microsept
VALIDATION & EXPERTISE

cofrac
ESSAIS
ACCREDITATION
N° 1-0880
PORTEE
DISPONIBLE SUR
www.cofrac.fr

NF VALIDATION
Validation of alternative analysis methods
Application to the food industry

Summary report
according to the standard EN ISO 16140-2:2016

Qualitative method

Simple Method for *Salmonella* – SMS method (certificate # AES 10/04-05/04) for the detection of *Salmonella* spp in human food products, feed products and in environmental samples

Expert laboratory: Laboratoire MICROSEPT
ZA de la Sablonnière
15 rue Denis Papin
49220 LE LION D'ANGERS
FRANCE

For: bioMérieux
Chemin de l'Orme
69280 MARCY L'ETOILE
FRANCE

This report contains 96 pages, including 67 pages of appendices.

The accreditation of the COFRAC (Section Laboratory) gives evidence of the expertise of the laboratory for the only tests covered by the accreditation that are specified by the symbol (■).

Version 0 July 9, 2020

Preamble

- **Protocols of validation:**

- **EN ISO 16140-1 and EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation**
  Part 1: Vocabulary.
  Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 6).**

- **Reference method:**

- **EN ISO 6579-1 (April 2017):** Microbiology of the food chain – Horizontal method for the detection, enumeration and serotyping of *Salmonella*- Part 1: Detection of *Salmonella* spp.

- **Application scope:**

- **All human food products** by a validation testing of a broad range of foods, including:
  - meat products,
  - dairy products,
  - seafood products,
  - egg products,
  - ready-to-eat and ready-to-reheat products,
- **Feed products,**
- **Environmental samples.**

- **Certification body:**

- **AFNOR Certification** (https://nf-validation.afnor.org/).

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following:
- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

- **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.
The sensitivity is the ability of the reference method or alternative method to detect the analyte.

- **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).
The level of detection at 50% (LOD_{50}) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.
The relative level of detection 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.

- **Inclusivity and exclusivity study**

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.
The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

- **Interlaboratory study**

The interlaboratory 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.
The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

Table of contents

Appendices

1. Introduction

The Simple Method for *Salmonella* method (SMS) is validated by AFNOR Certification under the mark NF VALIDATION with the certification number AES 10/04-05/04 according to the standard EN ISO 16140/A1:2011. The method is intended for all human food products, feed products and environmental samples (except primary production samples) since its initial validation.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: Steps of the validation AFNOR certification

Study	Date	Standard	Expert Laboratory	Observation
Initial validation	May 2004	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	/
Extension	July 2007	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	Addition of a confirmation test
First renewal	March 2008	ISO 16140:2003 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Second renewal	March 2012	ISO 16140/A1:2011 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Third renewal	May 2016	ISO 16140/A1:2011 ISO 6579:2002	Institut Scientifique d'Hygiène et d'Analyse	Removal of samples contaminated at a level >30 CFU/25 g Additional tests to replace these samples. Determination of the RLOD of the feed category
Fourth renewal study	November 2019	ISO 16140-2: 2016 ISO 6579-1:2017	Microsept	Additional tests to fulfill the requirements of the revised standard

The present document introduces all the validation studies results for the NF VALIDATION certification of the SMS method.

A part of the results set out in this report were produced during validation tests carried out by Institut Scientifique d'Hygiène et d'Analyse as part of NF Validation, in accordance with prevailing requirements.

The remaining part of the results is constituted by the analyses performed by the Laboratory Microsept as part of the requirements of the updated validation standard.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

SMS principle lies on the motility of *Salmonella* and on their ability to decarboxylate L-Lysine. On SMS, *Salmonella* produce a red and opaque halo of migration around the original point of inoculation. The medium selective agents and an incubation at 41°C give to SMS a strong selectivity. The gelling base of the medium was especially optimized to authorize easy transport and handling of ready poured medium while ensuring an optimal migration of the motile *Salmonella* (deposited patent).

2.1.2. Protocol of the method

The protocol is as follows:

- enrichment in buffered peptone water, incubated for 16 to 20 hours at 37°C ± 1°C,
- inoculation of 3 spots of 0.1 ml at 5 mm of the edge of the Petri dish on a SMS medium, incubated for 14 to 25 hours at 41°C ± 1°C.

The workflow of the method is set out in Appendix A.

2.1.3. Restrictions

Non motile *Salmonella* cannot be detected with SMS method.

