enrichment protocols

Product	Sample Number	ISO 6579 Result	7500 Fast	Ct	Confirmation	7500 Fast Agreement
Cocoa Powder	364.5	Negative	+	21.91	+	PD
Cocoa Powder	364.6	Negative	+	22.14	+	PD
Cocoa Powder	364.18	Negative	+	22.49	+	PD
White Chocolate Chips	364.34	Negative	+	39.25	+	PD
Cocoa Butter Refined	364.52	Negative	+	22.56	+	PD
Organic Cacao Paste	364.53	Negative	+	22.73	+	PD
Organic Raw Cacao Beans	364.55	Negative	+	39.05	+	PD

The difference between (ND – PD) for the paired and unpaired studies and the sum of (ND + PD) for the paired study were calculated. and the compared to the Acceptability Limits (AL) defined in the ISO 16140-2:2016 standard for one category. Analysis of discordant results according to EN ISO 16140-2:2016 are presented in **Tables 23 to 25**.

Table 23 - Analyses of discordant results - PikoReal PCR Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined													
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL												
1	a	Unprocessed	9	0	0	0			0		0		0												
	b	Processed	12	1	0	0			/		1		/		1	/	1								
	c	RTE and RTRH products	13	1	0	0			/		1		/		1	/	1								
	Total		34	2	0	0			/		2		3		2	6	2								
2	a	Pasteurized products	11	2	0	3	-1							-1											
	b	Raw products	8	2	0	0	2							/		2	/	2							
	c	Ingredients and low moisture products	11	0	1	1	0							/		0	/	0							
	Total		30	4	1	4	1							3		1	6	1							
	a	Pasteurized products	12	1	0	4	-3														-3				
	b	Raw products	9	2	0	1	1														/		1	/	1
	c	Ingredients and low moisture products	11	2	0	1	1														/		1	/	1
	Total		32	5	0	6	-1														3		-1	6	-1
3	a	Fresh, raw, frozen products	12	0	0	0			0		0		0												
	b	Heat treated products	11	0	0	0			/		0		/		0	/	0								
	c	Composite foods	9	0	0	0			/		0		/		0	/	0								
	Total		32	0	0	0			/		0		3		0	6	0								
4	a	Egg powders	11	0	0	0			0		0		0												
	b	Liquid egg products	12	0	0	0			/		0		/		0	/	0								
	c	Egg based products	8	0	0	0			/		0		/		0	/	0								
	Total		31	0	0	0			/		0		3		0	6	0								
5	a	Fresh meats	26	2	0	2	0							0											
	b	Frozen meats	7	1	0	1	0							/		0	/	0	/	0					
	c	Seasoned meats	11	0	0	0	0							/		0	/	0	/	0					
	Total		44	3	0	3	0							3		0	6	0							
	a	Fresh meats	26	1	0	2	-1														-1				
	b	Frozen meats	8	0	0	2	-2														/		-2	/	-2
	c	Seasoned meats	11	0	0	0	0														/		0	/	0
	Total		45	1	0	4	-3														3		-3	6	-3
6	a	Infant formula without probiotics	16	0	0	0			0		0		0												
	b	Infant formula with probiotics	18	2	0	0			/		2		/		2	/	2								
	Total		34	2	0	0			/		2		3		2	6	2								
7	a	Raw materials	10	1	0	1	0							0											
	b	Low moisture products	10	0	0	1	-1							/		-1	/	-1							
	c	High moisture products	11	0	0	0	0							/		0	/	0							
	Total		31	1	0	2	-1							3		-1	6	-1							

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined	
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL
A: All products -Dairy BPW Novo -Raw beef 8h		236	12	1	9							4	7
B: All products -Dairy OBS Novo -Raw beef 8h		238	13	0	11							2	
C: All products -Dairy BPW Novo -Raw beef 24h		237	10	1	10							1	
D: All products -Dairy OBS Novo -Raw beef 24h		239	11	0	12							-1	

Table 24 – Analyses of discordant results - 7500 Fast PCR instrument

Category		Type		N+	ND	PPND	PD	Unpaired		Paired				Combined	
								(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL
1	Meat products	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/						-2
		b	Raw poultry (fresh or frozen)	13	3	0	3	0							0
		c	Raw delicatessen	11	0	0	0	0							0
		Total		38	5	0	7	-2							3
2	Milk and dairy products BPW novo	a	Pasteurized products	11	2	0	3	-1	/						-1
		b	Raw products	8	2	0	0	2							2
		c	Ingredients and low moisture products	11	0	1	1	0							0
		Total		30	4	1	4	1							3
	Milk and dairy products OBS novo	a	Pasteurized products	11	1	0	3	-2	/						-2
		b	Raw products	9	2	0	1	1							1
		c	Ingredients and low moisture products	11	2	0	1	1							1
		Total		31	5	0	5	0							3
3	Infant formula	a	Infant formula without probiotics	16	0	0	0		/	0	/	0	/	0	
		b	Infant formula with probiotics	18	1	0	0		1	1	1				
		Total		34	1	0	0		/	1	3	1	6	1	
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	2	0	0	2	/						2
		b	Processed, under atmosphere	8	0	0	2	-2							-2
		c	RTE	13	1	1	3	-1							-1
		Total		31	3	1	5	-1							3
5	Seafood products	a	Raw fishery products	9	1	0	0	1	/						1
		b	RTRH	10	0	0	0	0							0
		c	RTE	11	3	1	3	1							1
		Total		30	4	1	3	2							3
6	Raw beef meats 9 h	a	Fresh meats	10	1	0	1	0	/						0
		b	Frozen meats	11	2	0	3	-1							-1
		c	Seasoned meats	9	2	0	1	1							1
		Total		30	5	0	5	0							3

Category		Type		N+	ND	PPND	PD	Unpaired		Paired				Combined		
								(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL	
	Raw beef meats 24 h	a	Fresh meats	10	0	0	1	-1	/					-1		
		b	Frozen meats	11	2	0	3	-1						-1		
		c	Seasoned meats	9	2	0	1	1						1		
		Total		30	4	0	5	-1						3		-1
7	Environmental samples	a	Dusts and Residues	9	2	0	0		/	2	/	2	/	2		
		b	Cleaning and Process Waters	11	0	0	0			0		0				
		c	Surface samples	10	1	0	0			1		1		1		
		Total		30	3	0	0			/		/		3		3
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder. Infant formula and infant cereals without probiotics	11	1	0	1	0	/					0		
		b	Infant formula and infant cereals with probiotics	13	2	0	3	-1						-1		
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	0	2	1						1		
		Total		33	6	0	6	0						3		0
9	Cocoa and Chocolate products NFDM (375 g)	a	Cocoa Powder	14	0	0	0		/	0	/	0	/	0		
		b	Chocolates	15	0	0	0			0		-1				
		c	Raw Ingredients	14	0	0	0			0		1				
		Total		43	0	0	0			/		/		0		3
	Cocoa and Chocolate products BPW (375 g)	a	Cocoa Powder	17	3	0	3	0	/						0	
		b	Chocolates	17	2	0	2	0							0	
		c	Raw Ingredients	17	2	0	3	-1							-1	
		Total		51	7	0	8	-1							3	
A: All products -Dairy BPW Novo -Raw beef 9 h -Chocolate NFDM				299	31	3	30							4		
B: All products -Dairy OBS Novo -Raw beef 9 h -Chocolate NFDM				301	31	2	32							1		
C: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate NFDM				299	29	4	30							3		
D: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate NFDM				301	29	3	32							0		
E: All products -Dairy BPW Novo -Raw beef 9 h -Chocolate BPW				307	38	3	38							3		
F: All products -Dairy OBS Novo -Raw beef 9 h -Chocolate BPW				308	39	2	39							2		
G: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate BPW				307	37	3	38							2		
H: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate BPW				308	38	2	39							1		

Table 25 - Analyses of discordant results - QS5 PCR instrument

Category		Type		N+	ND	PPND	PD	Unpaired		Paired				Combined	
								(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL
1	Meat products	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/					-2	
		b	Raw poultry (fresh or frozen)	13	3	0	3	0						0	
		c	Raw delicatessen	11	0	0	0	0						0	
		Total		38	5	0	7	-2						3	
2	Milk and dairy products BPW novo	a	Pasteurized products	11	2	0	3	-1	/					-1	
		b	Raw products	8	2	0	0	2						2	
		c	Ingredients and low moisture products	11	0	1	1	0						0	
		Total		30	4	1	4	1						3	
	Milk and dairy products OBS novo	a	Pasteurized products	12	0	1	4	-3	/					-3	
		b	Raw products	9	2	0	1	1						1	
		c	Ingredients and low moisture products	11	1	1	1	1						1	
		Total		32	3	2	5	-1						3	
3	Infant formula	a	Infant formula without probiotics	16	0	0	0		/	0	/	0	/	0	
		b	Infant formula with probiotics	18	1	0	0			1		1		1	
		Total		34	1	0	0			/		/		1	
4	Vegetables	a	Raw vegetables (fresh. frozen)	11	1	0	1	0	/					0	
		b	Processed, under atmosphere	8	1	0	2	-1						-1	
		c	RTE	13	1	1	3	-1						-1	
		Total		32	3	1	6	-2						3	
5	Seafood products	a	Raw fishery products	10	1	0	1	0	/					0	
		b	RTRH	10	0	0	0	0						0	
		c	RTE	11	3	1	3	1						1	
		Total		31	4	1	3	1						3	
6	Raw beef meats 9 h	a	Fresh meats	10	0	0	1	-1	/					-1	
		b	Frozen meats	10	1	1	2	0						0	
		c	Seasoned meats	9	2	0	1	1						1	
		Total		29	3	1	4	0						3	

Category		Type		N+	ND	PPND	PD	Unpaired		Paired				Combined			
								(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL		
	Raw beef meats 24 h	a	Fresh meats	10	0	0	1	-1	/						-1		
		b	Frozen meats	11	2	0	3	-1							-1		
		c	Seasoned meats	9	2	0	1	1							1		
		Total		30	4	0	5	-1							3		-1
7	Environmental samples	a	Dusts and Residues	9	2	0	0		/	2	/	2	/	2			
		b	Cleaning and Process Waters	11	0	0	0			0		0		0			
		c	Surface samples	10	0	0	0			0		0		0			
		Total		30	2	0	0			/		/		2		3	2
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder. Infant formula and infant cereals without probiotics	11	2	0	1	1	/					1			
		b	Infant formula and infant cereals with probiotics	13	2	0	3	-1						-1			
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	0	2	1						1			
		Total		33	7	0	6	1						3		1	
9	Cocoa and Chocolate products NFDM (375 g)	a	Cocoa Powder	14	0	0	0		/	0	/	0	/	0			
		b	Chocolates	15	0	0	0			0		0		0			
		c	Raw Ingredients	14	1	0	0			1		1		1			
		Total		43	1	0	0			/		/		1		3	1
	Cocoa and Chocolate products BPW (375 g)	a	Cocoa Powder	17	2	0	3	-1	/					-1			
		b	Chocolates	16	2	0	1	1						1			
		c	Raw Ingredients	17	2	0	3	-1						-1			
		Total		50	6	0	7	-1						3		-1	
A: All products -Dairy BPW Novo -Raw beef 9 h -Chocolate NFDM				300	30	4	31									3	
B: All products -Dairy OBS Novo -Raw beef 9 h -Chocolate NFDM				302	29	5	33									1	
C: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate NFDM				301	30	3	32									2	
D: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate NFDM				303	30	4	34									0	
E: All products -Dairy BPW Novo -Raw beef 9 h -Chocolate BPW				308	35	4	38									1	
F: All products -Dairy OBS Novo -Raw beef 9 h -Chocolate BPW				310	33	5	40									-1	
G: All products -Dairy BPW Novo -Raw beef 24 h -Chocolate BPW				309	36	3	39									0	
H: All products -Dairy OBS Novo -Raw beef 24 h -Chocolate BPW				311	35	4	41									-2	

Mainly unpaired data studies have been run. The ISO 16140-2:2016 provide the Acceptability Limits for a total of up to 8 categories. while 9 categories are possibly combined for the alternative method. However, all categories analyzed (ND+PPND) - ND and (ND+PPND) + PD are lower than the acceptability limit (AL) set up for 8 categories for unpaired data study.

To conclude, the observed values for ((ND + PPND) - PD) and for ND + PPND + PD meet the Acceptability Limit (observed values \leq AL) for the individual categories for the three PCR instruments (PikoReal, 7500 Fast, QS5).

The observed values for ((ND + PPND) - PD) meet the Acceptability Limit (observed values \leq AL) for all the combined categories for the three PCR instruments (PikoReal, 7500 Fast, and QS5).

3.1.6 Confirmation protocols

Two confirmation protocols were tested during the study: direct streaking onto *Brilliance*[™] Salmonella Agar and subculture in RVS broth for 24 h ± 3 h at 41.5 ± 1°C prior streaking onto *Brilliance* Salmonella Agar. The expected confirmation pathway according to the ISO 16140:2-2016 standard (clause 5.1.3.3), is covered with the sub-culture in RVS: this additional pathway diverts a portion of the alternative method's incubated enrichment to that of the reference method. Again, the two confirmation tests, i.e. latex agglutination and biochemical galleries, were run on the observed characteristic colonies. While this pathway is systematically available in a paired study, this additional confirmation flow was conducted specifically for the unpaired data studies. The differences observed are given in **Table 26** for the PikoReal PCR Instrument and in **Table 27** for the 7500 Fast PCR instrument.

Table 26 - Difference observed for PikoReal PCR Instrument

Category	Confirmation protocol	PikoReal PCR instrument								
		PA	NA	PD	ND	PPND	PPNA	Total	PA+PD	
1	Meat	Brilliance	31	37	0	2	1	1	72	31
		RVS/Brilliance	32	37	0	2	0	1	72	32
2	Milk and dairy products-BPW	Brilliance	21	32	4	4	1	0	62	25
		RVS/Brilliance	21	32	4	4	1	0	62	25
	Milk and dairy products-OBS	Brilliance	21	30	6	5	0	0	62	27
		RVS/Brilliance	21	30	6	5	0	0	62	27
3	Seafood and vegetables	Brilliance	30	45	0	0	2	0	77	30
		RVS/Brilliance	32	45	0	0	0	0	77	32
4	Egg products	Brilliance	31	33	0	0	0	2	66	31
		RVS/Brilliance	31	33	0	0	0	2	66	31
5	Raw beef 8h	Brilliance	34	47	2	3	4	1	91	36
		RVS/Brilliance	38	47	3	3	0	0	91	41
	Raw beef 24h	Brilliance	38	46	3	2	1	1	91	41
		RVS/Brilliance	40	46	4	1	0	0	91	44
6	Infant formula	Brilliance	32	30	0	2	0	0	64	32
		RVS/Brilliance	32	30	0	2	0	0	64	32
7	Pet food	Brilliance	27	36	2	1	1	2	69	29
		RVS/Brilliance	28	36	2	1	0	2	69	30
A	Brilliance	206	260	8	12	9	6	501	214	
	RVS/Brilliance	214	260	9	12	1	5	501	223	
B	Brilliance	206	258	10	13	8	6	501	216	
	RVS/Brilliance	214	258	11	13	0	5	501	225	
C	Brilliance	210	255	9	11	6	6	501	219	
	RVS/Brilliance	216	255	10	10	1	5	501	226	
D	Brilliance	210	253	11	12	5	6	501	221	
	RVS/Brilliance	216	253	12	11	0	5	501	228	

Table 27 - Difference observed for 7500 Fast PCR instrument

Category	Confirmation protocol	7500 Fast							
		PA	NA	PD	ND	PPND	PPNA	Total	PA+PD
Meat	Brilliance	23	35	7	4	3	0	72	30
	RVS/Brilliance	26	35	7	4	0	0	72	33
Dairy-BPW	Brilliance	21	28	4	4	1	0	58	25
	RVS/Brilliance	21	28	4	4	1	0	58	25
Dairy OBS	Brilliance	21	27	5	5	0	0	58	26
	RVS/Brilliance	21	27	5	5	0	0	58	26
Powdered infant formula	Brilliance	33	30	0	1	0	0	64	33
	RVS/Brilliance	33	30	0	1	0	0	64	33
Vegetables	Brilliance	19	33	5	4	3	0	64	24
	RVS/Brilliance	22	33	5	3	1	0	64	27
Seafood products	Brilliance	22	33	3	5	1	0	64	25
	RVS/Brilliance	22	33	3	5	1	0	64	25
Raw beef 8h	Brilliance	20	31	5	5	0	0	61	25
	RVS/Brilliance	20	31	5	5	0	0	61	25
Raw beef 24h	Brilliance	21	31	5	4	0	0	61	26
	RVS/Brilliance	21	31	5	4	0	0	61	26
Environmental samples	Brilliance	27	39	0	3	0	0	69	27
	RVS/Brilliance	27	39	0	3	0	0	69	27
Infant formula (300 g)	Brilliance	20	31	6	6	0	0	63	26
	RVS/Brilliance	21	30	6	6	0	0	63	27
A	Brilliance	163	227	27	27	7	0	451	190
	RVS/Brilliance	170	226	27	26	2	0	451	197
B	Brilliance	163	226	28	28	6	0	451	191
	RVS/Brilliance	170	225	28	27	1	0	451	198
C	Brilliance	164	227	27	26	7	0	451	191
	RVS/Brilliance	171	226	27	25	2	0	451	198
D	Brilliance	164	226	28	27	6	0	451	192
	RVS/Brilliance	171	225	28	26	1	0	451	199

A subculture onto RVS prior streaking onto *Brilliance* Salmonella Agar allows in most of the cases a better recovery of the *Salmonella* strains. The same data sets were observed for the QS5 PCR Instrument. Note that no difference between direct streaking and a sub-culture in RVS prior to streaking was observed for the cocoa and chocolate products.

3.1.7 PCR inhibition

The inhibitions observed are listed in **Table 28** for the PikoReal, **Table 29** for the 7500 Fast and **Table 30** for the QS5 PCR instruments.

Table 28 - PCR inhibitions - PikoReal PCR Instrument

Sample	Product	PCR Result
4	Raw poultry meat	i/-
2923	Sandwich (72 h)	i/36.01
492	Raw milk (BPW +Novobiocin)	i/i/- *
492	Raw milk (ONE Broth-Salmonella + Novobiocin)	i/-/-
421	Raw milk (BPW +Novobiocin)	i/i/- *
421	Raw milk (ONE Broth-Salmonella + Novobiocin)	i/i/- *
422	Raw sheep milk (BPW +Novobiocin)	i/-
780	Ice cream (BPW + Novobiocin) (72 h)	i/i/- *
486	Pasteurised milk cheese (72 h)	i/i/-*
489	Pasteurised cream	i/+ (31.10)
489	Pasteurised cream (BPW + Novobiocin 72 h)	i/-
492	Raw milk (ONE Broth-Salmonella + Novobiocin 72 h)	i/-/-
Number of inhibitions		12
Total lysates tested		981
Percentage of inhibition		1.2 %

With (..): Ct value

*: 1/10 dilution of the enrichment broth

i: PCR inhibition

Table 29 – PCR inhibitions - 7500 Fast PCR instrument

Sample	Product	PCR Result
695	Rinsing water (72 h)	i/-
492	Raw milk (BPW +Novobiocin)	i/i/- *
339	Caseinate (BPW + Novobiocin) (72 h)	i/+ (21.20)
2235	Ground beef (9 h)	i/-
444	Frozen Carpaccio (24 h)	i/-
862	Veal meat (24 h)	i/+ (31.29)
6465	Seafood cocktail (BPW + Novobiocin)	i/-*
6481	Salad mixture (BPW + Novobiocin)	i/+(36.15)*
Number of inhibitions		8
Number of lysates tested		1005
Percentage of inhibition		0.8 %

Table 30 – PCR inhibitions - QS5 PCR instrument

Sample	Product	PCR Result
986	Infant formula with probiotics (25 g)	i/-*
425	Chicken meat (72 h)	i/-*
Number of inhibitions		2
Number of lysates tested		1005
Percentage of inhibition		0.2 %

No inhibition was observed with the cocoa and chocolate products, despite polyphenols being known PCR inhibitor components.

12, 8 and 2 inhibitions were observed using the PikoReal, the 7500 Fast and the QS5 PCR instruments respectively, representing 1.2 %, 0.8 % and 0.2 % of inhibition. Note that for the PikoReal PCR instrument, 10 inhibitions concern dairy products, but only 7 different matrices as some samples were tested with two enrichment protocols. For these samples, a 1/5 or 1/10 dilution was applied.

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

303 and 299 enrichments broths were tested again after storage for 72 h at 5°C ± 3°C respectively for the PikoReal, 7500 Fast and QS5 PCR instruments. The following changes were observed (See **Tables 31, 32 and 33**).

Table 31 - Evolution of results - PikoReal PCR Instrument

Category	Protocol	N°sample	Before storage	After storage	Type	
1	Meat products	BPW	10	ND	PA	c
2	Milk and dairy products	ONE Broth-Salmonella + 12mg/L Novobiocin	489	ND	PA	a
5	Raw beef meat 8 h	BPW 8 h	2667	PA	ND	b
			5310	PA	ND	b
6	Infant formula	BPW	1104	PA	PPND	b

Table 32 - Evolution of results - 7500 Fast PCR Instrument

Category	Protocol	N°sample	Before storage	After storage	Type	
2	Milk and dairy products	OBS+12mg/L Novobiocin	492	NA	PD	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	PPND	b
4	Vegetables	BPW +Novobiocin	6689	PA	ND	a
			6694	ND	PA	a
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + Vancomycin	342	ND	PA	a
			958	PA	ND	a

Table 33 - Evolution of results – QS5 PCR Instrument

Category	Protocol	N°sample	Before storage	After storage	Type	
2	Milk and dairy products	OBS+12mg/L Novobiocin	489	PPND	PA	a
3	Infant formula	BPW	987	PA	ND	b
			1104	PA	PPND	b
4	Vegetables	BPW + Novobiocin	6693	PD	NA	a
			6696	ND	PA	b
5	Seafood products	BPW + Novobiocin	6467	PD	NA	a
6	Raw beef meat	BPW (9 h)	566	PA	ND	a
			440	NA	PD	b
7	Environmental samples	BPW	7728	PA	ND	c
8	Milk powder, infant formula with and without probiotics (375 g)	BPW + Vancomycin	342	ND	PA	a
			958	ND	PA	a

The analysis of discordant results after storage is presented in **Tables 34 to 36**

Table 34 - Analysis of discordant results after 72 h storage of the enrichment broth - PikoReal PCR Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined			
						(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	ND+PPND+PD	AL	(ND+PPND) -PD	AL		
1	Meat products BPW	a	Unprocessed	9	0	0	0		/	0		0		0	
		b	Processed	12	1	0	0			1		1		1	
		c	RTE and RTRH products	13	0	0	0			0		0		0	
	Total		34	1	0	0	/	/	1	3	1	6	1		
2	Milks and dairy products BPW Novo	a	Pasteurized products	11	2	0	3	-1		/				-1	
		b	Raw products	8	2	0	0	2						2	
		c	Ingredients and low moisture products	11	1	0	1	0						0	
		Total		30	5	0	4	1						3	
	Milks and dairy products OBS Novo	a	Pasteurized products	11	0	0	3	-3		/				-3	
		b	Raw products	9	2	0	1	1						1	
		c	Ingredients and low moisture products	11	2	0	1	1						1	
		Total		31	4	0	5	-1						3	
3	Seafood and vegetables BPW	a	Fresh, raw, frozen products	12	0	0	0		/	0		0		0	
		b	Heat treated products	11	0	0	0			0		0			
		c	Composite foods	9	0	0	0			0		0			
	Total		32	0	0	0	/	/	0	3	0	6	0		
4	Egg products BPW	a	Egg powders	11	0	0	0		/	0		0		0	
		b	Liquid egg products	12	0	0	0			0		0			
		c	Egg based products	7	0	0	0			0		0			
	Total		30	0	0	0	/	/	0	3	0	6	0		
5	Raw beef meats BPW 8h	a	Fresh meats	26	3	0	2	1		/				1	
		b	Frozen meats	7	1	0	1	0						0	
		c	Seasoned meats	11	1	0	0	1						1	
		Total		44	5	0	3	2						3	
	Raw beef meats BPW 24h	a	Fresh meats	26	1	0	2	-1		/				-1	
		b	Frozen meats	8	0	0	2	-2						-2	
		c	Seasoned meats	11	1	0	0	1						1	
		Total		45	2	0	4	-2						3	
6	Infant formula	a	Infant formula without probiotics	16	0	0	0		/	0		0		0	
		b	Infant formula with probiotics	18	1	2	0			3		3		3	
	Total		34	1	2	0	/	/	3	3	3	6	3		
7	Pet food OBS + suppl	a	Raw materials	10	1	0	1	0		/				0	
		b	Low moisture products	10	0	0	1	-1						-1	
		c	High moisture products	11	0	0	0	0						0	
	Total		31	1	0	2	-1	3	-1						
A: All products - Dairy BPW Novo -Raw beef 8h				235	13	2	9							5	7
B: All products - Dairy OBS Novo -Raw beef 8h				236	12	2	10							4	
C: All products - Dairy BPW Novo -Raw beef 24h				236	10	2	10							2	
D: All products - Dairy OBS Novo -Raw beef 24h				237	9	2	11							0	

Table 35 - Analysis of discordant results after storage for 72 h at 5°C ± 3°C – 7500 Fast PCR instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined				
						(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	ND+PPND+PD	AL	(ND+PPND) -PD	AL			
1	Meat products	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/	/	/	/	/	-2		
		b	Raw poultry (fresh or frozen)	13	3	0	3	0						0		
		c	Raw delicatessen	11	0	0	0	0						0		
		Total		38	5	0	7	-2						3		-2
2	Milks and dairy products BPW novo	a	Pasteurized products	11	2	0	3	-1	/	/	/	/	/	/	-1	
		b	Raw products	8	1	1	0	2							2	
		c	Ingredients and low moisture products	11	1	0	1	0							0	
		Total		30	4	1	4	1							3	
	Milks and dairy products OBS novo	a	Pasteurized products	12	0	0	4	-4	/	/	/	/	/	/	-4	
		b	Raw products	9	2	0	1	1							1	
		c	Ingredients and low moisture products	11	2	0	1	1							1	
		Total		32	4	0	6	-2							3	
3	Infant formula	a	Infant formula without probiotics	16	0	0	0	/	/	0	/	/	/	/	0	
		b	Infant formula with probiotics	18	1	2	0			3					3	
		Total		34	1	2	0			/					/	
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	2	0	0	2	/	/	/	/	/	/	2	
		b	Processed, under atmosphere	8	0	0	2	-2							-2	
		c	RTE	13	1	1	3	-1							-1	
		Total		31	3	1	5	-1							3	
5	Seafood products	a	Raw fishery products	9	1	0	0	1	/	/	/	/	/	/	1	
		b	RTRH	10	0	0	0	0							0	
		c	RTE	11	4	0	3	1							1	
		Total		30	5	0	3	2							3	
6	Raw beef meats 9 h	a	Fresh meats	10	1	0	1	0	/	/	/	/	/	/	0	
		b	Frozen meats	11	2	0	3	-1							-1	
		c	Seasoned meats	9	2	0	1	1							1	
		Total		30	5	0	5	0							3	
	Raw beef meats 24 h	a	Fresh meats	10	0	0	1	-1	/	/	/	/	/	/	-1	
		b	Frozen meats	11	2	0	3	-1							-1	
		c	Seasoned meats	9	2	0	1	1							1	
		Total		30	4	0	5	-1							3	
7	Environmental samples	a	Dusts and Residues	9	2	0	0	/	/	2	/	/	/	/	2	
		b	Cleaning and Process Waters	11	0	0	0			0					0	
		c	Surface samples	10	1	0	0			1					1	
		Total		30	3	0	0			/					/	
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	a	Milk powder. Infant formula and infant cereals without probiotics	11	1	0	1	0	/	/	/	/	/	/	0	
		b	Infant formula and infant cereals with probiotics	13	2	0	3	-1							-1	
		c	Ingredients (Maltodextrin. starch. whey. lactose...)	9	3	0	2	1							1	
		Total		33	6	0	6	0							3	
A: All products - Dairy BPW Novo -Raw beef 9 h				256	32	4	30							6	7	
B: All products - Dairy OBS Novo -Raw beef 9 h				258	32	3	32							3		
C: All products - Dairy BPW Novo -Raw beef 24 h				256	31	4	30							5		
D: All products - Dairy OBS Novo -Raw beef 24 h				258	31	3	32							2		

Table 36 - Analysis of discordant results after storage for 72 h at 5°C ± 3°C – QS5 PCR instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined								
						(ND+PPND) -PD	AL	(ND+PPND) -PD	AL	ND+PPND+PD	AL	(ND+PPND) -PD	AL							
1	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/					-2							
	b	Raw poultry (fresh or frozen)	13	3	0	3	0						0							
	c	Raw delicatessen	11	0	0	0	0						0							
	Total		38	5	0	7	-2						3		-2					
2	a	Pasteurized products	11	2	0	3	-1	/					-1							
	b	Raw products	8	1	1	0	2						2							
	c	Ingredients and low moisture products	11	1	0	1	0						0							
	Total		30	4	1	4	1						3		1					
	a	Pasteurized products	12	0	0	4	-4						/						-4	
	b	Raw products	9	2	0	1	1												1	
	c	Ingredients and low moisture products	11	2	0	1	1												1	
	Total		32	4	0	6	-2												3	
3	a	Infant formula without probiotics	16	0	0	0		0	/	0	/	0								
	b	Infant formula with probiotics	18	2	1	0		3	/	3	/	3								
	Total		34	2	1	0		/	3	3	3	6		3						
4	a	Raw vegetables (fresh, frozen)	10	1	0	0	1	/					1							
	b	Processed, under atmosphere	8	0	0	2	-2						-2							
	c	RTE	13	2	0	3	-1						-1							
	Total		31	3	0	5	-2						3		-2					
5	a	Raw fishery products	9	1	0	0	1	/					1							
	b	RTRH	10	0	0	0	0						0							
	c	RTE	11	3	1	3	1						1							
	Total		30	4	1	3	2						3		2					
6	a	Fresh meats	10	1	0	1	0	/					0							
	b	Frozen meats	11	2	0	3	-1						-1							
	c	Seasoned meats	9	2	0	1	1						1							
	Total		30	5	0	5	0						3		0					
6	a	Fresh meats	10	0	0	1	-1	/					-1							
	b	Frozen meats	11	2	0	3	-1						-1							
	c	Seasoned meats	9	1	1	1	1						1							
	Total		30	3	1	5	-1						3		-1					
7	a	Dusts and Residues	9	2	0	0		2	/	2	/	2								
	b	Cleaning and Process Waters	11	0	0	0		0	/	0	/	0								
	c	Surface samples	10	1	0	0		1	/	1	/	1								
	Total		30	3	0	0		/	3	3	3	6		3						
8	a	Milk powder. Infant formula and infant cereals without probiotics	11	0	0	1	-1	/					-1							
	b	Infant formula and infant cereals with probiotics	13	2	0	3	-1						-1							
	c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	0	2	1						1							
	Total		33	5	0	6	-1						3		-1					
A: All products - Dairy BPW Novo -Raw beef 9 h			256	31	3	30							4							
B: All products - Dairy OBS Novo -Raw beef 9 h			258	31	2	32							1							
C: All products - Dairy BPW Novo -Raw beef 24 h			256	29	4	30							3							
D: All products - Dairy OBS Novo -Raw beef 24 h			258	29	3	32							0							

To conclude. the observed values for ((ND + PPND) - PD) and for ND + PPND + PD meet the Acceptability Limit (observed values \leq AL) for the individual categories for the three PCR instruments (PikoReal, 7500 Fast, QS5).

The observed values for ((ND + PPND) - PD) meet the Acceptability Limit (observed values \leq AL) for all the combined categories for the three PCR instruments (PikoReal, 7500 Fast, QS5).

Table 37 - Analysis of discordant results after 72 h storage of the enrichment broth - PikoReal PCR Instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined		
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL	
1	Meat products BPW	a	Unprocessed	9	0	0	0	/	/	0	/	0	/	0
		b	Processed	12	1	0	0			1		1		1
		c	RTE and RTRH products	13	0	0	0			0		0		0
	Total		34	1	0	0	1	3	1	6	1			
2	Milks and dairy products BPW Novo	a	Pasteurized products	11	2	0	3	-1	/	/	/	/	/	-1
		b	Raw products	8	2	0	0	2						2
		c	Ingredients and low moisture products	11	1	0	1	0						0
		Total		30	5	0	4	1						3
	Milks and dairy products OBS Novo	a	Pasteurized products	11	0	0	3	-3	/	/	/	/	/	-3
		b	Raw products	9	2	0	1	1						1
		c	Ingredients and low moisture products	11	2	0	1	1						1
		Total		31	4	0	5	-1						3
3	Seafood and vegetables BPW	a	Fresh, raw, frozen products	12	0	0	0	/	/	0	/	0	/	0
		b	Heat treated products	11	0	0	0			0		0		
		c	Composite foods	9	0	0	0			0		0		
	Total		32	0	0	0	0	3	0	6	0			
4	Egg products BPW	a	Egg powders	11	0	0	0	/	/	0	/	0	/	0
		b	Liquid egg products	12	0	0	0			0		0		
		c	Egg based products	7	0	0	0			0		0		
	Total		30	0	0	0	0	3	0	6	0			
5	Raw beef meats BPW 8h	a	Fresh meats	26	3	0	2	1	/	/	/	/	/	1
		b	Frozen meats	7	1	0	1	0						0
		c	Seasoned meats	11	1	0	0	1						1
		Total		44	5	0	3	2						3
	Raw beef meats BPW 24h	a	Fresh meats	26	1	0	2	-1	/	/	/	/	/	-1
		b	Frozen meats	8	0	0	2	-2						-2
		c	Seasoned meats	11	1	0	0	1						1
		Total		45	2	0	4	-2						3
6	Infant formula	a	Infant formula without probiotics	16	0	0	0	/	/	0	/	0	/	0
		b	Infant formula with probiotics	18	1	2	0			3		3		3
	Total		34	1	2	0	3	3	3	6	3			
7	Pet food OBS + suppl	a	Raw materials	10	1	0	1	0	/	/	/	/	/	0
		b	Low moisture products	10	0	0	1	-1						-1
		c	High moisture products	11	0	0	0	0						0
	Total		31	1	0	2	-1	3	-1					
A: All products - Dairy BPW Novo -Raw beef 8h		235	13	2	9	/						5		
B: All products - Dairy OBS Novo -Raw beef 8h		236	12	2	10	/						4		
C: All products - Dairy BPW Novo -Raw beef 24h		236	10	2	10	/						2		
D: All products - Dairy OBS Novo -Raw beef 24h		237	9	2	11	/						0		

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Table 38 - Analysis of discordant results after storage for 72 h at 5°C ± 3°C – 7500 Fast PCR instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined		
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL	
1	Meat products	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/					-2
		b	Raw poultry (fresh or frozen)	13	3	0	3	0	/					0
		c	Raw delicatessen	11	0	0	0	0	/					0
		Total		38	5	0	7	-2	3					-2
2	Milks and dairy products BPW novo	a	Pasteurized products	11	2	0	3	-1	/					-1
		b	Raw products	8	1	1	0	2	/					2
		c	Ingredients and low moisture products	11	1	0	1	0	/					0
		Total		30	4	1	4	1	3					1
	Milks and dairy products OBS novo	a	Pasteurized products	12	0	0	4	-4	/					-4
		b	Raw products	9	2	0	1	1	/					1
		c	Ingredients and low moisture products	11	2	0	1	1	/					1
		Total		32	4	0	6	-2	3					-2
3	Infant formula	a	Infant formula without probiotics	16	0	0	0			0	/	0	/	0
		b	Infant formula with probiotics	18	1	2	0			3	/	3	/	3
		Total		34	1	2	0			3	3	3	6	3
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	2	0	0	2	/					2
		b	Processed, under atmosphere	8	0	0	2	-2	/					-2
		c	RTE	13	1	1	3	-1	/					-1
		Total		31	3	1	5	-1	3					-1
5	Seafood products	a	Raw fishery products	9	1	0	0	1	/					1
		b	RTRH	10	0	0	0	0	/					0
		c	RTE	11	4	0	3	1	/					1
		Total		30	5	0	3	2	3					2
6	Raw beef meats 9 h	a	Fresh meats	10	1	0	1	0	/					0
		b	Frozen meats	11	2	0	3	-1	/					-1
		c	Seasoned meats	9	2	0	1	1	/					1
		Total		30	5	0	5	0	3					0
	Raw beef meats 24 h	a	Fresh meats	10	0	0	1	-1	/					-1
		b	Frozen meats	11	2	0	3	-1	/					-1
		c	Seasoned meats	9	2	0	1	1	/					1
		Total		30	4	0	5	-1	3					-1
7	Environmental samples	a	Dusts and Residues	9	2	0	0			2	/	2	/	2
		b	Cleaning and Process Waters	11	0	0	0			0	/	0	/	0
		c	Surface samples	10	1	0	0			1	/	1	/	1
		Total		30	3	0	0			3	3	3	6	3
8	Milk powder, Infant formula and infant cereals with and without probiotics	a	Milk powder, Infant formula and infant cereals without probiotics	11	1	0	1	0	/					0
		b	Infant formula and infant cereals with probiotics	13	2	0	3	-1	/					-1
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	0	2	1	/					1
		Total		33	6	0	6	0	3					0
9	Cocoa and chocolate products NFDM (375g)	a	Cocoa Powder	14	0	0	0			0	/	0	/	0
		b	Chocolates	15	0	0	0			0	/	0	/	0
		c	Raw Ingredients	14	0	0	0			0	/	0	/	0
		Total		43	0	0	0			0	3	0	6	0
	Cocoa and chocolate products BPW (375g)	a	Cocoa Powder	17	3	0	3	0	/					0
		b	Chocolates	17	2	0	2	0	/					0
		c	Raw Ingredients	17	2	0	3	-1	/					-1
		Total		51	7	0	8	-1						-1
A: All products - Dairy BPW Novo -Raw beef 9 h -Chocolate NFDM				299	31	3	30					4		
B: All products - Dairy OBS Novo -Raw beef 9 h -Chocolate NFDM				301	31	2	32					1		
C: All products - Dairy BPW Novo -Raw beef 24 h -Chocolate NFDM				299	29	4	30					3		
D: All products - Dairy OBS Novo -Raw beef 24 h -Chocolate NFDM				301	29	3	32					0		
E: All products - Dairy BPW Novo -Raw beef 9 h -Chocolate BPW				307	38	3	38					3		
F: All products - Dairy OBS Novo -Raw beef 9 h -Chocolate BPW				308	39	2	39					2		
G: All products - Dairy BPW Novo -Raw beef 24 h -Chocolate BPW				307	37	3	38					2		
H: All products - Dairy OBS Novo -Raw beef 24 h -Chocolate BPW				308	38	2	39					1		

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Table 39 - Analysis of discordant results after storage for 72 h at 5°C ± 3°C – QS5 PCR instrument

Category	Type	N+	ND	PPND	PD	Unpaired		Paired				Combined			
						(ND+PPND)-PD	AL	(ND+PPND)-PD	AL	ND+PPND+PD	AL	(ND+PPND)-PD	AL		
1	Meat products	a	Raw meat products (frozen or fresh)	14	2	0	4	-2	/	/	/	/	/	-2	
		b	Raw poultry (fresh or frozen)	13	3	0	3	0						0	
		c	Raw delicatessen	11	0	0	0	0						0	
		Total		38	5	0	7	-2						3	
2	Milks and dairy products BPW novo	a	Pasteurized products	11	2	0	3	-1	/	/	/	/	/	-1	
		b	Raw products	8	1	1	0	2						2	
		c	Ingredients and low moisture products	11	1	0	1	0						0	
		Total		30	4	1	4	1						3	
	Milks and dairy products OBS novo	a	Pasteurized products	12	0	0	4	-4	/	/	/	/	/	-4	
		b	Raw products	9	2	0	1	1						1	
		c	Ingredients and low moisture products	11	2	0	1	1						1	
		Total		32	4	0	6	-2						3	
3	Infant formula	a	Infant formula without probiotics	16	0	0	0	/	0	/	0	/	0		
		b	Infant formula with probiotics	18	2	1	0		3	/	3	/	3		
		Total		34	2	1	0		3	3	3	6	3		
4	Vegetables	a	Raw vegetables (fresh, frozen)	10	1	0	0	1	/	/	/	/	/	1	
		b	Processed, under atmosphere	8	0	0	2	-2						-2	
		c	RTE	13	2	0	3	-1						-1	
		Total		31	3	0	5	-2						3	
5	Seafood products	a	Raw fishery products	9	1	0	0	1	/	/	/	/	/	1	
		b	RTRH	10	0	0	0	0						0	
		c	RTE	11	3	1	3	1						1	
		Total		30	4	1	3	2						3	
6	Raw beef meats 9 h	a	Fresh meats	10	1	0	1	0	/	/	/	/	/	0	
		b	Frozen meats	11	2	0	3	-1						-1	
		c	Seasoned meats	9	2	0	1	1						1	
		Total		30	5	0	5	0						3	
	Raw beef meats 24 h	a	Fresh meats	10	0	0	1	-1	/	/	/	/	/	-1	
		b	Frozen meats	11	2	0	3	-1						-1	
		c	Seasoned meats	9	1	1	1	1						1	
		Total		30	3	1	5	-1						3	
7	Environmental samples	a	Dusts and Residues	9	2	0	0	/	2	/	2	/	2		
		b	Cleaning and Process Waters	11	0	0	0		0	/	0	/	0		
		c	Surface samples	10	1	0	0		1	/	1	/	1		
		Total		30	3	0	0		3	3	3	6	3		
8	Milk powder, Infant formula and infant cereals with and without probiotics including	a	Milk powder, Infant formula and infant cereals without probiotics	11	0	0	1	-1	/	/	/	/	/	-1	
		b	Infant formula and infant cereals with probiotics	13	2	0	3	-1						-1	
		c	Ingredients (Maltodextrin, starch, whey, lactose...)	9	3	0	2	1						1	
		Total		33	5	0	6	-1						3	
9	Cocoa and chocolate products NFDM (375g)	a	Cocoa Powder	14	0	0	0	/	0	/	0	/	0		
		b	Chocolates	15	0	0	0		0	/	0	/	0		
		c	Raw Ingredients	14	1	0	0		1	/	1	/	1		
		Total		43	1	0	0		1	3	1	6	1		
	Cocoa and chocolate products BPW (375g)	a	Cocoa Powder	17	2	0	3	-1	/	/	/	/	/	-1	
		b	Chocolates	16	2	0	1	1						1	
		c	Raw Ingredients	17	2	0	3	-1						-1	
		Total		51	6	0	7	-1						3	
A: All products - Dairy BPW Novo -Raw beef 9 h -Chocolate NFDM				300	30	4	31							3	7
B: All products - Dairy OBS Novo -Raw beef 9 h -Chocolate NFDM				302	29	5	33						1		
C: All products - Dairy BPW Novo -Raw beef 24 h -Chocolate NFDM				301	30	3	32						2		
D: All products - Dairy OBS Novo -Raw beef 24 h -Chocolate NFDM				303	30	4	34						0		
E: All products - Dairy BPW Novo -Raw beef 9 h -Chocolate BPW				308	35	4	38						1		
F: All products - Dairy OBS Novo -Raw beef 9 h -Chocolate BPW				310	33	5	40						-1		
G: All products - Dairy BPW Novo -Raw beef 24 h -Chocolate BPW				309	36	3	39						0		

The observed values for ((ND + PPND) - PD) and for ND + PPND + PD meet the Acceptability Limit (observed values \leq AL) for the individual categories for the three PCR instruments (PikoReal, 7500 Fast, QS5).

The observed values for ((ND + PPND) - PD) meet the Acceptability Limit (observed values \leq AL) for all the combined categories for the three PCR instruments (PikoReal, 7500 Fast, QS5).

3.2 Relative level of detection study

The relative level of detection is the level of detection at $P = 0.50$ (LOD_{50}) of the alternative method divided by the level of detection at $P = 0.50$ (LOD_{50}) of the reference method. The RLOD is defined as the ratio of the alternative and reference methods:

$$RLOD = \frac{LOD_{alt}}{LOD_{ref}}$$

3.2.1 Experimental design

One sample type and one relevant target micro-organism for this sample type was chosen in RLOD study, as shown in **Tables 40 and 41**.

A total of 30 test portions were analyzed per RLOD. All test portions will be compared to the ISO 6579-1:2017 reference standard and carried out according to EN ISO 16140-2:2016. A total plate count was performed on the day of analysis to determine the total microbial load.

**Table 40 - Tested (matrix/strain) pairs for the RLOD determination -
 PikoReal PCR Instrument**

Categories		Matrices	Strains	Protocol
1	Meat products including	Poultry meat	<i>Salmonella</i> Braenderup Ad915	BPW for 20 - 24 h at 34-38°C
2	Dairy products	Raw milk	<i>Salmonella</i> Montevideo 606	BPW + 12mg/l Novobiocin for 20-24 h at 37°C ±1°C and ONE Broth <i>Salmonella</i> + 12 mg/l Novobiocin for
3	Seafood and vegetables	Spinach	<i>Salmonella</i> Virchow Ad1721	BPW for 20 - 24 h at 34-38°C
4	Egg products	Liquid egg	<i>Salmonella</i> Enteritidis 10	BPW for 20 - 24 h at 34-38°C
5	Raw beef meats with and without	Ground beef	<i>Salmonella</i> Typhimurium A00C060	Pre-warmed BPW for 8 - 24 h at 41.5°C
6	Infant formula	Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	BPW for 16 - 20 h at 34-38°C
7	Pet food	Balls for dogs	<i>Salmonella</i> Derby 630	ONE Broth <i>Salmonella</i> + ONE Broth <i>Salmonella</i> supplement for 20 - 24 h at 34-38°C

**Table 41 - Tested (matrix/strain) pairs for the RLOD determination -
7500 Fast and QS5 PCR instruments**

Categories		Matrices	Strains	Storage conditions prior to analysis	Protocol
1	Meat products	Raw chicken meat	<i>Salmonella</i> Bredeney 975	48 h at 3°C ± 2°C	BPW + 12 mg/l Novobiocin for 20 - 24 h at 34-38°C
2	Milk and dairy products	Raw milk	<i>Salmonella</i> Ohio Ad1482	48 h at 3°C ± 2°C	BPW + 12 mg/l Novobiocin for 20 - 24 h at 34-38°C
					ONE Broth- <i>Salmonella</i> + 12 mg Novobiocin for 20 - 24 h at 34-38°C
3	Infant formula	Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	1 - 2 weeks at room temperature	BPW for 16 - 20 h at 34-38°C
4	Vegetables	Frozen spinach	<i>Salmonella</i> Virchow Ad1721	1 week at -20°C	BPW + 12 mg/l Novobiocin for 20 - 24 h at 34-38°C
5	Seafood	Fish terrine	<i>Salmonella</i> Derby Ad1093	48 h at 3°C ± 2°C	BPW + 12 mg/l Novobiocin for 20 - 24 h at 34-38°C
6	Raw beef meats	Ground beef	<i>Salmonella</i> Typhimurium A00C060	48 h at 3°C ± 2°C	Pre-warmed BPW for 9 h at 34-38°C
					Pre-warmed BPW for 24 h at 34-38°C
7	Production environmental samples	Process water	<i>Salmonella</i> Livingstone A00L058	48 h at 3°C ± 2°C	BPW for 20 - 24 h at 34-38°C
8	Milk powder. Infant formula and infant cereals with and without probiotics including ingredients (375 g)	Infant formula with probiotics	S. Mbandaka Ad1810	Lyophilized strain 2 weeks at ambient temperature	BPW + vancomycin 18 – 22 h at 34-38°C
9	Cocoa and chocolate products (375g)	Cocoa Powder	<i>Salmonella</i> Typhimurium ATCC 13311	Lyophilized strain 2 weeks at ambient temperature	NNFDM for 20-28h at 34-38°C
					Pre-Warmed BPW for 22-30h at 34-38°C

3.2.2 Test sample preparations

As outlined previously, three levels of artificial contamination were prepared for each type:

- Negative control level: One uninoculated in order to get 5 test portions.
- Low level: One inoculated usually below 2.0 CFU/sample in order to get 20 test portions providing fractional recovery (5-15 positive results out of 20)

- High level: One inoculated usually between 2.0 and 5.0 CFU/sample in order to get 5 test portions contaminated at a higher level.

A bulk lot of the matrix was inoculated at each level, homogenized and stored as described in Table 13.

3.2.3 Calculation and interpretation of the RLOD

The RLOD calculations were performed using the Excel spread sheet <https://standards.iso.org/iso/16140/> (version 06-07-2015) of the international standard as described in EN ISO 16140-2: 2016.

The tabulated raw data for the RLOD study is given in **Appendix 5**.

The data for all possible combinations of categories, sample sizes and protocols with the 7500 Fast and QuantStudio 5 instruments are presented **Tables 42 to 45** for the RLOD calculation according to the ISO 16140-2:2016 standard, and **Tables 46 to 49** for the Wilrich & Wilrich POD-LOG calculation (version 09. 2017-09-23).

Table 42: RLOD on 25 g sample size with the PikoReal PCR instrument

Name	RLOD	RLODL	RLODU	B=ln (RLOD)	Sd(b)	z-Test statistic	p-value	AL
Poultry meat (<i>Salmonella</i> Braenderup Ad915)	1.263	0.403	3.955	0.234	0.571	0.409	0.682	1.5
Raw Milk -BPW (<i>Salmonella</i> Montevideo 606)	0.871	0.369	2.061	-0.138	0.430	0.320	1.251	2.5
Raw Milk – ONE Broth (<i>Salmonella</i> Montevideo 606)	1.336	0.534	3.342	0.289	0.459	0.631	0.528	2.5
Frozen Spinach (<i>Salmonella</i> Virchow Ad1721)	1.000	0.528	1.895	0.000	0.320	0.000	1.000	1.5
Liquid egg (<i>Salmonella</i> Enteritidis 10)	1.000	0.522	1.917	0.000	0.326	0.000	1.000	1.5
Ground Beef – 9 hours (<i>Salmonella</i> Typhimurium A00C060)	0.527	0.223	1.244	-0.640	0.429	1.491	1.864	2.5
Ground Beef – 24 hours (<i>Salmonella</i> Typhimurium A00C060)	0.527	0.223	1.244	-0.640	0.429	1.491	1.864	2.5
Powdered Infant Formula (<i>Salmonella</i> Anatum Ad298)	1.000	0.473	2.113	0.000	0.374	0.000	1.000	1.5
Balls for dogs (<i>Salmonella</i> Derby 630)	2.076	0.982	4.391	0.731	0.375	1.951	0.051	2.5
Combined	1.000	0.776	1.289	0.000	0.127	0.000	1.000	/

Table 43: RLOD on 25 g sample size with the 7500 Fast instrument

Name	RLOD	RLODL	RLODU	B=ln (RLOD)	Sd(b)	z-Test statistic	p-value	AL
Raw Chicken Meat (Salmonella Bredeney 975)	1.629	0.696	3.814	0.488	0.425	1.147	0.251	2.5
Raw Milk -BPW (Salmonella Ohio Ad1482)	1.000	0.447	2.240	0.000	0.403	0.000	1.000	2.5
Raw Milk – ONE Broth (Salmonella Ohio Ad1482)	1.336	0.534	3.342	0.289	0.459	0.631	0.528	2.5
Powdered Infant Formula (Salmonella Anatum Ad298)	1.000	0.473	2.113	0.000	0.374	0.000	1.000	1.5
Frozen Spinach (Salmonella Virchow Ad1721)	1.000	0.385	2.599	0.000	0.478	0.000	0.000	2.5
Fish Terrine (Salmonella Derby Ad1093)	0.721	0.260	1.996	-0.328	0.509	0.643	1.480	2.5
Ground Beef – 9 hours (Salmonella Typhimurium A00C060)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840	2.5
Ground Beef – 24 hours (Salmonella Typhimurium A00C060)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840	2.5
Process water (Salmonella Livingstone A0DL058)	1.170	0.437	3.132	0.157	0.492	0.320	0.749	1.5
Combined	0.922	0.700	1.215	-0.081	0.138	0.586	1.442	/

Table 44: RLOD on 25 g sample size with the QuantStudio5 Fast instrument

Name	RLOD	RLODL	RLODU	B=ln (RLOD)	Sd(b)	z-Test statistic	p-value	AL
Raw Chicken Meat (Salmonella Bredeney 975)	1.629	0.696	3.814	0.488	0.425	1.147	0.251	2.5
Raw Milk -BPW (Salmonella Ohio Ad1482)	0.761	0.326	1.777	-0.274	0.424	0.645	1.481	2.5
Raw Milk – ONE Broth (Salmonella Ohio Ad1482)	1.336	0.534	3.342	0.289	0.459	0.631	0.528	2.5
Powdered Infant Formula (Salmonella Anatum Ad298)	1.000	0.473	2.113	0.000	0.374	0.000	1.000	1.5
Frozen Spinach (Salmonella Virchow Ad1721)	1.000	0.385	2.599	0.000	0.478	0.000	1.000	2.5
Fish Terrine (Salmonella Derby Ad1093)	0.721	0.260	1.996	-0.328	0.509	0.643	1.480	2.5
2Ground Beef – 9 hours (Salmonella Typhimurium A00C060)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840	2.5
Ground Beef – 24 hours (Salmonella Typhimurium A00C060)	0.554	0.239	1.285	-0.591	0.421	1.404	1.840	2.5
Process water (Salmonella Livingstone A0DL058)	1.000	0.420	2.383	0.000	0.434	0.000	1.000	1.5
Combined	0.888	0.676	1.168	-0.118	0.137	0.864	1.612	/

Table 45: RLOD on 375 g sample size with the 7500 Fast instrument and QuantStudio 5 instrument

Name	RLOD	RLODL	RLODU	B=ln (RLOD)	Sd(b)	z-Test statistic	p-value	AL
Powdered Infant Formula with Probiotics 375 g (Salmonella Mbandaka Ad1810)	0.414	0.194	0.880	-0.883	0.377	2.339	1.981	2.5
Cocoa Powder (Salmonella spp.)	0.757	0.338	1.695	-0.278	0.403	0.690	1.510	1.5
Combined	0.601	0.357	1.010	-0.510	0.260	1.961	1.950	/

*RLOD was the same for 7500 Fast and QS5 instrument and both enrichment protocols.

Table 46: Wilrich & Wilrich POD-LOD on 25 g sample size with the PikoReal PCR instrument

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Poultry Meat	0.7 [0.4;1.5]	0.6 [0.3;1.2]	3.2 [1.6;6.5]	2.6 [1.3;5.3]
Raw Milk - BPW	0.7 [0.4;1.0]	0.7 [0.5;1.1]	3.7 [2.0;6.9]	3.7 [2.0;6.9]
Raw Milk – ONE Broth	0.7 [0.4;1.3]	0.7 [0.5;1.1]	3.1 [1.7;5.6]	3.7 [2.0;6.9]
Frozen Spinach	0.4 [0.3;0.7]	0.4 [0.3;0.7]	1.9 [1.2;3.0]	1.9 [1.2;3.0]
Liquid Egg	0.6 [0.4;1.0]	0.6 [0.4;1.0]	2.6 [1.6;4.3]	2.6 [1.6;4.3]
Ground Beef – 8 h	0.2 [0.1;0.5]	0.5 [0.3;0.9]	1.0 [0.5;2.1]	2.3 [1.2;4.1]
Ground Beef – 24 h	0.2 [0.1;0.5]	0.5 [0.3;0.9]	1.0 [0.5;2.1]	2.3 [1.2;4.1]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Balls for dogs	0.5 [0.3;1.0]	0.5 [0.3;0.9]	2.3 [1.3;4.2]	2.1 [1.2;3.8]

Table 47: Wilrich & Wilrich POD-LOD on 25 g sample size with the 7500 Fast instrument

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Raw Chicken Meat	1.5 [0.8;2.9]	1.0 [0.6;1.7]	6.6 [3.6;12.4]	4.2 [2.4;7.3]
Raw Milk - BPW	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.2;6.4]	3.7 [2.2;6.4]
Raw Milk – ONE Broth	1.1 [0.6;1.9]	0.9 [0.5;1.5]	4.7 [2.7;8.2]	3.7 [2.2;6.4]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Frozen Spinach	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.1;6.7]	3.7 [2.1;6.7]
Fish Terrine	1.0 [0.5;1.8]	0.9 [0.5;1.6]	4.2 [2.3;7.7]	3.8 [2.1;6.8]
Ground Beef – 9 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Ground Beef – 24 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Process Water	0.8 [0.4;1.4]	0.7 [0.4;1.2]	3.4 [1.9;6.0]	3.0 [1.7;5.3]

Table 48: Wilrich & Wilrich POD-LOG on 25 g sample size with the QuantStudio 5 instrument

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Raw Chicken Meat	1.5 [0.8;2.9]	1.0 [0.6;1.7]	6.6 [3.6;12.4]	4.2 [2.4;7.3]
Raw Milk - BPW	0.7 [0.4;1.2]	0.9 [0.5;1.5]	3.0 [1.8;5.0]	3.7 [2.2;6.4]
Raw Milk – ONE Broth	1.1 [0.6;1.9]	0.9 [0.5;1.5]	4.7 [2.7;8.2]	3.7 [2.2;6.4]
Powdered Infant Formula with Probiotics	0.6 [0.4;1.1]	0.6 [0.4;1.1]	2.7 [1.6;4.8]	2.7 [1.6;4.8]
Frozen Spinach	0.9 [0.5;1.5]	0.9 [0.5;1.5]	3.7 [2.1;6.7]	3.7 [2.1;6.7]
Fish Terrine	1.0 [0.5;1.8]	0.9 [0.5;1.6]	4.2 [2.3;7.7]	3.8 [2.1;6.8]
Ground Beef – 9 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Ground Beef – 24 h	0.9 [0.5;1.5]	1.6 [0.8;3.0]	3.8 [2.2;6.6]	6.9 [3.7;12.9]
Process Water	0.7 [0.4;1.2]	0.7 [0.4;1.2]	3.0 [1.7;5.3]	3.0 [1.7;5.3]

Table 49: Wilrich & Wilrich POD-LOG on 375 g sample size with the 7500 Fast instrument and QuantStudio 5 instrument

Strain/matrix pair	Level of Detection at 50% (CFU/ sample size) according to Wilrich & Wilrich test.		Level of Detection at 95% (CFU/ sample size) according to Wilrich & Wilrich test.	
	Candidate	Reference	Candidate	Reference
Powdered Infant Formula with Probiotics	0.9 [0.5;1.6]	5.1 [2.6;9.7]	3.6 [2.2;6.8]	21.9 [11.4;41.9]
Cocoa Powder	0.6 [0.3;1.0]	0.7 [0.4;1.3]	2.4 [1.4;4.2]	3.1 [1.8;5.6]

*LOD was the same for the 7500 Fast and QS5 instrument and both enrichment protocols.

3.2.4 Conclusion RLOD study

For all tested matrices, sample sizes, protocols and thermocyclers, the RLOD values meet the acceptability limit of 2.5 for unpaired test portions and 1.5 for paired test portions for all types tested.

The LOD50 according to Wilrich & Wilrich varies from 0.3 CFU to 2.9 CFU considering the lowest and highest limits of the confidence intervals.

4 INCLUSIVITY/EXCLUSIVITY (INITIAL VALIDATION. 2013 AND EXTENSION STUDY. 2017)

4.1 Inclusivity / Exclusivity (initial validation. 2013 and extension study. 2017)

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

One hundred target strains and 30 non-target strains were tested during the initial validation (2013) and the renewal study (2017).

For the initial validation study, 55 target strains were tested with the protocol dedicated to raw beef meats (8 h at 41.5°C) as well as 30 non-target strains. The PCR was run using the PikoReal PCR Instrument.

For the extension study carried out in 2017, 45 *Salmonella* strains were tested with the protocol dedicated to raw beef meats (9 h at 41.5°C) using the 7500 Fast Instrument.

4.1.1 Inclusivity testing

Salmonella strains were cultured in BHI medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 ml BPW. The enrichment step was performed in pre-warmed BPW (41.5°C) for 8 or 9 h at 41.5°C. The alternative method protocol was then performed using the PikoReal PCR Instrument for the initial validation study and using the 7500 Fast PCR instrument for the renewal study.

4.1.2 Exclusivity testing

Negative strains were cultured in BHI Broth at 37°C. Dilutions were realised in order to inoculate 105 cells/ml BPW. The BPW was incubated for 24 h at 37°C. The alternative method was then performed using the PikoReal Instrument for the initial validation study and using the 7500 Fast PCR instrument for the extension study.

In agreement with the AFNOR Technical Committee, it was decided to not run again this study using the QS5 PCR Instrument.

4.1.3 Conclusion

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

The method is specific and selective showing satisfying inclusivity and exclusivity data.

5 INTERLABORATORY STUDY

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

5.1 Study organization

Samples were sent to 15 laboratories. The study was done with ground beef samples contaminated by *Salmonella* Typhimurium A00C060. Samples were inoculated and sent on Monday 8th July 2013, as described below:

- 24 blind coded samples (25 g) for analysis of *Salmonella* with the Thermo Scientific SureTect Salmonella species method (red label)
- 24 blind coded samples (25 g) for analysis of *Salmonella* by the ISO 6579 (2002) reference method (blue label).
- 1 ground beef sample (labelled “Sample for Total Count enumeration”) for aerobic mesophilic flora enumeration by ISO 4833 method.
- 1 water flask labelled “Temperature Control” with a temperature probe, which must be incubated simultaneously with the samples during analysis (storage and alternative enrichment incubation).

The analyses were started on Tuesday 9th or Wednesday 10th July 2013.
The targeted inoculation levels were:

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

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

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

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

The *Salmonella* detection was performed by the reference and the alternative methods using the Piko-Real PCR instrument. The lower incubation time was tested for the alternative method. i.e. 8 h at 41.5°C.

The collaborative study instructions were sent 26th June 2013.

5.2 Experimental parameters control

5.2.1 Strain stability and background microflora stability

- Before inoculation

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

- Sample stability

Sample stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. *Triplicate* samples were analysed. The aerobic mesophilic flora was also enumerated; the results are given in **Table 50**.

Table 50 - Sample stability

Day	Reference method (detection)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	200	220	240	800
Day 1	+	+	+	220	210	320	690
Day 2	+	+	+	210	230	280	1600

No evolution was observed during storage at 4°C.

5.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 51).

Table 51 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 8 – 11 – 15 – 16 – 19 – 23 – 24	0	/	/	/
Low level	1 – 5 – 7 – 9 – 13 – 17 – 20 – 22	3	4.1	3.6	4.7
High level	2 – 4 – 6 – 10 – 12 – 14 – 18 – 21	20	19.2	16.7	22.1

5.2.3 Logistic conditions

Temperature conditions are given in Table 52.

Table 52 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Date of analysis
A	7.0	11.1	Day 2 – 11h30	Day 2
B	<i>Not received</i>	16.0	Day 2 – 11h00	Day 2
C	7.5	16.0	Day 2 – 17h00	Not analyzed
D	4.5	5.2	Day 2 – 11h00	Day 2
E	7.5	12.3	Day 2 – 11h25	Day 2
G	13.0	13.9	Day 2 – 14h00	Day 2
H	4.0	3.7	Day 1 – 07h00	Day 2

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Date of analysis
I	2.5	4.2	Day 1 – 11h30	Day 1 (ISO) Day 2 (Alternative)
J	7.0	7.5	Day 1 – 13h00	Day 2
K	3.0	3.6	Day 1 – 12h00	Day 2
L	5.5	10.3	Day 2 – 11h45	Day 2
M	5.0	8.0	Day 2 – 12h00	Day 2
N	7.0	8.9	Day 2 – 09h45	Day 2
O	8.4	12.0	Day 2 – 09h30	Day 2
P	7.5	11.7	Day 2 – 11h00	Day 2

Three laboratories received their samples at 8.4°C or above 8.4°C (labs B, G and O). The results of these labs were not kept for interpretation.

5.3 Results analysis

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

5.3.1 Expert lab results

The results obtained by the expert laboratory are given in **Table 53**.

Table 53 – 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

5.3.2 Results observed by the collaborative laboratories

- Aerobic mesophilic flora enumeration

Depending on the lab results, the enumeration levels varied from 6.1×10^2 to 1.1×10^4 CFU/g.

- *Salmonella* spp. detection

The samples were delivered to 15 labs. Due to late reception, lab C decided to not run the analyses. Data from 14 labs were received.

The incubation times for the alternative method are shown in the **Table 54**.

Table 54 – Enrichment incubation times

Laboratory	Incubation hours		Incubation time
	Beginning	End	
A	15h26	23h41	08h15
B	<i>Probe not received</i>		/
D	19h00	03h00	08h00
E	15h30	23h00	07h30
G	15h47	23h47	08h00
H	7h00	14h33	07h30
I	7h00	14h50	07h50
J	8h52	16h22	07h30
K	09h08	17h08	08h00
L	12h09	20h09	08h00
M	15h25	22h55	07h30
N	10h57	19h12	08h15
O	10h13	18h13	08h00
P	11h44	19h29	07h45

14 collaborators participated to the study. The results obtained are provided in **Table 55** (reference method) and **Table 56** (alternative method).

Table 55- Positive results by the reference method (ALL the collaborators)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
D	0	8	7
E	0	8	8
G	1	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	4	8	8
P	0	8	8
Total	P₀ = 5	P₁ = 112	P₂ = 111

**Table 56 - Positive results (before and after confirmation) by the alternative methods
 (ALL the collaborators)**

Laboratory	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
B	6	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	2	2	1	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	P₀ = 11	2	CP₀ = 1	P₁ = 112	112	CP₁ = 112	P₂ = 112	112	CP₂ = 112

5.3.3 Results of the collaborators retained for interpretation

According to the AFNOR technical rules, Labs with more than one positive sample at Level 0 (confirmed positive or false positive) can't be kept for interpretation. In this study, the results from Lab K (two positive PCR results not confirmed with cultural methods) were kept in order to have the required number of collaborators. This was accepted by the AFNOR technical committee during the presentation of the initial validation study (November 2013).

The results from 10 labs were finally kept for interpretation

(A. D. E. H. J. K. L. M. N and P), 4 labs were not retained for the following reasons:

- Labs B, G and O: temperature at receipt above or equal to 8.4°C;
- Lab I: samples were analyzed at Day 1 for ISO method and at Day 2 for alternative method.

The results obtained for interpretation are presented in **Table 57** (reference method) and **Table 58** (alternative method).

**Table 57 - Positive results by the reference method
 (Without Labs B, G, I and O)**

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
D	0	8	7
E	0	8	8
H	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
P	0	8	8
Total	P₀ = 0	P₁ = 80	P₂ = 79

**Table 58 - Positive results (before and after confirmation)
 by the alternative method (Without Labs B, G, I and O)**

Laboratory	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	1	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
Total	P₀ = 3	0	CP₀ = 0	P₁ = 80	80	CP₁ = 80	P₂ = 80	80	CP₂ = 80

5.3.4 Calculation and interpretation

- 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).

Table 59 - Percentage specificity

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

N: number of all L0 tests

P₀ = total number of false-positive results obtained with the blank samples before confirmation

CP₀ = total number of false-positive results obtained with the blank samples

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 recovery was obtained only for the higher inoculation level (L2). The interpretation was done for this level.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 2 is provided in **Table 60**.

Table 602 - Summary of the obtained results with the reference method and the alternative method for Level 2

Response	Reference method	Reference method
	positive (R+)	negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 79	Positive deviation (R-/A+) PD = 1
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarized in Table 53, 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 (See61).

Table 61 – Sensitivity, relative trueness and false positive ratio percentages

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

- **Interpretation of data**

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

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

where

P_x = number of samples with a positive result obtained with the reference method at level L_2 for all the collaborators

N_x = number of samples tested at level L_2 with the reference method by all the collaborators

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

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level L_2 for all the collaborators.

N_x = number of samples tested at level L_2 with the alternative method by all the collaborators.

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

where

N_x = number of samples tested for level L_2 with the reference method by all the collaborators.

The calculations are the following, according to the EN ISO 16140-2:2016 (See **Table 62**).

Table 62 - Calculations

N_x	80
$(p+)_{\text{ref}}$	98.75 %
$(p+)_{\text{alt}}$	100.00 %
AL = (ND - PD) max	1.73
ND - PD	-1
Conclusion	ND - PD < AL

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

- **Evaluation of the RLOD between laboratories**

The RLOD was calculated using the EN ISO 16140-2:2016 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 results are used only for information (see Table 63).

Table 63 - RLOD

RLOD	RLODL	RLODU	$b=\ln(\text{RLOD})$	sd(b)	z-Test statistic	p-value
1.000	0.453	2.208	0.000	0.396	0.000	1.000

5.3.5 Inter-laboratory study conclusion

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

The Thermo Scientific™ SureTect™ Salmonella species real-time PCR Assay is considered equivalent to the ISO standard.

6 CONCLUSIONS

The performances and robustness of The Thermo Scientific™ SureTect™ Salmonella species real-time PCR have been assessed during the first validation study and multiple extension and renewal studies.

A total of 7 categories were tested with PikoReal thermocyclers, and 9 categories with both 7500 Fast and QuantStudio 5 thermocyclers.

Overall, the conclusions for the Method Comparison Study are:

- The observed values for categories analyzed (ND+PPND)-PD and (ND+PPND) +PD were lower than the acceptability limit (AL) (observed values \leq AL) for both enrichment conditions.
- The RLOD values (using the confirmed alternative method results) meet the acceptability limit for all tested categories, protocols, and thermocyclers.
- The method is specific and selective.

The inter-laboratory study conclusions are:

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

The Thermo Scientific™ SureTect™ Salmonella species real-time PCR Assay fulfils all the EN ISO 16140-2:2016 requirements and AFNOR technical rules (revision 6).

Flexibility is offered with

- the sample size and enrichment protocol for multiple categories.
- the selection of the thermocyclers.
- the confirmation protocol as characteristic colonies could be tested according to following options:
 - o in the context of NF Validation:
 - Option 1: Oxoid latex test agglutination
 - Option 2: Microbact GNB 24E biochemical galleries on isolated colonies from XLD or Brilliance Salmonella species
 - o In the context of ISO general rules:
 - Option 3: Any EN ISO 16140-6:2019 validated method from isolated colonies on XLD or Brilliance Salmonella agar.
 - Option 4: ISO 6579:2017 confirmation procedure from XLD or Brilliance Salmonella agar.

APPENDIX 1: FLOW DIAGRAM OF THE ALTERNATIVE METHOD

The enrichment protocols are presented below depending on the thermocyclers and categories:

	Category or type	Enrichment step
PikoReal PCR Instrument	General protocol with the tested categories	
	Meat products including poultry meats Seafood and vegetables Egg products	BPW for 20 - 28 h at 34-38°C
	Infant formula (10 g) with a shorter incubation time	BPW for 16 - 24 h at 34-38°C
	Specific protocol for dairy products. due to presence of technological and background microflora	
	Dairy products	BPW + 12mg/l Novobiocin for 20-28 h at 34.38°C and ONE Broth- <i>Salmonella</i> + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C
	Short protocol for raw beef meats	
	Raw beef meats with and without aromatics	Pre-warmed BPW for 8 - 24 h at 41.5°C
	Protocol for pet food	
	Pet food	ONE Broth- <i>Salmonella</i> + ONE Broth- <i>Salmonella</i> supplement for 20 - 28 h at 34-38°C
	7500 Fast and QS5 PCR Instruments	General protocol with the tested categories
Meat products Dairy products Vegetables Fish and Seafood		BPW + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C
Additional possible protocol for Dairy products		
Dairy products		ONE Broth- <i>Salmonella</i> + 12 mg/l Novobiocin for 20 - 28 h at 34-38°C
Infant formula		
Infant formula (25 g)		BPW for 16 - 24 h at 34-38°C
Milk powder. Infant formula and infant cereals with and without probiotics (from 50g to 375g) including ingredients		BPW + vancomycin (6 mg/L) for 18 - 26 h at 34-38°C

Category or type	Enrichment step
Short protocol for raw beef meats	
Raw beef meats with and without aromatics	Pre-warmed BPW for 9 - 24 h at 41.5°C ± 1°C
Environmental samples	
Environmental samples	BPW for 20 - 28 h at 34-38°C
Cocoa and chocolate products (2 possible protocols)	
Cocoa and chocolate products (up to 375 g)	Pre-warmed BPW for 22-30 h at 34-38°C Pre-warmed UHT milk or reconstituted non-fat dried milk (NFDM) according to the ISO 6887-4:2017 standard for 20-28 h at 34-38°C Dilute sample 1:5 with BPW to avoid inhibition prior running the lysis step

Perform lysis following package insert instructions (10 µL of enrichment)³



Rehydrate SureTect PCR pellets with
(20 µL of lysate)



Load and run PCR on QuantStudio5 or 7500 Fast instruments



CONFIRMATION

Streaking 10µL of the enrichment broth on XLD or Brilliance Salmonella spp⁴
 Confirmation tests are run from isolated colonies from XLD or Brilliance Salmonella species

- According to NF Validation brand
 - o Option 1: Oxoid latex test agglutination.
 - o Option 2: Microbact GNB 24E biochemical galleries
- According to the ISO general rules
 - o Option 3: Any ISO 16140-6:2019 validated confirmation method from isolated colonies on XLD or Brilliance *Salmonella* species
 - o Option 4: ISO 6579:2017 confirmation procedure from XLD or Brilliance *Salmonella* species

¹According to the ISO 6887-4:2017 standard. add Brilliant Green (0.018 g/L) for products with high background microflora

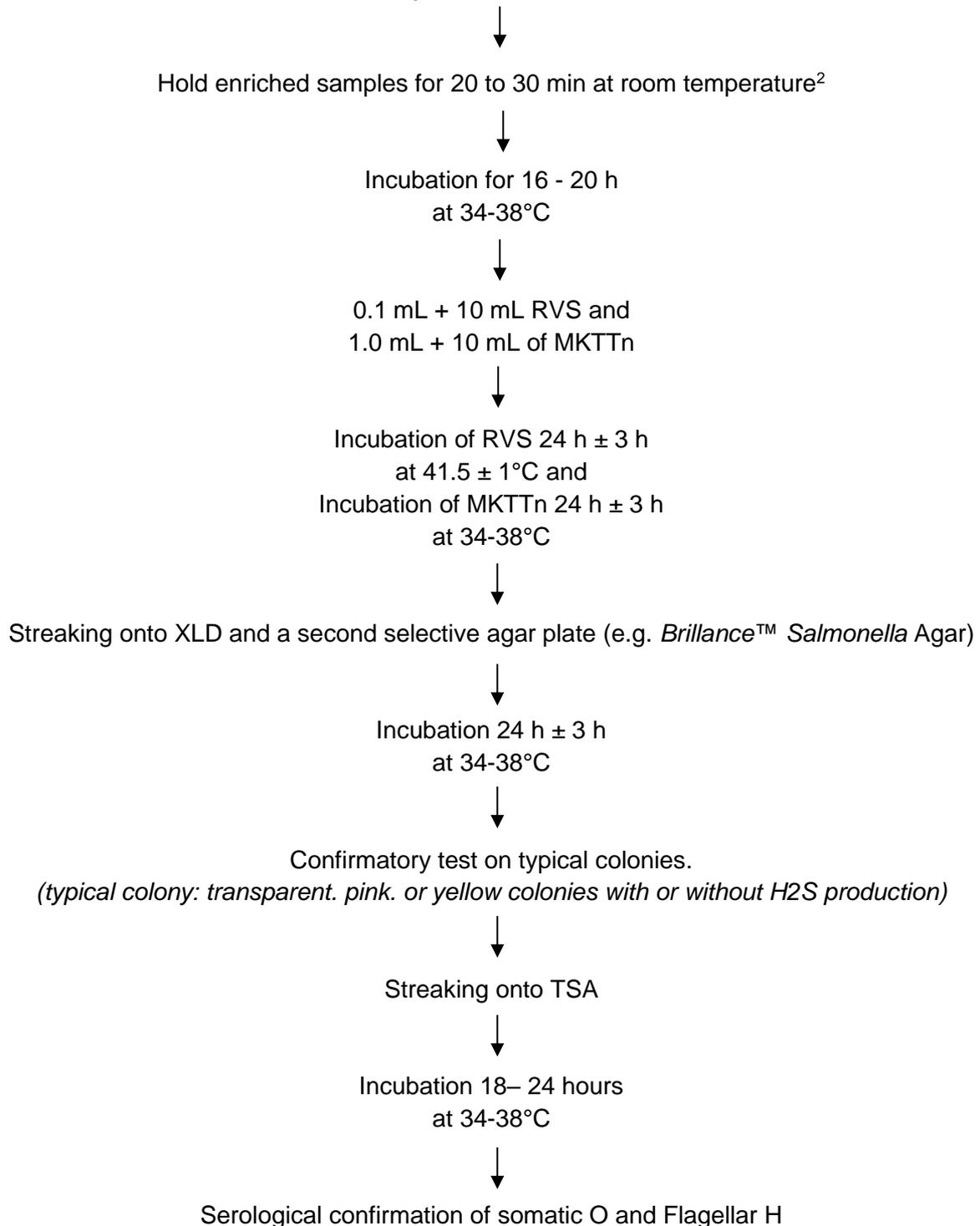
²According to the ISO 6887-4:2017. add Tween 80 for products containing more than 20% fat.

³Possible to hold samples for 72 hours at 2-8°C prior DNA extraction

⁴For samples with high background microflora. a sub-culture in RVS (0.1 mL primary enrichment broth in 10 mL RVS) might be required before streaking on one of the two possible selective agars.