2.2. Reference method

The standard EN ISO 6579:2002 was used for the initial validation study and for the following renewal studies.

This standard was revised in 2017 and the amendments introduced were considered minor. It's consequently the EN ISO 6579-1 (April 2017) standard: *Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp* that was used as a reference method during the tests performed for the present renewal study.

The workflow of the reference method is presented in Appendix B.
Further explanations regarding this update are provided in paragraph 9.2.

The workflow of the reference method is presented in Appendix B.

2.3. Study design

As there is a shared enrichment step for both the alternative and the reference methods, the same test portion is used for both methods. The study will thus provide paired data and the expression “paired study” is used to describe the study design.

3. Methods comparison study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page ***http://nf-validation.afnor.org/contact-2/***.

3.1. Sensitivity study

The purpose of this study is to compare the two methods – the reference method EN ISO 6579-1 and the SMS method – on samples contaminated or not contaminated with S*almonella.*

3.1.1. Protocols applied during the validation study

- **Incubation times:**

The minimum incubation times were tested, namely 16 hours for the enrichment in Buffered Peptone Water and 14 hours and 24 hours for the SMS plates.

- **Confirmations:**

Presumptive positive results were confirmed by the realization of two protocols: a five hours protocol using a tube of BHI and a latex test and a 24 hours protocol using the SALSA medium and a latex test.

3.1.2. Number and nature of the samples

The sensitivity study for all categories concerned 526 samples:

- 315 samples analyzed during the initial validation study,
- 211 samples analyzed during this fourth renewal study.

Samples analyzed by category and type are presented in table 2.

Table 2: Distribution of the samples per category and type (: by any method)*

Category	Type		Positive results*	Negative results	Total
Meat products ①	a	Raw meats	16	17	33
	b	Raw poultry	11	9	20
	c	Delicatessen, RTE	10	12	22
	Total		**37**	**38**	**75**
Dairy products ②	a	Cow's milk cheese	10	27	37
	b	Goat and ewe milk cheese	10	10	20
	c	Other dairy products	10	10	20
	Total		**30**	**47**	**77**
Seafood products ③	a	Fish	9	24	33
	b	Molluscs/Shelfishs	11	10	21
	c	Other seafood products	10	10	20
	Total		**30**	**44**	**74**
Egg products ④	a	Liquid eggs	11	9	20
	b	Egg powders	10	10	20
	c	Eg products	10	24	34
	Total		**31**	**43**	**74**
Ready-to-eat and ready-to-reheat products ⑤	a	Ready-to-eat products	10	11	21
	b	Ready-to-reheat products	10	11	21
	c	Smoked, marinated products	10	12	22
	Total		**30**	**34**	**64**
Feed products ⑥	a	Wet pet foods	10	12	22
	b	Dry pet foods	10	16	26
	c	Cattle feed	10	12	22
	Total		**30**	**40**	**70**
Environmental samples ⑦	a	Process waters	11	10	21
	b	Surfaces	16	31	47
	c	Wastes	14	10	24
	Total		**41**	**51**	**92**
All categories	**Total**		**229**	**297**	**526**

3.1.3. Artificial contamination

Artificial contamination was carried out using stressed strains in accordance with the requirements of the validation standard and the AFNOR Validation Technical Board (see Appendix C).
Table 3 gives the distribution of the positive samples per level of contamination.

Table 3: distribution of the positive samples per level (cl: contamination level)

Positive samples	Naturally contaminated samples	Artificially contaminated samples						Total
		Spiking			Seeding			
		cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
229	51	44	2	13	118	1	0	229
%	22,3%	19,2%	0,9%	5,7%	51,5%	0,4%	0%	100%

229 samples gave a positive result by at least one of the methods and 22,3% of them were naturally contaminated.

One hundred and three results obtained during the initial validation with samples contaminated at levels greater than 10 CFU per test portion and 13 results, also obtained during the initial validation study, with unknown contamination levels were not included in the statistical interpretation to fulfill the requirements of the Technical Board (last table of the sensitivity appendices). They concern:

- 21 dairy products in positive agreement,
- 25 seafood products in positive agreement,
- 17 egg products in positive agreement,
- 26 environment samples in positive agreement,
- 27 feed products in positive agreement.

3.1.4. Results

Raw data are shown in appendix D.
Table 4 shows the results of the sensitivity study for all categories.