APPENDIX 2: FLOW DIAGRAM OF THE REFERENCE METHOD: ISO 6579-1:2017

Sample diluted as described in the ISO 6579-1:2017 standard and the ISO 6887 series following 1:10 dilution scheme



APPENDIX 3: ARTIFICIAL CONTAMINATION FOR THE SENSITIVITY STUDY

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury	Inoculation			
482	Poitrine de veau à mijoter	Veal meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
483	Pavé de veau à griller	Veal meat	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
484	Bavette d'ailoyau	Beef meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
485	Steak à griller	Ground beef	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
1534	Viande bovine à pot au feu	Beef trim	S. Dublin Ad529	Beef	Seeding 48 h at 3°C ± 2°C	/	1-2-1-2-2 (1.6)	+	1	a
767	Rôti de porc	Delicatessen (pork)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
768	Bacon fumé	Delicatessen (bacon)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
769	Saucisson sec	Delicatessen (dry sausage)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
770	Cervelas	Delicatessen (cervelas)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
771	Jambon supérieur avec couenne	Delicatessen (ham)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
772	Saucisson à l'ail	Delicatessen (sausage)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
773	Jambon serrano	Delicatessen (ham)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
774	Salami	Delicatessen(salami)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
487	Camembert pasteurisé	Pasteurised milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	-	2	a
488	Lait ribot	Fermented milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	+	2	a
490	Lait fermenté	Fermented milk	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	+	2	a
491	Crème fraîche	Cream	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	1-0-2-0-1 (0.8)	+	2	a
492	Lait cru fermier	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
496	Gros lait fermier	Raw milk cheese	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	-	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
776	Lait fermenté	Fermented milk	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
777	Lait frais entier	Pasteurised milk	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
778	Crème pasteurisée	Pasteurised cream	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a

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779	Lait 1/2 écrémé	Pasteurised half skimmed milk	S. Dublin Ad1336	Raw milk cheese	Spiking HT 8min 56°C	0.7	7-1-4-3-0 (3.0)	+	2	a
780	Glace rhum raisin	Ice cream	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
781	Glace vanille	Ice cream (vanilla)	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
783	Glace rhum raisin	Ice cream	S. Mbandaka Ad1810	Raw milk	Seeding 1 week -20°C	/	3-4-2-1-1 (2.2)	+	2	a
493	Roquefort au lait cru	Raw milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	+	2	b
494	Comté au lait cru	Raw milk cheese	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	b
495	Bethmale au lait cru	Raw milk cheese	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	-	2	b
2461	Roquefort au lait cru	Raw milk cheese	S.Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	+	2	b
2462	Grana padana au lait cru	Raw milk cheese	S.Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	-	2	b
327	lait entier en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1	+	2	c
328	Lait entier en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
330	Lait demi écrémé en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
331	Lait écrémé en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1	+	2	c
333	Maltodextrine en poudre	Maltodextrin	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
334	Maltodextrine en poudre	Maltodextrin	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
335	Lactosérum en poudre atomisé	Lactoserum	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	1	+	2	c
336	Lactosérum en poudre atomisé	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
337	Lactosérum en poudre	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
339	Caséinates	Caseinates	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
340	Caséinates	Caseinates	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.0	+	3	a
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.0	-	3	a
608	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	3.0	+	3	a
609	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	a
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	a
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a

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617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	a
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	a
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	a
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	a
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	-	3	a
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	a
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	a
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	7.0	+	3	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	-	3	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	+	3	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	b

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990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	b
994	Poudre de lait infantile 2e âge	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	b
995	Poudre de lait infantile 2e âge	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	-	3	b
1101	Poudre de lait infantile 2e âge	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 10 ⁶ cfu/g	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 .10 ⁵ cfu/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1107	Poudre de lait infantile 2e âge	Infant formula with probiotics 1.4 .10 ³ cfu/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
6602	Fruits rouges surgelées	Frozen red fruits	S.Blockley Ad923	Environment	Seeding-15days at -20°C	/	2.7	-	4	a
6603	Fraises surgelées	Frozen strawberries	S.Kottbus 2	Environment	Seeding-15days at -20°C	/	4.3	-	4	a
6688	Ciboulette	Chive	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	a
6689	Ciboulette	Chive	S.Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	a
6690	Basilic	Basil	S.Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6691	Basilic	Basil	S.Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
6692	Coriandre	Coriander	S.Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	a
6693	Coriandre	Coriander	S.Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	-	4	a
6694	Feuilles fraîches d'épinards	Fresh spinach	S.Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	a
6697	Persil	Parsley	S.Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6698	Persil	Parsley	S.Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
7101	Chou rouge	Red cabbage	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	a
6006	Courgette	Zucchini	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	+	4	a
6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S.Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	b
6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S.Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	b
6695	Jeunes pousses corsées	Baby leaves	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	b
6696	Jeunes pousses d'épinards	Baby leaves	S.Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	b

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7100	Jeunes pousses d'épinards	Baby leaves	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
7102	Mélange chou/ carotte/salade frisée/ poivrons rouges	Cabbage/carrot/ salad/red pepper	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	-	4	b
6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	+	4	b
6009	Salade Iceberg en sachet	Salad under modified atmosphere	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	b
6010	Salade Iceberg en sachet	Salad under modified atmosphere	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6474	Coleslaw	Coleslaw	S.Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	c
6475	Macédoine	Deli salad	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6476	Céleri rémoulade	Celery deli salad	S.Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	+	4	c
6478	Coleslaw	Coleslaw	S.Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	c
6479	Macédoine	Deli salad	S.Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	-	4	c
6480	Céleri rémoulade	Celery deli salad	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6699	Houmous	Houmous	S.Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	c
6700	Tapenade d'olives	Olive tapenade	S.Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	+	4	c
6701	Jus d'orange frais	Fresh orange juice	S.Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	c
6702	Jus de fruits frais	Fresh juice	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	-	4	c
7099	Carottes râpées	Grated carrots	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	c
6012	Coleslaw	Coleslaw	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	c
6013	Pommes rissolées surgelées	Frozen cooked potatoes	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	c
7044	Carottes râpées	RTE (sliced carrots)	S.Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7045	Carottes et céleri râpés	RTE (carrots and celery)	S.Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
7046	Céleri rémoulade	RTE (celery with custard)	S.Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7047	Macédoine de légumes	RTE (macedoine)	S.Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
6467	Filet de vieille	Fish fillets	S.Derby F81	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	a
6468	Filet de lieu noir	Fish fillets	S.Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	a
6469	Filet de vieille	Fish fillets	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	a

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6470	Filet de lieu noir	Fish filets	S.Saintpaul F31	Sardine filets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	a
6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	S.Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	S.Derby Ad1093	Environment	Seeding-15days at -20°C	/	4.6	+	5	a
6606	Crevettes équateur surgelées	Frozen shrimp	S.Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6703	Crevettes crues tropicales	Raw shrimps	S.Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6704	Crevettes crues tropicales	Raw shrimps	S.Senftenberg Ad355	Seafood	Seeding 48 h at 3°C ± 2°C	/	1-3-4-4-4 (3.2)	+	5	a
6705	Crevettes crues équateur	Raw shrimps	S.Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6246	Darne de saumon d'élevage	Raw salmon	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	a
6247	Filet de Tacaud	Raw fish fillet	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	a
6464	Cocktail de fruits	Seafood cocktail	S.Derby F81	Molds	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	b
6465	Cocktail de fruits	Seafood cocktail	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	b
6466	Mélange de fruits	Seafood mixture	S.Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	b
6248	Sardines marines	Marinated sardines	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6249	Sardines marines	Marinated sardines	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6250	Grillades de filet de Colin à cuire	Grilled fish fillet	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	b
6251	Filet de colin façon meunière	Cooked fish fillet	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6252	Saint Jacques poireaux et champignons	Cooked shellfish	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6253	Petites gambas tagliatelles Pesto	Cooked shellfish	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6255	Acras de morues à cuire	Cooked cod	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6256	Crevettes sauce piquante à cuire	Cooked shrimps	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6471	Surimi	Surimi	S.Saintpaul F31	Sardine filets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	c
6472	Terrine de crabe homard	Seafood terrine	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	0-1-0-2-0 (0.6)	+	5	c
6473	Terrine de saumon Saint Jacques	Seafood terrine	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	+	5	c
6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	S.Wandsworth Ad2335	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	-	5	c
6015	Riz à la provençale thon basilic	RTE (salad rice thuna)	S.Wandsworth Ad2335	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6016	Salade de surimi carottes et ananas	RTE (salad surimi	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	+	5	c

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
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6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	S.Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	-	5	c
7038	Terrine de saumon	Salmon terrine	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7040	Sandwich saumon fromage	RTE (sandwich	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7041	Tartinable surimi crabe	Fish terrine	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7043	Salade surimi thon	RTE (salad surimi tuna)	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
557	Bourguignon à mijoter	Beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	a
565	Haché pur boeuf	Ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	a
566	Steak haché pur boeuf	Ground beef	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	+	6	a
567	Haché boucher pur boeuf	Ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
572	Bourguignon à mijoter	Beef trim	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
859	Escalope de veau	Veal meat (escalope)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
860	Côte de veau	Veal meat (cutlet)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
861	Rôti de veau	Veal meat (roast)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
862	Blanquette de veau	Veal meat (blanquette)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
863	Filet de veau	Veal meat (filet)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
440	Entrecôte à griller surgelée	Frozen beef trim	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
441	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
442	Effeillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
447	Steak haché surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
448	Haché pur boeuf surgelé	Frozen ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b

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450	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
451	Efeuillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
558	Haché bolognaise	Seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
559	Carpaccio pur bœuf	Carpaccio	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
560	Carpaccio aux olives	Carpaccio	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
561	Carpaccio au basilic	Carpaccio	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
562	Tartare de bœuf et sauce	Carpaccio	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
563	Haché bolognaise	Seasoned ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
571	Pavé de rumsteak à l'échalote	Seasoned beef trim	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
573	Haché bolognaise	Seasoned ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	+	7	a
699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	a
700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
1127	Poussières de lait n°2	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	2-2-3-1-1 (1.8)	-	7	a
1128	Déchets poisson cru	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	-	7	a
1129	Déchets appât poisson	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	+	7	a
1132	Déchets pâte à pompon n°2	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48 h at 3°C ± 2°C	/	1-0-2-1-3 (1.4)	-	7	a
1536	Déchets végétaux	Dusts (vegetables industry)	S. Typhimurium Ad2034	Cereals	Seeding 48 h at 3°C ± 2°C	/	2-5-1-2-2 (2.4)	+	7	a
1537	Déchets végétaux	Dusts (vegetables industry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	a
1538	Déchets poisson cru	Dusts (fish industry)	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	-	7	a
1543	Déchets hachoir saucisson	Dusts (sausages)	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	a
695	Eau de rinçage planche à découper (fab saucisses)	Rinced water	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	-	7	b
696	Eau de rinçage hachoir (fab saucisses)	Rinced water	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	b

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1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	2-3-2-0-0 (1.4)	+	7	b
1119	Eau de process chipolatas/merguez	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-2 (1.2)	+	7	b
1120	Eau de process préparation poisson	Process water (sausages/merguez)	S. Urbana Ad2334	See products	Seeding 48 h at 3°C ± 2°C	/	4-1-1-2-0 (1.6)	+	7	b
1121	Eau de process préparation poisson	Process water (fish)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	-	7	b
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Cerro Ad2151	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	1-4-1-2-2 (2.0)	+	7	b
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-1-0 (0.8)	-	7	b
1124	Eau de process ferments	Process water (ferments)	S. Infantis Ad1646	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-3 (1.8)	+	7	b
1125	Eau de process ferments	Process water (ferments)	S. Ovakam Ad1647	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-3-2-3 (2.0)	+	7	b
1539	Eau de rinçage pousoir (production poisson)	Rinsed water	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	+	7	b
1540	Eau de rinçage cutter (production poisson)	Rinsed water	S. Indiana Ad1409	Fish	Seeding 48 h at 3°C ± 2°C	/	1-1-0-1-0 (0.6)	-	7	b
1541	Eau de process madeleine	Process water (pastry)	S. Typhimurium Ad1682	Pastry	Seeding 48 h at 3°C ± 2°C	/	5-5-4-3-2 (3.8)	-	7	b
1542	Eau de process madeleine	Process water (pastry)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	1-2-0-2-1 (1.2)	+	7	b
1547	Eau de rinçage	Rinsed water	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	b
1548	Eau de rinçage	Rinsed water	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	+	7	b
690	Chiffonnette pousoir biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	-	7	c
691	Chiffonnette plan de travail biscuit	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	+	7	c
692	Chiffonnette pousoir propre	Wipe (pastry)	S. Derby Ad1683	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-0-2-3-3 (2.0)	+	7	c
693	Chiffonnette mélangeur biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	+	7	c
694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	-	7	c
1137	Chiffonnette balance prélèvements produit à base de	Wipe (fish industry)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	+	7	c
1544	Chiffonnette atelier saucisson	Dusts (sausages)	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	-	7	c
1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	S. Agona Ad1725	Cereals	Seeding 48 h at 3°C ± 2°C	/	5-5-0-4-5 (3.8)	+	7	c
1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	c
99	Céréales infantiles (saveur vanille)	Infant cereals	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
100	Céréales infantiles (saveur brioche)	Infant cereals	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
296	Lait en poudre demi-écrémé	Half skimmed milk powder	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
297	Lait en poudre écrémé	Skimmed milk powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a

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298	Lait en poudre écrémé	Skimmed milk powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	a
305	Céréales infantiles (saveur miel)	Infant cereals	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	a
306	Céréales infantiles (saveur cacao)	Infant cereals	S.Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	a
340	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
341	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
342	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
958	Lait en poudre écrémé	Skimmed milk powder	S.Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	a
959	Lait en poudre écrémé	Skimmed milk powder	S.Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	a
96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 10 ³ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	-	8	b
97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 10 ⁶ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 10 ⁶ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10 ⁶ cfu/g	S.Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	b
308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 5.3 10 ⁶ cfu/g	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	b
309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ cfu/g	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	b
960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10 ⁶ cfu/g	S.Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	b
961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ cfu/g	S.Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	b
962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁶ cfu/g	S.Mbandaka Ad1722	Raw milk	Spiking HT 8 min 56°C	1.1	0-1-0-0-0 (0.2)	-	8	b
963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals)	S.Virchow Ad1721	Infant cereals	Spiking HT 8 min 56°C	0.5	1-1-1-4-1 (1.6)	+	8	b
964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	S.Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 10 ⁴ cfu/g	S.Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁵ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
299	Poudre de Lactoserum	Whey powder	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
300	Poudre de Lactoserum	Whey powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
301	Caséinates	Caseinates	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury	Inoculation			
302	Amidon modifié de manioc	Starch	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
303	Maltodextrine	Maltodextrin	S.Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	8	c
304	Amidon de manioc	Starch	S.Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	-	8	c
566	Farine de seigle	Rye flour	S.Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	c
567	Farine d'orge	Barley flour	S.Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
568	Farine de maïs	Corn flour	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.5	-	8	c
569	Farine de blé	Wheat flour	S.Havana Ad2728	Sunflower	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	c
570	Farine de blé type T55	Wheat flour	S.Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	c
571	Farine de blé type T65	Wheat flour	S.Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
1243	Farine de maïs	Corn flour	S.Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c
1244	Farine d'orge	Barley flour	S.Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.1	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	-
364.2	Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.3	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.4	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.5	Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.6	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.7	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.8	White Chocolate Chocolate Chip Muffin Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.9	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.10	Chocolate Pudding Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.11	Baking Cocoa	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.12	Dutch Hot Cocoa Mix-Milk Chocolate	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.13	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.14	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.15	Chocolate Drink Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.16	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.17	Chocolate Drink Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.18	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.19	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.20	Organic Unsweetened Dutched Cocoa Powder						Natural Contamination	+
364.21	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.22	Hot Chocolate Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	-
364.23	Baking Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.24	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	+
364.25	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.26	Organic Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.69	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.27	70% Cocoa Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.28	78% Cocoa Dark Chocolate	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	+
364.29	85% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.30	90% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.31	95% Cocoa Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.32	Chocolate Syrup	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.33	Milk Chocolate Baking Chips	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	+
364.34	White Chocolate Chips	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.35	Milk Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	+
364.36	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.37	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.38	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.39	Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.40	Dark Chocolate Almond	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.41	Dark Chocolate & Mint Swirl	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.42	Dark Chocolate & Sea Salt Caramel	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.43	Milk Chocolate & Caramel	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.44	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.45	80% Cocoa	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.46	Chocolate Pudding	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.67	Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.68	Dark Chocolate	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.70	Dark Chocolate	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.71	Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.72	Dark Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.73	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.74	Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.47	Raw Organic Cacao Paste/Liquor	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.48	Cacao Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.49	Cacao Paste	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.50	Raw Cocoa Butter 100%						Natural Contamination	+
364.51	Chocolate Liquor Chunks	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.52	Cocoa Butter Refined	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.53	Organic Cacao Paste	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.54	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature		3-3-4-2-2	2.8	+
364.55	Organic Raw Cacao Beans	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-1-2-4-2	2.6	-

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.56	Unrefined Cocoa Butter	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.57	Cocoa Beans	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.58	Cocoa Butter Refined	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-
364.59	Cocoa Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.60	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.61	Organic Cocoa Beans						Natural contamination	+
364.62	Cocoa beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.63	Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.64	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.65	Organic Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.66	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.75	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	-
364.76	Cocoa Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.77	Cocoa Butter	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2	-
364.78	Cocoa Butter	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.79	Cocoa Butter	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	-
364.80	Cocoa Butter	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.81	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-

APPENDIX 4: RAW DATA SENSITIVITY STUDY

For most of the samples. the following abbreviations are used:

m:	minority level of target analyte
M:	majority level of target analyte
P:	pure culture level of target analyte
1/2:	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation
w:	weak reaction
*:	1/10 enrichment dilution
NC:	non characteristic PCR curve
No more lysate to run the PCR test once or twice	
Discordant result between 7500 Fast (initial validation result) and QS5.	

For the cocoa and chocolates study. the following abbreviations are used

Observations of the culture plates		Data comparison between the alternative and the reference methods	
t	Only typical colonies present	PA	Positive Agreement
at	Only atypical colonies present	NA	Negative Agreement
m	Both typical and atypical colonies present	PD	Positive Deviation
ng	No growth present	ND	Negative Deviation

MEAT PRODUCTS PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal															Category	Type	
				RVS broth		MKTn broth		Result	After incubation time										After storage for 72 h at 5 ± 3°C							
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result (Ct)	Confirmatory tests					Agreement					PCR result	Confirmatory tests	Final result	Agreement			
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/Brilliance										
Typical colonies	Late x	Microba ct GNB	Reference method tests	Final result	Typical colonies	Late x	Micr o-bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	PCR result	Confirmatory tests	Final result			Agreement									
4	Viande gros grain de volaille	Raw poultry meat	BPW	-	-	-	-	-	i/-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
9	Filet mignon	Raw pork meat	BPW	+M	+M	+1/2	+m	+	33.36(+)	+m	+	+	+	+	+M	+	+	PA	PA	35.31(+)	+	+	+	PA	1	a
11	Viande séparée de volaille	Raw poultry meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
15	Viande filet de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+M	+	37.58(+)	+/-2col/+	+	+	+	+	+m	+	+	PA	PA	38.21(+)	+	+	+	PA	1	a
17	Jarrets de porc	Raw pork meat	BPW	+p	+p	+p	+p	+	25.6(+)	+M	+	+	+	+	+p	+	+	PA	PA	24.59(+)	+	+	+	PA	1	a
18	Maigre d'échine de porc	Raw pork meat	BPW	+M	+M	+m	+m	+	34.76(+)	+/-m/+	+	+	+	+	+M	+	+	PA	PA	34.17(+)	+	+	+	PA	1	a
19	Magret	Raw poultry meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
20	Peau de cou	Raw poultry meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
21	Viande broyée de poulet	Raw poultry meat	BPW	+m(NC)	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	1	a
22	Blanc de dinde	Raw poultry meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
23	Viande broyée de porc	Raw pork meat	BPW	-	-	+1/2(NC)	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
482	Cuisse de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+1/2	+	33.16(+)	+m ni/+	+	+	+	+	+m	+	+	PA	PA	34.02(+)	+	+	+	PA	1	a
696	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
697	Sot -ly-laisse de dinde	Raw poultry meat	BPW	+/-ni / -	-	-	-	-	-	-	-	-	-	-	+/-ni / -	-	-	NA	NA	-	-	-	-	1	a	
698	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
2497	Steak haché	Ground beef	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	a	
2655	Steak haché	Ground beef	BPW	+1/2	+p	+M	+M	+	30.14(+)	+m	+	+	+	+	+p	+	+	PA	PA	32.1(+)	+	+	+	PA	1	a
2660	Steak haché	Ground beef	BPW	+M	+p	+M	+p	+	34.18(+)	+m ni/+	+	+	+	+	+m ni/+	+	+	PA	PA	37.03(+)	+	+	+	PA	1	a
5036	Tartare de bœuf assaisonné	Seasoned ground beef	BPW	+M	+p	+M	+M	+	26.03(+)	+M	+	+	+	+	+M	+	+	PA	PA	27.07(+)	+	+	+	PA	1	a
5038	Steak haché à l'oignon congelé	Frozen seasoned ground beef	BPW	+1/2	+p	+M	+p	+	28.62(+)	+M	+	+	+	+	+M	+	+	PA	PA	29.63(+)	+	+	+	PA	1	a
2	Saucisse	Sausages	BPW	+1/2	+M	+m	+M	+	31.15(+)	+1/2	+	+	+	+	+M	+	+	PA	PA	31.21(+)	+	+	+	PA	1	b
5	Saucisse	Sausages	BPW	+M	+1/2	+m	+1/2	+	32.49(+)	+M	+	+	+	+	+1/2	+	+	PA	PA	30.74(+)	+	+	+	PA	1	b
6	Saucisse	Sausages	BPW	+m	+m	+m	+1/2	+	32.15(+)	+1/2	+	+	+	+	+m	+	+	PA	PA	32.88(+)	+	+	+	PA	1	b
7	Chair persillée	Ground flavoured pork	BPW	+1/2	+/- ni/+	+2col	+/-1col	+	43.39(+)	-	-	-	-	-	+/- ni/+	+	+	PPND	PA	39.86(+)	+(-MSRV)	+	+	PA	1	b
8	Chipolatas	Sausages	BPW	-	-	-	-	-	42.19(+)	-	-	-	-	-	-	-	-	PPNA	PPNA	-	-	-	-	NA	1	b
12	Saucisse	Sausages	BPW	+M	+M	+1/2	+M	+	32.49(+)	+1/2	+	+	+	+	+M	+	+	PA	PA	31.28(+)	+	+	+	PA	1	b
13	Merguez	Sausages (merguez)	BPW	+m	+m	+m	+1/2	+	38.07(+)	+m	+	+	+	+	+m	+	+	PA	PA	36.32(+)	+	+	+	PA	1	b
16	Farce sans colorant	Flavoured pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
473	Chipolatas	Sausages	BPW	+M	+m	+M	+p	+	-	+1/1col/+	+	+	+	+	+p	+	+	ND	ND	-/-	+	-	-	ND	1	b
691	Merguez	Sausages (merguez)	BPW	-	-	+/-ni / -	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
693	Chipolatas	Sausages	BPW	-	-	-	+/- (C.braakii)	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
694	Chair à saucisse	Meat sausages	BPW	-	-	+/-ni / -	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
695	Saucisse de Toulouse	Sausages	BPW	+1/2	+1/2	+m	+M	+	34.22(+)	+/-ni / +	+	+	+	+	+1/2	+	+	PA	PA	36.06(+)	+	+	+	PA	1	b
1637	Saucisses	Sausages	BPW	+M	+M	+m ni / +	+M	+	33.11(+)	+m ni / +	+	+	+	+	+M	+	+	PA	PA	34.61(+)	+	+	+	PA	1	b
1638	Chipolatas	Sausages	BPW	+1col ni / -	-	+m ni / -	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	1	b
1639	Chipolatas	Sausages	BPW	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
1640	Saucisses	Sausages	BPW	+M	+M	+m	+m	+	30.26(+)	+1/2	+	+	+	+	+M	+	+	PA	PA	31.27(+)	+	+	+	PA	1	b
1641	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
1642	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
1643	Chipolatas	Sausages	BPW	+m ni / -	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	NA	1	b
1644	Chipolatas	Sausages	BPW	+1/2	+M	+1/2	+M	+	34.41(+)	+m ni / +	+	+	+	+	+m	+	+	PA	PA	36.39(+)	+	+	+	PA	1	b
1645	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	b	
1646	Chipolatas aux herbes	Sausages	BPW	+M	+1/2	+m	+1/2	+	28.59(+)	+m ni / +	+	+	+	+	+1/2	+	+	PA	PA	40.45(+)	+	+	+	PA	1	b
1	Blanquette	Raw veal meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	c	
3	Pavé mariné à la Provençale	Marinated beef	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	1	c	
10	Blanquette de dinde à l'orientale	Flavoured poultry meat	BPW	+m	+m	+m	+M	+	-	+/-1col/+	+	+	+	+	+m	+	+	ND	ND	40.19(+)	+	+	+	PA	1	c
14	Escalope de jambon	Raw ham pork meat	BPW	+1/2	+M	+M	+M	+	24.4(+)	+M	+	+	+	+	+M	+	+	PA	PA	35.24(+)	+	+	+	PA	1	c
34	Blanquette de veau	Ready to reheat meal(veal)	BPW	+M	+p	+M	+p	+	23.35(+)	+p	+	+	+	+	+p	+	+	PA	PA	25.18(+)	+	+	+	PA	1	c
35	Veau marengo	Ready to reheat meal(veal)	BPW	+M	+p	+M	+p	+	24.28(+)	+p	+	+	+	+	+p	+	+	PA	PA	24.59(+)	+	+	+	PA	1	c
36	Emincés de bœuf	Ready to reheat meal(beef)	BPW	+M	+M	+M	+p	+	23.17(+)	+p	+	+	+	+	+M	+	+	PA	PA	24.59(+)	+	+	+	PA	1	c
37	Langue de bœuf	Ready to reheat meal(beef tongue)	BPW	+M	+p	+M	+p	+	24.37(+)	+p	+	+	+	+	+p	+	+	PA	PA	24.56(+)	+	+	+	PA	1	c
474	Araignée de porc marinée	Marinated pork meat	BPW	+1/2	+p	+m	+M	+	30.22(+)	+m	+	+	+	+	+1/2	+	+	PA	PA	32.28(+)	+	+	+	PA	1	c

MEAT PRODUCTS PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																		
				RVS broth		MKTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C				
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result (Ct)	Confirmatory tests								Agreement		PCR result	Confirmatory tests	Final result	Agreement				
										Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar				Brilliance	RVS/Brilliance								
Typical colonies	Late x	Microbact GNB	Reference method tests	Final result	Typical colonies	Late x	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance	PCR result	Confirmatory tests	Final result	Agreement												
475	Viande marinée à l'Indienne	Marinated poultry meat	BPW	+1/2	+1/2	+1/2	+M	+	31.35(+)	+M	+	+	+	+	+M	+	+	+	+	PA	PA	32.05(+)	+	+	PA	1	c
476	Porc à la mexicaine	Flavoured pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
477	Pavé mariné à la provençale	Marinated pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
478	Côte de porc grillade	Cooked pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
481	Rôti de porc	Cooked pork meat	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
483	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
485	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA					1	c
644	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+p	+M	+p	+	29.1(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	28.44(+)	+	+	PA	1	c	
645	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	22.24(+)	+/- (pale)	+	+	+	+	+/- (pale)	+	+	+	PA	PA	22.85(+)	+	+	PA	1	c	
646	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	29.24(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	27.41(+)	+	+	PA	1	c	
647	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	22.55(+)	+/- (pale)	+	+	+	+	+/- (pale)	+	+	+	PA	PA	24.62(+)	+	+	PA	1	c	
648	Rôti de porc supérieur et purée de pomme de terre	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	30.92(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	26.38(+)	+	+	PA	1	c	
662	Poulet et riz basquaise	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st				NA	NA					1	c	
663	Filet de poulet et pommes de terre	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st				NA	NA					1	c	
664	Roti de porc supérieur et purée de pommes de terre	Ready to reheat (pork and potatoes)	BPW	st	st	st	st	-	-	st				-	st				NA	NA					1	c	
665	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	st	st	st	st	-	-	st				-	st				NA	NA					1	c	
666	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	st	st	st	st	-	-	st				-	st				NA	NA					1	c	
690	Chorizo	Chorizo	BPW	-	-	st	st	-	-	-				-	-				NA	NA					1	c	
692	Allumettes lardons fumés	Sliced smoked bacon	BPW	-	-	-	-	-	-	-				-	-				NA	NA					1	c	
2486	Pâté de campagne	Pâté	BPW	-	-	-	-	-	-	-				-	-				NA	NA					1	c	

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)

N° Sample	Product (French name)	Product	Reference method: ISO 6579		Alternative method: SureTect Salmonella - PikoReal																	Category	Type											
			RVS broth		MKTTn broth		BPW + Novobiocin (12mg/L)-20h 37°C										ONE Broth Salmonella + Novobiocin (12mg/L)-20h 37°C																	
			XL D	ASA P	XLD	ASAP	Re- sul- t	PCR result (Ct)	Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests							Agreement										
									Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilli- ance	RVS/ Brilli- ance		Brilliance Salmonella Agar			RVS/Brilliance Salmonella				Brilli- ance	RVS/ Brilli- ance									
Typical colonies	Latex	Microbact GNB	Referenc e method tests	Final resul t	Typical colonies	Latex	Microbact	Reference method tests	Final resul t	Typical colonies	Latex	Microbact	Referenc e method tests			Final resul t	Typical colonies	Latex	Microbact	Referenc e method tests	Final resul t													
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	i/-*	+d/-			-	-			-	ND	ND	+(23.38)	+M	+	+	+	+	+p	+		+	PA	PA	2	a		
487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	st			-	NA	NA	2	a			
488	Lait ribot	Fermented milk	st	st	st	st	-	-	st			-	st			-	NA	NA	+(22.14)	+p	+	+	+	+	+p	+		+	PD	PD	2	a		
489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-			-	-			-	ND	ND	-	-			-	-			-	ND	ND	2	a			
490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(19.1)	+p	+	+	+	+p	+		+	PA	PA	+(20.91)	+p	+	+	+	+	+p	+		+	PA	PA	2	a		
491	Crème fraîche	Cream	st	st	st	st	-	+(21.32)	-	(XLD+)		+	-	(XLD+)	+		PD	PD	+(20.04)	-	(XLD+)		+	-	(XLD+)	+		+	PD	PD	2	a		
492	Lait cru fermier	Raw milk	-	-	-	-	-	i/i-*	-			-	+d/+	+	+	+	-	NA	NA	+(36.26)	+d/+	+	+	+	+	+m	+		+	PD	PD	2	a	
496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	st			-	st			-	NA	NA	-	st			-	st			-	NA	NA	2	a			
775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(27.15)	+m	+	+	+	+M	+		+	PA	PA	+(27.32)	+mni/+	+	+	+	+	+M	+		+	PA	PA	2	a		
776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.39)	+p	+	+	+	+p	+		+	PA	PA	+(20.95)	+p	+	+	+	+	+p	+		+	PA	PA	2	a		
777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.02)	+p	+	+	+	+p	+		+	PA	PA	+(21.01)	+p	+	+	+	+	+p	+		+	PA	PA	2	a		
778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(19.77)	+p	+	+	+	+p	+		+	PA	PA	+(20.41)	+p	+	+	+	+	+p	+		+	PA	PA	2	a		
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.41)	-	(XLD+)	+	+	+	-	(XLD+)	+		PA	PA	+(21.15)	-	(XLD+)	+	+	+	-	(XLD+)	+		+	PA	PA	2	a
780	Glace rhum raisin	Ice cream	st	st	st	st	-	i/i-*	-			-	st			-	NA	NA	-	st			-	st			-	NA	NA	2	a			
781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(20.02)	+p	+	+	+	+p	+		+	PD	PD	-	st			-	st			-	NA	NA	2	a			
783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(20.29)	+p	+	+	+	+p	+		+	PD	PD	+(20.72)	+p	+	+	+	+	+p	+		+	PD	PD	2	a		
2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	st			-	st			-	NA	NA	-	st			-	st			-	NA	NA	2	a			
2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	st			-	st			-	NA	NA	-	st			-	st			-	NA	NA	2	a			
2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	st			-	st			-	NA	NA	-	st			-	st			-	NA	NA	2	a			
2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-			-	-			-	NA	NA	-	-			-	-			-	NA	NA	2	a			
2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-			-	st			-	NA	NA	-	-			-	st			-	NA	NA	2	a			
7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	st			-	NA	NA	2	b			
7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	st			-	NA	NA	2	b			
7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	-			-	NA	NA	2	b			
7745	Lait cru	Raw milk	-	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	-			-	NA	NA	2	b			
7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.80)	+d	+	+	+	+p	-		+	PA	PA	+(20.18)	+d	+	+	+	+	+p	+		+	PA	PA	2	b		
7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.18)	+d	+	+	+	+p	-		+	PA	PA	+(22.35)	+d	+	+	+	+	+d	+		+	PA	PA	2	b		
7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-			-	-			-	NA	NA	-	-			-	st			-	NA	NA	2	b			
7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-			-	-			-	NA	NA	-	-			-	-			-	NA	NA	2	b			

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)

N° Sample	Product (French name)	Product	Reference method: ISO 6579				Result	Alternative method: SureTect Salmonella - PikoReal																				Category	Type				
			RVS broth		MKTTn broth			BPW + Novobiocin (12mg/L)-20h 37°C										ONE Broth Salmonella + Novobiocin (12mg/L)-20h 37°C															
			XLD	ASAP	XLD	ASAP		PCR result (Ct)	Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests					Agreement											
									Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/Brilliance		Brilliance Salmonella Agar			RVS/Brilliance Salmonella		Brilliance	RVS/Brilliance										
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance	Typical colonies	Latex			Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact			Reference method tests	Final result	Brilliance	RVS/Brilliance						
417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.08)	+p	+	+	+	+	+p	+		+	PA	PA	+(22.87)	+p	+	+	+	+	+p	+		+	PA	PA	2	b
418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.46)	+p	+	+	+	+	+p	+		+	PA	PA	+(22.14)	+p	+	+	+	+	+p	+		+	PA	PA	2	b
419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.65)	+p	+d	+	+	+	+p	+		+	PA	PA	+(21.45)	+p	+	+	+	+	+p	+		+	PA	PA	2	b
420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.85)	+p	+d	+	+	+	+p	+		+	PA	PA	+(21.3)	+p	+	+	+	+	+p	+		+	PA	PA	2	b
421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/i/-*	st				-	st			-	NA	NA	i/i/-*	st				-	st			-	NA	NA	2	b
422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	b
423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	b
493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-				-	st			-	ND	ND	-	-				-	st			-	ND	ND	2	b
494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-				-	-			-	NA	NA	+(31.26)	+d/+	+	+	+	+	+1/2	+		+	PD	PD	2	b
495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	b
2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	st				-	st			-	ND	ND	-	st				-	st			-	ND	ND	2	b
2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-	st			-	NA	NA	-	-				-	st			-	NA	NA	2	b
327	lait entier en poudre	Milk powder	st	st	st	st	-	+(20.85)	+p	+	+	+	+	+p	+		+	PD	PD	+(20.56)	+p	+	+	+	+	+p	+		+	PD	PD	2	c
328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	+(41.28) / + (41.0) / + (40.15)	st				-	st			-	PPND	PPND	-	st				-	st			-	ND	ND	2	c
330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.2)	+p	+	+	+	+	+p	+		+	PA	PA	-	st				-	st			-	ND	ND	2	c
331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(20.34)	+p	+	+	+	+	+p	+		+	PA	PA	+(22.44)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(19.22)	+p	+	+	+	+	+p	+		+	PA	PA	+(18.8)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(19.84)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.26)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(20.35)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.88)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(21.89)	+p	+	+	+	+	+p	+		+	PA	PA	+(21.92)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(20.23)	+p	+	+	+	+	+p	+		+	PA	PA	+(21.2)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.55)	+p	+	+	+	+	+p	+		+	PA	PA	+(20.8)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(21.10)	+p	+	+	+	+	+p	+		+	PA	PA	+(21.62)	+p	+	+	+	+	+p	+		+	PA	PA	2	c
2028	Caséines	Caseines	st	st	st	st	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	c
2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	st				-	st			-	NA	NA	-	-				-	-			-	NA	NA	2	c
2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	c
2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	st				-	st			-	NA	NA	-	st				-	st			-	NA	NA	2	c
2032	Caséinates	Caseinates	st	st	st	st	-	-	st				-	st			-	NA	NA	-	-				-	-			-	NA	NA	2	c
2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-				-	-			-	NA	NA	-	-				-	st			-	NA	NA	2	c

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)

N° Sampl e	Product (French name)	Product	Reference method: ISO 6579				Re- sul t	Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type			
			RVS broth		MKTTn broth			BPW + Novobiocin (12mg/L)-20h 37°C									ONE Broth <i>Salmonella</i> + Novobiocin (12mg/L)-20h 37°C													
			XLD	ASAP	XLD	ASAP		PCR result (Ct)	Confirmatory tests				Agreement		PCR result (Ct)	Confirmatory tests				Agreement										
									<i>Brilliance Salmonella</i> Agar				RVS/ <i>Brilliance Salmonella</i> Agar				Brilli- ance	RVS/ Brilli- ance	<i>Brilliance Salmonella</i> Agar				RVS/ <i>Brilliance Salmonella</i>					Brilli- - ance	RVS / Brilli- ance	
Typical colonies	Latex	MicrObact GNB	Referenc e method tests	Final resul t	Typical colonies	Latex	Microbact	Reference method tests	Final resul t	Brilli- ance	RVS/ Brilli- ance	Typical colonies	Latex	MicrObact	Referenc e method tests	Final resul t			Typical colonies	Latex	Microbact	Referenc e method tests	Final resul t	Brilli- - ance	RVS / Brilli- ance					
2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-				-	-				-	NA	NA	-	st				-	NA	NA	2	c
2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	NA	NA	2	c
2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	NA	NA	2	c
2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	NA	NA	2	c

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)

N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦	Alternative method: SureTect Salmonella - PikoReal								Category	Type	
				Result	After storage 72h -BPW+ Novobiocin				After storage 72h-ONE Broth +Novobiocin					
					PCR result (Ct)	Confirmatory tests	Final result	Agreement	PCR result (Ct)	Confirmatory tests	Final result			Agreement
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+	i/i-*	-	-	ND	+(24.8)	+	+	PA	2	a	
488	Lait ribot	Fermented milk	-	-	-	-	NA	+(20.63)	+	+	PD	2	a	
489	Crème fraîche pasteurisée	Pasteurised cream	+	i/-	-	-	ND	i/+(31.10)	+	+	PA	2	a	
490	Lait fermenté	Fermented milk	+	+(20.11)	+	+	PA	+(19.73)	+	+	PA	2	a	
491	Crème fraîche	Cream	-	+(22.11)	-(+XLD)	+	PD	+(20.18)-	-(+XLD)	+	PD	2	a	
492	Lait cru fermier	Raw milk	-	-	-	-	NA	i/-	+	-	NA	2	a	
775	Cantal pasteurisé	Pasteurised milk cheese	+	+(26.29)	+	+	PA	+(27.69)	+	+	PA	2	a	
776	Lait fermenté	Fermented milk	+	+(20.89)	+	+	PA	+(22.56)	+	+	PA	2	a	
777	Lait frais entier	Pasteurised milk	+	+(19.37)	+	+	PA	+(20.13)	+	+	PA	2	a	
778	Crème pasteurisée	Pasteurised cream	+	+(18.62)	+	+	PA	+(18.04)	+	+	PA	2	a	
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+	+(20.35)	-(XLD+)	+	PA	+(21.09)	-(XLD+)	+	PA	2	a	
781	Glace vanille	Ice cream (vanilla)	-	+(20.38)	+	+	PD	-	-	-	NA	2	a	
783	Glace rhum raisin	Ice cream	-	+(21.23)	+	+	PD	+(18.66)	+	+	PD	2	a	
7746	Lait cru de brebis	Ewe raw milk	+	+(20.51)	+d	+	PA	+(20.21)	+d	+	PA	2	b	
7747	Lait cru de brebis	Ewe raw milk	+	+(23.06)	+d	+	PA	+(22.14)	+d	+	PA	2	b	
417	Lait cru de brebis	Ewe raw milk	+	+(19.64)	+	+	PA	+(20.28)	+	+	PA	2	b	
418	Lait cru de brebis	Ewe raw milk	+	+(20.34)	+	+	PA	+(23.28)	+	+	PA	2	b	
419	Lait cru de brebis	Ewe raw milk	+	+(20.75)	+	+	PA	+(21.57)	+	+	PA	2	b	
420	Lait cru de brebis	Ewe raw milk	+	+(19.34)	+	+	PA	+(20.68)	+	+	PA	2	b	
493	Roquefort au lait cru	Raw milk cheese	+	-	-(5MSRV/ 5RVS/ 5MKTTN)	-	ND	-	-	-	ND	2	b	
494	Comté au lait cru	Raw milk cheese	-	-	-	-	NA	+(32.56)	+	+	PD	2	b	
2461	Roquefort au lait cru	Raw milk cheese	+	-	-	-	ND	-	-	-	ND	2	b	
327	lait entier en poudre	Milk powder	-	+(20.08)	+	+	PD	+(22.28)	+	+	PD	2	c	
328	Lait entier en poudre	Milk powder	+	-	-	-	ND	-	-	-	ND	2	c	
330	lait demi écrémé en poudre	Milk powder	+	+(20.46)	+	+	PA	-	-	-	ND	2	c	
331	Lait écrémé en poudre	Milk powder	+	+(19.42)	+	+	PA	+(20.64)	+	+	PA	2	c	
333	Maltodextrine en poudre	Maltodextrin	+	+(20.25)	+	+	PA	+(21.24)	+	+	PA	2	c	
334	Maltodextrine en poudre	Maltodextrin	+	+(19.22)	+	+	PA	+(20.09)	+	+	PA	2	c	
335	Lactosérum en poudre atomisé	Lactoserum	+	+(20.84)	+	+	PA	+(19.5)	+	+	PA	2	c	
336	Lactosérum en poudre atomisé	Lactoserum	+	+(19.72)	+	+	PA	+(20.01)	+	+	PA	2	c	
337	Lactosérum en poudre	Lactoserum	+	+(18.89)	+	+	PA	+(18.68)	+	+	PA	2	c	
339	Caséinates	Caseinates	+	+(22.55)	+	+	PA	+(21.35)	+	+	PA	2	c	
340	Caséinates	Caseinates	+	+(22.20)	+	+	PA	+(22.29)	+	+	PA	2	c	

♦ Analyses performed according to the COFRAC accreditation

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)

N° Samp le	French name product	English name product	Protoc ol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal															Category	Type		
				RVS broth		MKTTn broth		Res ult	After incubation time										After storage for 72 h at 5 ± 3°C								
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result(Ct)	Confirmatory tests					Agreement		PCR result	Confir-matory tests	Fina l resu lt	Agre-ment							
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/Brilliance											
Typical colonies	Latex	Microb act GNB	Reference method tests	Final result	Typical colonies	Latex	Micr o-bact	Reference method tests	Final result	Brilliance	RVS/Brilliance																
464	Crevettes natures	Prawns	BPW	+M	+p	+M	+p	+	31.33(+)	+1/2	+	+	+	+	+p	+	+	+	+	PA	PA	32.2(+)	+	+	PA	3	a
465	Filet d'Eglefin	Fillet of fish	BPW	+p	+p	+M	+p	+	27.63(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	28.16(+)	+	+	PA	3	a
468	Crevettes géantes	Prawns	BPW	+M	+p	+M	+p	+	26.15(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	26.68(+)	+	+	PA	3	a
480	Gâteau de Saint-Jacques cru	Scallops	BPW	+m	+1/2	+1/2	+1/2	+	27.24(+)	+m	+	+	+	+	+1/2	+	+	+	+	PA	PA	30.06(+)	+	+	PA	3	a
484	Queue de lotte	Raw fish	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	a
649	Chou blanc. carotte. céleri	Raw vegetables	BPW	+p	+p	+M	+M	+	27.29(+)	+1/2	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	28.67(+)	+	+	PA	3	a
652	Filets de colin d'Alaska surgelés	Frozen raw fish	BPW	+p	+p	+p	+M	+	24.2(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	25(+)	+	+	PA	3	a
653	Cœurs de filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	25.32(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	27.81(+)	+	+	PA	3	a
654	Filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	39.4(+)	+1/2	+	+	+	+	+p	+	+	+	+	PA	PA	38.08(+)	+	+	PA	3	a
702	Pousses de soja	Soy beans	BPW	+1col (C.werkmanii)	+/-ni / -	+/-(C.werkmanii / Citrobacter sp.)	-	-	-	-	-	-	-	-	+/-1col	-	-	-	-	NA	NA	-				3	a
703	Epinards	Spinaches	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a
705	Courgettes en rondelles surgelées	Frozen courgettes	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -				-	NA	NA					3	a
706	Poireaux émincés surgelés	Frozen leeks	BPW	-	-	+/-(C.youngae)	-	-	-	-				-	-				-	NA	NA	-				3	a
707	Haricots verts surgelés	Frozen beans	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a
708	Petits pois surgelés	Frozen peas	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a
709	Filet de cabillaud surgelé	Frozen raw Cod	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	a
710	Filet de colin surgelé	Frozen raw fish	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA					3	a
2717	Poêlée catalane	Ready to reheat (vegetables)	BPW	-	-	+/-m ni / -	-	-	-	-				-	-				-	NA	NA					3	a
2718	Poêlée méditerranéenne	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	a
2719	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	+/-m ni / -	-	-	-	-				-	-				-	NA	NA					3	a
2916	Dos de cabillaud frais	Raw cod	BPW	+p	+p	+M	+M	+	36.79(+)	+/-mni/+	+	+	+	+	+p	+	+	+	+	PA	PA	29.16(+)	+	+	PA	3	a
2917	Filet de julienne frais	Raw fish	BPW	+p	+p	+M	+m	+	33.33(+)	+/-mni/+	+	+	+	+	+p	+	+	+	+	PA	PA	32.19(+)	+	+	PA	3	a
2918	Végétaux IV Gamme (mélange)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.73(+)	+m	+	+	+	+	+M	+	+	+	+	PA	PA	39.74(+)	+	+	PA	3	a
2919	Végétaux IV Gamme (carottes)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.19(+)	+/-mni/+	+	+	+	+	+M	+	+	+	+	PA	PA	36.09(+)	+	+	PA	3	a
469	Crevettes sauce piquante et moules	Prawns and mussels	BPW	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	25.09(+)	+	+	PA	3	b
470	Colin aux petits légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	22.46(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	23.92(+)	+	+	PA	3	b
471	Moelleux saumon et légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.06(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.93(+)	+	+	PA	3	b
479	Accras de morue	Cod acra	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	b
486	Coquilles Saint Jacques surgelés	Frozen scallops	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA					3	b
655	Pommes de terre saladaises	Ready to reheat (potatoes)	BPW	+p	+p	+p	+p	+	23.54(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	23.71(+)	+	+	PA	3	b
656	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.01(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)	+	+	+	PA	PA	24.03(+)	+	+	PA	3	b
657	Filets de saumon et purée de brocolis	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.39(+)	+p	+	+	+	+	+p	+	+	+	+	PA	PA	24.58(+)	+	+	PA	3	b

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																	Category	Type	
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result (Ct)	Confirmatory tests							Agreement		PCR result	Confirmatory tests	Final result	Agreement						
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar				Brilliance	RVS/Brilliance										
Typical colonies	Latex	Microact GNB	Reference method tests	Final result	Typical colonies	Latex	Microact	Reference method tests	Final result	Brilliance	RVS/Brilliance																	
658	Lasagnes chèvre épinards	Ready to reheat pasta(spinach. goat cheese)	BPW	+p	+p	+p	+p	+	26.9(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	26.03(+)	+	+	PA	3	b	
659	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.95(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	23.98(+)	+	+	PA	3	b	
660	Lasagnes chèvre épinards	Ready to reheat pasta(spinach. goat cheese)	BPW	+p	+p	+p	+p	+	25.11(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.75(+)	+	+	PA	3	b	
711	Filet de saumon et purée de brocolis	Ready to reheat (salmon. brocolis)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
712	Colin d'Alaska aux petits légumes	Ready to reheat (fish and vegetables)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2713	Saumon à l'oseille	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2714	Pavé de lieu cuisiné	Ready to reheat meal (fish)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2715	Cabillaud cuisiné	Ready to reheat meal (cod)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2716	Pavé de saumon cuisiné	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2853	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2854	Epinards à la crème	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2855	Gratin dauphinois	Ready to reheat (vegetables)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2856	Galettes de légumes	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2857	Paëlla	Ready to reheat meal (paella)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2858	Quiche saumon brocolis	Ready to reheat (vegetables salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2859	Tarte aux poireaux	Ready to reheat (egg. leeks)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2934	Paëlla royale	Ready to reheat meal (paella)	BPW	+p	+p	+p	+p	+	23.13(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	22.78(+)	+	+	PA	3	b	
2935	Pavé de lieu sauce citron	Ready to reheat meal (fish)	BPW	+p	+p	+p	+p	+	22.86(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.71(+)	+	+	PA	3	b	
466	Salade de surimi carottes ananas	Salad (surimi. carrots)	BPW	+p	+p	+p	+p	+	30.01(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	32.11(+)	+	+	PA	3	c	
467	Salade de pâtes et surimi	Salad (surimi. pastas)	BPW	+p	+p	+p	+p	+	35.79(+)	+1/2	+	+	+	+	+p	+		+	+	PA	PA	37(+)	+	+	PA	3	c	
472	Sandwich thon crudités	Sandwich(tuna and vegetables)	BPW	+M	+p	+M	+M	+	28.28(+)	+m	+	+	+	+	+m	+		+	+	PA	PA	29.47(+)	+	+	PA	3	c	
650	Sandwich thon provençal	Sandwich (tuna)	BPW	+M	+m	+M	+M	+	26.59(+)	+m	+(weak reaction)	+	+	+	+M	+(weak reaction)		+	+	PA	PA	28.03(+)	+	+	PA	3	c	
651	Sandwich thon crudités	Sandwich (tuna)	BPW	+p	+p	+p	+M	+	24.67(+)	+m	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	25.42(+)	+	+	PA	3	c	
699	Carottes râpées	Raw carrots	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
700	Salade saumon. fusilli et tomates cerises	Salad (salmon. pastas. tomatoes)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
701	Salade thon pommes de terre et olives	Salad (potatoes. olive)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
704	Salade baby	Salad	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2707	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2708	Carottes râpées	Deli salad (Sliced carrots)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2709	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	c	
2710	Sandwich thon crudités	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	NA	NA					3	c	
2711	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	NA	NA					3	c	
2712	Sandwich saumon fumé	Sandwich (salmon)	BPW	-	st	-	st	-	-	-				-	st				-	NA	NA					3	c	
2845	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2846	Sandwich jambon emmenthal	Sandwich (cheese ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2847	Sandwich jambon beurre	Sandwich (butter ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2848	Carottes râpées	Deli salad (Sliced carrots)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	c	
2849	Piémontaise au jambon	Deli salad (ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2850	Piémontaise au poulet	Deli salad (poultry)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	c	
2851	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	st				-	-				-	NA	NA					3	c	
2852	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	c	
2922	Sandwich jambon emmenthal	Sandwich (ham. cheese)	BPW	+M	+p	+M	+p	+	37.14(+)	+1/2ni/+	+	+	+	+	+p	+		+	+	PA	PA	37.61(+)	+	+	PA	3	c	

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579				Alternative method: SureTect <i>Salmonella</i> - PikoReal																Category	Type	
				RVS broth		MKTTn broth		Result	After incubation time												After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar		Confirmatory tests								Agreement		PCR result	Confir- matory tests	Fina l resu lt	Agre- e- ment				
									Brilliance <i>Salmonella</i> Agar				RVS/Brilliance <i>Salmonella</i> Agar				Brilliance	RVS/ Brilliance								
PCR result(Ct)	Typical colonies	Latex	Microb act GNB	Reference method tests	Final result	Typical colonies	Latex	Micro- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	PCR result	Confir- matory tests	Fina l resu lt	Agre- e- ment										
2923	Sandwich jambon beurre	Sandwich (ham. butter)	BPW	+1/2	+M	+mni	+M	+	34.13(+)	-				-	+m	+	+	+	PPND	PA	i/36.01(+)	+	+	PA	3	c
2924	Sandwich thon à la provençale	Sandwich (cooked tuna)	BPW	+1/2	+M	+m	+m	+	34.65(+)	-				-	+M	+	+	+	PPND	PA	34.39(+)	+	+	PA	3	c
2925	Betteraves	Deli salad (beets)	BPW	+p	+p	+p	+p	+	29.31(+)	+p	+	+	+	+	+p	+			PA	PA	29.51(+)	+	+	PA	3	c

EGG PRODUCTS PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579		Alternative method: SureTect Salmonella - PikoReal																			Category	Type		
				RVS broth		MKTTn broth		Result	After incubation time														After storage for 72 h at 5 ± 3°C					
				XL D	Brilliance Salmonella Agar	XL D	Brilliance Salmonella Agar		PCR result (Ct)	Confirmatory tests								Agreement		PCR result	Confirmatory tests	Final result	Agreement					
										Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar				Brilliance	RVS/Brilliance									
Typical colonies	Late x	Microbact GNB	Reference method tests	Final result	Typical colonies	Late x	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance	PCR result	Confirmatory tests	Final result	Agreement													
3540	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	24.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a	
3541	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
3542	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	23.63(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.73(+)	+	+	PA	4	a	
3543	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	26.60(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.99(+)	+	+	PA	4	a	
3546	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	30.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	4	a	
3547	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.52(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.52(+)	+	+	PA	4	a	
3548	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	28.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	30.88(+)	+	+	PA	4	a	
3549	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	28.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a	
3643	Poudre de jaune d'œuf	Egg yolk powder	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
3644	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
3645	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
4427	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
4428	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	43.55 (+)	st(x5)					-	st			-	PPNA	PPNA	-	-	-	NA	4	a	
4429	Préparation pour Flan pâtissier aux œufs	Egg based product	BPW	+p	+p	+p	+p	+	42.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	41.54(+)	+	+	PA	4	a	
4430	Préparation pour crème pâtissière	Egg based product	BPW	+p	+p	+p	+p	+	27.48(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.45(+)	+	+	PA	4	a	
4431	Préparation pour crème pâtissière	Egg based product	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
5520	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	25.39(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.26(+)	+	+	PA	4	a	
5521	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.9(+)	+	+	PA	4	a	
1468	Préparation pour flan pâtissier aux œufs	Custard pastry	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
1469	Préparation pour crème anglaise	English cream	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	a	
3534	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	22.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.44(+)	+	+	PA	4	b	
3535	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	25.32(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b	
3536	Coule de jaune d'œuf pasteurisé	Pasteurized egg product	BPW	+p	+p	+p	+p	+	26.44(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.49(+)	+	+	PA	4	b	
3537	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3538	Mayonnaise	Mayonnaise	BPW	+p	+p	+p	+p	+	21.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.93(+)	+	+	PA	4	b	
3539	Mayonnaise à la moutarde	Mayonnaise	BPW	+p	+p	+p	+p	+	23.45(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b	
3544	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	23.17(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.09(+)	+	+	PA	4	b	
3545	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	26.18(+)	+p	+	+	+	+	+p	+			+	PA	PA	31.32(+)	+	+	PA	4	b	
3550	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	29.27(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.03(+)	+	+	PA	4	b	
3626	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	-	-	-	-	-	-	st					-	st			-	NA	NA					4	b	
3627	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3628	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3631	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3632	Mayonnaise à la moutarde	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3633	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3634	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
3635	Mayonnaise fine	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
4425	Coule d'œuf entier pasteurisée	Pasteurized whole egg	BPW	+p	+p	+p	+p	+	26.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.29(+)	+	+	PA	4	b	
4426	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	+p	+p	+p	+p	+	2485(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.17(+)	+	+	PA	4	b	
4439	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
4440	Coule d'œuf entier	Whole egg	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
4441	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	st	st	st	st	-	-	st					-	st			-	NA	NA					4	b	
5518	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	25.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.08(+)	+	+	PA	4	b	
5519	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	22.51(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.74(+)	+	+	PA	4	b	
3528	Ile flottante aux œufs frais	Egg based dessert	BPW	+p	+p	+p	+p	+	22.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.2(+)	+	+	PA	4	c	
3529	Flan pâtissier	Egg based dessert	BPW	+p	+p	+p	+p	+	22.09(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.63(+)	+	+	PA	4	c	
3530	Clafoutis aux cerises	Egg based dessert	BPW	+p	+p	+p	+p	+	22.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.6(+)	+	+	PA	4	c	
3531	Crème brûlée	Egg based dessert	BPW	+p	+p	+p	+p	+	21.89(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.77(+)	+	+	PA	4	c	
3532	Crème anglaise saveur vanille	Cream egg based	BPW	+p	+p	+p	+p	+	22.98(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.98(+)	+	+	PA	4	c	
3533	Crème anglaise	Cream egg based	BPW	+p	+p	+p	+p	+	22.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.53(+)	+	+	PA	4	c	

EGG PRODUCTS PikoReal PCR instrument (2014)																											
N° Sampl e	French name product	English name product	Protoc ol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																		
				RVS broth		MKTTn broth		Resul t	PCR result(Ct)	After incubation time												After storage for 72 h at 5 ± 3°C				Category	Type
				XL D	Brilliance <i>Salmonell</i> a Agar	XL D	Brilliance <i>Salmonell</i> a Agar			Confirmatory tests								Agreement		PCR result	Confir- mator y tests	Final resul t	Agree- ment				
										Brilliance <i>Salmonella</i> Agar				RVS/Brilliance <i>Salmonella</i> Agar				Brilliance	RVS/ Brilliance								
Typical colonies	Late x	Microba ct GNB	Reference method tests	Final result	Typical colonies	Late x	Micro- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance																
3629	Crème anglaise saveur vanille	Cream egg based	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3630	Crème anglaise	Cream egg based	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3636	Ile flottante aux œufs frais	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3637	Crème brûlée	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3638	Flan pâtissier	Egg based dessert	BPW	st	st	st	st	-	43.89 (+)	st (x5)				-	st (x5)			-	PPNA	PPNA					4	c	
3639	Clafoutis aux cerises	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3640	Eclair à la vanille	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st			-	NA	NA					4	c	
3641	Part de flan	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
3642	Religieuse au café	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st			-	NA	NA					4	c	
4433	Tarte au citron	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
4434	Tartelettes citron	Egg based dessert	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA					4	c	
4435	Amandine aux poires	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
4436	Mousse au chocolat à l'ancienne	Egg based dessert	BPW	st	st	-	-	-	-	-				-	st			-	NA	NA					4	c	
4437	Crème brûlée	Custard	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					4	c	
4438	Crème anglaise	Custard	BPW	+p	+p	+p	+p	+	22.42(+)	+p	+	+	+	+	+p	+		+	PA	PA					4	c	
4445	Œufs durs	Cooked egg	BPW	+p	+p	+M	+p	+	38.28(+)	+p	+	+	+	+	+p	+		+	PA	PA	39.74(+)	+	+	PA	4	c	

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)																																					
N° Sample	French name product	English name product	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																				Category	Type								
			RVS broth		MKTTn broth		Result	BPW pre-warmed for 8h at 41.5°C										BPW pre-warmed for 24h at 41.5°C																			
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		PCR result (Ct)	Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests					Agreement															
									Brilliance Salmonella Agar		RVS/Brilliance Salmonella Agar			Brilliance	RVS/Brilliance		Brilliance Salmonella Agar		RVS/Brilliance Salmonella			Brilliance	RVS/Brilliance														
Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/Brilliance	Typical colonies	Latex			Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact			Reference method tests	Final result	Brilliance	RVS/Brilliance										
1790	Steak haché	Ground beef	+m	+M	+m ni	+1/2	+(S. Ohio)	-	-																			5	a								
1791	Steak haché	Ground beef	+m	+M	+m ni	+M	+	34.18 (+)	+1/2	+	+	+	+																	5	a						
1792	Steak haché	Ground beef	-	-	-	-	-	-	-																					5	a						
1793	Steak haché	Ground beef	+1/2	+M	+m ni	+M	+	37.48 (+)	+1/2	+	+	+	+																		5	a					
1794	Steak haché	Ground beef	-	-	-	-	-	35.87 (+)	+M	+	+	+	+																		5	a					
1795	Steak haché	Ground beef	+M	+M	+M ni	+M	+	34.15 (+)	+M	+	+	+	+																			5	a				
2653	Steak haché	Ground beef	+M	+M	+M	+p	+	37.37 (+)	+m ni/+	+	+	+	+																			5	a				
2654	Steak haché	Ground beef	+1/2	+M	+M	+M	+	37.63 (+)	+m ni/+	+	+	+	+																				5	a			
2655	Steak haché	Ground beef	+1/2	+p	+M	+M	+	36.91 (+)	+m ni/+	+	+	+	+																				5	a			
2656	Haché de bœuf	Ground beef	+M	+p	+M	+p	+	31.82 (+)	+p	+	+	+	+																				5	a			
2657	Haché de bœuf	Ground beef	+M	+M	+M	+p	+	36.37 (+)	+m	+	+	+	+																				5	a			
2658	Steak haché	Ground beef	+m ni/	+M	+M	+p	+	37.13 (+)	+p	+	+	+	+																					5	a		
2659	Steak haché	Ground beef	+M	+M	+M	+M	+	-	-																									5	a		
2660	Steak haché	Ground beef	+M	+m ni/+	+M	+M	+	36.66 (+)	+m ni/+	+	+	+	+																					5	a		
2661	Steak haché	Ground beef	+M	+1/2	+M	+M	+	33.24 (+)	+M	+	+	+	+																						5	a	
2662	Steak haché	Ground beef	+M	+M	+M	+M	+	34.77 (+)	+M	+	+	+	+																						5	a	
2663	Steak haché	Ground beef	+M	+M	+p	+p	+	36.96 (+)	+1/2 ni/+	+	+	+	+																						5	a	
2664	Haché de bœuf	Ground beef	+M	+p	+M	+p	+	36.73 (+)	+M	+	+	+	+																						5	a	
2665	Steak haché	Ground beef	+M	+M	+M	+M	+	40.73 (+)	-																										5	a	
2666	Steak haché	Ground beef	+M	+M	+M	+M	+	38.63 (+)	-																											5	a
2667	Steak haché	Ground beef	+M	+M	+p	+p	+	46.36 (+)	+ni(4)/+	+	+	+	+																						5	a	
2668	Steak haché	Ground beef	+m ni/+	+M	+m ni/+	+p	+	38.12 (+)	+m ni/+	+	+	+	+																							5	a
2669	Haché de bœuf	Ground beef	-	-	+m ni/+	+m	+	40.26 (+)	+m	+	+	+	+																							5	a
2670	Haché de bœuf	Ground beef	-	-	-	+ni(1)/-	-	41.96 (+)	- (XLD:-)																										5	a	
2671	Steak haché	Ground beef	+1/2	-	+m	-	+	40.96 (+)	- (XLD:-)																											5	a
2792	Steak haché	Ground beef	-	-	-	-	-	-	-																											5	a

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)

N° Sam ple	French name product	English name product	Reference method: ISO 6579		Alternative method: SureTect Salmonella - PikoReal																				Category	Type						
			RVS broth		MKTTn broth		Result	PCR result (Ct)	BPW pre-warmed for 8h at 41.5°C										BPW pre-warmed for 24h at 41.5°C													
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests					Agreement										
									Typical colonies	Latex	Microbact GNB	Referen ce method tests	Fin al res ult	Typical colonies	Latex		Microbact	Referen ce method tests	Fin al res ult	Brilli - ance	RVS/ Brillia nce	Typical coloni es	Latex	Microbact			Referen ce method tests	Fin al res ult	Typical coloni es	Latex	Microbact	Referen ce method tests
2793	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	NA	NA	5	a		
2794	Steak haché façon bouchère	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2795	Steak haché façon bouchère	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2796	Steak haché	Ground beef	-	-	d m ni/-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2797	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2798	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2799	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2800	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2801	Haché de bœuf	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2802	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2803	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2804	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
2805	Steak haché	Ground beef	-	-	d 1/2 /-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
5312	Bifteck	Beef trim	+M	+M	+1/2	+M	+	32.30	+mni/+	+	+	+	+	+M	+	+	PA	PA	30.27	+M	+	+	+	+	+m	+	+	+	PA	PA	5	a
5531 4	Filet de tournedos	Beef trim	+M	+1/2	+M	+M	+	37.16	+mni/+	+	+	+	+	+p	+	+	PA	PA	26.68	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a
5322	Rond de gîte à bifteck	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
5323	Tranche à bifteck	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
5324	Filet de tournedos	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a	
1796	Steak haché congelé	Frozen ground beef	+1/2	+M	+m ni	+M	+	33.38 (+)	+M	+	+	+	+	+M	+	+	PA	PA	25.5 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	b
1797	Steak haché congelé	Frozen ground beef	-	-	d ni/-	-	-	35.07 (+)	+1/2	+	+	+	+	+M	+	+	PD	PD	35.35 (+)	+M	+	+	+	+	+M	+	+	+	PD	PD	5	b
1798	Steak haché congelé	Frozen ground beef	+1/2	+1/2	+M	+M	+	35.01 (+)	+1/2	+	+	+	+	+M	+	+	PA	PA	28.20 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	b
1799	Steak haché congelé	Frozen ground beef	+1/2	+1/2	+M	+M	+	-	+2col ni/+	+	+	+	-	+m	+	+	ND	ND	37.51 (+)	+1/2	+	+	+	+	+M	+	+	+	PA	PA	5	b
1800	Steak haché congelé	Frozen ground beef	+2col ni /+	d m	+m ni / +	d m	+	35.9 (+)	+ m/ni/+	+	+	+	+	+m	+	+	PA	PA	33.83 (+)	+m ni /+	+	+	+	+	+m	+	+	+	PA	PA	5	b
1801	Steak haché congelé	Frozen ground beef	+m ni / +	+m ni / +	+1/2 ni /+	+m ni / +	+	33.05 (+)	+M	+	+	+	+	+1/2	+	+	PA	PA	29.57 (+)	+M	+	+	+	+	+1/2	+	+	+	PA	PA	5	b
2650	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2651	Steak haché congelé	Frozen ground beef	+p	+p	+M	+M	+	26.51 (+)	+ ni(3)/+	+	+	+	+	+p	+	+	PA	PA	30.14 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	b
2652	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	+M	+	+	NA	NA	32.97 (+)	+m	+	+	+	+	+M	+	+	+	PD	PD	5	b
2788	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2789	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2790	Steak haché congelé	Frozen ground beef	d m ni/-	-	d m ni/-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2791	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2806	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2807	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2808	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2809	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2810	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2811	Steak haché congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	st	-	-	NA	NA	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2812	Steak haché congelé	Frozen ground beef	d m ni/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
2813	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	
3015	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b	

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)																																			
N° Sam ple	French name product	English name product	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																				Category	Type						
			RVS broth		MKTTn broth		Result	PCR result (Ct)	BPW pre-warmed for 8h at 41.5°C										BPW pre-warmed for 24h at 41.5°C																
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement					PCR result (Ct)	Confirmatory tests					Agreement										
									Brilliance Salmonella Agar		RVS/Brilliance Salmonella Agar			Brilliance	RVS/ Brilliance	Brilliance Salmonella Agar		RVS/Brilliance Salmonella			Brilliance	RVS/ Brilliance													
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	Typical colonies	Latex			Microbact	Reference method tests	Final result	Typical colonies	Latex			Microbact	Reference method tests	Final result	Brilliance	RVS/ Brilliance								
3016	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5	b						
5824	Boulettes au bœuf surgelées	Frozen seasoned ground beef	+p	+M	+m	+1/2	+	37.75	+m	+	+	+	+	+p	+		+	PA	PA	35.09	+M	+	+	+	+	+M	+		+	PA	PA	5	b		
5830	Boulettes au bœuf surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5	b		
5310	Haché à l'oignon	Frozen seasoned ground beef	+M	+M	+M	+M	+	39.95 /-/	-					- (MSRV x 5:+. RVS x5:+. MKTTn x5:+)	+	+	+	+	PP ND	PA	-/ 40.2 7	+mni/ +	+	+	+	-	+1/2	+	+	+	+	ND	PA	5	c
5316	Carpaccio huile d'olive et basilic	Carpaccio	+M	+M	+M	+M	+	29.69	+p	+	+	+	+	+p	+		+	PA	PA	24.13	+M	+	+	+	+	+p	+		+	PA	PA	5	c		
5317	Carpaccio au pistou	Carpaccio	+M	+M	+1/2	+M	+	27.25	+p	+	+	+	+	+p	+		+	PA	PA	22.97	+M	+	+	+	+	+M	+		+	PA	PA	5	c		
5319	Haché à la bolognaise	Seasoned ground beef	+1/2	+p	+M	+p	+	27.87	+M	+	+	+	+	+p	+		+	PA	PA	26.67	+M	+	+	+	+	+p	+		+	PA	PA	5	c		
5320	Haché à l'oignon	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	28.19	+M	+	+	+	+	+M	+		+	PA	PA	25.67	+M	+	+	+	+	+M	+		+	PA	PA	5	c		
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	29.64	+M	+	+	+	+	+p	+		+	PA	PA	26.18	+p	+	+	+	+	+p	+		+	PA	PA	5	c		
5325	Carpaccio au basilic	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	5	c	
5326	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5327	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5328	Tartare et sa sauce	Seasoned beef	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	st	-	-	-	-	-	-	-	-	-	-	-	5	c
5329	Haché à la bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5330	Haché à l'oignon	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5331	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	-	-	-	-	st	-	-	-	-	-	-	-	5	c
5820	Carpaccio basilic	Carpaccio	+p	-	+p	-	+	36.3	(XLD:+))	+	+	+	+	-(XLD:+))	+		+	PA	PA	25.44	(XLD: +)	+	+	+	+	(XLD: +)	+		+	PA	PA	5	c		
5821	Carpaccio huile d'olive et basilic	Carpaccio	+M	+p	+p	+p	+	33.49	+p	+	+	+	+	+p	+		+	PA	PA	24.26	+p	+	+	+	+	+p	+		+	PA	PA	5	c		
5822	Bavette à l'échalotte	Beef trim seasoned	+M	+M	+M	+M	+	29.5	+p	+	+	+	+	+p	+		+	PA	PA	28.99	+M	+	+	+	+	+M	+		+	PA	PA	5	c		
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+p	+p	+p	+p	+	36.64	+p	+	+	+	+	+p	+		+	PA	PA	32.04	+p	+	+	+	+	+p	+		+	PA	PA	5	c		
5826	Carpaccio au basilic	Carpaccio	st	st	st	st	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5827	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5828	Bavette à l'échalotte	Beef trim seasoned	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c
5829	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	st	-	-	-	st	-	-	-	-	-	-	-	5	c
5831	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	NA	NA	-	st	-	-	-	st	-	-	-	-	-	-	-	5	c

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2014)

N°Sample	French name product	English name product	Reference method: ISO 6579	Alternative method: SureTect <i>Salmonella</i> - PikoReal								Category	Type
			Result	8h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C				24h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C					
				PCR result	Confirmatory tests	Final result	Agreement	PCR result	Confirmatory tests	Final result	Agreement		
1790	Steak haché	Ground beef	+(S. Ohio)	-	-	-	ND	-	-	-	ND	5	a
1791	Steak haché	Ground beef	+	33.46(+)	+	+	PA	31.03	+	+	PA	5	a
1793	Steak haché	Ground beef	+	33.12(+)	+	+	PA	30.40	+	+	PA	5	a
1794	Steak haché	Ground beef	-	33.28(+)	+	+	PD	29.53	+	+	PD	5	a
1795	Steak haché	Ground beef	+	30.72(+)	+	+	PA	28.93	+	+	PA	5	a
2653	Steak haché	Ground beef	+	38.05(+)	+	+	PA	31.96	+	+	PA	5	a
2654	Steak haché	Ground beef	+	33.20(+)	+	+	PA	30.22	+	+	PA	5	a
2655	Steak haché	Ground beef	+	32.97(+)	+	+	PA	29.90	+	+	PA	5	a
2656	Haché de bœuf	Ground beef	+	30.58(+)	+	+	PA	30.06	+	+	PA	5	a
2657	Haché de bœuf	Ground beef	+	32.75(+)	+	+	PA	31.00	+	+	PA	5	a
2658	Steak haché	Ground beef	+	34.05(+)	+	+	PA	28.28	+	+	PA	5	a
2659	Steak haché	Ground beef	+	-/-	+	-	ND	36.49	+	+	PA	5	a
2660	Steak haché	Ground beef	+	34.61(+)	+	+	PA	33.97	+	+	PA	5	a
2661	Steak haché	Ground beef	+	32.15(+)	+	+	PA	31.53	+	+	PA	5	a
2662	Steak haché	Ground beef	+	31.05(+)	+	+	PA	30.28	+	+	PA	5	a
2663	Steak haché	Ground beef	+	34.61(+)	+	+	PA	28.89	+	+	PA	5	a
2664	Haché de bœuf	Ground beef	+	34.26(+)	+	+	PA	33.09	+	+	PA	5	a
2665	Steak haché	Ground beef	+	35.36(+)	+	+	PA	35.75	+	+	PA	5	a
2666	Steak haché	Ground beef	+	38.03(+)	+	+	PA	31.92	+	+	PA	5	a
2667	Steak haché	Ground beef	+	-	+	-	ND	34.73	+	+	PA	5	a
2668	Steak haché	Ground beef	+	35.42(+)	+	+	PA	27.52	+	+	PA	5	a
2669	Haché de bœuf	Ground beef	+	33.57(+)	+	+	PA	33.36	+	+	PA	5	a
2670	Haché de bœuf	Ground beef	-	36.81(+)	+ (XLD)	+	PD	36.99	+ (XLD)	+	PD	5	a
2671	Steak haché	Ground beef	+	38.80(+)	+ (XLD)	+	PA	35.43	+ (XLD)	+	PA	5	a
5312	Bifteck	Beef trim	+	32.84	+	+	PA	30.68	+	+	PA	5	a
5313	Tranche à bifteck	Beef trim	+	32.29	+	+	PA	28.68	+	+	PA	5	a
5314	Filet de tournedos	Beef trim	+	37.73	+	+	PA	26.38	+	+	PA	5	a
1796	Steak haché congelé	Frozen ground beef	+	30.90(+)	+	+	PA	25.17	+	+	PA	5	b
1797	Steak haché congelé	Frozen ground beef	-	34.58(+)	+	+	PD	34.88	+	+	PD	5	b
1798	Steak haché congelé	Frozen ground beef	+	32.20(+)	+	+	PA	28.95	+	+	PA	5	b
1799	Steak haché congelé	Frozen ground beef	+	-/-	+	-	ND	37.01	+	+	PA	5	b
1800	Steak haché congelé	Frozen ground beef	+	33.71(+)	+	+	PA	33.74	+	+	PA	5	b
1801	Steak haché congelé	Frozen ground beef	+	31.39(+)	+	+	PA	31.57	+	+	PA	5	b
2651	Steak haché congelé	Frozen ground beef	+	36.42(+)	+	+	PA	29.76	+	+	PA	5	b
2652	Steak haché congelé	Frozen ground beef	-	-	+	-	NA	32.51	+	+	PD	5	b
5824	Boulettes au bœuf surgelées	Frozen seasoned ground beef	+	37.97	+	+	PA	36.49	+	+	PA	5	b
5310	Haché à l'oignon	Frozen seasoned ground beef	+	-/-	+	-	ND	-/46.85 /41.96	+	-	ND	5	c
5315	Carpaccio au basilic	Carpaccio	+	33.23	+	+	PA	29.21	+	+	PA	5	c
5316	Carpaccio huile d'olive et basilic	Carpaccio	+	29.22	+	+	PA	24.37	+	+	PA	5	c
5317	Carpaccio au pistou	Carpaccio	+	27.55	+	+	PA	21.58	+	+	PA	5	c
5318	Tartare et sa sauce	Seasoned beef	+	36.69	+	+	PA	31.20	+	+	PA	5	c
5319	Haché à la bolognaise	Seasoned ground beef	+	27.29	+	+	PA	26.26	+	+	PA	5	c
5320	Haché à l'oignon	Frozen seasoned ground beef	+	28.32	+	+	PA	26.22	+	+	PA	5	c
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+	29.45	+	+	PA	26.60	+	+	PA	5	c
5820	Carpaccio basilic	Carpaccio	+	26.61	-(XLD:+)	+	PA	27.28	-(XLD:+)	+	PA	5	c
5821	Carpaccio huile d'olive et basilic	Carpaccio	+	25.01	+	+	PA	26.12	+	+	PA	5	c
5822	Bavette à l'échalote	Beef trim seasoned	+	28.79	+	+	PA	29.96	+	+	PA	5	c
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+	27.7	+	+	PA	32.29	+	+	PA	5	c

INFANT FORMULA PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																	Category	Type
				RVS broth		MKTn broth		Result	PCR result (Ct)	After incubation time										After storage 72 h at 5°C ± 3°C							
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Brilliance salmonella					RVS/Brilliance salmonella					Agreement		PCR result	Confir-matory tests	Final result	Agreement		
										Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance Salmonella	RVS/ Brilliance Salmonella						
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(23.39)	+	+	PA	6	a
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.48)	+	+	PA	6	a
609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	-	+p	-	+	+(28.36)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	PA	PA	+(30.05)	+	+	PA	6	a
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.75)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.30)	+	+	PA	6	a
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.68)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.22)	+	+	PA	6	a
617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(21.67)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.26)	+	+	PA	6	a
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.65)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.38)	+	+	PA	6	a
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.05)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.9)	+	+	PA	6	a
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.6)	+	+	PA	6	a
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+M	+M	+M	+p	+	+(25.20)	+m	+	+	+	+	+M	+			+	PA	PA	+(24.82)	+	+	PA	6	a
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.17)	+p	+	+	+	+	+p	+			+	PA	PA	+(30.15)	+	+	PA	6	a
1108	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(20.12)	+p	+	+	+	+	+p	+			+	PA	PA	+(19.6)	+	+	PA	6	a
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+M	+	+	+	+	+p	+			+	PA	PA	+(25.48)	+	+	PA	6	a
1110	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.25)	+p	+	+	+	+	+p	+			+	PA	PA	+(29.03)	+	+	PA	6	a
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.19)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.87)	+	+	PA	6	a
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.43)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.16)	+	+	PA	6	a
1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	BPW	+p	+p	+p	+p	+	+(23.64)	+p	+	+	+	+	+p	+			+	PA	PA	+(26.38)	+	+	PA	6	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(29.65)	+p	+	+	+	+	+p	+			+	PA	PA	+(29.43)	+	+	PA	6	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	BPW	+p	-	+p	-	+	-	st					-	-			-	ND	ND	-	-5MSRV/5RVS/5MKTn	-	ND	6	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(28.05)	+p	+	+	+	+	+p	+			+	PA	PA	+(27.75)	+	+	PA	6	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	BPW	+p	-	+p	-	+	+(31.82)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	PA	PA	+(31.5)	+	+	PA	6	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	BPW	+(4)	st	+p	+p	+	+(33.52)	+p	+	+	+	+	+p	+			+	PA	PA	+(33.27)	+	+	PA	6	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	-/-	+(2)	+	+	+	+	+p	+			-	ND	ND	+(39.54)	-	-	PPND	6	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ⁵ cfu/g	BPW	-	+p	-	+p	+	+(24.10)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.97)	+	+	PA	6	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(28.44)	+p	+	+	+	+	+p	+			+	PA	PA	+(27.23)	+	+	PA	6	b
990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	BPW	+p	+(3)	+p	+p	+	+(32.63)	+p	+	+	+	+	+p	+			+	PA	PA	+(32.6)	+	+	PA	6	b
994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(32.86)	+p	+	+	+	+	+p	+			+	PA	PA	+(32.06)	+	+	PA	6	b
995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					st				-	NA	NA					6	b
1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	BPW	+p	+p	+p	+p	+	+(22.12)	+p	+	+	+	+	+p	+			+	PA	PA	+(23.01)	+	+	PA	6	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	BPW	+p	+p	+p	+p	+	+(22.27)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.69)	+	+	PA	6	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	BPW	+p	+p	+p	+p	+	+(23.29)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.69)	+	+	PA	6	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(37.02)	+p	+	+	+	+	+p	+			+	PA	PA	+(36.25)	-5MSRV/5RVS/5MKTn	-	PPND	6	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 .10 ⁵ cfu/g	BPW	+p	+p	+p	+p	+	+(26.91)	+p	+	+	+	+	+p	+			+	PA	PA	+(26.39)	+	+	PA	6	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	BPW	+p	+p	+p	+p	+	+(22.38)	+p	+	+	+	+	+p	+			+	PA	PA	+(23.89)	+	+	PA	6	b
1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4. 10																									

INFANT FORMULA PikoReal PCR instrument (2014)																											
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																	Category	Type
				RVS broth		MKTTn broth		Result	PCR result (Ct)	After incubation time												After storage 72 h at 5°C ± 3°C					
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			Confirmatory tests								Agreement		PCR result	Confirmatory tests	Final result	Agreement				
										Brilliance salmonella				RVS/Brilliance salmonella				Brilliance Salmonella	RVS/ Brilliance Salmonella								
Typical colonies	Latex	Micro-bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result	Brilliance Salmonella	RVS/ Brilliance Salmonella																
1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					-	st				-	NA	NA				6	b
1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					-	st				-	NA	NA				6	b
1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					-	st				-	NA	NA				6	b
1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st					-	st				-	NA	NA				6	b

PET FOOD PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal															Category	Type		
				RVS broth		MKTn broth		Res ult	PCR result (Ct)	After incubation time										After storage for 72 h at 5 ± 3°C							
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result	Confi- r- matory tests	Fin al res ult	Agre- e- ment							
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance											
	Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result	Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance															
5212	Crépine (Matière première alimentation animale)	Raw materials(raw meat)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5213	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5214	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5215	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5216	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5217	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	+m	+M	+M	+p	+	36.27(+)	+m	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	7	a
5218	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5219	Farine (matière première alimentation animale)	Raw materials(flour)	ONE Broth + supp	+	-	+m	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5220	Farine d'agneau (matière première alimentation animale)	Raw materials(Lamb flour)	ONE Broth + supp	+M	+M	+M	+M	+	34.07(+)	+m	+	+	+	+	+M	+			+	PA	PA	31.11(+)	+	+	PA	7	a
5221	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	-/-	-				-	+p	+	+	+	-	ND	ND	-/-	+	-	ND	7	a
5222	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	37.19(+)	+m	+	+	+	+	+M	+			+	PA	PA	34.03(+)	+	+	PA	7	a
5223	Viande crue pour animaux	Raw materials	ONE Broth + supp	+M	+p	+M	+M	+	29.01(+)	+M	+	+	+	+	+p	+			+	PA	PA	27.13(+)	+	+	PA	7	a
5238	Matière première alimentation animale (sortie sécheur)	Pet food powder	ONE Broth + supp	+M	+M	+M	+p	+	27.15(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.57(+)	+	+	PA	7	a
5239	Farine de saumon(matière première)	Raw materials (salmon flour)	ONE Broth + supp	+p	+p	+p	+p	+	34.01(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.25(+)	+	+	PA	7	a
5240	Farine (matière première)	Raw materials (flour)	ONE Broth + supp	+p	+p	+p	+p	+	25.84(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.90(+)	+	+	PA	7	a
5241	Farine (matière première)	Raw materials (flour)	ONE Broth + supp	+M	+M	+M	+m	+	42.10(+)	-				-	+M	+	+	+	+	PPND	PA	27.66(+)	+	+	PA	7	a
5534	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5535	Matière première alimentation animale sécheur sortie 3	Pet food powder	ONE Broth + supp	-	-	+m(C.gille nii)	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5536	Matière première alimentation animale sécheur sortie 4	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5537	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	+M(C.gille nii)	-	-	35.7 (NC curve) -/-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5540	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	+m(E.coli)	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a
5541	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5542	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	a
5543	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	37.36(+)	+/-ni/+	+	+	+	+	+M	+			+	PD	PD	38.59(+)	+	+	PD	7	a
5550	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5551	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a
5552	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a