Table 4: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category	Response	R+	R-
Meat products ❶	A+	PA = 36	PD = 0
	A-	ND = 1 incl. 0 PPND	NA = 38 incl. 0 PPNA
Dairy products ❷	A+	PA = 25	PD = 3
	A-	ND = 2 incl. 0 PPND	NA = 47 incl. 0 PPNA
Seafood products ❸	A+	PA = 29	PD = 1
	A-	ND = 0 incl. 0 PPND	NA = 44 incl. 0 PPNA
Egg products ❹	A+	PA = 31	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 43 incl. 0 PPNA
Ready-to-eat and ready-to-reheat products ❺	A+	PA = 30	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 34 incl. 0 PPNA
Feed products ❻	A+	PA = 30	PD = 0
	A-	ND = 0 incl. 0 PPND	NA = 40 incl. 0 PPNA
Environmental samples ❼	A+	PA = 40	PD = 1
	A-	ND = 0 incl. 0 PPND	NA = 51 incl. 0 PPNA
All categories	A+	**PA = 221**	**PD = 5**
	A-	**ND = 3 incl. 0 PPND**	**NA = 297 incl. 0 PPNA**

3.1.5. Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (PFR)

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 5).

Table 5: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Categories	Type	PA	NA	ND	PD	N	PPND	PPNA	SEalt	SEref	RT	FPR
Meats products ①	a	16	17	0	0	33	0	0	100,0%	100,0%	100,0%	0,0%
	b	11	9	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	c	9	12	1	0	22	0	0	90,0%	100,0%	95,5%	0,0%
	Total	36	38	1	0	75	0	0	97,3%	100,0%	98,7%	0,0%
Dairy products ②	a	10	27	0	0	37	0	0	100,0%	100,0%	100,0%	0,0%
	b	9	10	0	1	20	0	0	100,0%	90,0%	95,0%	0,0%
	c	6	10	2	2	20	0	0	80,0%	80,0%	80,0%	0,0%
	Total	25	47	2	3	77	0	0	93,3%	90,0%	93,5%	0,0%
Seafood products ③	a	9	24	0	0	33	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	10	0	1	21	0	0	100,0%	90,9%	95,2%	0,0%
	c	10	10	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	Total	29	44	0	1	74	0	0	100,0%	96,7%	98,6%	0,0%
Egg products ④	a	11	9	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	10	0	0	20	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	24	0	0	34	0	0	100,0%	100,0%	100,0%	0,0%
	Total	31	43	0	0	74	0	0	100,0%	100,0%	100,0%	0,0%
Ready-to-eat and reheat products ⑤	a	10	11	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	11	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	Total	30	34	0	0	64	0	0	100,0%	100,0%	100,0%	0,0%
Feed products ⑥	a	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	b	10	16	0	0	26	0	0	100,0%	100,0%	100,0%	0,0%
	c	10	12	0	0	22	0	0	100,0%	100,0%	100,0%	0,0%
	Total	30	40	0	0	70	0	0	100,0%	100,0%	100,0%	0,0%
Environmental samples ⑦	a	11	10	0	0	21	0	0	100,0%	100,0%	100,0%	0,0%
	b	16	31	0	0	47	0	0	100,0%	100,0%	100,0%	0,0%
	c	13	10	0	1	24	0	0	100,0%	92,9%	95,8%	0,0%
	Total	40	51	0	1	92	0	0	100,0%	97,6%	98,9%	0,0%
All categories	**Total**	**221**	**297**	**3**	**5**	**526**	**0**	**0**	98,7%	97,8%	98,5%	0,0%

The results for all categories are summarized in the table 6 below.

Table 6: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for all categories
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	98,7 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	97,8 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	98,5 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0 %

3.1.6. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2: 2016.

- **Positive deviations**:

Five samples gave positive deviations:

Three samples gave a positive deviation in the category “Dairy products”: 2 samples of raw milk (L16 and L18), naturally contaminated and a raw goat milk cheese (1758419), artificially contaminated. The level of *Salmonella* for sample number 1758419 is equal to 1,6 CFU per test portion. With the SMS method the confirmation of *Salmonella* was only possible after 24 hours of incubation. After 14 hours of incubation the migration area was too weak.

One sample gave a positive deviation in the category “Seafood”: a mussel sample (M2), naturally contaminated.

One sample gave a positive deviation in the category “Environment”: an egg product residue (1778803), artificially contaminated. With the reference method, a high proportion of annex flora was found on XLD and ASAP media.

- **Negative deviations:**

Three samples gave negative deviations: a sample of raw ravioli (C26), naturally contaminated, a sample of fermented milk (SMS 23), artificially contaminated and a sample of raw cow’s milk (SMS 42), artificially contaminated.