PET FOOD PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579		Alternative method: SureTect Salmonella - PikoReal																			Category	Type
				RVS broth		MKTn broth		After incubation time													After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar	Res ult	PCR result (Ct)	Confirmatory tests								Agreement		PCR result	Confir- matory tests	Fin al res ult	Agre- ement			
										Brilliance Salmonella Agar				RVS/Brilliance Salmonella Agar				Brilliance	RVS/ Brilliance							
Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result	Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	PCR result	Confir- matory tests	Fin al res ult	Agre- ement											
5232	Croquettes pour chat	Pellets for cat	ONE Broth + supp	-(white colonies) +p	-(white colonies) +p	+	24.2(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	21.75(+)	+	+	PA	7	b
5233	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+	23.9(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	21.30(+)	+	+	PA	7	b
5234	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	+p	+p	+	24.19(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	22.78(+)	+	+	PA	7	b
5235	Croquettes pour chien aux céréales. bœuf et légumes	Pellets for dog (cereals. beef . vegetables)	ONE Broth + supp	+p	+p	+	23.36(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	22.18(+)	+	+	PA	7	b
5236	Croquettes pour chien au riz. légumes et céréales	Pellets for dog (cereals. beef . rice)	ONE Broth + supp	+p	+p	+	23.55(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	22.22(+)	+	+	PA	7	b
5237	Croquettes pour chien au poulet et riz	Pellets for dog (cereals. chicken. rice)	ONE Broth + supp	st	st	st	27.4(+)	+p	+	+	+	+	+	+p	+	+	+	+	PD	PD	25.09(+)	+	+	PD	7	b
5538	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5539	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5546	Croquettes pour chien	Pellets for dog	ONE Broth + supp	+p	+p	+	23.70(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	23.88(+)	+	+	PA	7	b
5547	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+	24.07(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	24.14(+)	+	+	PA	7	b
5560	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5561	Croquettes pour chat	Pellets for cat	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5562	Croquettes pour chat stérilisé	Pellets for cat	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5563	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
1458	Croquettes pour chat bœuf volaille poisson	Pellets for cat	ONE Broth + supp	+p	+p	+	20.57(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	+(20.27)	+	+	PA	7	b
1459	Croquettes pour chien bœuf . céréales	Pellets for dog	ONE Broth + supp	+p	+p	+	23.02(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	+(21.58)	+	+	PA	7	b
1463	Croquettes pour chat bœuf volaille poisson	Pellets for cat	ONE Broth + supp	st	st	st	40.14(+) / 41.28(+) / 40.48(+)	st						st					PPNA	PPNA					7	b
1464	Croquettes pour chien bœuf . céréales	Pellets for dog	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
1465	Croquettes pour chat . poulet . canard. légumes	Pellets for cat	ONE Broth + supp	st	st	st	41.98(+) / 40.96(+) / 40.94(+)	st						st					PPNA	PPNA					7	b
1466	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
1467	Croquettes pour chat bœuf . poulet	Pellets for cat	ONE Broth + supp	st	st	st	-	st						st					NA	NA					7	b
5224	Saucisson pour chien au bœuf	Sausage for dog(beef)	ONE Broth + supp	-(white colonies) +p	-(white colonies) +p	+	24.6(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	21.84(+)	+	+	PA	7	c
5225	Saucisson pour chien au bœuf	Sausage for dog(beef)	ONE Broth + supp	+p	+p	+	23.86(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	21.30(+)	+	+	PA	7	c
5226	Saucisson pour chien viande et légumes	Sausage for dog(meat and vegetables))	ONE Broth + supp	+p	+p	+	24.09(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	22.31(+)	+	+	PA	7	c
5227	Saucisson pour chien viande et légumes	Sausage for dog(meat and vegetables))	ONE Broth + supp	+p	+p	+	24.51(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	23.15(+)	+	+	PA	7	c
5228	Pâté pour chien au poulet	Pâté food dog(chicken)	ONE Broth + supp	-(white colonies) +p	-(white colonies) +p	+	25.08(+)	+p	+	+	+	+	+	+p	+	+	+	+	PA	PA	22.82(+)	+	+	PA	7	c

PET FOOD PikoReal PCR instrument (2014)

N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579		Alternative method: SureTect Salmonella - PikoReal																			Category	Type	
				RVS broth		MKTTn broth		Res ult	PCR result(Ct)	After incubation time										After storage for 72 h at 5 ± 3°C							
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Confirmatory tests					Agreement		PCR result	Confir- matory tests	Fin al res ult	Agre- ement							
										Brilliance Salmonella Agar			RVS/Brilliance Salmonella Agar		Brilliance	RVS/ Brilliance											
Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result	Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance	PCR result	Confir- matory tests	Fin al res ult	Agre- ement												
5229	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.80(+)	+	+	PA	7	c
5230	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	25.02(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.34(+)	+	+	PA	7	c
5231	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.96(+)	+	+	PA	7	c
5548	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.04(+)	+	+	PA	7	c
5549	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.4(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.75(+)	+	+	PA	7	c
5553	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5554	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5555	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5556	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5557	Pâté pour chien	Pâté for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5558	Pâté pour chien au bœuf	Pâté for dog with beef	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
5559	Pâté pour chien au poulet	Pâté for dog with poultry	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
1456	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.00(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.61)	+	+	PA	7	c
1457	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.41)	+	+	PA	7	c
1460	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
1461	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c
1462	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c

MEAT PRODUCTS																										
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5			
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	767	Rôti de porc	Delicatessen (pork)	+p	+p	+p	+p	+	+(21.48)	+(21.06)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	768	Bacon fumé	Delicatessen (bacon)	+p	+p	+p	+p	+	+(20.74)	+(22.18)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	769	Saucisson sec	Delicatessen (dry sausage)	+p	+p	+p	+p	+	+(22.86)	+(17.90)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	770	Cervelas	Delicatessen (cervelas)	+p	+p	+p	+p	+	+(21.17)	+(21.66)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	771	Jambon supérieur avec couenne	Delicatessen (ham)	+p	+p	+p	+p	+	+(21.73)	+(22.46)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	772	Saucisson à l'ail	Delicatessen (sausage)	+p	+p	+p	+p	+	+(22.40)	+(22.51)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	773	Jambon serrano	Delicatessen (ham)	+p	+p	+p	+p	+	+(20.45)	+(16.93)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	774	Salami	Delicatessen (salami)	+p	+p	+p	+p	+	+(22.82)	+(24.41)	+p	+	+	+	+p	+		+	+	+	PA	PA	1	c		
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+(S.Derby)	+(35.12)	+(35.00)	-				+m	+	+	+	+	+	PA	PA	1	c		
2016	2038	Salami fumé	Delicatessen	-	-	-	-	-	-	-	-				-			-	-	-	NA	NA	1	c		
2016	2039	Bacon fumé	Delicatessen	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	1	c		
2016	2040	Saucisson sec	Sausages	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	1	c		
2016	3748	Lomo	Delicatessen	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	1	c		

MEAT PRODUCTS																	
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella								Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
After 72 h storage at 5°C +/- 3°C																	
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+ (27.42)	+ (27.52)	+	+	+	PD	PD	1	a
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+ (30.10)	+ (29.94)	+	+	+	PA	PA	1	a
2016	7472	Langue de cochon	Pork meat	-	-	-	-	-	+ (37.94)	+ (41.32)	+	+	+	PD	PD	1	a
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+	+	+	+	+	+	ND	ND	1	a
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+	+	+	+	+	+	PA	PA	1	a
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a
2016	482	Poitrine de veau à mijoter	Veal meat	+M	+M	+M	+M	+	+	+	+	+	+	PA	PA	1	a
2016	483	Pavé de veau à griller	Veal meat	-	-	-	-	-	+	+	+	+	+	PD	PD	1	a
2016	484	Bavette d'ailoyau	Beef meat	+d/-	-	+d/-	-	-	+	+	+	+	+	PD	PD	1	a
2016	485	Steak à griller	Ground beef	+M	+M	+M	+M	+	+	+	+	+	+	PA	PA	1	a
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+	+	+	+	+	PA	PA	1	a
2016	1184	Echine de cochon	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1186	Epaule de cochon congelée	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-	-	-	-	-	1	a
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+	+	+	+	+	PA	PA	1	a
2016	1534	Viande bovine à pot au feu	Beef trim	+M	-	+dni/+	-	+	+	+	+	+	+	PA	PA	1	a
2016	2043	Viande cru de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+	+	+	+	+	PA	PA	1	a
2017	7043	Salade surimi thon	RTE (salade surimi tuna)	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	1	a
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+	+	+	+	+	+	ND	ND	1	b
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+	+	+	+	+	PA	PA	1	b
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+	+	+	+	+	PA	PA	1	b
2016	7464	Canard	Duck meat	-	-	-	-	-	+	+	+	+	+	PD	PD	1	b
2016	7465	Viande de coudes de canard	Duck meat	+md (NC)	-	-	-	-	+	+	+	+	+	PD	PD	1	b
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+	+	+	+	+	PA	PA	1	b
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+	+	+	+	+	PD	PD	1	b
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+	+	+	+	+	+	ND	ND	1	b
2016	425	Brochette de dinde	Chicken meat	+1/2d(NC)	-	+md(NC)	-	-	-	-	-	-	-	NA	NA	1	b
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+	+	+	+	+	PA	PA	1	b
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-	-	-	-	-	1	b
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+	+	+	+	+	PA	PA	1	b
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	1	b
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+	+	+	+	+	PA	PA	1	b
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+	+	+	+	+	+	ND	ND	1	b
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+	+	+	+	+	PA	PA	1	b
2016	2042	Viande blanche de poulet	Chicken meat	+d(NC on TSA)	-	+d(NC on TSA)	-	-	-	-	-	-	-	-	-	1	b
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+	+	+	+	+	PA	PA	1	c
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	c
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+	+	+	+	+	PA	PA	1	c
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	c
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	c
2016	767	Rôti de porc	Delicatessen (pork)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	1	c
2016	768	Bacon fumé	Delicatessen (bacon)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	1	c

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MEAT PRODUCTS																	
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella							Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
After 72 h storage at 5°C +/- 3°C																	
2016	769	Saucisson sec	Delicatessen (dry sausage)	+p	+p	+p	+p	+	+(22.61)	+(23.90)	+	+	+	PA	PA	1	c
2016	770	Cervelas	Delicatessen (cervelas)	+p	+p	+p	+p	+	+(20.77)	+(19.87)	+	+	+	PA	PA	1	c
2016	771	Jambon supérieur avec couenne	Delicatessen (ham)	+p	+p	+p	+p	+	+(20.84)	+(24.10)	+	+	+	PA	PA	1	c
2016	772	Saucisson à l'ail	Delicatessen (sausage)	+p	+p	+p	+p	+	+(23.07)	+(25.12)	+	+	+	PA	PA	1	c
2016	773	Jambon serrano	Delicatessen (ham)	+p	+p	+p	+p	+	+(21.06)	+(21.25)	+	+	+	PA	PA	1	c
2016	774	Salami	Delicatessen (salami)	+p	+p	+p	+p	+	+(22.12)	+(23.10)	+	+	+	PA	PA	1	c
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+(S.Derby)	+(32.88)	+(34.57)	+	+	+	PA	PA	1	c
2016	2038	Salami fumé	Delicatessen	-	-	-	-	-								1	c
2016	2039	Bacon fumé	Delicatessen	st	st	st	st	-								1	c
2016	2040	Saucisson sec	Sausages	st	st	st	st	-								1	c
2016	3748	Lomo	Delicatessen	st	st	st	st	-								1	c

MILK AND DAIRY PRODUCTS																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests						All confirmatory tests	Final result		Agreement					
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella			RVS/Brilliance Salmonella				7500 Fast	QS5	7500 Fast	QS5				
									Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests									
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	+d/-									-	-	ND	ND	2	a
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-									-	-	NA	NA	2	a
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	st									-	-	NA	NA	2	a
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-									-	-	ND	ND	2	a
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.45)	+(22.87)	+p	+	+	+	+p	+				+	+	PA	PA	2	a
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(21.07)	+(21.09)	-(XLD+)				-(XLD+)	+				+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	if/-*	-	-				+d/+	+	+			+	-	NA	NA	2	a
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	st				st					-	-	NA	NA	2	a
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(28.32)	+(28.99)	+m	+	+	+	+M	+				+	+	PA	PA	2	a
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(22.21)	+(22.58)	+p	+	+	+	+p	+				+	+	PA	PA	2	a
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.46)	+(21.81)	+p	+	+	+	+p	+				+	+	PA	PA	2	a
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(21.57)	+(22.58)	+p	+	+	+	+p	+				+	+	PA	PA	2	a
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.76)	+(21.75)	-(XLD+)	+	+	+	-(XLD+)	+				+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-				st					-	-	NA	NA	2	a
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(22.04)	+(20.27)	+p	+	+	+	+p	+				+	+	PD	PD	2	a
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(22.08)	+(21.69)	+p	+	+	+	+p	+				+	+	PD	PD	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				st					-	-	NA	NA	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				st					-	-	NA	NA	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				st					-	-	NA	NA	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-					-	-	NA	NA	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				st					-	-	NA	NA	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-									-	-	NA	NA	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-									-	-	NA	NA	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-									-	-	NA	NA	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-									-	-	NA	NA	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.25)	+(23.39)	+d	+	+	+	+p	-				+	+	PA	PA	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.72)	+(23.18)	+d	+	+	+	+p	-				+	+	PA	PA	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-					-	-	NA	NA	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-					-	-	NA	NA	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(24.13)	+(22.93)	+p	+	+	+	+p	+				+	+	PA	PA	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.56)	+(21.95)	+p	+	+	+	+p	+				+	+	PA	PA	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.05)	+(22.09)	+p	+d	+	+	+p	+				+	+	PA	PA	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(30.92)	+(23.42)	+p	+d	+	+	+p	+				+	+	PA	PA	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-				st					-	-	NA	NA	2	b
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-				st					-	-	ND	ND	2	b
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-	-				-					-	-	NA	NA	2	b
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	b
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st				st					-	-	ND	ND	2	b
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				st					-	-	NA	NA	2	b
2016	327	Lait entier en poudre	Milk powder	st	st	st	st	-	+(22.55)	+(20.64)	+p	+	+	+	+p	+				+	+	PD	PD	2	c
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	+(40.18)/-(39.65)	+(38.45)	st				st					-(5MSRV/ 5RVS /5MKTn)	5x(MSRV/RVS/MKTn):-	PPND	PPND	2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.30)	+(20.69)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.71)	+(20.89)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.04)	+(19.88)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.29)	+(20.28)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(22.21)	+(20.93)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(21.83)	+(22.99)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(21.83)	+(20.99)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.57)	+(17.79)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(21.39)	+(21.28)	+p	+	+	+	+p	+				+	+	PA	PA	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				st					-	-	NA	NA	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st				st					-	-	NA	NA	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	st				st					-	-	NA	NA	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-				-					-	-	NA	NA	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	-				-					-	-	NA	NA	2	c

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MILK AND DAIRY PRODUCTS																								
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella												Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests						All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella			RVS/Brilliance Salmonella				7500 Fast	QS5	7500 Fast			QS5	
											Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex		Microbact	Reference method tests					
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				st				-	-	NA	NA	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st				-	-	NA	NA	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st				st				-	-	NA	NA	2	c

MILK AND DAIRY PRODUCTS																														
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																	Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	ONE Broth Salmonella + 12 mg/L novobiocin for 20 h at 37°C +/- 1°C																					
				XLD	ASAP	XLD	ASAP		PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	Confirmatory tests										All confirmatory tests	Final result		Agreement						
											Brilliance Salmonella					RVS/Brilliance Salmonella						7500 Fast	QS5	7500 Fast	QS5					
Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result																					
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	+ (24.41)	+ (22.69)	+M	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	+ (22.07)	+ (22.38)	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	PD	PD	2	a	
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-/+ (36.21**)	+ (36.82)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	PPND	2	a	
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+ (22.06)	+ (19.96)	+p	+	+	+	+	+	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	491	Crème fraîche	Cream	st	st	st	st	-	+ (21.47)	+ (22.63)	-(XLD+)	+	+	+	+	-(XLD+)	+	+	+	+	+	+	+	+	+	PD	PD	2	a	
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-/+ (40.07)/(35.69**)	+ (41.74)	+d/+	+	+	+	+	+m	+	+	+	+	+	+	+	+	+	NA	PD	2	a	
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+ (29.65)	+ (29.78)	+mni/+	+	+	+	+	+M	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+ (21.87)	+ (23.44)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+ (21.10)	+ (20.79)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+ (20.41)	+ (19.94)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+ (22.11)	+ (22.19)	-(XLD+)	+	+	+	+	-(XLD+)	+	+	+	+	+	+	+	+	+	PA	PA	2	a	
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-/**	+ (49.07)	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	PPNA	2	a	
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+ (22.10)	+ (19.24)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PD	PD	2	a	
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	a	
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+ (22.22)	+ (20.32)	+d	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+ (24.50)	+ (23.19)	+d	+	+	+	+	+d	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+ (22.15)	+ (20.66)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+ (23.99)	+ (23.27)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+ (21.24)	+ (20.73)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+ (22.01)	+ (20.90)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	b	
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	ND	ND	2	b	
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	+ (32.84)	+ (32.94)	+d/+	+	+	+	+	+1/2	+	+	+	+	+	+	+	+	+	PD	PD	2	b	
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	ND	ND	2	b	
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b	
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+ (21.29)	+ (18.69)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PD	PD	2	c	
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-/+ (42.45**)	+ (38.35)	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	ND	PPND	2	c	
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	ND	ND	2	c	
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+ (22.49)	+ (19.85)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+ (21.28)	+ (19.46)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+ (20.77)	+ (20.65)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+ (19.65)	+ (17.90)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+ (20.34)	+ (19.57)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+ (21.20)	+ (19.97)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+ (20.88)	+ (19.90)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+ (22.36)	+ (22.16)	+p	+	+	+	+	+p	+	+	+	+	+	+	+	+	+	PA	PA	2	c	
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	NA	NA	2	c	
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	2	c

* Analyses performed according to COFRAC accreditation

MILK AND DAIRY PRODUCTS																									
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and storage for 72 h at 2-8°C				20 h at 37°C OBS + Novobiocin and storage for 72 h at 2-8°C												
				XLD	ASAP	XLD	ASAP		PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	All confirmatory tests	Final result		Agreement				
								7500 Fast	QS5	7500 Fast		QS5	7500 Fast	QS5	7500 Fast				QS5	7500 Fast	QS5				
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	+	(24.66)	+	(21.78)	+	+	PA	PA	2	a
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-	-	-	NA	NA	+	+	+	+	+	+	PD	PD	2	a
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-	-	-	NA	NA	+	+	+	+	+	+	PD	PD	2	a
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-	-	-	ND	ND	+	-	+	+	+	+	ND	PA	2	a
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+	(21.67)	+	(21.30)	+	+	+	+	+	+	+	+	+	PA	PA	2	a
2016	491	Crème fraîche	Cream	st	st	st	st	-	+	(22.06)	+	(20.44)	-	(+XLD)	+	+	+	+	+	+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-	-	-	-	-	NA	NA	+	+	+	+	+	+	PD	PD	2	a
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	-	-	-	NA	NA	+	+	+	+	+	+	PD	PD	2	a
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+	(28.77)	+	(25.83)	+	+	+	+	+	+	+	+	+	PA	PA	2	a
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+	(21.10)	+	(21.76)	+	+	+	+	+	+	+	+	+	PA	PA	2	a
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+	(20.59)	+	(20.77)	+	+	+	+	+	+	+	+	+	PA	PA	2	a
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+	(21.23)	+	(19.77)	+	+	+	+	+	+	+	+	+	PA	PA	2	a
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+	(21.15)	+	(21.10)	-	(XLD+)	+	+	+	+	+	+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+	(20.70)	+	(20.17)	+	+	+	+	+	+	+	+	+	PD	PD	2	a
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+	(21.97)	+	(20.69)	+	+	+	+	+	+	+	+	+	PD	PD	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+	(22.70)	+	(21.14)	+d	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+	(23.06)	+	(22.52)	+d	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(20.86)	+	(19.97)	+	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(22.12)	+	(22.21)	+	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(2064)	+	(21.43)	+	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+	(22.17)	+	(22.27)	+	+	+	+	+	+	+	+	+	PA	PA	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	+	(41.41)/-i	+	(38.71)	-	(5MSRV/ 5RVS/ 5MKTTN)	-	-	-	-	-	-	-	-	-	2	b
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-	-	-	-	-	-	-	+	+	+	+	+	PD	PD	2	b
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+	(21.57)	+	(20.46)	+	+	+	+	+	+	+	+	+	PD	PD	2	c
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+	(22.00)	+	(20.11)	+	+	+	+	-	-	-	-	-	-	-	2	c
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+	(20.33)	+	(20.01)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+	(21.94)	+	(20.55)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+	(20.67)	+	(21.52)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+	(22.63)	+	(20.63)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+	(20.17)	+	(20.08)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+	(20.38)	+	(19.68)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+	(21.20)	+	(20.39)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+	(22.78)	+	(23.99)	+	+	+	+	+	+	+	+	+	PA	PA	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c

* Analyses performed according to COFRAC accreditation

MILK AND DAIRY PRODUCTS																						
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella												Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and storage for 72 h at 2-8°C				20 h at 37°C OBS + Novobiocin and storage for 72 h at 2-8°C									
				PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	All confirmatory tests	Final result		Agreement						
				XLD	ASAP		XLD	ASAP	7500 Fast	QS5				7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast		
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-													2	c
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-													2	c
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-													2	c

INFANT FORMULA																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		After incubation time								All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.47)	+(20.43)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.13)	+(24.82)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(29.84)	+(31.67)	-(XLD+)	+	+	+	-(XLD+)	+		+	+	+	PA	PA	3	a	
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.79)	+(25.51)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.28)	+(22.09)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.46)	+(21.41)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.19)	+(24.68)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.61)	+(24.48)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(27.20)	+(26.98)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(25.90)	+(24.74)	+m	+	+	+	+M	+		+	+	+	PA	PA	3	a	
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(31.25)	+(29.28)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.06)	+(20.28)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.60)	+(25.63)	+M	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.81)	+(29.92)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.62)	+(23.12)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.62)	+(25.13)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	a	
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	a	
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(26.17)	+(24.29)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	b	
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(31.03)	+(28.58)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-	-	+(36.41)	st				st			-	-	-	NA	PPNA	3	b	
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	+p	-	+p	-	+	-	-	st				-			-	-	-	ND	ND	3	b	
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	b	
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(28.41)	+(25.92)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	b	
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁶ cfu/g	+p	-	+p	-	+	+(32.04)	+(32.11)	-(XLD+)	+	+	+	-(XLD+)	+		+	+	+	PA	PA	3	b	
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+(4)	st	+p	+p	+	+(34.78)	+(34.60)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	st	st	st	st	-	-	i/*	st				st			-	-	-	NA	NA	3	b	
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(41.37)/-(42.32)	+(36.18)	+(2)	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	-	+p	-	+p	+	+(25.92)	+(26.38)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(30.97)	+(29.09)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	+p	+(3)	+p	+p	+	+(34.59)	+(32.63)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(33.50)	+(35.23)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	b	
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(23.48)	+(22.21)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	+p	+p	+p	+p	+	+(24.66)	+(22.46)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	+p	+p	+p	+p	+	+(23.55)	+(22.14)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(38.47)	+(35.08)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 .10 ⁵ cfu/g	+p	+p	+p	+p	+	+(27.89)	+(24.51)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(23.74)	+(22.87)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4 .10 ³ cfu/g	+p	+p	+p	+p	+	+(22.37)	+(21.49)	+p	+	+	+	+p	+		+	+	+	PA	PA	3	b	
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	3	b	

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INFANT FORMULA																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
			9.7 .10 ⁶ cfu/g																						
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 .10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 10. ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 10. ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10. ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b

INFANT FORMULA																	
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella							Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
After 72 h storage at 5°C +/- 3°C																	
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.50)	+(21.22)	+	+	+	PA	PA	3	a
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-								3	a
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.04)	+(24.41)	+	+	+	PA	PA	3	a
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(30.19)	+(31.20)	+	+	+	PA	PA	3	a
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.27)	+(25.51)	+	+	+	PA	PA	3	a
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.54)	+(23.82)	+	+	+	PA	PA	3	a
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.28)	+(21.66)	+	+	+	PA	PA	3	a
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.38)	+(23.23)	+	+	+	PA	PA	3	a
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.25)	+(23.93)	+	+	+	PA	PA	3	a
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.69)	+(25.30)	+	+	+	PA	PA	3	a
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(26.06)	+(26.42)	+	+	+	PA	PA	3	a
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.72)	+(30.05)	+	+	+	PA	PA	3	a
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.83)	+(18.79)	+	+	+	PA	PA	3	a
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.23)	+(25.84)	+	+	+	PA	PA	3	a
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.58)	+(30.13)	+	+	+	PA	PA	3	a
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.92)	+(24.47)	+	+	+	PA	PA	3	a
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.93)	+(26.82)	+	+	+	PA	PA	3	a
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(27.03)	+(23.70)	+	+	+	PA	PA	3	b
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(30.23)	+(30.05)	+	+	+	PA	PA	3	b
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	+p	-	+p	-	+	+(45.85)/- **	-	5x(MSRV/RVS/MKTTn):-	-	-	PPND	ND	3	b
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(29.36)	+(28.78)	+	+	+	PA	PA	3	b
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	+p	-	+p	-	+	+(32.67)	+(33.96)	+	+	+	PA	PA	3	b
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+(4)	st	+p	+p	+	+(33.30)	+(33.52)	+	+	+	PA	PA	3	b
2016	986	Poudre de lait infantile formule épaisse avec probiotiques	Infant formula with probiotics 9.3. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	3	b
2016	988	Poudre de lait infantile formule épaisse avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	-	+p	-	+p	+	+(25.32)	+(24.83)	+	+	+	PA	PA	3	b
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(28.50)	+(29.01)	+	+	+	PA	PA	3	b
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics <2.0. 10 ⁵ cfu/g	+p	+(3)	+p	+p	+	+(32.08)	+(33.56)	+	+	+	PA	PA	3	b
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(34.20)	+(32.54)	+	+	+	PA	PA	3	b
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(22.22)	+(23.43)	+	+	+	PA	PA	3	b
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	+p	+p	+p	+p	+	+(23.00)	+(23.24)	+	+	+	PA	PA	3	b
2016	1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	+p	+p	+p	+p	+	+(23.52)	+(23.44)	+	+	+	PA	PA	3	b
2016	1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(35.14)	+(36.74)	5x(MSRV/RVS/MKTTn):-	-	-	PPND	PPND	3	b
2016	1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(27.96)	+(26.35)	+	+	+	PA	PA	3	b
2016	1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(23.00)	+(24.18)	+	+	+	PA	PA	3	b
2016	1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4. 10 ³ cfu/g	+p	+p	+p	+p	+	+(22.91)	+(21.93)	+	+	+	PA	PA	3	b
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	st	st	st	st	-								3	b

* Analyses performed according to COFRAC accreditation

INFANT FORMULA														Category	Type		
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella									
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result				Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5			7500 Fast	QS5
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	st	st	st	st	-								3	b

Year of analysis	N° Sample	Product (French name)	Product	VEGETABLES													Alternative method: SureTect Salmonella						Category	Type		
				ISO 6579* method					After incubation time																	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast			QS5	
2016	6602	Fruits rouges surgelées	Frozen red fruits	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	6603	Fraises surgelées	Frozen strawberries	st	st	st	st	-	-/(41.23**)	+(43.25)	st	-	-	-	-	-	-	-	NA	PPNA	4	a				
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(33.58)	+(22.89)	+m/+	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	+(31.47)	+(22.86)	+m	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(27.83)	+(21.87)	+m	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(38.24)	+(33.08)	+md	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(27.30)	+(34.86)	+1/2	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6693	Coriandre	Coriander	-	-	-	-	-	-/(33.35)/+(33.58)	+(34.62)	+m	+	+	+	+	+	+	+	NA	PD	4	a				
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	-/(30.75)/+(31.19)	+(30.92)	-	/	-	-	+	+w	+	+	ND	PA	4	a				
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(35.14)	+(25.69)	+md	+	+	+	+	+	+	+	PA	PA	4	a				
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(32.92)	+(36.42)	+m/+	+	+	+	+	+	+	+	PA	PA	4	a				
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(25.59)	+(24.70)	+p	+	+	+	+	+	+	+	PA	PA	4	a				
2016	7106	Chou rouge	Red cabbage	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	NA	NA	4	a				
2016	7107	Persil	Parsley	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	7108	Persil	Parsley	-	-	+md/-	+md/-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	7109	Coriandre	Coriander	-	-	+md/-	+md/-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	7110	Ciboulette	Chive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	7111	Basilic	Basil	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	ND	ND	4	a				
2017	6021	Courgette	Zucchini	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a				
2016	6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	-	-	-	-	-	-/-	-	-	-	-	-	+d	+	+	+	+	+	+	+	NA	NA	4	b
2016	6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	+1/2	+1/2	+M	+M	+	i+(36.15)*	+(34.78)	-	-	-	-	+M	+	+	+	+	+	+	+	PA	PA	4	b
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(31.30)	+(36.64)	+m/+	+	+	+	+	+	+	+	+	PA	PA	4	b			
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(34.37)/-**	-	+md/-	-	-	-	+	+	+	+	+	+	+	+	PA	ND	4	b
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(32.37)	+(30.98)	+md/+	+	+	+	+	+	+	+	+	PA	PA	4	b			
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.32)	+(25.26)	+M	+	+	+	+	+	+	+	+	PA	PA	4	b			
2016	7103	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	st	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	NA	NA	4	b			
2016	7105	Jeunes pousses d'épinards	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2016	7112	Jeunes pousses (red chard/épinards/roquette)	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2016	7113	Tendres pousses (mâche/épinards/laitue)	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2016	7114	Jeunes pousses	Baby leaves	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2016	7115	Mesclun	Mesclun	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	NA	NA	4	b			
2017	6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae/C.freundii)	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2017	6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae)	-	-	+(32.62)	+(31.20)	+m	+	+	+	+M	+	+	+	+	PD	PD	4	b			
2017	6009	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2017	6010	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(28.64)	+(25.08)	+M	+	+	+	+p	+	+	+	+	PD	PD	4	b			
2017	6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.00)	+(30.87)	+1/2	+	+	+	+p	+	+	+	+	PA	PA	4	b			
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md(C.youngae)	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2017	6023	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2017	6024	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	b			
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.21)	+(24.08)	+1/2	+	+	+	+M	+	+	+	+	PA	PA	4	c			
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(26.43)	+(24.18)	+m	+	+	+	+M	+	+	+	+	PA	PA	4	c			
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.51)	+(20.76)	+1/2	+	+	+	+p	+	+	+	+	PD	PD	4	c			
2016	6478	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2016	6479	Macédoine	Deli salad	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(27.08)	+(24.91)	+M	+	+	+	+p	+	+	+	+	PD	PD	4	c			
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(22.03)	+(26.34)	+p	+	+	+	+p	+	+	+	+	PA	PA	4	c			
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.91)	+(30.07)	+p	+	+	+	+p	+	+	+	+	PA	PA	4	c			
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(23.98)	+(32.40)	+M	+	+	+	+M	+	+	+	+	PA	PA	4	c			
2016	6702	Jus de fruits frais	Fresh juice	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	NA	NA	4	c			
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(24.02)	+(23.49)	+M	+	+	+	+p	+	+	+	+	PA	PA	4	c			
2016	7104	Carottes râpées	Grated carrots	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	NA	NA	4	c			
2017	6012	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-	-	-	-	-	-	-	-	-	-	ND	ND	4	c				
2017	6025	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2017	6026	Salade de betteraves	RTE (beet salad)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	NA	NA	4	c			
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2017	6028	Pommes rissolées surgelées	Frozen cooked potatoes	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			
2017	6029	Poêlée rustique surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c			

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VEGETABLES																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella												Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests								Final result				Agreement		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	7500 Fast			QS5	7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2017	6030	Poêlée champêtre surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c	
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(34.49)	+(34.34)	-	-	-	-	+M	+	+	+	+	+	PA	PA	4	c	
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.45)	+(20.12)	+p	+	+	+	+p	+	+	+	+	+	PA	PA	4	c	
2017	7046	Céleri rémoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.08)	+(41.82)	-	-	-	5RVS/5MKTTN/5MSRV	st	-	-	-	-	-	PPND	PPND	4	c	
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(21.33)	+(20.33)	+p	+	+	+	+p	+	+	+	+	+	PD	PD	4	c	

Year of analysis	N° Sample	Product (French name)	Product	VEGETABLES												Category	Type	
				ISO 6579* method						Alternative method: SureTect Salmonella								
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5			
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(31.69)	+(37.81)	+	+	+	+	PA	PA	4	a
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	-/(39.05**)	+(40.03)	+	-	+	ND	PA	PA	4	a
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(26.71)	+(28.62)	+	+	+	PA	PA	4	a	
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(36.77)	+(34.55)	+	+	+	PA	PA	4	a	
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(26.13)	+(26.10)	+	+	+	PA	PA	4	a	
2016	6693	Coriandre	Coriander	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a	
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	+(40.25)	+(36.71)	+	+	+	PA	PA	4	a	
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(33.48)	+(31.81)	+	+	+	PA	PA	4	a	
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(31.82)	+(30.93)	+	+	+	PA	PA	4	a	
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(24.99)	+(23.93)	+	+	+	PA	PA	4	a	
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	4	a	
2016	6477	Salade en mélange (chou, frisé, courgette, radis)	Salad mixture	-	-	-	-	-	-/-	-	+	-	-	NA	NA	4	b	
2016	6481	Salade en mélange (chou, frisé, courgette, radis)	Salad mixture	+1/2	+1/2	+M	+M	+	+(37.21)	+(33.92)	+	+	+	PA	PA	4	b	
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(30.77)	+(33.42)	+	+	+	PA	PA	4	b	
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(33.38)	+(31.26)	+	+	+	PA	PA	4	b	
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(33.43)	+(31.71)	+	+	+	PA	PA	4	b	
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.12)	+(25.06)	+	+	+	PA	PA	4	b	
2017	6007	Assiette croquante (chou blanc, carotte, frisée, poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae/ C.freundii)	-	-	-	-	-	-	-	NA	NA	4	b	
2017	6008	Assiette croquante (chou blanc, carotte, frisée, poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae)	-	-	+(33.78)	+(30.33)	+	+	+	PD	PD	4	b	
2017	6010	Salade iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(29.05)	+(24.74)	+	+	+	PD	PD	4	b	
2017	6011	Assiette douceur (betterave, carotte, chou rouge, mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.07)	+(28.98)	+	+	+	PA	PA	4	b	
2017	6022	Assiette croquante (chou blanc, carotte, frisée, poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md(C.youngae)	-	-	-	-	-	-	NA	NA	4	b	
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.08)	+(23.68)	+	+	+	PA	PA	4	c	
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(27.14)	+(22.54)	+	+	+	PA	PA	4	c	
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.63)	+(20.27)	+	+	+	PD	PD	4	c	
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(21.28)	+(19.48)	+	+	+	PD	PD	4	c	
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(23.00)	+(22.13)	+	+	+	PA	PA	4	c	
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.46)	+(22.89)	+	+	+	PA	PA	4	c	
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(21.63)	+(20.74)	+	+	+	PA	PA	4	c	
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(23.28)	+(22.32)	+	+	+	PA	PA	4	c	
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-/(39.98**)	+(38.93)	-	-	-	ND	ND	4	c	
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c	
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(33.65)	+(33.88)	+	+	+	PA	PA	4	c	
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.70)	+(21.69)	+	+	+	PA	PA	4	c	
2017	7046	Céleri rémoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.62)/-**	-	5x(MSRV/RVS/MKTn):-	-	-	PPND	ND	4	c	
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(20.22)	+(21.79)	+	+	+	PD	PD	4	c	

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SEAFOOD																										
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast			QS5	
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+	-	-	st				st					-	-	-	ND	ND	5	c
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+(28.18)	+(28.39)	+m	+	+	+	+M	+				+	+	+	PA	PA	5	c
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+(19.70)	+(19.09)	+p	+	+	+	+p	+				+	+	+	PA	PA	5	c
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	+(41.27)	+(41.54)	-			5RVS/5MKTTN/5MSRV	st					-	-	-	PPND	PPND	5	c
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.63)	+(18.64)	+p	+	+	+	+M	+				+	+	+	PA	PA	5	c

SEAFOOD																	
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella								Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	6467	Filet de vieille	Fish filets	-	-	-	-	-	-/-	-	+	-	-	NA	NA	5	a
2016	6468	Filet de lieu noir	Fish filets	-	+md/-	-	-	-								5	a
2016	6469	Filet de vieille	Fish filets	-	-	-	-	-								5	a
2016	6470	Filet de lieu noir	Fish filets	+m	+1/2	+p	+p	+						ND	ND	5	a
2016	6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	+p	+p	+p	+p	+	+ (25.37)	+ (31.79)	+	+	+	PA	PA	5	a
2016	6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	^p	+p	+p	+p	+	+ (21.41)	+ (23.02)	+	+	+	PA	PA	5	a
2016	6606	Crevettes équateur surgelées	Frozen shrimp	+p	+p	+p	+p	+	+ (23.55)	+ (21.89)	+	+	+	PA	PA	5	a
2016	6703	Crevettes crues tropicales	Raw shrimps	+m	+1/2	-	+m	+	+ (25.39)	+ (25.07)	+	+	+	PA	PA	5	a
2016	6704	Crevettes crues tropicales	Raw shrimps	+1/2	+1/2	+m	+m/	+	+ (29.96)	+ (26.91)	+	+	+	PA	PA	5	a
2016	6705	Crevettes crues équateur	Raw shrimps	+p	+p	+p	+p	+	+ (22.55)	+ (25.29)	+	+	+	PA	PA	5	a
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-								5	a
2017	6246	Darne de saumon d'élevage	Raw salmon	+M	+p	+M	+M	+	+ (28.06)	+ (25.99)	+	+	+	PA	PA	5	a
2017	6247	Filet de Tacaud	Raw fish fillet	+M	+M	+m	+m	+	+ (29.14)	+ (25.38)	+	+	+	PA	PA	5	a
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-						NA	NA	5	a
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-						NA	NA	5	a
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-						NA	NA	5	a
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-						NA	NA	5	a
2017	7422	Filet de merlan	Fish filets	+M(C.youngae)	-	+M(C.youngae)	-	-								5	a
2016	6464	Cocktail de fruits de mer	Seafood cocktail	+M	+M	+M	+p	+	+ (22.64)	+ (20.14)	+	+	+	PA	PA	5	b
2016	6465	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-								5	b
2016	6466	Mélange de fruits de mer	Seafood mixture	-	-	-	-	-								5	b
2017	6248	Sardines marinées à cuire	Marinated sardines	+p	+p	+p	+p	+	+ (22.11)	+ (18.81)	+	+	+	PA	PA	5	b
2017	6249	Sardines marinées à cuire	Marinated sardines	+p	+p	+M	+M	+	+ (22.46)	+ (18.65)	+	+	+	PA	PA	5	b
2017	6250	Grillades de filet de Colin à cuire	Grilled colin fillet	+M	+M	+M	+M	+	+ (20.05)	+ (17.79)	+	+	+	PA	PA	5	b
2017	6251	Filet de colin façon meunière	Cooked colin fillet	+M	+M	+m	+m	+	+ (31.11)	+ (29.28)	+	+	+	PA	PA	5	b
2017	6252	Saint Jacques poireaux et champignons	Cooked shellfish	+M	+M	+p	+p	+	+ (20.23)	+ (18.87)	+	+	+	PA	PA	5	b
2017	6253	Petites gambas tagliatelles Pesto	Cooked shellfish	+M	+M	+p	+p	+	+ (21.64)	+ (18.72)	+	+	+	PA	PA	5	b
2017	6254	Penné aux saumon crème d'épinards	Cooked salmon with pastas	+M	+M	+p	+p	+	+ (22.82)	+ (18.92)	+	+	+	PA	PA	5	b
2017	6255	Acras de morues à cuire	Cooked cod	+M	+M	+p	+p	+	+ (21.83)	+ (17.41)	+	+	+	PA	PA	5	b
2017	6256	Crevettes sauce piquante à cuire	Cooked shrimps	+M	+M	+p	+p	+	+ (22.07)	+ (17.95)	+	+	+	PA	PA	5	b
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-								5	b
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-								5	b
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-								5	b
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-								5	b
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-								5	b
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-								5	b
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-								5	b
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-						NA	NA	5	b
2016	6471	Surimi	Surimi	st	st	st	st	-	+ (22.06)	+ (31.82)	+	+	+	PD	PD	5	c
2016	6472	Terrine de crabe homard	Seafood terrine	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c
2016	6473	Terrine de saumon Saint Jacques	Seafood terrine	st	st	st	st	-	+ (22.79)	+ (22.34)	+	+	+	PD	PD	5	c
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-								5	c
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-								5	c
2017	6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-								5	c
2017	6015	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	+ (21.61)	+ (18.54)	+	+	+	PD	PD	5	c
2017	6016	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	+p	+p	+p	+p	+						ND	ND	5	c
2017	6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	+ (1)	+m	+M	+M	+	+ (27.02)	+ (22.81)	+	+	+	PA	PA	5	c
2017	6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	st	st	-	-	-								5	c
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-								5	c
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-								5	c
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-								5	c
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-								5	c
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md(C.freundii)	-	-						NA	NA	5	c
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md(C.youngae/C.freundii)	-	-						NA	NA	5	c
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-								5	c
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-								5	c
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+						ND	ND	5	c
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+ (28.14)	+ (28.89)	+	+	+	PA	PA	5	c
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+ (19.22)	+ (21.25)	+	+	+	PA	PA	5	c
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	-/-**	+ (44.18)	-	-	-	ND	PPND	5	c

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SEAFOOD																		
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				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result				Agreement		
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5					
				After 72 h storage at 5°C +/- 3°C					7500 Fast	QS5		7500 Fast	QS5					
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.36)	+(19.56)	+	+	+	+	PA	PA	5	c