For fermented milk, the inoculation of *Salmonella* is low at a level of 0,4 CFU. Three plates of SMS media were inoculated and were all found negative. With the reference method, no colony was found on XLD and ASAP media from the RVS broth and only four colonies were detected on XLD and ASAP media from MKTTn broth.

For raw cow’s milk, the inoculation level is equal to 1. Five plates of SMS media were inoculated and were all found negative.

3.1.7. Calculation and interpretation of data

Table 7 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 7: acceptability limits (AL)

Category	Type	ND	PD	(ND-PD)	(AL)	(ND+PD)	(AL)	Observation
Meat products ①	a	0	0	/	/	/	/	(ND-PD) ≤ AL:
	b	0	0					
	c	1	0					
	Total	1	0	1	3	1	6	
Dairy products ②	a	0	0	/	/	/	/	
	b	0	1					
	c	2	2					
	Total	2	3	-1	3	5	6	
Seafood products ③	a	0	0	/	/	/	/	
	b	0	1					
	c	0	0					
	Total	0	1	-1	3	1	6	
Egg products ④	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Ready-to-eat and ready-to-reheat products ⑤	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Feed products ⑥	a	0	0	/	/	/	/	
	b	0	0					
	c	0	0					
	Total	0	0	0	3	0	6	
Environmental samples ⑦	a	0	0	/	/	/	/	
	b	0	0					
	c	0	1					
	Total	0	1	-1	3	1	6	
All categories	***Total***	**3**	**5**	**-2**	**6**	**9**	**18**	

The observed values (ND – PD) and (ND + PD) are below the acceptability limit for each category and for all categories. The alternative method produces results comparable to the reference method.

3.1.8. Confirmation

All the SMS plates with a positive profile were confirmed by the two confirmation protocols: the five hours protocol using a culture in BHI followed by a latex test and the 24 hours protocol using the SALSA medium and latex test.

3.1.9. Conclusion of the sensitivity study

The statistical tests of the EN ISO 16140-2:2016 standard conclude that the alternative method produces comparable results to the reference method.

3.2. Relative detection level study

3.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the alternative method, for the studied categories (cf. table 8).

Table 8: couples matrix-strain for each category

Category	Couple matrix strain	Origin of the strain	Step of the validation
❶	Minced meat / *Salmonella* Typhimurium	Meat product	Initial validation study according to ISO 16140:2003 standard
❷	Raw milk / *Salmonella* Dublin	Dairy product	
❸	Saithe fillet / *Salmonella* Virchow	Seafood product	
❹	Egg / *Salmonella* Enteritidis	Egg product	
❺	Mixed vegetables / *Salmonella* Infantis DGR133	Fresh leaves salad	4th renewal study acc. to ISO 16140-2:2016 standard
❻	Dog food / *Salmonella* Senftenberg	Soymeal	3rd renewal study acc.ISO 16140¬2:2016 standard
❼	Water process / *Salmonella* Typhimurium	Environmental sample	Initial validation study according to ISO 16140:2003 standard

The total flora of the matrix was determined and is set out in the results tables in appendix E.

3.2.2. Contamination protocol

3.2.2.1. Initial validation study

Four levels of contamination were tested including the negative control.

Six replicates for each level of contamination were inoculated and analyzed by the reference method and the alternative method.
As the two methods have a common step, 6 test portions of 25 g were prepared for each level of contamination and individually inoculated with a calibrated bacterial suspension.

Bacterial suspensions of about 1 cell per mL were prepared. From these initial suspensions, volumes of 0.9 mL, 0.3 mL and 0.1 mL were used to spike 25 g of sample respectively for the 3 first levels. For all the levels of contamination, homogeneity of the inoculums was checked by enumeration on 30 TSA Petri dishes. A level “0” without contamination was also realized.

3.2.2.1. Third and fourth renewal studies

Three levels of contamination were tested including the negative control.

The negative control level shall not produce positive results. Five replicates are tested for this level.

The low level shall be the theoretical detection level, it has been contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates are tested for this level.

The higher level shall be just above the theoretical detection level, it has been contaminated at 2 - 3 CFU per test portion. Five replicates are tested for this level.

The matrix was contaminated using the seeding protocol. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis.

3.2.3. Results

The detailed results tables are set out in Appendix E.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in table 9.

Table 9: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% ,584confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Category	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	Accep-tability limit
❶	1,000	0,311	3,217	0,000	0,584	0,000	1,000	1,5
❷	1,000	0,287	3,489	0,000	0,625	0,000	1,000	
❸	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
❹	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
❺	1,000	0,466	2,145	0,000	0,382	0,000	1,000	
❻	1,000	0,403	2,480	0,000	0,454	0,000	1,000	
❼	1,000	0,311	3,217	0,000	0,584	0,000	1,000	
Combined	**1,000**	**0,706**	**1,417**	**0,000**	**0,174**	**0,000**	**1,000**	

The LOD_{50} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, are given in table 10.

Table 10: LOD50% for the alternative and reference method

Matrix	Strain	LOD50% (CFU/25g) alternative method	LOD50% (CFU/25g) Reference method
Minced meat	*Salmonella* Typhimurium	0,394	0,394
Raw milk	*Salmonella* Dublin	0,451	0,451
Saithe fillet	*Salmonella* Virchow	0,238	0,238
Egg	*Salmonella* Enteritidis	0,315	0,315
Mixed vegetables	*Salmonella* Infantis	0,497	0,497
Dog food	*Salmonella* Senftenberg	0,943	0,943
Water process	*Salmonella* Typhimurium	0,394	0,394
Combined results		**0,475**	**0,475**

3.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 1,5 meaning that, as stated in ISO 16140-2:2016, the maximum increase in LOD of the alternative versus the reference method is not considered as relevant in consideration of the fitness for purpose of the method.

In conclusion, alternative and reference methods show similar LODs values for the detection of *Salmonella* spp in the categories tested.

3.3. Inclusivity and exclusivity study

The inclusivity and exclusivity of the method are defined by analyzing, respectively, 105 positive strains and 36 negative strains.

The inclusivity and exclusivity were tested in three steps:

- Initial validation study (2004): 54 target strains and 30 non-target strains,
- Second renewal study (2012): 23 target strains and 6 non-target strains,
- Fourth renewal study (2019): 28 target strains.

3.3.1. Test protocols

- **Protocol for inclusivity**

For each of the *Salmonella* strains tested, a culture in brain hearth infusion broth was performed for 24 hours at 37°C.
The buffered peptone water was inoculated between 10 and 100 cells per 225 ml, then the complete protocol of the method was applied.

- **Protocol for exclusivity**

The non-target strains were cultured in brain hearth infusion broth for 24 hours at 37°C, inoculated in 225 ml of buffered peptone water in order to obtain levels of around 10^5 cells per ml, then the complete protocol of the method was applied.

3.3.2. Results

The results are set out in Appendix F.

- **Inclusivity**

Among the 105 target strains,

- an arc of migration and a red coloration of the medium was observed for 95 strains,
- an arc of migration associated with a low red coloration or an absence of coloration was observed for the 5 strains of *S.* Paratyphi A (weak or absence of lysine decarboxylation activity),
- 2 strains of *S.* Gallinarum and the non-motile variant of *Salmonella* Typhimurium (non-motile *Salmonella* strains) gave negative results as expected (absence of migration),
- 1 *S.* Infantis strain and 1 *S.* Paratyphi C strain gave negative results (however 3 other strains of *Salmonella* Infantis and another strain of Salmonella Paratyphi C gave positive results),
- 1 *S*. Abortusequi strain gave weak of lysine decarboxylation activity and a migration arc of less than 2 cm. With the addition of skimmed milk powder, the strain gave a positive result despite an low decolouration of the agar media,
- 1 *S*. Lille strain and 1 *S*. Meleagridis strain gave a migration arc of less than 2 cm. With the addition of skimmed milk powder, the strains gave positive results,
- *1 S*. *houtenae* strain and 1 *S. bongor*i strain were characteristic on SMS but the agglutination with the latex test was respectively extremely fine and irregular.

- **Exclusivity**

No cross-reactions were observed with the 36 non-targets strains.

3.3.3. Conclusion

The inclusivity and the exclusivity of the alternative method are satisfactory.

3.4. Extension study

An extension study was performed in 2007 (documents in Appendix H).

3.4.1. Object of the extension

This study aimed to add an option for additional confirmation.

Tests were performed using pure cultures inoculated on the SMS media and showing a characteristic profile: 150 strains of *Salmonella* serotypes from various origins were tested and 105 non-target strains (their choice being guided by the genetic similarity with *Salmonella* spp.)