RAW BEEF MEATS																											
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																	Category	Type
				RVS broth		MKTTn broth		Result	PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement					
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS/Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5				
											Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests									
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(22.43)	+(22.19)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	a		
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(29.39)	+(28.73)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	a		
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	+(34.55)	+(30.80)	+M	+	+	+	+d	+			+	+	+	PA	PA	6	a		
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(29.30)	+(27.64)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	a		
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(22.92)	+(22.37)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	a		
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(25.64)	+(24.61)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a		
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(28.47)	+(28.37)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a		
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(32.01)	+(32.06)	+m	+	+	+	+m	+			+	+	+	PA	PA	6	a		
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	i/(31.29)	+(31.70)	+m	+	+	+	+m	+			+	+	+	PD	PD	6	a		
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(30.21)	+(31.50)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a		
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2236	Hampe de boeuf	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	a		
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(23.75)	+(24.16)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PD	PD	6	b		
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(23.59)	+(25.54)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	b		
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(30.48)	+(28.82)	+1/2	+	+	+	+1/2	+			+	+	+	PA	PA	6	b		
2016	443	Carpaccio de boeuf huile d'olive. basilic surgelé	Frozen carpaccio	+m	+p	+p	+M	+	-	-	st	-	-	-	st	-			-	-	-	ND	ND	6	b		
2016	444	Carpaccio de boeuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	i/-	-	-	-	-	-	st	-			-	-	-	ND	ND	6	b		
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(27.34)	+(26.45)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	b		
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(24.02)	+(22.06)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	b		
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(22.55)	+(25.11)	+M	+	+	+	+M	+			+	+	+	PD	PD	6	b		
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(29.13)	+(29.91)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	6	b		
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(21.05)	+(22.62)	+M	+	+	+	+p	+			+	+	+	PD	PD	6	b		
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(27.58)	+(27.59)	+1/2	+	+	+	+M	+			+	+	+	PA	PA	6	b		
2016	2221	Haché de boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2224	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2225	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2227	Effeillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	2229	Haché de boeuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st	-	-	-	st	-			-	-	-	NA	NA	6	b		
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	b		
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(28.54)	+(28.47)	+m	+	+	+	+M	+			+	+	+	PA	PA	6	c		
2016	559	Carpaccio pur boeuf	Carpaccio	+p	+p	+p	+M	+	+(20.52)	+(20.13)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c		
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(22.36)	+(23.39)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c		
2016	561	Carpaccio au basilic	Carpaccio	st	st	-	-	-	-	-	st	-	-	-	st	-			-	-	-	NA	NA	6	c		
2016	562	Tartare de boeuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	st	-	-	-	st	-			-	-	-	ND	ND	6	c		
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-	-	-	-	-	-			-	-	-	ND	ND	6	c		
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(28.06)	+(26.78)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	c		
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(30.56)	+(31.36)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	c		
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(23.55)	+(20.87)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c		
2016	571	Pavé de rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	c		
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(28.07)	+(27.13)	+M	+	+	+	+M	+			+	+	+	PD	PD	6	c		
2016	2231	Carpaccio de boeuf	Carpaccio	st	st	-	-	-	-	-	st	-	-	-	st	-			-	-	-	NA	NA	6	c		
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	c		
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	st	-	-	-	-	-			-	-	-	NA	NA	6	c		
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-			-	-	-	NA	NA	6	c		
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st	-	-	-	st	-			-	-	-	NA	NA	6	c		

* Analyses performed according to COFRAC accreditation

RAW BEEF MEATS																											
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																	Category	Type
				RVS broth		MKTn broth		Result	PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement					
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS/Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5				
								Typical colonies			Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests										
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6	c		
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6	c		
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	6	c		
2016	3747	Haché de bœuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6	c		

RAW BEEF MEATS																										
Year of analysis	N°Sample	Product (French name)	Product	Reference method					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTn broth		Result	BPW 9 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C						BPW 24 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C											
				XLD	ASAP	XLD	ASAP		PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR (Cq)		All confirmatory tests	Final result		Agreement					
									7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5		7500 Fast	QS5						
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(24.92)	+(27.68)	+	+	+	PA	PA	+(22.92)	+(21.84)	+	+	+	PA	PA	6	a		
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(33.24)	+(34.21)	+	+	+	PA	PA	+(30.56)	+(29.15)	+	+	+	PA	PA	6	a		
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	-/-	-	+	-	-	ND	ND	+(34.93)	+(37.67)	+	+	+	PA	PA	6	a		
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(33.12)	+(32.55)	+	+	+	PA	PA	+(31.02)	+(29.43)	+	+	+	PA	PA	6	a		
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(30.11)	+(32.66)	+	+	+	PA	PA	+(24.20)	+(24.65)	+	+	+	PA	PA	6	a		
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(34.12)	+(32.77)	+	+	+	PA	PA	+(26.02)	+(25.34)	+	+	+	PA	PA	6	a		
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(34.65)	+(33.14)	+	+	+	PA	PA	+(28.94)	+(28.87)	+	+	+	PA	PA	6	a		
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(33.51)	+(35.73)	+	+	+	PA	PA	+(31.89)	+(31.65)	+	+	+	PA	PA	6	a		
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	+(33.17)	+(35.43)	+	+	+	PD	PD	+(31.28)	+(31.32)	+	+	+	PD	PD	6	a		
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(31.16)	+(31.12)	+	+	+	PA	PA	+(29.21)	+(27.47)	+	+	+	PA	PA	6	a		
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(38.71)	+(42.77)	-(+XLD)	+	+	PD	PD	+(25.89)	+(28.29)	-(+XLD)	+	+	PD	PD	6	b		
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(30.23)	+(34.38)	+	+	+	PA	PA	+(25.01)	+(25.38)	+	+	+	PA	PA	6	b		
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(33.36)	+(35.82)	+	+	+	PA	PA	+(29.80)	+(31.74)	+	+	+	PA	PA	6	b		
2016	443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b		
2016	444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b		
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(35.60)	+(33.86)	+	+	+	PA	PA	+(28.23)	+(27.83)	+	+	+	PA	PA	6	b		
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(30.01)	+(30.65)	+	+	+	PA	PA	+(25.06)	+(22.71)	+	+	+	PA	PA	6	b		
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(34.23)	+(32.53)	+	+	+	PD	PD	+(26.74)	+(24.59)	+	+	+	PD	PD	6	b		
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(34.47)	+(35.72)	-(+XLD)	+	+	PA	PA	+(29.91)	+(29.13)	-(+XLD)	+	+	PA	PA	6	b		
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(28.35)	+(32.79)	+	+	+	PD	PD	+(23.07)	+(24.74)	+	+	+	PD	PD	6	b		
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(32.12)	+(31.86)	+	+	+	PA	PA	+(28.15)	+(27.28)	+	+	+	PA	PA	6	b		
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(30.73)	+(30.33)	+	+	+	PA	PA	+(31.11)	+(28.82)	+	+	+	PA	PA	6	c		
2016	559	Carpaccio pur bœuf	Carpaccio	+p	+p	+p	+M	+	+(24.49)	+(27.52)	+	+	+	PA	PA	+(20.65)	+(20.36)	+	+	+	PA	PA	6	c		
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(26.64)	+(28.72)	+	+	+	PA	PA	+(23.20)	+(24.28)	+	+	+	PA	PA	6	c		
2016	562	Tartare de bœuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-/-**	+(40.70)	-	-	-	ND	PPND	6	c		
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	c		
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(28.46)	+(27.48)	+	+	+	PA	PA	+(29.04)	+(28.57)	+	+	+	PA	PA	6	c		
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(31.83)	+(32.93)	+	+	+	PA	PA	+(30.75)	+(32.54)	+	+	+	PA	PA	6	c		
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(30.06)	+(30.63)	+	+	+	PA	PA	+(24.98)	+(25.22)	+	+	+	PA	PA	6	c		

RAW BEEF MEATS																										
Year of analysis	N°Sample	Product (French name)	Product	Reference method					Alternative method: SureTect Salmonella														Category	Type		
				RVS broth		MKTn broth		Result	BPW 9 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C							BPW 24 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C										
				PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR (Cq)		All confirmatory tests	Final result		Agreement										
				7500 Fast	QS5		7500 Fast		QS5	7500 Fast	QS5	7500 Fast		QS5	7500 Fast	QS5	7500 Fast	QS5								
XLD	ASAP	XLD	ASAP	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5											
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(35.31)	+(33.20)	+	+	+	+	PD	PD	+(28.25)	+(26.98)	+	+	+	+	PD	PD	6	c

PRODUCTION ENVIRONMENTAL SAMPLES																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		After incubation time								Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	7500 Fast	QS5	7500 Fast			QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+(21.19)	+(19.14)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+(26.04)	+(26.24)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+(21.50)	+(21.70)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+(28.43)	+(27.98)	+M	+	+	+	+M	+	+	+	+	+	+	PA	PA	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+(S. Rissen)	-/-	-	-	-	-	-	+m	+	+	+	+	-	-	ND	ND	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	923	Eau de siphon N°7	Siphon water (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	924	Sang montée AR3	Wastes (pork/beef industry)	+dni/-	-	+dni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1127	Poussières de lait n°2	Dust (dairy industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+(33.29)	+(33.99)	+d/+	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1132	Déchets pâte à pompon n°2	Raw pastry	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+(23.83)	+(23.97)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+(26.02)	+(24.42)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	a
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	-/-	-	+m/+	+	+	+	+p	+	+	+	+	+	+	ND	ND	7	a
2016	3749	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	3750	Déchets	Dusts	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	3751	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	3752	Déchets	Dusts	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	a
2016	7727	Eau de rinçage (industrie viande)	Rinsed water (meat industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+(26.78)	+(26.20)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	918	Eau de rinçage N°4	Rinsed water (pork/beef industry)	st	st	+m(C.youngae)	+m(ox+)	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	919	Eau de rinçage N°5	Rinsed water (meat industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	925	Eau de process épileuse N°1	Process water (pork/beef industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(28.47)	+(27.82)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1119	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(30.08)	+(29.53)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(21.64)	+(23.12)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+(23.06)	+(24.31)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	b
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.21)	+(22.89)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.14)	+(22.64)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1539	Eau de rinçage pousoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+(25.70)	+(24.23)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+(22.96)	+(21.16)	+p	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+(26.19)	+(23.68)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+(25.70)	+(23.36)	+M	+	+	+	+p	+	+	+	+	+	+	PA	PA	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+(S.Typhimurium)	-/-**	+(37.55)	+d	+d	Serratia marcescens	Serratia marcescens	+M	+	+	+	+	-	+	ND	PA	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7730	Chiffonnette cabine	Wipe (meat industry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7732	Chiffonnette transfert carnés	Wipe (meat industry)	st	st	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7733	Chiffonnette tapis scie	Wipe (meat industry)	st	st	-	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7734	Chiffonnette tapis travail	Wipe (meat industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7735	Chiffonnette transfert cranés	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Cedecea davisae	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c
2016	7737	Chiffonnette tapis après nettoyage	Wipe after cleaning (meat industry)	st	st	st	st	-	-	-	st	-	-	-	st	-	-	-	-	-	-	NA	NA	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	+d	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-	-	-	-	-	-	-	NA	NA	7	c

* Analyses performed according to COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella													Category	Type		
				RVS broth		MKTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		After incubation time								Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	7500 Fast	QS5			7500 Fast	QS5
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests							
2016	690	Chiffonnette pousoir biscuit	Wipe (pastry)	st	st	st	st	-	-	-	st								-	-	-	NA	NA	7	c
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(22.92)	+(22.39)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c
2016	692	Chiffonnette pousoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+(23.16)	+(22.66)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(25.54)	+(21.04)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	c
2016	694	Chiffonnette mélangeur Dito/ Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-								-	-	-	NA	NA	7	c
2016	910	Chiffonnette entrée goulotte (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-								-	-	-	NA	NA	7	c
2016	911	Chiffonnette fendeuse n°2 (porc/bœuf)	Wipe (pork/beef industry)	st	st	st	st	-	-	-	st								-	-	-	NA	NA	7	c
2016	912	Chiffonnette bande de marquage (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-								-	-	-	NA	NA	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+	+(31.07)	+(31.82)	+m	+	+	+	+1/2	+			+	+	+	PA	PA	7	c
2016	914	Chiffonnette scie consignée (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-								-	-	-	NA	NA	7	c
2016	915	Chiffonnette intérieur pince à tête (porc/bœuf)	Wipe (pork/beef industry)	-	st	-	st	-	-	-	st								-	-	-	NA	NA	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(33.27)	+(33.23)	+m/+	+	+	+	+m	+			+	+	+	PA	PA	7	c
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31.76)	+(32.97)	+m/+	+	+	+	+m	+			+	+	+	PA	PA	7	c
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+(25.06)	+(26.08)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-								-	-	-	NA	NA	7	c
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24.62)	+(24.00)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(23.95)	+(22.56)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast and QS5 PCR instruments)																	
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579 method				Alternative method: SureTect Salmonella							Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast			QS5
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	a
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+	+	+	+	+	PA	PA	7	a
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+	+	+	+	+	PA	PA	7	a
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+	+	+	+	+	PA	PA	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+	(S. Rissen)	-	-	-	-	ND	ND	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-	-	-	NA	NA	7	a
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+	+	+	+	+	PA	PA	7	a
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+	+	+	+	+	PA	PA	7	a
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+	+	+	+	+	PA	PA	7	a
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-	-	-	NA	NA	7	a
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	+	+	+	+	+	ND	ND	7	a
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	-	-	-	-	-	NA	NA	7	b
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1119	Eau de process chipolatas/merguez	Process water (sausages)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1539	Eau de rinçage poussoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+	+	+	+	+	PA	PA	7	b
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+	+	+	+	+	PA	PA	7	b
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+	(S. Typhimurium)	-	-	-	-	ND	ND	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c
2016	692	Chiffonnette poussoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c
2016	694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+	(S. :4,5:i:-)	+	+	+	+	PA	PA	7	c
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+	+	+	+	+	PA	PA	7	c
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe(pork/beef industry)	+1/2	+m	+1/2	+m	+	+	+	+	+	+	PA	PA	7	c
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+	+	+	+	+	PA	PA	7	c

MILK POWDER, INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579 -1	PCR (Cq)		After incubation time								Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella				All confirmatory tests	7500 Fast	QS5	7500 Fast			QS5
											Typical colonies	Late x	Microbac t	Referenc e method tests	Typical colonies	Late x	Microbac t	Referenc e method tests							
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	+p	+M	+p	+p	+	+(30.22)	+(29.20)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	100	Céréales infantiles (saveur brioche)	Infant cereals (brioche flavor)	+p	+p	+M	+M	+	+(25.31)	+(25.54)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(32.69)	+(29.93)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(23.50)	+(22.47)	+p	+	+	+	+p	+			+	+	+	PD	PD	8	a
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	+p	+p	+p	+p	+	+(28.10)	+(27.33)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	+p	+p	+p	+p	+	+(27.36)	+(26.93)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.82)	+(19.21)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.51)	+(18.37)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	-/-	-/-	+p(2col)	+	+	+	+p	+			+	-	-	ND	ND	8	a
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(40.88)/-/+ (39.51)	-/+ (37.06)/+(38.19)	st				+p	+			+	-	-	PA	ND	8	a
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(34.18)	+(31.47)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	a
2019	1126	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	1127	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	1128	Céréales infantiles	Infant cereals without probiotics	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	8	a
2019	1129	Céréales infantiles (saveur brioche)	Infant cereals without probiotics (brioche flavor)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	1130	Céréales infantiles (chocolat biscuité)	Infant cereals without probiotics (biscuit flavor)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	8	a
2019	1131	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	8	a
2019	1132	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	1133	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	a
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 10 ³ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	8	b
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(21.50)	+(20.11)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	b
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 10 ⁶ cfu/g	st	st	st	st	-	+(19.44)	+(18.51)	+p	+	+	+	+p	+			+	+	+	PD	PD	8	b
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(29.63)	+(28.87)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	b
2019	308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 5.3 10 ⁶ cfu/g	st	st	st	st	-	-	-	-				-				-	-	-	NA	NA	8	b
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ cfu/g	st	st	st	st	-	+(34.28)	+(34.15)	+p	+	+	+	+p	+			+	+	+	PD	PD	8	b
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(38.55)	+(34.75)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	b
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(22.43)	+(22.38)	+p	+	+	+	+p	+			+	+	+	PA	PA	8	b
2019	962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁶ cfu/g	-	-	st	st	-	-	-	-				-				-	-	-	NA	NA	8	b
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ cfu/g	+p	+p	+p	+p	+	-	-	st				-				-	-	-	ND	ND	8	b

* Analyses performed according to COFRAC accreditation

MILK POWDER, INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTn broth		ISO 6579 or ISO 6579 -1	After incubation time				All confirmatory tests	Final result		Agreement									
				XLD	ASAP	XLD	ASAP		PCR (Cq)		Confirmatory tests														
									7500 Fast	QS5	Brilliance Salmonella			RVS / Brilliance Salmonella											
							Typical colonies	Late x	Microbac t	Referenc e method tests	Typical colonies	Late x	Microbac t	Referenc e method tests		7500 Fast	QS5	7500 Fast	QS5						
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(33.57)	+(32.26)	+p	+	+	+	+p	+		+	+	PA	PA	8	b		
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 10 ⁴ cfu/g	-	-	-	-	-	+(40.16)	+(38.34)	+p	+	+	+	+p	+		+	+	PD	PD	8	b		
2019	1123	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 8.0 10 ⁵ cfu/g	-	-	st	st	-	-	-	st				st			-	-	NA	NA	8	b		
2019	1124	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 3.0 10 ⁶ cfu/g	-	-	st	st	-	-	-	st				st			-	-	NA	NA	8	b		
2019	1125	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 7.0 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b		
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	+p	+p	+p	+p	+	+(28.46)	+(27.62)	+p	+	+	+	+p	+		+	+	PA	PA	8	b		
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(28.55)	+(27.85)	+p	+	+	+	+p	+		+	+	PA	PA	8	b		
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	+p	+p	+p	+p	+	+(31.36)	+(30.32)	+p	+	+	+	+p	+		+	+	PA	PA	8	b		
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	+p	+p	+p	+p	+	-/-	-/-	st				+p	+	+	+	+	ND	ND	8	b		
2019	1260	Céréales infantile avec probiotiques (saveur caramel)	Infant cereals with probiotics (caramel flavor) 5.6 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b		
2019	1261	Céréales infantile avec probiotiques (saveur chocolat au lait biscuité)	Infant cereals with probiotics (chocolate biscuity flavor) 1.6 10 ⁴ cfu/g	-	-	-	-	-	-	-	st				st			-	-	NA	NA	8	b		
2019	1262	Céréales infantile avec probiotiques (saveur noisette biscuité)	Infant cereals with probiotics (hazelnut biscuit flavor) 2. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b		
2019	299	Poudre de Lactoserum	Whey powder	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	c		
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	st				st			-	-	ND	ND	8	c		
2019	301	Caséinates	Caseinates	st	st	st	st	-	+(25.45)	+(25.09)	+p	+	+	+	+p	+		+	+	PD	PD	8	c		
2019	302	Amidon modifié de manioc	Starch	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-				-			-	-	ND	ND	8	c		
2019	304	Amidon de manioc	Starch	st	st	st	st	-	-	-	-				st			-	-	NA	NA	8	c		
2019	566	Farine de seigle	Rye flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(24.34)	+(24.76)	+m	+	+	+	+M	+		+	+	PD	PD	8	c		
2019	568	Farine de maïs	Corn flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(32.14)	+(31.83)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c		
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-				-			-	-	ND	ND	8	c		
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(27.41)	+(27.26)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c		
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(35.84)	+(36.08)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c		
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(36.41)	+(36.26)	+md/+	+	+	+	+M	+		+	+	PA	PA	8	c		
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	+(42.39)/-	-				-			5RVS.5Mktn.5MSRV:	-	-	NA	PPNA	8	c	
2019	1265	Farine de blé complète	Whole wheat flour	-	-	+md/-(C. youngae)	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	1266	Farine de froment de campagne	Country wheat flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	1267	Farine de blé	Wheat flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c		
2019	1268	Poudre de Lactoserum	Lactoserum	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	c		

MILK POWDER, INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																	
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
										7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5		
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	+p	+M	+p	+p	+	+(20.75)	+(20.46)	+	+	+	PA	PA	8	a
2019	100	Céréales infantiles (saveur briochée)	Infant cereals (brioche flavor)	+p	+p	+M	+M	+	+(21.88)	+(21.68)	+	+	+	PA	PA	8	a
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(23.80)	+(23.22)	+	+	+	PA	PA	8	a
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(21.08)	+(20.72)	+	+	+	PD	PD	8	a
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-								8	a
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	+p	+p	+p	+p	+	+(26.21)	+(26.39)	+	+	+	PA	PA	8	a
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	+p	+p	+p	+p	+	+(22.21)	+(22.46)	+	+	+	PA	PA	8	a
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(18.88)	+(18.41)	+	+	+	PA	PA	8	a
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.51)	+(18.78)	+	+	+	PA	PA	8	a
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(36.11)	+(35.50)	+	+	+	PA	PA	8	a
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	-/-	+(36.99)	+	-	+	ND	PA	8	a
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(33.18)	+(31.81)	+	+	+	PA	PA	8	a
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 10 ³ cfu/g	st	st	st	st	-	-	-	-	-	-	NA	NA	8	b
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(19.80)	+(18.81)	+	+	+	PA	PA	8	b
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 10 ⁶ cfu/g	st	st	st	st	-	+(18.75)	+(18.12)	+	+	+	PD	PD	8	b
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(22.48)	+(22.50)	+	+	+	PA	PA	8	b
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ cfu/g	st	st	st	st	-	+(26.68)	+(26.21)	+	+	+	PD	PD	8	b
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(35.54)	+(31.31)	+	+	+	PA	PA	8	b
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(19.24)	+(18.72)	+	+	+	PA	PA	8	b
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ cfu/g	+p	+p	+p	+p	+	-/(40.98)/+(39.79)	-/(40.64)/+(38.77)	+	-	-	ND	ND	8	b
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(31.25)	+(30.50)	+	+	+	PA	PA	8	b
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 10 ⁴ cfu/g	-	-	-	-	-	+(34.80)	+(34.04)	+	+	+	PD	PD	8	b
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	+p	+p	+p	+p	+	+(26.86)	+(24.82)	+	+	+	PA	PA	8	b
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ³ cfu/g	+p	+p	+p	+p	+	+(24.78)	+(24.08)	+	+	+	PA	PA	8	b
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	+p	+p	+p	+p	+	+(26.13)	+(25.11)	+	+	+	PA	PA	8	b
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	+p	+p	+p	+p	+	-/(39.92)	-/-	+	-	-	ND	ND	8	b
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c
2019	301	Caséinates	Caseinates	st	st	st	st	-	+(22.50)	+(23.02)	+	+	+	PD	PD	8	c
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(26.50)	+(24.72)	+	+	+	PD	PD	8	c
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(34.45)	+(33.90)	+	+	+	PA	PA	8	c
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-	-	-	ND	ND	8	c
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(28.99)	+(27.65)	+	+	+	PA	PA	8	c
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(36.70)	+(35.09)	+	+	+	PA	PA	8	c
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(35.54)	+(34.32)	+	+	+	PA	PA	8	c
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	-	-	-	-	NA	NA	8	c

* Analyses performed according to COFRAC accreditation

Cocoa Powders									
Product	Sample Number	ISO 6579 Reference Method*							
		MKTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Cocoa Powder	364.1	ng	ng	ng	ng				Negative
Cocoa Powder	364.2	ng	ng	ng	ng				Negative
Cocoa Powder	364.3	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.4	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.5	ng	ng	ng	ng				Negative
Cocoa Powder	364.6	ng	ng	ng	ng				Negative
Cocoa Powder	364.7	t	t	t	t	+	+	Salmonella spp.	Positive
White Chocolate Chocolate Chip Muffin Mix	364.8	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.9	ng	ng	ng	ng				Negative
Chocolate Pudding Mix	364.10	t	t	t	t	+	+	Salmonella spp.	Positive
Baking Cocoa	364.11	ng	ng	ng	ng				Negative
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	ng	ng	ng	ng				Negative
Milk Chocolate Hot Cocoa Mix	364.13	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate Hot Cocoa Mix	364.14	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Drink Powder	364.15	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.16	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Drink Powder	364.17	ng	ng	ng	ng				Negative
Cocoa Powder	364.18	ng	ng	ng	ng				Negative
Cocoa Powder	364.19	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Unsweetened Dutched Cocoa Powder	364.20	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.21	ng	ng	ng	ng				Negative
Hot Chocolate Mix	364.22	ng	ng	ng	ng				Negative
Baking Cocoa Powder	364.23	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.24	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.25	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Powder	364.26	ng	ng	ng	ng				Negative
Cocoa Powder	364.69	ng	ng	ng	ng				Negative

Chocolates									
Product	Sample Number	ISO 6579 Reference Method*						Microbact 24E	Final Result
		MKTn		RVS		Agglutination			
		XLD	BSA	XLD	BSA	O	H		
70% Cocoa Dark Chocolate	364.27	t	t	t	t	+	+	Salmonella spp.	Positive
78% Cocoa Dark Chocolate	364.28	m	t	t	t	+	+	Salmonella spp.	Positive
85% Cocoa Dark Chocolate	364.29	at	ng	ng	ng	/	/	/	Negative
90% Cocoa Dark Chocolate	364.30	t	t	t	t	+	+	Salmonella spp.	Positive
95% Cocoa Dark Chocolate	364.31	ng	ng	ng	ng	/	/	/	Negative
Chocolate Syrup	364.32	t	t	m	t	+	+	Salmonella spp.	Positive
Milk Chocolate Baking Chips	364.33	t	t	t	t	+	+	Salmonella spp.	Positive
White Chocolate Chips	364.34	ng	ng	ng	ng	/	/	/	Negative
Milk Chocolate	364.35	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.36	ng	ng	at	ng	/	/	/	Negative
Milk Chocolate	364.37	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate	364.38	m	t	m	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.39	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate Almond	364.40	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate & Mint Swirl	364.41	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate & Sea Salt Caramel	364.42	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate & Caramel	364.43	at	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.44	m	t	m	t	+	+	Salmonella spp.	Positive
80% Cocoa	364.45	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Pudding	364.46	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.67	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.68	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.70	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.71	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.72	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.73	ng	ng	ng	ng	/	/	/	Negative
Dark Chocolate	364.74	ng	ng	ng	ng	/	/	/	Negative

Raw Materials									
Product	Sample Number	ISO 6579 Reference Method*							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Raw Organic Cacao Paste/Liquor	364.47	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Butter	364.48	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Paste	364.49	t	t	t	t	+	+	Salmonella spp.	Positive
Raw Cocoa Butter 100%	364.50	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Liquor Chunks	364.51	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.52	ng	ng	ng	ng				Negative
Organic Cacao Paste	364.53	ng	ng	ng	ng				Negative
Organic Cocoa Butter Wafers	364.54	m	t	m	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.55	at	ng	at	ng				Negative
Unrefined Cocoa Butter	364.56	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.57	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.58	ng	ng	ng	ng				Negative
Cocoa Beans	364.59	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Butter Wafers	364.60	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Beans	364.61	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.62	ng	ng	ng	ng				Negative
Raw Cacao Beans	364.63	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.64	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.65	ng	ng	ng	ng				Negative
Cocoa Butter	364.66	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.75	ng	ng	ng	ng				Negative
Cocoa Butter	364.76	ng	ng	ng	ng				Negative
Cocoa Butter	364.77	ng	ng	ng	ng				Negative
Cocoa Butter	364.78	ng	ng	ng	ng				Negative
Cocoa Butter	364.79	ng	ng	ng	ng				Negative
Cocoa Butter	364.80	ng	ng	ng	ng				Negative
Cocoa Butter	364.81	ng	ng	ng	ng				Negative

Cocoa Powders													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
			Final Result	Instrument			Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
				7500 Fast	Ct	QS5	Ct	XLD					
Cocoa Powder	364.1	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	23.84	+	22.16	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	23.03	+	22.82	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.6	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.7	Positive	+	23.91	+	22.28	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	+	23.56	+	22.82	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.9	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	23.55	+	23.02	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-		-		ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-		ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	24.29	+	22.76	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	23.62	+	22.54	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	23.77	+	22.97	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	24.79	+	22.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	-/-		-/-						Negative	NA	NA
Cocoa Powder	364.19	Positive	+	24.15/25.23/27.60	+	22.57	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	24.04	+	22.36	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-		-		ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-		ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.51	+	21.83	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.23	+	21.96	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	+	24.90	+	21.73	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Powder	364.26	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-		ng	ng			Negative	NA	NA

Chocolates													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	Ct	QS5	Ct	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.51	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	40.25	+	19.22	m	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	38.21	+	20.59	t	t	+	Salmonella spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.70	+	36.86	m	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	22.98	+	21.57	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.35	Positive	+	21.25	+	24.43	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.37	Positive	+	21.23	+	24.27	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	24.43	+	22.45	m	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	24.89	+	37.64	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	21.35	+	33.64	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-/-	/	-	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.66	+	26.68	m	t	+	Salmonella spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	23.12	+	23.69	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	23.60	+	40.42	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	+	21.89	+	20.94	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.68	Positive	+	22.20	+	20.93	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.70	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.71	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.72	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.73	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA
Dark Chocolate	364.74	Negative	-	/	-	/	ng	ng	/	/	Positive	NA	NA

Raw Materials													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	Ct	QS5	Ct	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	Positive	+	21.74	+	40.32	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Butter	364.48	Positive	+	21.10	+	23.43	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	21.34	+	20.78	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.42	+	22.16	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.36	+	21.01	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cacao Paste	364.53	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cocoa Butter Wafers	364.54	Positive	+	20.25	+	22.17	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	-		-		at	ng			Negative	NA	NA
Unrefined Cocoa Butter	364.56	Positive	+	39.51	-/-		t	t	+	Salmonella spp.	Positive	PA	ND
Cocoa Beans	364.57	Positive	+	20.11	+	20.50	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-		-/-		ng	ng			Negative	NA	NA
Cocoa Beans	364.59	Positive	+	20.79	+	18.75	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	21.02	+	19.73	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	20.35	+	14.10	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-		-/-		ng	ng			Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.78	+	20.09	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.73	+	21.12	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.21	+	20.98	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.76	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.77	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.78	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.79	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.80	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.81	Negative	-		-		ng	ng			Negative	NA	NA

Cocoa Powders																	
Product	Sample Number	ISO 6579 Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)											Final Result	7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex				Microbact 24E
Cocoa Powder	364.1	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.2	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.3	Positive	+	24.23	+	22.00	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	24.00	+	22.07	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	+	23.92	+	21.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.6	Negative	+	24.19	+	22.14	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.7	Positive	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	ND	ND
Cocoa Powder	364.9	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	24.34	+	22.24	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	23.98	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	24.32	+	21.55	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	24.12	+	21.96	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	23.64	+	22.27	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.18	Negative	+	23.78	+	22.49	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	Positive	+	23.64	+	21.69	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	23.10	+	22.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.68	+	21.53	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.74	+	22.353	t	t	+	Salmonella spp.	ng	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	-/-	/	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA
Organic Cocoa Powder	364.26	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Powder	364.69	Negative	-	/	-	/	/	/	/	/	ng	ng	/	/	Negative	NA	NA

Chocolates																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												Final Result	7500 Fast Agreement	QS5 Agreement
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.89	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	21.80	+	36.40	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	+	41.69	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Negative	PD	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	20.54	+	29.32	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.81	+	22.56	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	24.79	+	22.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	+	21.25	+	39.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Milk Chocolate	364.35	Positive	+	20.64	+	26.34	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.37	Positive	+	20.95	+	22.31	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	20.75	+	25.99	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	20.34	+	22.89	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-/-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	20.68	+	22.27	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.11	+	24.52	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	20.90	+	22.57	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	21.24	+	22.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.68	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.70	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.71	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.72	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.73	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.74	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA

Raw Materials																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-	/	-/-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cacao Butter	364.48	Positive	+	21.49	+	19.36	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	20.59	+	19.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.53	+	19.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.17	+	17.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	+	45.55	+	22.56	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cacao Paste	364.53	Negative	+	41.6	+	22.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	Positive	+	20.31	+	19.76	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	+	44.82	+	39.05	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	Positive	-/-	/	-/-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cocoa Beans	364.57	Positive	+	20.48	+	19.20	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Beans	364.59	Positive	+	21.40	+	19.94	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	20.83	+	19.17	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	21.07	+	18.18	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.24	+	19.56	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.1	+	20.20	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.01	+	19.97	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.76	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.77	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.78	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.79	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.80	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA
Cocoa Butter	364.81	Negative	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	NA	NA

Result of the alternative method after 72h storage - paired data study with the ISO 6887-4:2017 enrichment protocol

Cocoa Powders														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement	
		7500 Fast	QS5	Instrument			Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Final Result			
				7500 Fast	Ct	QS5	Ct	XLD						BSA
Cocoa Powder	364.3	PA	PA	+	23.63	+	21.814	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	PA	PA	+	23.97	+	22.02	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.7	PA	PA	+	24.35	+	21.36	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	PA	PA	+	24.16	+	22.38	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding Mix	364.10	PA	PA	+	23.40	+	23.47	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.59	+	21.54	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	23.34	+	21.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.23	+	20.87	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	25.30	+	21.76	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	NA	NA			-/-		t	t	+	Salmonella spp.	Positive	NA	NA
Cocoa Powder	364.19	PA	PA	+	24.57	+	21.31	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	28.28	+	21.97	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.33	+	20.13	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.76	+	21.61	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	PA	PA	+	23.22	+	22.68	t	t	+	Salmonella spp.	Positive	PA	PA

Chocolates														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E			Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.45	+	19.28	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	22.29	+	19.22	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	20.94	+	19.45	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.41	+	19.48	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	22.58	+	19.96	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.35	PA	PA	+	20.87	+	20.02	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	21.57	+	19.27	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	22.10	+	18.44	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	21.59	+	19.15	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	22.87	+	19.02	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	20.98	+	18.24	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.35	+	19.32	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	21.98	+	19.60	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.67	PA	PA	+	42.19	+	33.91	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.68	PA	PA	+	42.38	+	40.64	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA

Raw Materials														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	PA	PA	+	21.74	+	20.15	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Butter	364.48	PA	PA	+	20.90	+	20.23	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.74	+	19.48	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.94	+	26.47	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	PA	PA	+	20.27	+	21.72	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.54	PA	PA	+	20.49	+	19.73	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Unrefined Cocoa Butter	364.56	PA	ND	+	40.17	-		t	t	+	<i>Salmonella</i> spp.	Positive	PA	ND
Cacao Beans	364.57	PA	PA	+	21.18	+	20.34	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	20.46	+	17.59	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	20.85	+	22.33	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	20.41	+	21.36	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.72	+	19.77	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.22	+	19.64	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.43	+	20.45	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA

Cocoa Powders																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Cocoa Powder	364.03	PA	PA	+	23.48	+	22.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.04	PA	PA	+	23.74	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.05	PD	PD	+	39.26	+	20.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.06	PD	PD	+	39.05	+	19.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.07	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.08	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
Chocolate Pudding Mix	364.10	PA	PA	+	23.45	+	21.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.53	+	21.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	25.40	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.02	+	21.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	23.25	+	21.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	PD	PD	+	20.65	+	20.18	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	PA	PA	+	24.26	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	24.15	+	22.60	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.41	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.12	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	ND	PA	-	/	+	21.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA

Finished Products																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.04	+	19.72	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	21.66	+	18.83	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	PD	NA	+	37.47	/	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	NA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	21.39	+	19.02	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.44	+	19.12	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	21.52	+	18.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	PD	PD	+	20.61	+	35.70	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Milk Chocolate	364.35	PA	PA	+	22.33	+	18.93	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	20.82	+	20.28	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	21.67	+	18.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	22.20	+	19.17	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	21.10	+	19.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	22.20	+	19.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.62	+	18.84	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	20.28	+	19.06	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.68	ND	ND	-	/	-	/	ng	ng	/	/	ng	ng	/	/	Negative	ND	ND

Raw Materials																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	ND	ND	-	/	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cacao Butter	364.48	PA	PA	+	21.39	+	20.33	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.73	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.31	+	22.71	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liqueur Chunks	364.51	PA	PA	+	31.68	+	21.86	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	PD	PD	+	21.14	+	20.38	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cacao Paste	364.53	PD	PD	+	20.94	+	20.14	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	PA	PA	+	21.36	+	20.64	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	PD	PD	+	41.54	+	38.55	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	ND	ND	-	/	-	/	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	ND
Cacao Beans	364.57	PA	PA	+	20.68	+	16.16	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	21.10	+	18.81	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	21.09	+	22.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	21.07	+	20.36	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.91	+	16.88	m	t	+	Salmonella spp.	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.71	+	20.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.33	+	21.99	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA

APPENDIX 5: RAW DATA OF THE RLOD STUDIES

Chicken meat

PikoReal PCR Instrument

Salmonella Braenderup Ad915

Aerobic mesophilic flora: 7. 10³ cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect Salmonella species assay				Positive/ total
			RVS		MKTTn		Result	Positive/ total	Protocol 1: BPW 20 h 37°C			
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Result	Ct	Confirmations	
1872	0	/	+m ni/-	-	-	-	-	-	/	/	-	0/6
1873			+m ni/-	-	-	-	-	-	/	/	-	
1874			+m ni/-	-	+3 ni/-	-	-	-	/	/	-	
1875			-	-	+m ni/-	-	-	-	/	/	-	
1876			+/-m (NC on TSA)	-	+m ni/-	-	-	-	/	/	-	
1877			+m ni/-	-	+m ni/-	-	-	-	/	/	-	
1878	1	0.2	+4 ni/+ (NC on TSA)	-	+m ni/-	-	-	-	/	/	-	0/6
1879			+4 ni/-	-	-	-	-	/	/	-		
1880			-	-	-	-	-	-	/	/	-	
1881			+3 ni/-	-	-	-	-	-	/	/	-	
1882			+4 ni/-	-	-	-	-	-	/	/	-	
1883			+m (NC on TSA)	-	-	-	-	-	/	/	-	
1884	2	0.4	+M	+p	+M	+M	+	+	35.62	+	+	3/6
1885			+M	+M	+M	+M	+	+	37.72	+	+	
1886			+m ni/-	-	+m ni/+ (NC on TSA)	-	-	-	/	/	-	
1887			+m ni/-	-	+1 ni/-	-	-	-	/	/	-	
1888			+m (NC on TSA)	-	+4 ni/-	-	-	-	/	/	-	
1889			+M	+M	+1/2 ni	+M	+	+	36.84	+	+	
1890	3	0.9	+M	+p	+1/2 ni	+M	+	+	36.53	+	+	3/6
1891			+M	+p	+M	+M	+	+	32.00	+	+	
1892			+m ni/-	-	-	-	-	-	/	/	-	
1893			+M	+M	+m ni	+M	+	+	/	+	-	
1894			+2 ni/-	-	-	-	-	-	/	/	-	
1895			+M	+M	+1/2	+M	+	+	31.49	+	+	
1896	4	4.4	+M	+M	+M	+M	+	6/6	+	30.47	+	6/6

Thermo Fisher Salmonella SureTect- Qualitative Detection
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1897			+M	+M	+M	+M	+		+	29	+	+
1898			+M	+M	+1/2	+M	+		+	29.64	+	+
1899			+M	+M	+m	+M	+		+	31.49	+	+
1900			+M	+M	+M	+M	+		+	29.96	+	+
1901			+m	+M	+1/2	+M	+		+	34.34	+	+

Raw milk

Aerobic mesophilic flora: 1.5 10⁶ cfu/g

PikoReal PCR Instrument

Salmonella Montevideo 606

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method : SureTect <i>Salmonella</i> species assay				Positive/total			
			RVS		MKTn		Result	Positive/total	Protocol 2: ONE Broth <i>Salmonella</i> + supplement						
			XLD	Brilliance <i>Salmonella</i>	XLD	Brilliance <i>Salmonella</i>			PCR		Confirmations		Result		
Result	Result	Ct	Confirmations	Result											
5271	0	/	-	-	-	-	-	0/6	-	/	-	-	-	0/6	
5272			-	-	-	-	-	-	-	/	-	-	-		
5273			-	-	-	-	-	-	-	/	-	-	-		
5274			-	-	-	-	-	-	-	/	-	-	-		
5275			-	-	-	-	-	-	-	/	-	-	-		
5276			-	-	-	-	-	-	-	/	-	-	-		
5371	1	0.3	-	-	-	-	-	2/6	+	31.10	+	+	2/6		
5372			-	-	-	-	-		-	-	-	-		-	
5373			+M	+M	+M	+M	+		+	28.64	+	+		+	
5374			-	-	-	-	-		-	-	-	-		-	-
5375			-	-	-	-	-		-	-	-	-		-	-
5376			+M	+M	+M	+M	+		-	-	-	-		-	-
5377	2	0.6	-	-	-	-	-	1/6	+	29.84	+	+	2/6		
5378			-	-	-	-	-		-	-	-	-		-	
5379			+M	+M	+M	+M	+		-	-	-	-		-	
5380			-	-	-	-	-		+	29.0	+	+		+	
5381			-	-	-	-	-		-	-	-	-		-	-
5382			-	-	-	-	-		-	-	-	-		-	-
5383	3	1.1	-	-	-	-	-	4/6	-	-	-	-	3/6		
5384			+m	+M	+m	+M	+		+	28.30	+	+		+	
5385			+M	+M	+M	+M	+		-	-	-	-		-	
5386			-	-	-	-	-		+	33.38	+	+		+	
5387			+M	+M	+M	+M	+		+	26.11	+	+		+	
5388			+1/2	+1/2	+M	+M	+		-	-	-	-		-	-
5389	4	2.2	+M	+M	+M	+M	+	5/6	+	28.35	+	+	6/6		
5390			+M	+M	+M	+M	+		+	31.51	+	+		+	
5391			+M	+M	+M	+M	+		+	31.23	+	+		+	
5392			+M	+M	+M	+M	+		+	27.87	+	+		+	
5393			-	-	-	-	-		+	28.96	+	+		+	
5394			+M	+M	+M	+M	+		+	30.53	+	+		+	

Spinach

Salmonella Virchow Ad 1721

Aerobic mesophilic flora: 2.6 10³ cfu/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect Salmonella species assay				Positive/total	
			RVS		MKTn		Result	Positive/total	PCR		Confirmations		Result
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Result	Ct			
2081	0	/	-	-	-	-	-	-	-	/	-	-	0/6
2082			-	-	-	-	-	-	-	/	-	-	
2083			-	-	-	-	-	-	-	/	-	-	
2084			-	-	-	-	-	-	-	/	-	-	
2085			-	-	-	-	-	-	-	/	-	-	
2086			-	-	-	-	-	-	-	/	-	-	
2087	1	0.2	-	-	-	-	-	-	-	/	-	-	2/6
2088			-	-	-	-	-	-	-	/	-	-	
2089			+M	+M	+M	+M	+	+	26.29	+	+	+	
2090			-	-	-	-	-	-	-	/	-	-	
2091			+M	+M	+M	+M	+	+	26.30	+	+	+	
2092			-	-	-	-	-	-	-	/	-	-	
2093	2	0.4	-	-	-	-	-	-	-	/	-	-	3/6
2094			+M	+M	+M	+M	+	+	30.70	+	+	+	
2095			+M	+M	+M	+M	+	+	27.74	+	+	+	
2096			-	-	-	-	-	-	-	/	-	-	
2097			-	-	-	-	-	-	-	/	-	-	
2098			+M	+M	+M	+M	+	+	27.50	+	+	+	
2099	3	0.8	-	-	-	-	-	-	-	/	-	-	5/6
2100			+M	+M	+M	+M	+	+	26.46	+	+	+	
2101			+M	+M	+M	+M	+	+	27.26	+	+	+	
2102			+M	+M	+M	+M	+	+	26.43	+	+	+	
2103			+M	+M	+M	+M	+	+	26.89	+	+	+	
2104			+M	+M	+M	+M	+	+	26.92	+	+	+	
2105	4	1.0	+M	+M	+M	+M	+	+	27.32	+	+	+	5/6
2106			+M	+M	+M	+M	+	+	26.94	+	+	+	
2107			-	-	-	-	-	-	-	/	-	-	
2108			+M	+M	+M	+M	+	+	27.84	+	+	+	
2109			+M	+M	+M	+M	+	+	25.76	+	+	+	
2110			+M	+M	+M	+M	+	+	28.01	+	+	+	
2111	5	1.5	+M	+M	+M	+M	+	+	26.72	+	+	+	4/6
2112			+M	+M	+M	+M	+	+	25.59	+	+	+	
2113			+M	+M	+M	+M	+	+	26.14	+	+	+	
2114			-	-	-	-	-	-	-	/	-	-	
2115			+M	+M	+M	+M	+	+	26.09	+	+	+	
2116			-	-	-	-	-	-	-	/	-	-	
2117	6	1.8	+M	+M	+M	+M	+	+	26.17	+	+	+	6/6
2118			+M	+M	+M	+M	+	+	27.07	+	+	+	
2119			+M	+M	+M	+M	+	+	27.4	+	+	+	
2120			+M	+M	+M	+M	+	+	27.92	+	+	+	
2121			+M	+M	+M	+M	+	+	26.37	+	+	+	
2122			+M	+M	+M	+M	+	+	27.53	+	+	+	

Whole egg product

Salmonella Enteritidis 10

Aerobic mesophilic flora: <40 (detection) cfu/g

PikoReal PCR Instrument

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579				Positive/total	Alternative method: SureTect Salmonella species assay				Positive/total	
			RVS		MKTTn			Protocol 1: BPW 20H 37°C					
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar		Result	PCR		Confirmations		Result
					Result	Ct							
1902	0	/	st	st	st	st	-	-	/	/	-	0/6	
1903			st	st	st	st	-	-	/	/	-		
1904			st	st	st	st	-	-	/	/	-		
1905			st	st	st	st	-	-	/	/	-		
1906			st	st	st	st	-	-	/	/	-		
1907			st	st	st	st	-	-	/	/	-		
1908	1	0.2	st	st	st	st	-	-	/	/	-	2/6	
1909			st	st	st	st	-	-	/	/	-		
1910			+p	+p	+p	+p	+	+	25.30	+	+		+
1911			st	st	st	st	-	-	/	/	-		
1912			st	st	st	st	-	-	/	/	-		
1913			+p	+p	+p	+p	+	+	25.51	+	+		+
1914	2	0.3	st	st	st	st	-	-	/	/	-	3/6	
1915			st	st	st	st	-	-	/	/	-		
1916			+p	+p	+p	+p	+	+	25.88	+	+		+
1917			+p	+p	+p	+p	+	+	25.87	+	+		+
1918			st	st	st	st	-	-	/	/	-		
1919			+p	+p	+p	+p	+	+	25.73	+	+		+
1920	3	0.7	+p	+p	+p	+p	+	+	26.15	+	+	4/6	
1921			+p	+p	+p	+p	+	+	25.36	+	+		+
1922			st	st	st	st	-	-	/	/	-		
1923			+p	+p	+p	+p	+	+	25.63	+	+		+
1924			+p	+p	+p	+p	+	+	25.47	+	+		+
1925			st	st	st	st	-	-	/	/	-		
1926	4	1.4	+p	+p	+p	+p	+	+	26.47	+	+	5/6	
1927			+p	+p	+p	+p	+	+	26.15	+	+		+
1928			+p	+p	+p	+p	+	+	26.23	+	+		+
1929			st	st	st	st	-	-	/	/	-		
1930			+p	+p	+p	+p	+	+	26.16	+	+		+
1931			+p	+p	+p	+p	+	+	29.24	+	+		+
5853	5	2.2	+p	+p	+p	+p	+	+	25.26	+	+	4/6	
5854			+p	+p	+p	+p	+	+	26.12	+	+		+
5855			st	st	st	st	-	-	/	/	-		
5856			+p	+p	+p	+p	+	+	25.23	+	+		+
5857			st	st	st	st	-	-	/	/	-		
5858			+p	+p	+p	+p	+	+	26.34	+	+		+
5859	6	3.2	+p	+p	+p	+p	+	+	25.61	+	+	6/6	
5860			+p	+p	+p	+p	+	+	26.39	+	+		+
5861			+p	+p	+p	+p	+	+	24.25	+	+		+
5862			+p	+p	+p	+p	+	+	24.8	+	+		+
5863			+p	+p	+p	+p	+	+	25.16	+	+		+
5864			+p	+p	+p	+p	+	+	24.51	+	+		+

Ground beef

PikoReal PCR Instrument

Salmonella Typhimurium AOOC060

Aerobic mesophilic flora: 6.0 10² cfu/g

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> species assay											
			RVS		MKTTn		Result	Positif/total	Protocol 3: BPW (pre-warmed 41.5°C) 8 h at 41.5°C				Protocol 3: BPW (pre-warmed 41.5°C) 24 h at 41.5°C						
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			PCR		Confirmations	Result	Positive/total	PCR		Confirmations	Result	Positive/total	
									Result	Ct				Result	Ct				
2411	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6	
2412			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2413			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2414			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2415			st	st	st	st	-		-	-	/	/		-	-	/	/		-
2416			st	st	st	st	-		-	-	/	/		-	-	/	/		-
2417	1	0.4	st	st	-	-	-	2/6	-	/	/	-	3/6	-	/	/	-	3/6	
2418			-	-	-	-	-		-	/	/	-		-	/	/	-		
2419			-	-	-	-	-		-	/	/	-		-	/	/	-		
2420			+M	+M	+p	+p	+		+	-	/	/		-	-	/	/		-
2421			-	-	-	-	-		-	-	/	/		-	-	/	/		-
2422			+M	+M	+M	+M	+		+	+	33.53	+		+	+	+	26.16		+
2423	2	0.8	+M	+p	+p	+M	+	3/6	+	38.19	+	+	6/6	+	29.56	+	+	6/6	
2424			st	st	st	-	-		+	34.34	+	+		+	27.40	+	+		
2425			-	-	-	-	-		+	33.51	+	+		+	24.63	+	+		
2426			+p	+p	+p	+p	+		+	34.27	+	+		+	25.58	+	+		
2427			st	st	-	-	-		+	33.41	+	+		+	26.81	+	+		
2428			+M	+p	+p	+p	+		+	33.49	+	+		+	26.41	+	+		
2429	3	1.6	+p	+p	+p	+p	+	6/6	+	35.30	+	+	6/6	+	26.63	+	+	6/6	
2430			+p	+p	+p	+p	+		+	34.05	+	+		+	27.37	+	+		
2431			+p	+p	+p	+p	+		+	33.72	+	+		+	26.09	+	+		
2432			+p	+p	+M	+M	+		+	35.27	+	+		+	27.03	+	+		
2433			+M	+p	+p	+p	+		+	32.75	+	+		+	25.58	+	+		
2434			+M	+p	+M	+M	+		+	33.90	+	+		+	27.92	+	+		
2435	4	3.2	+p	+p	+p	+M	+	6/6	+	32.05	+	+	6/6	+	25.08	+	+	6/6	
2436			+M	+p	+M	+M	+		+	31.55	+	+		+	24.28	+	+		
2437			+p	+p	+p	+M	+		+	32.41	+	+		+	25.49	+	+		
2438			+p	+p	+p	+M	+		+	32.68	+	+		+	26.10	+	+		
2439			+p	+p	+p	+M	+		+	34.63	+	+		+	23.65	+	+		

2440			+p	+p	+p	+p	+		+	32.12	+	+		+	25.54	+	+
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Powdered infant formula with probiotics
Salmonella Anatum Ad298

48h at 2-8°C

Anaerobic lactic flora: 1.3 10⁶ cfu/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect Salmonella species assay						
			RVS broth		MKTn broth		Result	Positive/Total	BPW 16h 37°C					Positive/Total
			XLD	ASAP	XLD	ASAP			PCR result(Ct)	Confirmatory tests				
							Brilliance salmonella			RVS/Brilliance salmonella				
								Typical colonies	Latex	Typical colonies	Latex			
3378	0	0	st	st	st	st	-	-	st		st		-	0/5
3379			-	-	-	-	-	-	-		-		-	
3380			st	st	st	st	-	-	st		st		-	
3381			st	st	st	st	-	-	-		-		-	
3382			st	st	st	st	-	-	st		st		-	
3383	1	1.1	-	-	-	-	-	-	-		-		-	14/20
3384			+p	+p	+p	+p	+	+(31.73)	+p	+	+p	+	+	
3385			+p	+p	+p	+p	+	+(29.8)	+p	+	+p	+	+	
3386			+p	+p	+p	+p	+	+(26.31)	+p	+	+p	+	+	
3387			+p	+p	+p	+p	+	+(25.98)	+p	+	+p	+	+	
3388			+p	+p	+p	+p	+	+(27.03)	+p	+	+p	+	+	
3389			+p	+p	+p	+p	+	+(26.22)	+p	+	+p	+	+	
3390			+p	+p	+p	+p	+	+(27.89)	+p	+	+p	+	+	
3391			st	st	st	st	-	-	st		st		-	
3392			+p	+p	+p	+p	+	+(28.84)	+p	+	+p	+	+	
3393			+p	+p	+p	+p	+	+(26.28)	+p	+	+p	+	+	
3394			st	st	st	st	-	-	st		st		-	
3395			+p	+p	+p	+p	+	+(25.95)	+p	+	+p	+	+	
3396			+p	+p	+p	+p	+	+(29.2)	+p	+	+p	+	+	
3397			st	st	st	st	-	-	st		st		-	
3398			st	st	st	st	-	-	st		st		-	
3399			+p	+p	+p	+p	+	+(26.26)	+p	+	+p	+	+	
3400	+p	+p	+p	+p	+	+(29.55)	+p	+	+p	+	+			
3401	+p	+p	+p	+p	+	+(29.17)	+p	+	+p	+	+			
3402	st	st	st	st	-	-	st		st		-			
3403	2	7.7	+p	+p	+p	+p	+	+(21.63)	+p	+	+p	+	+	5/5
3404			+p	+p	+p	+p	+	+(22.56)	+p	+	+p	+	+	
3405			+p	+p	+p	+p	+	+(21.02)	+p	+	+p	+	+	
3406			+p	+p	+p	+p	+	+(21.18)	+p	+	+p	+	+	

3407			+p	+p	+p	+p	+			+(21.74)	+p	+	+p	+	+
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Balls for dog

Salmonella Derby 630

PikoReal PCR Instrument

Aerobic mesophilic flora: 1.1 10⁴ cfu/g

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect Salmonella species assay				Positive/total	
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth-Salmonella + supplement				
			XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			PCR		Confirmation		Result
									Result	Ct			
5157	0	/	st	st	st	st	-	0/6	-	/	-	-	0/6
5158			st	st	st	st	-		-	/	-	-	
5159			st	st	st	st	-		-	/	-	-	
5160			st	st	st	st	-		-	/	-	-	
5161			st	st	st	st	-		-	/	-	-	
5162			st	st	st	st	-		-	/	-	-	
5163	1	0.2	st	st	st	st	-	2/6	+	24.14	+	+	3/6
5164			st	st	st	st	-		+	23.53	+	+	
5165			st	st	st	st	-		+	24.5	+	+	
5166			+p	+p	+p	+p	+		-	/	-	-	
5167			+p	+p	+p	+p	+		-	/	-	-	
5168			st	st	st	st	-		-	/	-	-	
5169	2	0.5	+p	+p	+p	+p	+	2/6	+	23.59	+	+	3/6
5170			+p	+p	+p	+p	+		+	23.34	+	+	
5171			st	st	st	st	-		-	/	-	-	
5172			st	st	st	st	-		+	24.77	+	+	
5173			st	st	st	st	-		-	/	-	-	
5174			st	st	st	st	-		-	/	-	-	
5175	3	1	+p	+p	+p	+p	+	6/6	-	/	-	-	4/6
5176			+p	+p	+p	+p	+		+	24.07	+	+	
5177			+p	+p	+p	+p	+		-	/	-	-	
5178			+p	+p	+p	+p	+		+	24.91	+	+	
5179			+p	+p	+p	+p	+		+	24.37	+	+	
5180			+p	+p	+p	+p	+		+	25.24	+	+	
5181	4	1.9	+p	+p	+p	+p	+	5/6	+	22.75	+	+	5/6
5182			+p	+p	+p	+p	+		+	23.32	+	+	
5183			+p	+p	+p	+p	+		+	23.04	+	+	
5184			st	st	st	st	-		+	23.11	+	+	

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5185			+p	+p	+p	+p	+			+	23.37	+	+
5186			+p	+p	+p	+p	+			-	/	-	-

Thermo Fisher Salmonella SureTect- Qualitative Detection
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Raw Chicken Meat

Aerobic mesophilic flora: 3.2 x 10⁴ cfu/g

Salmonella Bredeney 975

48 h at 3°C ± -2°C

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579 ♦					Alternative method: SureTect Salmonella											
			RVS broth		MKTTn broth		Result	Positive/ Total	BPW + 12mg/L novobiocin for 20 h at 37°C										
			XLD	ASAP	XLD	ASAP			PCR result(Ct) 7500 Fast	PCR result(Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5	
											Brilliance		RVS/Brilliance						
				Typical colonies	Latex	Typical colonies	Latex												
2045	1	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2046			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2047			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2048			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2049			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2151	2	1.0	+m (NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2152			+1/2	+1/2	+M	+M	+	+(28.33)	+(28.40)	+1/2	+	+M	+	+	+	+	+	+	
2153			+mni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2154			+1/2	+1/2	+m	+M	+	+(26.88)	+(31.50)	+1/2	+	+M	+	+	+	+	+	+	+
2155			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2156			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2157			+1/2	+1/2	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2158			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2159			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2160			+mni/-	-	-	-	-	-	+(27.43)	+(26.50)	+M	+	+M	+	+	+	+	+	+
2161			+m	+m	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2162			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2163			+M	+1/2	+m	+M	+	+(27.50)	+(28.82)	+M	+	+M	+	+	+	+	+	+	+
2164			+m	+m	+mni	+m	+	+(28.56)	+(33.74)	+1/2	+	+1/2	+	+	+	+	+	+	+
2165			+m	+mni	+m	+M	+	+(27.28)	+(33.47)	+1/2	+	+M	+	+	+	+	+	+	+
2166			+mni/+d	+mni	-	+md	+	+(27.14)	+(37.01)	+1/2	+	+1/2	+	+	+	+	+	+	+
2167			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2168	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2169	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2170	+1/2	+1/2	+m	+M	+	+(28.55)	+(28.83)	+1/2	+	+M	+	+	+	+	+	+	+		

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579 ♦					Alternative method: SureTect <i>Salmonella</i>										
			RVS broth		MKTn broth		Result	Positive/ Total	BPW + 12mg/L novobiocin for 20 h at 37°C									
			XLD	ASAP	XLD	ASAP			PCR result(Ct) 7500 Fast	PCR result(Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
							<i>Brilliance</i>				<i>RVS/Brilliance</i>							
				Typical colonies	Latex	Typical colonies	Latex											
2171	3	2.7	+1/2	+1/2	+m	+M	+	5/5	+(25.04)	+(27.85)	+1/2	+	+M	+	+	3/5	+	3/5
2172			+m	+m	+mni/+	+M	+		+(28.76)	+(35.59)	+1/2	+	+M	+	+		+	
2173			+M	+M	+m	+M	+		+(26.48)	+(27.80)	+1/2	+	+M	+	+		+	
2174			+m	+m	+m	+M	+		i/i/-+(31.41)**	+(31.13)	-	-	-	-	-		-	
2175			+M	+m	+M	+M	+		-	-	-	-	-	-	-		-	

Thermo Fisher Salmonella SureTect- Qualitative Detection
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Raw Milk

Aerobic mesophilic flora: 5.4 x 10⁷ cfu/g

Salmonella Ohio Ad1482

48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579 *					Alternative method : SureTect Salmonella BPW+12mg/L Novobiocin for 20 h at 37°C											
			RVS broth		MKTn broth		Result	Positive/Total	PCR result(Ct) 7500Fast	PCR result(Ct) QCF	Confirmatory tests				Final result 7500	Positive/Total 7500 Fast	Final result QCF	Positive/Total QS5	
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella						
								Typical	Latex	Typical	Latex								
2353	0	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		
2354			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2355			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2356			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2357			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	+(30.77)	+(29.98)	+mni/+	+	+M	+	+	+	+	+		
2359			+1/2	+1/2	+M	+1/2	+	+(32.04)	+(30.11)	+mni/+	+	+p	+	+	+	+	+	+	
2360			+m	+m	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2361			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2362			+m	+m	+M	+1/2	+	+(41.37)	+(33.32)	+mni/+	+	+M	+	+	+	+	+	+	+
2363			+m	+m	+M	+M	+	+(32.59)	+(30.92)	+m	+	+p	+	+	+	+	+	+	+
2364			+m/+	+m/+	+d/+m	+d/+m	+	-	-	-	-	-	-	-	-	-	-	-	-
2365			-	-	-	-	-	+(33.16)	+(32.15)	+mni/+	+	+p	+	+	+	+	+	+	+
2366			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2367			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2368			+md	+md	-	-	+	i/-**	+(37.85)	+d/+	+	+M	+	+	-	+	+	+	+
2369			+m	+m	+1/2	+M	+	+(34.29)	+(31.86)	+mni/+	+	+M	+	+	+	+	+	+	+
2370			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2371			+1/2	+1/2	+M	+M	+	+(35.52)	+(34.16)	+mni/+	+	+M	+	+	+	+	+	+	+
2372			-	-	-	-	-	+(33.09)	+(32.38)	+mni/+	+	+p	+	+	+	+	+	+	+
2373			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2374			+m	+m	+M	+M	+	-/(36.76)**	+(35.86)	+md/+	+	+p	+	+	-	+	+	+	+
2375			-	-	-	-	-	+(30.48)	+(31.13)	+m/+	+	+M	+	+	+	+	+	+	+
2376			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2377			+md/+m	+md/+m	-	-	+	+(36.90)	+(32.21)	+mni/+	+	+p	+	+	+	+	+	+	+
2378	+m	+1/2	+M	+M	+	+(30.28)	+(28.17)	+m	+	+p	+	+	+	+	+	+	+		
2379	+1/2	+1/2	+M	+M	+	+(30.00)	+(27.64)	+M	+	+p	+	+	+	+	+	+	+		
2380	+1/2	+1/2	+1/2	+M	+	i/(29.29)	+(29.26)	+M	+	+p	+	+	+	+	+	+	+		
2381	+m	+m	+M	+M	+	+(29.93)	+(28.85)	+1/2	+	+p	+	+	+	+	+	+	+		
2382	+m	+m	+M	+M	+	+(27.80)	+(28.79)	+M	+	+p	+	+	+	+	+	+	+		

*=1/10 diluted sample

NA=No agglutination

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

Thermo Fisher Salmonella SureTect- Qualitative Detection
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Raw Milk

Aerobic mesophilic flora: 5.4 x 10⁷ CFU/g

Salmonella Ohio Ad1482

48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579						Alternative method : SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (Ct) 7500Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5	
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella						
											Typical colonies	Latex	Typical colonies	Latex					
2353	0	0	-	-	-	-	-	0/5	i/i-*	-	-	-	-	-	-	-	-		
2354			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	
2355			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2356			-	-	-	-	-		-	-	i/-**	+(45.78)	-	-	-	-	-	-	-
2357			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(29.96)	+(28.31)	+mni/+	+	+p	+	+	+	+		
2359			+1/2	+1/2	+M	+1/2	+		+(29.46)	+(28.77)	+m	+	+p	+	+	+	+	+	
2360			+m	+m	+M	+M	+		i/+(29.35)	+(29.41)	+m	+	+p	+	+	+	+	+	
2361			-	-	-	-	-		+(26.11)	+(25.39)	+m	+	+M	+	+	+	+	+	+
2362			+m	+m	+M	+1/2	+		+(26.49)	+(27.02)	+m	+	+p	+	+	+	+	+	+
2363			+m	+m	+M	+M	+		i/-	-	+d/+	+	+1/2	+	-	-	-	-	-
2364			+m/+	+m/+	+d/+m	+d/+m	+		+(27.16)	+(26.76)	+1/2	+	+M	+	+	+	+	+	+
2365			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2366			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2367			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2368			+md	+md	-	-	+		-/-	-	-	-	+d	+d	-	-	-	-	-
2369			+m	+m	+1/2	+M	+		i/-	-	-	-	-	-	-	-	-	-	-
2370			-	-	-	-	-		i/-	-	-	-	-	-	-	-	-	-	-
2371			+1/2	+1/2	+M	+M	+		+(32.07)	+(31.34)	+m	+	+p	+	+	+	+	+	+
2372			-	-	-	-	-		i/+(28.03)	+(28.71)	+m/+	+	+p	+	+	+	+	+	+
2373			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2374			+m	+m	+M	+M	+		i/+(28.44)	+(28.83)	+m/+	+	+p	+	+	+	+	+	+
2375			-	-	-	-	-		i/i-*	-	-	-	-	-	-	-	-	-	-
2376			-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-
2377			+md/+m	+md/+m	-	-	+		-	-	-	-	-	-	-	-	-	-	-
2378	+m	+1/2	+M	+M	+	+(27.31)	+(26.79)	+M	+	+p	+	+	+	+	+	+			
2379	+1/2	+1/2	+M	+M	+	+(28.21)	+(26.97)	+M	+	+p	+	+	+	+	+	+			
2380	+1/2	+1/2	+1/2	+M	+	i/+(26.92)	+(25.93)	+M	+	+p	+	+	+	+	+	+			
2381	+m	+m	+M	+M	+	+(25.85)	+(24.87)	+M	+	+p	+	+	+	+	+	+			
2382	+m	+m	+M	+M	+	+(26.34)	+(24.79)	+M	+	+p	+	+	+	+	+	+			

*=1/10 diluted sample

NA=No agglutination

Thermo Fisher Salmonella SureTect- Qualitative Detection
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Powdered Infant Formula with probiotics (25 g)

Aerobic lactic flora: 1.3 x 10⁶ cfu/g

Salmonella Anatum Ad298

48 h at 3°C ± 2°C

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579						Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	BPW for 16 h at 37°C										
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5			
									Brilliance Salmonella		RVS/Brilliance Salmonella								
Typical colonies	Latex	Typical colonies	Latex																
3378	0	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	0/5		
3379			-	-	-	-	-		-	-	-	-	-	-	-			-	
3380			st	st	st	st	-		-	st		st		-					
3381			st	st	st	st	-		-	-		-		-					
3382			st	st	st	st	-		-	st		st		-					
3383	-	-	-	-	-	-	-	-	-	-	-	-	-	-					
3384	1	1.1	+p	+p	+p	+p	+	14/20	+(25.84)	+(29.72)	+p	+	+p	+	+	14/20	14/20		
3385			+p	+p	+p	+p	+		+(28.62)	+(30.98)	+p	+	+p	+	+				
3386			+p	+p	+p	+p	+		+(27.44)	+(33.46)	+p	+	+p	+	+				
3387			+p	+p	+p	+p	+		+(27.87)	+(33.64)	+p	+	+p	+	+				
3388			+p	+p	+p	+p	+		+(27.40)	+(31.18)	+p	+	+p	+	+				
3389			+p	+p	+p	+p	+		+(27.58)	+(32.60)	+p	+	+p	+	+				
3390			+p	+p	+p	+p	+		+(28.73)	+(33.40)	+p	+	+p	+	+				
3391			st	st	st	st	-		i/-	-	st		st		-				
3392			+p	+p	+p	+p	+		+(26.31)	+(27.26)	+p	+	+p	+	+				
3393			+p	+p	+p	+p	+		+(27.51)	+(31.87)	+p	+	+p	+	+				
3394			st	st	st	st	-		-	-	st		st		-				
3395			+p	+p	+p	+p	+		+(26.20)	+(29.05)	+p	+	+p	+	+				
3396			+p	+p	+p	+p	+		+(30.41)	+(36.32)	+p	+	+p	+	+				
3397			st	st	st	st	-		-	-	st		st		-				
3398			st	st	st	st	-		-	-	st		st		-				
3399			+p	+p	+p	+p	+		+(29.21)	+(30.78)	+p	+	+p	+	+				
3400			+p	+p	+p	+p	+		+(30.88)	+(32.52)	+p	+	+p	+	+				
3401	+p	+p	+p	+p	+	+(30.18)	+(29.66)	+p	+	+p	+	+							
3402	st	st	st	st	-	-	-	st		st		-							
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(24.18)	+(26.99)	+p	+	+p	+	+	5/5	5/5		
3404			+p	+p	+p	+p	+		+(24.04)	+(26.54)	+p	+	+p	+	+				
3405			+p	+p	+p	+p	+		+(23.22)	+(27.17)	+p	+	+p	+	+				
3406			+p	+p	+p	+p	+		+(24.33)	+(27.29)	+p	+	+p	+	+				
3407			+p	+p	+p	+p	+		+(23.88)	+(28.48)	+p	+	+p	+	+				

Frozen spinach

Aerobic mesophilic flora: 8.4×10^7 cfu/g

Salmonella Virchow Ad1721

one week at -20°C

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect Salmonella BPW + 12mg/L novobiocin 20 h 37°C										
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance Salmonella		RVS/Brilliance Salmonella					
							Typical colonies	Latex	Typical colonies	Latex								
7295	1	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7296			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7297			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7298			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7299			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7300	2	0.7	+M	+M	+M	+M	+	+23.68	+21.10	+1/2	+	+M	+	+	-	+	+	
7301			-	-	-	-	-	+22.87	+21.01	+M	+	+M	+	+	-	+	+	
7302			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	
7303			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7304			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7305			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7306			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7307			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	
7308			+M	+M	+M	+M	+	+23.71	+20.66	+M	+	+p	+	+	-	+	+	
7309			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7310			+M	+M	+M	+M	+	+22.72	+19.47	+M	+	+p	+	+	-	+	+	
7311			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	
7312			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7313			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7314			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7315	-	-	-	-	-	+22.27	+20.38	+M	+	+p	+	+	-	+	+			
7316	+M	+M	+M	+M	+	+23.19	+20.44	+M	+	+p	+	+	-	+	+			
7317	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
7318	-	-	-	-	-	+27.71	+24.66	+1/2	+	+p	+	+	-	+	+			
7319	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
7320	3	1.9	+M	+M	+M	+M	+	+22.16	+20.81	+M	+	+p	+	+	-	+	+	
7321			+M	+M	+1/2	+M	+	+22.57	+21.59	+M	+	+p	+	+	-	+	+	
7322			+M	+M	+M	+M	+	+21.87	+21.67	+M	+	+p	+	+	-	+	+	
7323			+M	+M	+M	+M	+	+23.95	+23.04	+M	+	+p	+	+	-	+	+	
7324			+M	+M	+M	+M	+	+24.06	+22.30	+M	+	+p	+	+	-	+	+	

Thermo Fisher Salmonella SureTect- Qualitative Detection
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Fish terrine

Aerobic mesophilic flora: <20 cfu/g

Salmonella Derby Ad1093

48 h at 3°C± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW + 12mg/L novobiocin for 20 h at 37°C									
			XLD	ASAP	XLD	ASAP			PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
							Brilliance Salmonella				RVS/Brilliance Salmonella							
						Typical colonies	Latex	Typical colonies	Latex									
7163	1	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
7164			st	st	st	st	-		-	-	st		st		-			
7165			st	st	st	st	-		-	-	st		st		-			
7166			st	st	st	st	-		-	-	st		st		-			
7167			st	st	st	st	-		-	-	st		st		-			
7173	2	0.7	st	st	st	st	-	7/20	+(20.54)	+(21.73)	+p	+	+p	+	+	9/20	+	9/20
7174			st	st	st	st	-		-	-	st		st		-			
7175			+p	+p	+p	+p	+		+(21.94)	+(21.86)	+p	+	+p	+	+		+	
7176			st	st	st	st	-		+(21.54)	+(21.35)	+p	+	+p	+	+		+	
7177			st	st	st	st	-		-	-	st		st		-			
7178			+p	+p	+p	+p	+		+(21.44)	+(21.73)	+p	+	+p	+	+		+	
7179			st	st	st	st	-		+(22.17)	+(22.29)	+p	+	+p	+	+		+	
7180			+p	+p	+p	+p	+		+(22.01)	+(21.86)	+p	+	+p	+	+		+	
7181			st	st	st	st	-		+(22.16)	+(21.16)	+p	+	+p	+	+		+	
7182			st	st	st	st	-		-	-	st		st		-			
7183			st	st	st	st	-		-	-	st		st		-			
7184			st	st	st	st	-		-	-	st		st		-			
7185			st	st	st	st	-		-	-	st		st		-			
7186			+p	+p	+p	+p	+		-	-	st		st		-			
7187			st	st	st	st	-		+(20.28)	+(20.96)	+p	+	+p	+	+		+	
7188			+p	+p	+p	+p	+		-	-	st		st		-			
7189			st	st	st	st	-		-	-	st		st		-			
7190			st	st	st	st	-		+(20.19)	+(19.69)	+p	+	+p	+	+		+	
7191			+p	+p	+p	+p	+		-	-	st		st		-			
7192			+p	+p	+p	+p	+		-	-	st		st		-			
7168	3	2.0	+p	+p	+p	+p	+	5/5	-	-	st		st		-	3/5	-	3/5
7169			+p	+p	+p	+p	+		+(20.28)	+(20.19)	+p	+	+p	+	+		+	
7170			+p	+p	+p	+p	+		-	-	st		st		-			
7171			+p	+p	+p	+p	+		+(20.52)	+(20.78)	+p	+	+p	+	+		+	
7172			+p	+p	+p	+p	+		+(20.89)	+(22.18)	+p	+	+p	+	+		+	

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

Ground beef

Aerobic mesophilic flora: 2.0 x 10² CFU/g

Salmonella Typhimurium AOOC060

48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 9 h at 41.5°C										
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5			
									Brilliance Salmonella		RVS/Brilliance Salmonella								
PCR result (Ct) 7500Fast	PCR result (Ct) QS5	Typical colonies	Latex	Typical colonies	Latex														
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5	
2432			st	st	-	-	-		-	-	-	st		st			-		
2433			st	st	st	st	-		-	-	-	st		st			-		
2434			st	st	st	st	-		-	-	-	st		st			-		
2435			st	st	st	st	-		-	-	-	st		st			-		
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20	
2437			st	st	st	st	-		-	-	-	st		st			-		
2438			st	st	st	st	-		-	+(24.00)	+(24.51)	+p	+	+p	+		+		+
2439			st	st	st	st	-		-	-	-	st		st			-		
2440			st	st	st	st	-		-	+(26.78)	+(29.23)	+p	+	+p	+		+		+
2441			st	st	st	st	-		-	-/(42.02)**	+(48.46)	st		st			-		
2442			st	st	st	st	-		-	-	-	st		st			-		
2443			+p	+p	+p	+p	+		+	-	-	st		st			-		
2444			st	st	st	st	-		-	-	-	st		st			-		
2445			+p	+p	+p	+p	+		+	+(25.41)	+(26.99)	+p	+	+p	+		+		+
2446			+p	+p	+p	+p	+		+	+(26.67)	+(27.24)	+p	+	+p	+		+		+
2447			+p	+p	+p	+p	+		+	+(25.50)	+(25.60)	+p	+	+p	+		+		+
2448			st	st	st	st	-		-	+(26.17)	+(25.58)	+p	+	+p	+		+		+
2449			+p	+p	+p	+p	+		+	-	-	st		st			-		
2450			st	st	st	st	-		-	-	-	st		st			-		
2451			+p	+p	+p	+p	+		+	-	-	st		st			-		
2452			+p	+p	+p	+p	+		+	+(25.57)	+(25.41)	+M	+	+p	+		+		+
2453	+p	+p	+p	+p	+	+	+(28.38)	+(27.99)	+M	+	+p	+	+	+					
2454	st	st	st	st	-	-	+(25.90)	+(26.38)	+M	+	+p	+	+	+					
2455	st	st	st	st	-	-	+(27.72)	+(27.28)	+M	+	+p	+	+	+					
2456	+p	+p	+p	+p	+	+	+(24.49)	+(24.14)	+p	+	+p	+	+	+					
2457	2	3.0	st	st	st	st	-	3/5	+(26.87)	+(24.87)	+p	+	+p	+	+	5/5	+	5/5	
2458			st	st	st	st	-		+(25.82)	+(23.96)	+p	+	+p	+	+				
2459			+p	+p	+p	+p	+		+	+(27.63)	+(26.44)	+p	+	+p	+		+		
2460			+p	+p	+p	+p	+		+	+(27.18)	+(27.92)	+p	+	+p	+		+		

♦ Analyses performed according to COFRAC accreditation

Ground beef

Aerobic mesophilic flora: 2.0 x 10² CFU/g

Salmonella Typhimurium AOOC060

48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 24 h at 41.5°C									
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5		
							Brilliance Salmonella		RVS/Brilliance Salmonella									
								PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Typical colonies	Latex	Typical colonies	Latex					
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
2432			st	st	-	-	-		-	-	-	-		-			-	
2433			st	st	st	st	-		-	-	-	st		st			-	
2434			st	st	st	st	-		-	-	-	st		st			-	
2435			st	st	st	st	-		-	-	-	st		st			-	
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20
2437			st	st	st	st	-		-	-	st		st		-			
2438			st	st	st	st	-		+(22.30)	+(22.92)	+p	+	+M	+	+			
2439			st	st	st	st	-		-	-	st		st		-			
2440			st	st	st	st	-		+(23.59)	+(22.06)	+p	+	+M	+	+			
2441			st	st	st	st	-		-	-	st		st		-			
2442			st	st	st	st	-		-	-	st		st		-			
2443			+p	+p	+p	+p	+		-	-	st		st		-			
2444			st	st	st	st	-		-	-	st		st		-			
2445			+p	+p	+p	+p	+		+(23.36)	+(22.81)	+p	+	+M	+	+			
2446			+p	+p	+p	+p	+		+(24.73)	+(23.20)	+p	+	+M	+	+			
2447			+p	+p	+p	+p	+		+(22.60)	+(22.29)	+p	+	+M	+	+			
2448			st	st	st	st	-		+(21.31)	+(22.33)	+p	+	+M	+	+			
2449			+p	+p	+p	+p	+		-	-	st		st		-			
2450			st	st	st	st	-		-	-	st		st		-			
2451	+p	+p	+p	+p	+	-	-	st		st		-						
2452	+p	+p	+p	+p	+	+(21.76)	+(22.47)	+p	+	+p	+	+						
2453	+p	+p	+p	+p	+	+(22.06)	+(22.70)	+p	+	+p	+	+						
2454	st	st	st	st	-	+(21.78)	+(21.42)	+p	+	+p	+	+						
2455	st	st	st	st	-	+(21.85)	+(22.95)	+p	+	+p	+	+						
2456	+p	+p	+p	+p	+	+(21.80)	+(21.70)	+p	+	+p	+	+						
2457	st	st	st	st	-	+(22.82)	+(22.72)	+p	+	+p	+	+						
2458	st	st	st	st	-	+(21.30)	+(20.61)	+p	+	+p	+	+						
2459	+p	+p	+p	+p	+	+(21.57)	+(23.26)	+p	+	+p	+	+						
2460	+p	+p	+p	+p	+	+(21.73)	+(23.58)	+p	+	+p	+	+						

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

Thermo Fisher Salmonella SureTect- Qualitative Detection
UNI 03/07-11/13: Renewal and Extension 2020: Version 1

Process water

Anaerobic lactic flora: 2.02 x 10⁵ CFU/g

Salmonella Livingstone A00L058

48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW for 20 h at 37°C									
			XLD	ASAP	XLD	ASAP			PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
							Brilliance Salmonella				RVS/Brilliance Salmonella							
						Typical colonies	Latex	Typical colonies	Latex									
2511	0	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2512			st	st	st	st	-	-	-	st	-	st	-	-	-	-	-	
2513			st	st	st	st	-	-	-	st	-	st	-	-	-	-	-	-
2514			st	st	st	st	-	-	-	st	-	st	-	-	-	-	-	-
2515			st	st	st	st	-	-	-	st	-	st	-	-	-	-	-	-
2516	1	0.7	st	st	st	st	-	-	-	-	st	-	st	-	-	-	-	
2517			+p	+p	+p	+p	+	-	+(22.32)	+(22.15)	+p	+	+p	+	+	+	+	+
2518			st	st	st	st	-	-	-	-	st	-	st	-	-	-	-	-
2519			+p	+p	+p	+p	+	-	+(22.37)	+(21.72)	+p	+	+p	+	+	+	+	+
2520			+M	+M	+M	+M	+	-	+(22.19)	+(20.79)	+M	+	+p	+	+	+	+	+
2521			st	st	st	st	-	-	-	-	st	-	st	-	-	-	-	-
2522			+p	+p	+p	+p	+	-	+(23.07)	+(21.60)	+p	+	+p	+	+	+	+	+
2523			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2524			+p	+p	+p	+p	+	-	+(21.10)	+(21.51)	+p	+	+p	+	+	+	+	+
2525			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2526			+p	+p	+p	+p	+	-	+(22.08)	+(21.81)	+p	+	+p	+	+	+	+	+
2527			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2528			st	st	st	st	-	-	-	-	st	-	st	-	-	-	-	-
2529			+M	+M	+M	+M	+	-	+(22.03)	+(21.94)	+M	+	+M	+	+	+	+	+
2530			st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-
2531			st	st	st	st	-	-	-	-	st	-	st	-	-	-	-	-
2532			+1/2	+1/2	+1/2	+1/2	+	-	-	-	-	-	-	-	-	-	-	-
2533			st	st	st	st	-	-	-	-	+	+	+	+	+	+	+	+
2534			+p	+p	+p	+p	+	-	+(22.59)	+(21.95)	+p	+	+p	+	+	+	+	+
2535			st	st	st	st	-	-	+(39.05)- **	-	st (x5)	-	st	-	-	-	-	-
2536	2	2.1	+M	+M	+M	+M	+	-	+(21.63)	+(22.78)	+p	+	+M	+	+	+	+	
2537			+M	+M	+M	+M	+	-	+(24.06)	+(21.84)	+1/2	+	+M	+	+	+	+	
2538			+p	+p	+p	+p	+	-	+(22.35)	+(23.79)	+p	+	+M	+	+	+	+	
2539			+p	+p	+p	+p	+	-	+(21.42)	+(21.63)	+p	+	+M	+	+	+	+	
2540			+p	+p	+p	+p	+	-	+(21.34)	+(22.25)	+p	+	+M	+	+	+	+	

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

Powdered infant formula with probiotics (375 g)