3.4.2. Protocols

Two protocols were tested:

- **Protocol 5 hours**

By streaking from a presumptively positive SMS Petri dish in brain heart infusion broth (BHI) and incubated for 5±1 h at 37±1°C followed by an agglutination test (antigen-antibody) latex.

- **Protocol 24 hours**

By streaking from a presumptively positive SMS Petri dish on SALSA medium and incubated for 21±3 h at 37±1°C followed by an agglutination test (antigen-antibody) latex.

SALSA agar medium is composed of 2 specific and selective media (XLD and ASAP) for *Salmonella* spp.

The medium SALSA is arranged in dual Petri dish:

- ASAP (white): its mode of action is based on the detection of enzyme activity (C8-esterase) which specifically cleaves a chromogenic substrate and colors the colonies of *Salmonella* in pink.
- XLD (red): its mode of action is based on the decarboxylation of L-lysine and / or production of hydrogen sulfide (H_2S) giving red colonies with or without black centers.

Agglutination test (*Salmonella* latex test reference MGNF42) uses latex particles sensitized with rabbit antibodies which agglutinates to *Salmonella* spp antigens forming aggregates clearly visible.

3.4.3. Results

3.4.3.1. Results for target strains

The results obtained for 144 strains are consistent with those expected. Strains with a positive profile on SMS agar form characteristics colonies on ASAP medium and / or XLD medium and show a positive reaction in the agglutination assay.

Seven of 150 strains gave a result different than expected as reported in the table below

Strain	Ref.	Profile on SMS	Latex test		SALSA			
					XLD		ASAP	
			BHI 5h	BHI 24h	CC	Latex	CC	Latex
S. arizonae	P64	-	/	/	/	/	/	/
S. Braenderup	P58	-	/	/	/	/	/	/
S. Cerro	P24	+	-	-	yes	auto	yes	auto
S. diarizonae	P65	-	/	/	/	/	/	/
S. salamae	P59	+	+	+	yes	auto	yes	auto
S. Urbana	P24	+	+	+	yes	auto	yes	auto
S. Paratyphi C	R106	-	/	/	no	+	yes	+

- 3 strains [*S. arizonae* (P64), *S.* Braenderup (P58) and *S. diarizonae* (P65)] have a negative profile on the SMS medium. The results obtained from the TSA are consistent with those expected (typical colonies on XLD and ASAP and positive reaction in the agglutination assay). Two *S.* arizonae , 1 *S.* Braenderup and 2 *S. diarizonae* strains were positive on SMS and with the confirmation tests.
- -3 strains are self-agglutinating [*S.* Cerro (P24), *S. salamae* (P62) and *S. Urbana* (P54)]. The latex test, from colonies obtained on different agar media (ASAP, XLD, TSA), is unusable. The agglutination reaction is positive from the BHI broth (at 5 and 24 h of incubation) for P62 and P54 strains, while the result is negative for the strain P24. Additional testing (confirmatory tests according to standard NF EN ISO 6579) show that it is a strain of *Salmonella* spp.

- 1 strain of *Salmonella* Paratyphi C (R106) is negative on SMS medium. From the colonies obtained on the TSA, R106 does not form characteristic colonies on XLD and the agglutination reaction is positive for the strain regardless of the modality tested.

Remarks:

- 5 strains form typical colonies on the ASAP medium and atypical colonies on XLD medium [*S.* London (P17), *S.* Montevideo (P25), *S.* Regent (P53), *S.* Tennessee (P21) and *S.* Worthington (P18)].
- 1 strain gives characteristic colonies on XLD medium and atypical colonies on the ASAP medium [*S.* Dublin (S59)].
- 2 strains of *Salmonella* Paratyphi A (R105 and R107) are colorless on SMS medium, due to the absence of lysine decarboxylase activity in these strains.

At the request of the Technical Committee, additional tests were performed.

For 30 target strains (30 different serotypes), the SMS agar plates showing a positive profile were stored at 5±3°C for 48 hours. The analytical protocol (BHI, SALSA and agglutination test) was then applied.

The results obtained from an SMS agar positive after storage for 48 hours at 5±3°C were identical to results obtained with the general protocol.

3.4.3.2. Results for non-target strains

The results are consistent with those expected. All strains tested gave a negative profile on SMS agar. No strain gave a positive latex agglutination test, except for a strain of *Serratia marcescens* (W34).

For *Serratia marcescens* (W34), the reaction is obtained in the form of filamentous aggregates which can be confused with a normal agglutination reaction.

Remarks:

Some non-target strains formed characteristic colonies on XLD and ASAP media:

- 4 strains formed characteristic colonies on XLD medium [*Citrobacter freundii* (R35), *Citrobacter freundii* (W3), *Proteus mirabilis* (W29) and *Proteus mirabilis* (W30)],
- 2 strains formed characteristic colonies on the ASAP medium [*Enterobacter sakazakii* (I37) and *Pseudomonas fluorescens* (R4)].

However, the latex agglutination tests performed on typical colonies formed by these strains are negative.

3.5. Practicability

The practicability of the alternative method was informed according to the criteria defined by the Technical Committee.

1. Storage conditions, shelf-life and modalities of utilization after first use

SMS agar is available:

- In pre-poured plates: 20 x 90 mm plates,

- In pre-poured plates: 120 x 90 mm plates,
- In bottle ready to regenerate: 6 bottles of 200 ml.

The shelf-life of tests is indicated on the reagents.
Pre-poured plates and bottles should be stored between +2°C and +8°C.

2. Time-to-result

Negative results are obtained in two days.
Positive results are obtained in:

- Two days using the 5 hours protocol and three days using the 24h protocol,
- Four days using the tests of the reference method.

3. Common step with the reference method

The enrichment step is common between the alternative method and reference method.

3.6. Conclusion

The comparative study of the methods was performed according to the EN ISO 16140-2:2016 standard.

- **Sensitivity study**

The performance of the SMS method was compared to that of the EN ISO 6579-1:2017 reference method by analyzing 526 samples divided into seven product categories.
The observed values (ND – PD) and (ND + PD) were below or equal to the acceptability limit for each category and for all categories.
Statistically, the alternative method produces results comparable to that of the reference method.

- **Relative level of detection study**

The relative detection level of the SMS method and reference method was evaluated by artificially contaminating seven different products.
The relative level of detection of the alternative method is equal to 1 cell per test portion.
The SMS method and the reference method showed similar LODs values for the detection of *Salmonella* spp in the categories tested.

- **Inclusivity and exclusivity study**

The specificity of the method is satisfactory, all the tested serovars of Salmonella were detected by the alternative method at the incubation times specified in the protocol, except non-motile strains of *Salmonella*. No cross-reactions were observed among non-targeted tested strains that were unable to be confirmed (exclusivity).

4. Interlaboratory study

4.1. Study organization

- **Number of participating laboratories**: fourteen collaborators received samples.
- **Matrix used:** pasteurized milk was used as matrix for the interlaboratory study.
- **Strain used:** the strain used for contamination was a strain of *Salmonella* Enteritidis isolated from an egg product.
- **Number of samples per laboratory:** 24 samples per collaborator were prepared for the reference method and 24 samples for the alternative method, broken down into 3 levels, with 8 samples per level. One additional sample, not artificially contaminated, was provided to the collaborators for the enumeration of the microorganisms of the matrix.

4.2. Control of the experimental parameters

4.2.1. Contamination level

The contamination rates obtained in the matrix are set out in the table below:

Table 11: theoretical and actual contamination levels

Level	Samples	Theoretical target level (CFU / 25 ml)	Real level (CFU / 25 ml)
L_0: Level 0	2/9/14/17/21/22/23/24	0	0
L_1: Low level	3/4/10/11/12/13/19/20	3	3
L_2: High level	1/5/6/7/8/15/16/18	30	31

4.2.2. Stability of the samples

The strain stability in the pasteurized milk matrix was evaluated for 5 days at (4±2)°C. Two kinds of analyses were performed:

- Inoculation at 3 CFU/25 ml and detection by the alternative method and the reference method at D0, D1, D2 and D5
- Inoculation at $2{,}3.10^4$ CFU/ml in vials of 20 ml and enumeration on Hektoen agar media at D0, D1, D2 and D5

The results are summarized in table 12.

Table 12: stability of the samples

Day	Alternative method	Reference method	Enumeration (CFU/ml)
D0	Presence in 25 mL	Presence in 25 mL	900
D+1	Presence in 25 mL	Presence in 25 mL	560
D+2	Presence in 25 mL	Presence in 25 mL	1200
D+5	Presence in 25 mL	Presence in 25 mL	890

The results show that the *Salmonella* strain used is stable for 5 days at (4±2)°C in the pasteurized milk matrix.

4.2.3. Shipping conditions (temperature and state of the samples)

The temperatures of the samples at reception for all the collaborators are given in table 13.