Anaerobic lactic flora: 5.4 x 10⁶ cfu/g

Salmonella Mbandaka Ad1810

2 weeks at room temperature

N°Sample	Level	Inoculation (cfu/25g)	ISO 6579* method						Alternative Method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW 16 h 37°C									
			XLD	ASAP	XLD	ASAP			PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
							Brilliance <i>Salmonella</i>				RVS/Brilliance <i>Salmonella</i>							
								Typical colonies	Latex	Typical colonies	Latex							
585	0	0	st	st	st	st	-	0/5	-	-	st	/	st	/	-	0/5	-	0/5
586			st	st	st	st	-		-	-	st	/	st	/	-			
587			st	st	st	st	-		-	-	st	/	st	/	-			
588			st	st	st	st	-		-	-	st	/	st	/	-			
589			st	st	st	st	-		-	-	st	/	st	/	-			
1488	1	3.0	+p	+p	+p	+p	+	8/20	-	-	st	/	st	/	-	18/20	-	18/20
1489			st	st	st	st	-		+(21.03)	+(20.38)	+p	+	+p	+	+			
1490			+p	+p	+p	+p	+		+(20.98)	+(20.36)	+p	+	+p	+	+			
1491			+p	+p	+p	+p	+		+(20.81)	+(20.20)	+p	+	+p	+	+			
1492			st	st	st	st	-		+(22.72)	+(21.42)	+p	+	+p	+	+			
1493			+p	+p	+p	+p	+		+(26.43)	+(25.85)	+p	+	+p	+	+			
1494			+p	+p	+p	+p	+		+(21.79)	+(20.78)	+p	+	+p	+	+			
1495			st	st	st	st	-		+(25.23)	+(24.92)	+p	+	+p	+	+			
1496			+p	+p	+p	+p	+		+(21.50)	+(20.48)	+p	+	+p	+	+			
1497			+p	+p	+p	+p	+		-	-	st	/	st	/	-			
1498			st	st	st	st	-		+(25.45)	+(24.40)	+p	+	+p	+	+			
1499			st	st	st	st	-		+(34.01)	+(32.78)	+p	+	+p	+	+			
1500			st	st	st	st	-		+(21.45)	+(21.37)	+p	+	+p	+	+			
1501			st	st	st	st	-		+(24.65)	+(24.42)	+p	+	+p	+	+			
1502			st	st	st	st	-		+(20.73)	+(20.87)	+p	+	+p	+	+			
1503			st	st	st	st	-		+(20.97)	+(20.46)	+p	+	+p	+	+			
1504			st	st	st	st	-		+(20.52)	+(20.55)	+p	+	+p	+	+			
1505			+p	+p	+p	+p	+		+(28.25)	+(27.74)	+p	+	+p	+	+			
1506			st	st	st	st	-		+(20.44)	+(21.24)	+p	+	+p	+	+			
1507			st	st	st	st	-		+(20.98)	+(21.38)	+p	+	+p	+	+			
1342	2	6.7	st	st	st	st	-	2/5	+(24.70)	+(23.70)	+p	+	+p	+	+	5/5	-	5/5
1343			st	st	st	st	-		+(23.22)	+(22.72)	+p	+	+p	+	+			
1344			+p	+p	+p	+p	+		+(23.23)	+(22.65)	+p	+	+p	+	+			
1345			st	st	st	st	-		+(22.56)	+(22.50)	+p	+	+p	+	+			
1346			+p	+p	+p	+p	+		+(21.58)	+(21.26)	+p	+	+p	+	+			

♦ Analyses performed according to COFRAC accreditation

Data obtained by ADRIA. extracted from the ADRIA Développement Summary report Version 0 . October 2019

Cocoa Powder - 375 g - APC Result: 2.4×10^2 CFU/g

Inoculation Level	Sample	MKTTn		RVS		Agglutinations		Microbact 24E	Final Result*	Positive/ Total	Alternative Method: SureTect Salmonella (ISO 6887-4) Paired with ISO 6579-1									Positive/	
		XLD	BSA	XLD	BSA	O	H				Instrument				Direct		Oxoid Salmon	Microbact 24E	Final Result		
											7500	Ct	QS5	Ct	XLD	BSA					
Uninoculated	0	364.84	ng	ng	ng	ng	/	/		Negative	0/5	-	/	-	/	ng	ng	/	/	Negative	0/5
		364.92	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.98	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.102	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.108	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	32.27	+	24.89	t	t	+	Salmonella	Positive	13/20
		364.85	t	t	t	t	+	+	Salmonella	Positive		+	20.57	+	24.14	t	t	+	Salmonella	Positive	
		364.86	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.87	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.88	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.89	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	20.41	+	28.09	t	t	+	Salmonella	Positive	
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	21.03	+	29.71	t	t	+	Salmonella	Positive	
		364.94	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	20.09	+	28.14	t	t	+	Salmonella	Positive	
		364.96	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.52	+	22.96	t	t	+	Salmonella	Positive	
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	19.9	+	24.05	t	t	+	Salmonella	Positive	
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.17	+	36.34	t	t	+	Salmonella	Positive	
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	33.30	+	28.68	t	t	+	Salmonella	Positive	
		364.104	t	t	t	t	+	+	Salmonella	Positive		+	20.66	+	27.85	t	t	+	Salmonella	Positive	
		364.105	t	t	t	t	+	+	Salmonella	Positive		+	20.46	+	30.65	t	t	+	Salmonella	Positive	
		364.106	ng	ng	ng	ng	/	/		Negative		-	/	-	/	ng	ng	/	/	Negative	
364.109	t	t	t	t	+	+	Salmonella	Positive	+	38.98	+	38.40	t	t	+	Salmonella	Positive				
364.111	t	t	t	t	+	+	Salmonella	Positive	+	46.25	+	37.76	t	t	+	Salmonella	Positive				
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.02	+	25.10	t	t	+	Salmonella	Positive	5/5
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	19.50	+	29.27	t	t	+	Salmonella	Positive	
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	20.43	+	28.76	t	t	+	Salmonella	Positive	
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.42	+	25.84	t	t	+	Salmonella	Positive	
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	20.01	+	28.12	t	t	+	Salmonella	Positive	

Cocoa Powder - 375 g - APC Result: 2.4 x 10 ² CFU/g																					
Inoculation Level	Sample	MKTTn		RVS		Agglutinations		Microbact 24E	Final Result*	Positive/ Total	Alternative Method: SureTect Salmonella (BPW)							Final Result	Positive/ Total		
		XLD	BSA	XLD	BSA	O	H				Instrument				Direct Streak		Oxoid Salmonella Latex			Microbact 24E	
											7500 Fast	Ct	QS5	Ct	XLD	BSA					
Uninoculated	0	364.84	ng	ng	ng	ng	/	/	/	Negative	0/5	-	/	-	/	ng	ng	/	/	Negative	0/5
		364.92	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.98	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.102	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.108	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	20.35	+	28.80	t	t	+	Salmonella	Positive	15/20
		364.85	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
		364.86	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.87	ng	ng	ng	ng	/	/	/	Negative		+	21.70	+	29.90	t	t	+	Salmonella	Positive	
		364.88	ng	ng	ng	ng	/	/	/	Negative		+	29.45	+	34.00	t	t	+	Salmonella	Positive	
		364.89	ng	ng	ng	ng	/	/	/	Negative		+	20.61	+	27.30	t	t	+	Salmonella	Positive	
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	29.24	+	32.60	t	t	+	Salmonella	Positive	
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	20.23	+	44.00	t	t	+	Salmonella	Positive	
		364.94	ng	ng	ng	ng	/	/	/	Negative		-	/	-	/	ng	ng	/	/	Negative	
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	19.70	+	21.80	t	t	+	Salmonella	Positive	
		364.96	ng	ng	ng	ng	/	/	/	Negative		+	20.37	+	29.10	t	t	+	Salmonella	Positive	
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.62	+	34.00	t	t	+	Salmonella	Positive	
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	20.31	+	32.30	t	t	+	Salmonella	Positive	
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.63	+	31.10	t	t	+	Salmonella	Positive	
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	20.21	+	38.30	t	t	+	Salmonella	Positive	
		364.104	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
		364.105	t	t	t	t	+	+	Salmonella	Positive		-	/	-	/	ng	ng	/	/	Negative	
364.106	ng	ng	ng	ng	/	/	/	Negative	+	20.35	+	41.00	t	t	+	Salmonella	Positive				
364.109	t	t	t	t	+	+	Salmonella	Positive	+	20.77	+	22.90	t	t	+	Salmonella	Positive				
364.111	t	t	t	t	+	+	Salmonella	Positive	+	20.12	+	37.70	t	t	+	Salmonella	Positive				
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.29	+	32.20	t	t	+	Salmonella	Positive	5/5
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	20.25	+	36.30	t	t	+	Salmonella	Positive	
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	19.86	+	25.30	t	t	+	Salmonella	Positive	
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.49	+	24.80	t	t	+	Salmonella	Positive	
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	21.00	+	37.70	t	t	+	Salmonella	Positive	

APPENDIX 6: INCLUSIVITY AND EXCLUSIVITY STUDY

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect Salmonella (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
							7500 Fast	Piko-Real	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
									+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex
Extension (2017)	1	Salmonella	Abaetetuba	Ad2318	/	27	30.63	30.58	+	+	/	/	/	/	/	/	/	
Extension (2017)	2	Salmonella	Aberdeen	CIP 105618	Human	39	36.26	36.17	+	+	/	/	/	/	/	/	/	
Extension (2017)	3	Salmonella	Abortusequi	Ad2321	/	14	37.41	38.38	+	+	/	/	/	/	/	/	/	
Extension (2017)	4	Salmonella	Abortusovis	Ad2320	Primary sample	33	40.82	41.2	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	
Extension (2017)	5	Salmonella	Adelaide	Ad2319	Turkey breeding	39	38.72	37.95	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	
Initial validation	6	Salmonella	Agona	A00V38	Feedstuff	42	/	+(31.85)	+	+	/	/	/	/	/	/	/	
Initial validation	7	Salmonella	Anatum	6140	Bœuf Bourguignon	10	/	+(38.08)	+	+	/	/	/	/	/	/	/	
Extension (2017)	8	Salmonella	arizonae 48:z4.z23:-	Ad1850	Poultry breeding	20	38.69	38.7	+	+	/	/	/	/	/	/	/	
Initial validation	9	Salmonella	arizonae SIIIa 50 :z4 :z23	CIP 5526	Egg powder	53	/	+(43.81)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	10	Salmonella	arizonae SIIIa 51:z4.z23:-	CIP 5523	Turkey	3	/	+(41.41)	+	-	/	/	/	/	/	/	/	
Extension (2017)	11	Salmonella	Bareilly	Ad 1687	Environment	31	33.31	33.26	+	+	/	/	/	/	/	/	/	
Initial validation	12	Salmonella	Blockley	Ad 923	Chicken	5	/	+(34.74)	+	+	/	/	/	/	/	/	/	
Initial validation	13	Salmonella	bongori 48:z35	Ad 598	Environmental sample	1	/	+(39.05)	+	-	/	/	/	/	/	/	/	
Initial validation	14	Salmonella	Bovismorbificans	728	Agar	1	/	+(36.47)	+	+	/	/	/	/	/	/	/	
Initial validation	15	Salmonella	Braenderup	178	Food product	5	/	+(34.04)	+	+	/	/	/	/	/	/	/	
Initial validation	16	Salmonella	Brandenburg	Ad 351	Seafood	1	/	+(33.25)	+	+	/	/	/	/	/	/	/	
Initial validation	17	Salmonella	Bredeney	396	Ground beef	5	/	+(35.23)	+	+	/	/	/	/	/	/	/	
Extension (2017)	18	Salmonella	Caracas	Ad2322	Spices	35	31.87	32.17	+	+	/	/	/	/	/	/	/	
Initial validation	19	Salmonella	Cerro	Ad 689	Dehydrated proteins	5	/	+(34.59)	+	+	/	/	/	/	/	/	/	
Extension (2017)	20	Salmonella	Chester	CIP 103543	/	32	32.78	32.34	+	+	/	/	/	/	/	/	/	
Initial validation	21	Salmonella	Cremieu	230	Hare	5	/	+(36.16)	+	+	/	/	/	/	/	/	/	
Extension (2017)	22	Salmonella	Cubana	Ad2323	Dusts	21	35.14	34.32	+	+	/	/	/	/	/	/	/	
Initial validation	23	Salmonella	Derby	Ad 1093	Frozen fish fillet	7	/	+(39.94)	+	+	/	/	/	/	/	/	/	
Initial validation	24	Salmonella	diarizonae SIIIb 38:IV:z53	Ad451	Raw milk cheese	2	/	+(41.39)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	25	Salmonella	diarizonae SIIIb 61:-:1.5.7	Ad1280	Raw milk cheese	1	/	+(26.50)	+	+	/	/	/	/	/	/	/	
Initial validation	26	Salmonella	Dublin	Ad 529	Beef meat	2	/	+(38.08)	+ pale colonies	+	/	/	/	/	/	/	/	
Initial validation	27	Salmonella	Enteritidis	Ad 926	Raw veal meat	1	/	+(35.51)	+	+	/	/	/	/	/	/	/	
Initial validation	28	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	1	/	-	st	/	st	/	/	+(23.42)	+	+	+	+
Initial validation						7 (+milk)	/	-	-	/	st	/	/	+	+	+	+	+m
Initial validation	29	Salmonella	Gallinarum	2	/	4	/	+(39.59)	st	/	st	/	/	/	/	/	/	
Extension (2017)	30	Salmonella	Gaminara	Ad2324	Boar meat	28	36.65	37.31	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect Salmonella (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
							7500 Fast	Piko-Real	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
									+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex
Initial validation	31	Salmonella	Give	436	Ground beef	1	/	+(35.04)	+	+	/	/	/	/	/	/	/	
Initial validation	32	Salmonella	Hadar	35	Poultry	2	/	+(35.29)	+	+	/	/	/	/	/	/	/	
Initial validation	33	Salmonella	Havana	Ad 930	Poultry	1	/	+(36.26)	+	+	/	/	/	/	/	/	/	
Initial validation	34	Salmonella	Heidelberg	A00E005	Dairy industry environmental sample	2	/	+(40.25)	+	+	/	/	/	/	/	/	/	
Initial validation	35	Salmonella	<i>houtenae</i> (sub-group IV) 43:z4z32	Ad 597	Fish	8	/	+(39.22)	+pale colonies	+	/	/	/	/	/	/	/	
Extension (2017)	36	Salmonella	Hvittingfoss	Ad2325	Seafood product	22	36.89	36.14	+	+	/	/	/	/	/	/	/	
Initial validation	37	Salmonella	Indiana	2	Fish flour	10	/	+(33.85)	+	+	/	/	/	/	/	/	/	
Initial validation	38	Salmonella	<i>indica</i> (sub-group VI) 1.26.14.25:a:enx	Ad 600	Environmental sample	8	/	+(38.46)	+	+ weak reaction	/	/	/	/	/	/	/	
Extension (2017)	39	Salmonella	<i>indica</i> 11:b:e.n.x	Ad2337	Chicken breeding environment	10	31.53	30.49	+	+	+	/	/	/	/	/	/	
Initial validation	40	Salmonella	Infantis	12	Ready-to-eat	7	/	+(31.42)	+	+	/	/	/	/	/	/	/	
Extension (2017)	41	Salmonella	Javiana	Ad2326	Turkey meat	31	33.52	33.82	+	+	/	/	/	/	/	/	/	
Initial validation	42	Salmonella	Kedougou	Ad 929	Environmental sample (slaughterhouse)	6	/	+(35.34)	+	+	/	/	/	/	/	/	/	
Extension (2017)	43	Salmonella	Kentucky	Ad1756	Poultry breeding	23	35.91	35.97	+	+	/	/	/	/	/	/	/	
Initial validation	44	Salmonella	Kottbus	1	Environmental sample (slaughterhouse)	4	/	+(34.32)	+	+	/	/	/	/	/	/	/	
Initial validation	45	Salmonella	Landau	Ad499	/	14	/	+(39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/	
Extension (2017)	46	Salmonella	Lille	Adria 37	/	27	31.42	31.46	+	+	/	/	/	/	/	/	/	
Initial validation	47	Salmonella	Livingstone	E1	Egg white powder	32	/	+(32.00)	+	+	/	/	/	/	/	/	/	
Initial validation	48	Salmonella	London	326	Ham	6	/	+(34.11)	+	+	/	/	/	/	/	/	/	
Extension (2017)	49	Salmonella	Luciana	CIP 105626	Clinical	24	35.47	35.22	+(blue colonies)	+	/	/	/	/	/	/	/	
Initial validation	50	Salmonella	Manhattan	900	Dairy environmental sample	8	/	+(32.04)	+	+	/	/	/	/	/	/	/	
Extension (2017)	51	Salmonella	Maracaibo	CIP 54143	/	2	37.50	36.80	+	+	/	/	/	/	/	/	/	
Extension (2017)	52	Salmonella	Marseille	CIP105627	Human	26	37.28	36.32	+	+	/	/	/	/	/	/	/	
Initial validation	53	Salmonella	Mbandaka	Ad 914	Mayonnaise	5	/	+(32.43)	+	+	/	/	/	/	/	/	/	
Extension (2017)	54	Salmonella	Meleagridis	505	Raw milk	21	32.26	31.07	+	+	/	/	/	/	/	/	/	
Extension (2017)	55	Salmonella	Michigan	Ad2327	/	36	31.28	30.12	+	+	/	/	/	/	/	/	/	
Extension (2017)	56	Salmonella	Mikawasima	Ad1811	Raw sheep milk	42	32.06	31.65	+	+	/	/	/	/	/	/	/	
Extension (2017)	57	Salmonella	Minnesota	Ad2328	Feedstuff	31	30.55	30.16	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect Salmonella (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
							7500 Fast	Piko-Real	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		7500 Fast	PikoReal	Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
									+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex
Extension (2017)	58	Salmonella	Missisipi	Ad2329	Primary sample	38	32.05	31.85	+	+	/	/	/	/	/	/	/	
Initial validation	59	Salmonella	Montevideo	Ad 912	Raw milk	6	/	+(34.06)	+	+	/	/	/	/	/	/	/	
Extension (2017)	60	Salmonella	Muenchen	CIP 106178	/	25	32.77	33.48	+	+	/	/	/	/	/	/	/	
Initial validation	61	Salmonella	Napoli	Ad 928	Bovine	9	/	+(40.11)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	62	Salmonella	Newport	540	Toulouse sausage	4	/	+(32.77)	+	+	/	/	/	/	/	/	/	
Extension (2017)	63	Salmonella	Norwich	Ad1172	Dairy product	24	29.04	29.91	+	+	/	/	/	/	/	/	/	
Extension (2017)	64	Salmonella	Ohio	Ad1482	Raw milk	18	33.61	34.59	+	+	/	/	/	/	/	/	/	
Extension (2017)	65	Salmonella	Oranienburg	Ad1724	Cereals	43	30.41	30.47	+	+	/	/	/	/	/	/	/	
Extension (2017)	66	Salmonella	Ouakam	Ad1647	Compost	30	32.71	33.23	+	+	/	/	/	/	/	/	/	
Initial validation	67	Salmonella	Panama	195	Ground beef	4	/	+(38.09)	+	+	/	/	/	/	/	/	/	
Initial validation	68	Salmonella	Paratyphi A	ATCC 9150	/	37	/	+(39.43)	+	+ (microscopic colonies)	/	/	/	/	/	/	/	
Initial validation	69	Salmonella	Paratyphi B	Ad 301	Clinical	39	/	+(29.72)	+	+ very weak reaction	/	/	/	/	/	/	/	
Initial validation	70	Salmonella	Paratyphi C	ATCC 13428	/	72	/	+(36.43)	+	+ very weak reaction	/	/	/	/	/	/	/	
Extension (2017)	71	Salmonella	Pomona	CIP105630	Poultry product	41	34.18	36.13	+	+	/	/	/	/	/	/	/	
Extension (2017)	72	Salmonella	Poona	Ad2330	Poultry food	35	31.71	33.12	+	+	/	/	/	/	/	/	/	
Extension (2017)	73	Salmonella	Putten	Ad2331	Feed for chicken	42	31.89	32.56	+	+	/	/	/	/	/	/	/	
Initial validation	74	Salmonella	Regent	328	Duck	1	/	+(38.68)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	75	Salmonella	Rissen	39	Poultry	1	/	+(34.50)	+	+	/	/	/	/	/	/	/	
Extension (2017)	76	Salmonella	Rubislaw	Ad2332	Shark	29	31.40	31.63	+	+	/	/	/	/	/	/	/	
Initial validation	77	Salmonella	Saintpaul	F31	Pilchard fillet	2	/	+(33.07)	+	+	/	/	/	/	/	/	/	
Initial validation	78	Salmonella	salamae (sub-group II) 42:b:enz	Ad 593	Cereals	5	/	+(35.31)	+	-	/	/	/	/	/	/	/	
Extension (2017)	79	Salmonella	Schwarzengrund	Ad2704	Turkey meat	42	29.16	30.49	+	+	/	/	/	/	/	/	/	
Initial validation	80	Salmonella	Senftenberg	Ad 355	Seafood	12	/	+(32.29)	+	+	/	/	/	/	/	/	/	
Extension (2017)	81	Salmonella	Stanley	Ad 1688	Environment	29	32.33	33.02	+	+	/	/	/	/	/	/	/	
Initial validation	82	Salmonella	Sternschanze	Ad500	/	5	/	+(43.05)	+	+(microscopic colonies)	/	/	/	/	/	/	/	
Extension (2017)	83	Salmonella	Stourbridge	Ad2297	Raw milk cheese	21	38.26	37.50	+	+	/	/	/	/	/	/	/	
Extension (2017)	84	Salmonella	Strasbourg	CIP105632	Human	30	33.65	33.29	+	+	/	/	/	/	/	/	/	
Extension (2017)	85	Salmonella	Tananarive	CIP54142	pork meat	34	36.27	36.31	+	+	/	/	/	/	/	/	/	
Extension (2017)	86	Salmonella	Tennessee	A00E006	Dairy dusts	24	29.46	30.74	+	+	/	/	/	/	/	/	/	
Extension (2017)	87	Salmonella	Thompson	AER301	Poultry products	29	29.97	30.71	+	+	/	/	/	/	/	/	/	
Initial validation	88	Salmonella	Typhi	Ad 302	Clinical	35	/	+(29.54)	+	+	/	/	/	/	/	/	/	
Initial validation	89	Salmonella	Typhimurium	305	Paella	3	/	+(34.07)	+	+	/	/	/	/	/	/	/	
Initial validation	90	Salmonella	Typhimurium SI 1.4.[5].12:-:-(variant immobile)	Ad 1233	Tiramisu	12	/	+(32.56)	+	+	/	/	/	/	/	/	/	
Initial validation	91	Salmonella	Typhimurium SI 1.4.[5].12:-:1.2 (variant monophasique)	Ad 1335	Enviromental sample	2	/	+(35.99)	+	+	/	/	/	/	/	/	/	
Initial validation	92	Salmonella	Typhimurium SI 1.4.[5].12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	3	/	+(33.45)	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect Salmonella (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
							Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar		Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar					
							7500 Fast	Piko-Real	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Initial validation	93	Salmonella	Urbana	Ad 501	Food product	29	/	-	+ (1 colony)	+ weak reaction	+	+ weak reaction	/	+ (26.38)	+	+ weak reaction	+	+ weak reaction
						9 (+milk)	/	+(39.67)	-	/	st	/	+37.90	-	/	st	/	
Extension (2017)	94	Salmonella	Veneziana	Adria 233	Food product	7	25.64	24.58	+	+	+	/	/	/	/	/	/	
Initial validation	95	Salmonella	Virchow	F276	Curry	4	/	+(36.24)	+	+	/	/	/	/	/	/	/	
Extension (2017)	96	Salmonella	Wandsworth	Ad2335	Fish fillet	22	34.19	35.02	+	+	/	/	/	/	/	/	/	
Extension (2017)	97	Salmonella	Waycross	CIP105634	/	49	30.21	30.43	+	+	/	/	/	/	/	/	/	
Initial validation	98	Salmonella	Wayne	Ad502	/	5	/	+(38.12)	+	+	/	/	/	/	/	/	/	
Extension (2017)	99	Salmonella	Weltevreden	Ad2336	Water	38	30.53	31.01	+	+	/	/	/	/	/	/	/	
Extension (2017)	100	Salmonella	Worthington	Adria 3506	Cooked terrin	43	31.39	32.36	+	+	/	/	/	/	/	/	/	

INCLUSIVITY STRAINS																								
Strain			Reference	Origin	Inoculation level cfu/225ml	SureTect Salmonella species assay (Ct) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella species assay 8h Result	SureTect Salmonella species assay (Ct) 24 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella species assay 24 h Result	Inoculation level cfu/225ml	Reference method				Latex	
							Brilliance Salmonella		RVS / Brilliance Salmonella				Brilliance Salmonella		RVS / Brilliance Salmonella				XLD	RVS		MKttn		
							+/-	Latex	+/-	Latex			+/-	Latex	+/-	Latex				XLD	Brilliance Salmonella	XLD		Brilliance Salmonella
18.	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	7	BPW	-	-	/	st	/	-	+ (27.19)	-	/	+m	+	+	-	+m	st	st	+(very weak reaction)	
						BPW + milk	-	-	/	st	/	-	+ (28.40)	-	/	+m	+	+	-	+m	st	st	+	+
50.	Salmonella	Urbana	Ad 501	Food product	9	BPW	-	-	/	st	/	-	-	st	/	st	-	-	+p	+p	+p	+p	+(very weak reaction)	
						BPW + milk	+ (39.67)	-	/	st	/	-	+ (37.90)	-	/	st	/	+	+	+p	+p	+p	+p	+

INCLUSIVITY STRAINS															
Strain			Reference	Origin	Inoculation level cfu/225 ml	SureTect Salmonella species assay (Ct) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect Salmonella species assay (Ct) 24 h pre-warmed BPW 41.5°C	Confirmation			
							Brilliance Salmonella		RVS / Brilliance Salmonella			Brilliance Salmonella		RVS / Brilliance Salmonella	
							+/-	Latex	+/-	Latex		+/-	Latex	+/-	Latex
52.	Salmonella	Landau	Ad499	/	14	+ (39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	
53.	Salmonella	Sternschanze	Ad500	/	5	+ (43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	
54.	Salmonella	Wayne	Ad502	/	5	+ (38.12)	+	+	/	/	/	/	/	/	
55.	Salmonella	Gallinarum	2	/	1	+ (39.59)	st	/	st	/	/	/	/	/	

EXCLUSIVITY					
Strain			Origin	Inoculation level (cfu/ml)	SureTect Salmonella species assay
1.	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	2.8 x 10 ⁵	-
2.	<i>Citrobacter diversus</i>	adria 140	Raw milk	1.7 x 10 ⁵	-
3.	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	2.6 x 10 ⁵	-
4.	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	2.1 x 10 ⁵	-
5.	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	3.4 x 10 ⁵	-
6.	<i>Enterobacter agglomerans</i>	adria 11	Cheese	1.2 x 10 ⁵	-
7.	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	8.6 x 10 ⁴	-
8.	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.2 x 10 ⁵	-
9.	<i>Enterobacter intermedius</i>	adria 60	Bean	5.4 x 10 ⁴	-
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	1.0 x 10 ⁵	-
11.	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	3.4 x 10 ⁵	-
12.	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	2.2 x 10 ⁴	-
13.	<i>Escherichia coli</i>	adria 19	Grated carrots	2.0 x 10 ⁵	-
14.	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.4 x 10 ⁵	-
15.	<i>Escherichia vulneris</i>	adria 127	Raw milk	2.0 x 10 ⁵	-
16.	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	3.5 x 10 ⁵	-
17.	<i>Klebsiella oxytoca</i>	57	Food product	1.5 x 10 ⁵	-
18.	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	3.9 x 10 ⁵	-
19.	<i>Kluyvera spp</i>	adria 41	Raw milk	1.7 x 10 ⁵	-
20.	<i>Morganella morganii</i>	CIP A236	/	1.2 x 10 ⁵	-
21.	<i>Pantoea agglomerans</i>	adria 86	Frozen vegetables	2.5 x 10 ⁵	-
22.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	6.2 x 10 ⁵	-
23.	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1.4 x 10 ⁴	-
24.	<i>Providencia rettgeri</i>	adria 112	White liquid egg	1.6 x 10 ⁵	-
25.	<i>Rhanella aquatilis</i>	adria 69	Molluscs	6.3 x 10 ⁴	-
26.	<i>Serratia liquefaciens</i>	26	Egg product	6.8 x 10 ⁴	-
27.	<i>Serratia proteomaculans</i>	A00C056	Ham	2.6 x 10 ⁴	-
28.	<i>Shigella flexneri</i>	CIP 8248	/	1.3 x 10 ⁵	-
29.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	2.1 x 10 ⁵	-
30.	<i>Yersinia enterocolitica</i>	adria 32	Bacon	1.0 x 10 ⁵	-

APPENDIX 1 – RESULTS OBTAINED BY THE EXPERT LABORATORY AND THE COLLABORATORS

Laboratory **Q (ADRIA)**
Aerobic mesophilic flora: $6.9 \cdot 10^2/g$

N° Sample	Reference method: ISO 6579 [♦]						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTn		Latex test	Final result	Ct	Test result	Direct streaking onto		RVS/ <i>Brilliance</i> <i>Salmonella</i>			Final result
	XLD	<i>Brilliance</i>	XLD	<i>Brilliance</i>					Typical	Latex test	Typical	Latex test		
Q3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q1	+	+	+	+	+	+	28.36	+	+	+	+	+	+	PA
Q5	+	+	+	+	+	+	28.37	+	+	+	+	+	+	PA
Q7	+	+	+	+	+	+	27.40	+	+	+	+	+	+	PA
Q9	+	+	+	+	+	+	28.47	+	+	+	+	+	+	PA
Q13	+	+	+	+	+	+	28.04	+	+	+	+	+	+	PA
Q17	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA
Q20	+	+	+	+	+	+	29.28	+	+	+	+	+	+	PA
Q22	+	+	+	+	+	+	29.74	+	+	+	+	+	+	PA
Q2	+	+	+	+	+	+	26.11	+	+	+	+	+	+	PA
Q4	+	+	+	+	+	+	25.25	+	+	+	+	+	+	PA
Q6	+	+	+	+	+	+	24.75	+	+	+	+	+	+	PA
Q10	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q12	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q14	+	+	+	+	+	+	25.60	+	+	+	+	+	+	PA
Q18	+	+	+	+	+	+	25.34	+	+	+	+	+	+	PA
Q21	+	+	+	+	+	+	25.49	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory **A**

Aerobic mesophilic flora: 4.9.10³ /g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
A3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A16	-	-	+	-	-	-	/	-	-	/	-	/	-	NA
A19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A1	+	+	+	+	+	+	28.4	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	25.53	+	+	+	+	+	+	PA
A9	+	+	+	+	+	+	26.15	+	+	+	+	+	+	PA
A13	+	+	+	+	+	+	26.59	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	27.49	+	+	+	+	+	+	PA
A20	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	27.81	+	+	+	+	+	+	PA
A2	+	+	+	+	+	+	27.34	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	26.19	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	23.57	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	25.28	+	+	+	+	+	+	PA
A12	+	+	+	+	+	+	25.02	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	26.3	+	+	+	+	+	+	PA
A18	+	+	+	+	+	+	27.57	+	+	+	+	+	+	PA
A21	+	+	+	+	+	+	27.14	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory **B**
 Aerobic mesophilic flora: 2.9 10²/g

Temperature at receipt above 8.4°C

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto		RVS/Brilliance			Final result
	XLD	Brilliance	XLD	Brilliance					Typical	Latex test	Typical	Latex		
B3	-	-	-	-	/	-	42.14	+	-	/	-	/	-	PPNA
B8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B11	-	-	-	-	/	-	48.33	+	-	/	-	/	-	PPNA
B15	-	-	-	-	/	-	35.16	+	-	/	-	/	-	PPNA
B16	-	-	-	-	/	-	37.3	+	-	/	-	/	-	PPNA
B19	-	-	-	-	/	-	43.61	+	-	/	-	/	-	PPNA
B23	-	-	-	-	/	-	42.5	+	-	/	-	/	-	PPNA
B24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B1	+	+	+	+	+	+	26.73	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B7	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
B9	+	+	+	+	+	+	28.81	+	+	+	+	+	+	PA
B13	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	26.21	+	+	+	+	+	+	PA
B20	+	+	+	+	+	+	27.02	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	25.83	+	+	+	+	+	+	PA
B2	+	+	+	+	+	+	25.29	+	+	+	+	+	+	PA
B4	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	25.68	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	25.41	+	+	+	+	+	+	PA
B12	+	+	+	+	+	+	24.24	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	25.12	+	+	+	+	+	+	PA
B18	+	+	+	+	+	+	24.39	+	+	+	+	+	+	PA
B21	+	+	+	+	+	+	24.38	+	+	+	+	+	+	PA

Laboratory **D**

Aerobic mesophilic flora: 2.2 10³/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
D3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D1	+	+	+	+	+	+	25.17	+	+	+	+	+	+	PA
D5	+	+	+	+	+	+	24.04	+	+	+	+	+	+	PA
D7	+	+	+	+	+	+	24.52	+	+	+	+	+	+	PA
D9	+	+	+	+	+	+	24.53	+	+	+	+	+	+	PA
D13	+	+	+	+	+	+	24.08	+	+	+	+	+	+	PA
D17	+	+	+	+	+	+	24.88	+	+	+	+	+	+	PA
D20	+	+	+	+	+	+	23.68	+	+	+	+	+	+	PA
D22	+	+	+	+	+	+	i/+	+	+	+	+	+	+	PA
D2	+	+	+	+	+	+	25.55	+	+	+	+	+	+	PA
D4	-	-	-	-	/	-	23.56	+	+	+	+	+	+	PD
D6	+	+	+	+	+	+	24.12	+	+	+	+	+	+	PA
D10	+	+	+	+	+	+	24.3	+	+	+	+	+	+	PA
D12	+	+	+	+	+	+	26.86	+	+	+	+	+	+	PA
D14	+	+	+	+	+	+	24.05	+	+	+	+	+	+	PA
D18	+	+	+	+	+	+	35.97	+	+	+	+	+	+	PA
D21	+	+	+	+	+	+	23.99	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory

E

Aerobic mesophilic flora: 1.2 10³ /g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
E3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory

G

Temperature at receipt above 8.4°C

Aerobic mesophilic flora: 1.4 10⁴/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
G3	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G8	-(atypical)	-	-(atypical)	-(atypical)	-	-	/	-	-	/	-	/	-	NA
G11	-(atypical)	-(atypical)	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-(atypical)	-	-	NA
G15	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G16	-	-	-(atypical)	-(atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G19	+	+	+	+	-*	+	/	-	-(atypical)	-	-	/	-	ND
G23	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	NA
G24	-	-	-	-	-	-	/	-	-(atypical)	-	-	/	-	NA
G1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

*: API20E:+

♦ Analysis performed according to the COFRAC accreditation

Laboratory H

Aerobic mesophilic flora: 1.1 10³/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
H3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H1	+	+	+	+	+	+	31.23	+	+	+	+	+	+	PA
H5	+	+	+	+	+	+	32.15	+	+	+	+	+	+	PA
H7	+	+	+	+	+	+	31.09	+	+	+	+	+	+	PA
H9	+	+	+	+	+	+	31.33	+	+	+	+	+	+	PA
H13	+	+	+	+	+	+	31.87	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	33.12	+	+	+	+	+	+	PA
H20	+	+	+	+	+	+	31.79	+	+	+	+	+	+	PA
H22	+	+	+	+	+	+	32.54	+	+	+	+	+	+	PA
H2	+	+	+	+	+	+	29.09	+	+	+	+	+	+	PA
H4	+	+	+	+	+	+	29.17	+	+	+	+	+	+	PA
H6	+	+	+	+	+	+	28.27	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	28.59	+	+	+	+	+	+	PA
H12	+	+	+	+	+	+	27.71	+	+	+	+	+	+	PA
H14	+	+	+	+	+	+	28.2	+	+	+	+	+	+	PA
H18	+	+	+	+	+	+	27.72	+	+	+	+	+	+	PA
H21	+	+	+	+	+	+	27.64	+	+	+	+	+	+	PA

Laboratory

I

Samples for ISO method analysed at Day 1 and samples for alternative method analysed at Day 2

Aerobic mesophilic flora: 1.0 10²/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance</i> <i>Salmonella</i> Agar			Final result
	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
I3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I1	+	+	+	+	+	+	30.78	+	+	+	+	+	+	PA
I5	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I7	+	+	+	+	+	+	33.24	+	+	+	+	+	+	PA
I9	+	+	+	+	+	+	29.4	+	+	+	+	+	+	PA
I13	+	+	+	+	+	+	30.16	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	31.46	+	+	+	+	+	+	PA
I20	+	+	+	+	+	+	30.77	+	+	+	+	+	+	PA
I22	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
I2	+	+	+	+	+	+	27.69	+	+	+	+	+	+	PA
I4	+	+	+	+	+	+	28.55	+	+	+	+	+	+	PA
I6	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	28.15	+	+	+	+	+	+	PA
I12	+	+	+	+	+	+	28.08	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	27.58	+	+	+	+	+	+	PA
I18	+	+	+	+	+	+	27.88	+	+	+	+	+	+	PA
I21	+	+	+	+	+	+	29.56	+	+	+	+	+	+	PA

Laboratory

J

Aerobic mesophilic flora: 1.1 10⁴/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i>	XLD	<i>Brilliance Salmonella</i>					Typical colonies	Latex test	Typical colonies	Latex test		
J3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J1	+	+	+	+	+	+	30.61	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	33.34	+	+	+	+	+	+	PA
J9	+	+	+	+	+	+	31.26	+	+	+	+	+	+	PA
J13	+	+	+	+	+	+	31.01	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	29.07	+	+	+	+	+	+	PA
J20	+	+	+	+	+	+	29.29	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
J2	+	+	+	+	+	+	27.86	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	26.09	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	27.62	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	29.32	+	+	+	+	+	+	PA
J12	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA
J18	+	+	+	+	+	+	27.15	+	+	+	+	+	+	PA
J21	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA

Laboratory

K

Aerobic mesophilic flora: 2.0.10³/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
K3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K15	-	-	-	-	/	-	37.41 /	+/-	-	/	-	/	-	PPNA
K16	-	-	-	-	/	-	37.53 /	+/-	-	/	-	/	-	PPNA
K19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K1	+	+	+	+	+	+	30.74	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	30.26	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	30.41	+	+	+	+	+	+	PA
K13	+	+	+	+	+	+	27.94	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	29.16	+	+	+	+	+	+	PA
K20	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	28.49	+	+	+	+	+	+	PA
K2	+	+	+	+	+	+	26.77	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	28.14	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	27.33	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	27.21	+	+	+	+	+	+	PA
K12	+	+	+	+	+	+	25.72	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
K18	+	+	+	+	+	+	25.73	+	+	+	+	+	+	PA
K21	+	+	+	+	+	+	25.52	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory

L

Aerobic mesophilic flora: 6.9 10²/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
L3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
L5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	30.8	+	+	+	+	+	+	PA
L9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
L13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L20	+	+	+	+	+	+	30.1	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	28.9	+	+	+	+	+	+	PA
L12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	36.8	+	+	+	+	+	+	PA
L18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
L21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory M

Aerobic mesophilic flora: 6.1 10²/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
M3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M16	-	-	-	-	/	-	31.44	+	-	/	-	/	-	PPNA
M19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
M5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
M7	+	+	+	+	+	+	30.8	+	+	+	+	+	+	PA
M9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
M13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M20	+	+	+	+	+	+	30.1	+	+	+	+	+	+	PA
M22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
M6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	28.9	+	+	+	+	+	+	PA
M12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	36.8	+	+	+	+	+	+	PA
M18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
M21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory **N**

Aerobic mesophilic flora: 1.9 10³/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar			Final result
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
N3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory

0

Temperature at receipt at 8.4°C

Aerobic mesophilic flora: 6.0 10³ /g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance</i> <i>Salmonella</i> Agar			Final result
	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
03	-	-	-	-	/	-	/	-	+	+	-	/	-	NA
08	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
011	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
015	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
016	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
019	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
023	-	-	-	-	/	-	/	+	-	/	+	+	+	PD
024	-	-	+	+	-	-	/	+	-	/	-	/	-	PPNA
01	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
05	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
07	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
09	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
013	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
017	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
020	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
022	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
02	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
04	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
06	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
010	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
012	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
014	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
018	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
021	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Laboratory

P

Aerobic mesophilic flora: 2.0.10³/g

N°Sample	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance</i> <i>Salmonella</i> Agar			Final result
	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar	XLD	<i>Brilliance</i> <i>Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
P3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

♦ Analysis performed according to the COFRAC accreditation

Thermo Fisher Salmonella SureTect- Qualitative Detection
UNI 03/07-11/13: Renewal and Extension 2020: Version 1

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