Table 13: temperature and shipping conditions

Laboratory	Temperature (°C)	State of the samples
A	1,0	Correct
B	4,7	Correct
C	4,4	Correct
D	3,6	Correct
E	6,5	Correct
F	3,5	Correct
G	3,8	Correct
H	2,9	Correct
I	4,9	Correct
J	4,0	Correct
K	2,9	Correct
L	3,8	Correct
M	4,6	Correct
N	3,0	Correct

The analysis of the data from the temperature probes showed a variation between 0,5 °C and 5,2°C for all laboratories.

As a result of transport conditions, 13 laboratories carried out the tests.

4.3. Test results

The post-confirmation positive results obtained by the collaborators and by the expert laboratory are set out in the following tables. The results of the enumeration of the microorganisms of the matrix were all <10 CFU/ml.

4.3.1. Expert laboratory results

The results of the expert laboratory are summarized in table 14.

Table 14: positive results obtained by expert laboratory by both methods

Contamination level	Alternative method	Reference method
L_0	0/8	0/8
L_1	8/8	8/8
L_2	8/8	8/8

4.3.2. Collaborators results

Results of collaborators are shown in table 15 and in Appendix G.

Table 15: Positive results obtained with the reference and the alternative methods

Collaborators	Reference method			Alternative method		
	L_0	L_1	L_2	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator D	2 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator I	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Total	2 / 112	107 / 112	112 / 112	0 / 112	107 / 112	112 / 112

Results are consistent with those expected for all laboratories, except for the laboratory D which found 2 samples of the reference method positive at level L_0 (samples 21 and 23). The collaborator mentioned a mistake during the sampling and performed the analyses again from the cold-stored enriched broths with both methods. The results were all negative.

According to this finding, the Expert laboratory proposed to exclude the results of laboratory D of the statistical analysis of the results. This proposition was accepted by the Technical Committee.
Final analysis was consequently conducted using data supplied by thirteen laboratories.

4.3.3. Results of the collaborators used for the statistical analysis

The results of the 13 collaborators retained for the statistical interpretation are shown in table 16.

Table 16: Positive results retained for the statistical analysis

Collaborators	Reference method			Alternative method		
	L_0	L_1	L_2	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator I	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8	0 / 8	8 / 8	8 / 8
Total	0 / 104	99 / 104	104 / 104	0 / 104	99 / 104	104 / 104

4.4. Calculations and interpretation

4.4.1. Calculation of the specificity

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L_0 as follows:

- Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$
- Specificity of the alternative method: $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:

N- is the number of all L_0 tests,

P_0 is the total number of false-positive results obtained with the blank samples before confirmation,

CP_0 is the total number of false-positive results obtained with blank samples.

The results are the following:

- SP_{ref} = 100%
- SP_{alt} = 100%

4.4.2. Summary of the results

Table 17 details per method and per level the results obtained during the study.

*Table 17 : tests results for the two methods (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumed positive before confirmation, *: for the collaborator F only with the DLIS response)*

Level	Alternative method	Reference method		
		Reference method positive (R+)	Reference method negative (R-)	Total
L0	**Alternative method positive (A+)**	PA = 0	PD = 0	0
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 104 including 0 PPNA	104
	Total	0	104	104
L_1	**Alternative method positive (A+)**	PA = 99	PD = 0	99
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 5 including 0 PPNA	5
	Total	99	5	104
L2	**Alternative method positive (A+)**	PA = 104	PD = 0	104
	Alternative method negative (A-)	ND = 0 including 0 PPND	NA = 0 including 0 PPNA	0
	Total	104	0	104

4.4.3. Calculation of the sensitivity of the methods, relative trueness and false positive ratio

The sensitivity of the two methods, the relative trueness and the false positive ratio parameters are calculated with the data of the table 17, according to the formulas below:

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

where N is the total number of samples (NA + PA + PD + ND) and FP is false positive results.

The results are the following:

- SE_{alt} = 100%
- SE_{ref} = 100%
- RT = 100%

No false positive result was observed during this study.

4.4.4. Determination of the acceptability limit and conclusion

For a paired study, the difference between (ND – PD) and the sum of (ND + PD) is calculated. The observed values shall not be higher than the acceptability limits (AL) defined by the ISO 16140 2:2016.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results.

Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method in case the AL is not met shall be stated in the study report.

The different values observed are detailed in the table 18.

Table 18: values obtained for the determination of the acceptability limit

Number of collaborators	(ND-PD)	(ND+PD)	Acceptability limits (AL)	
			(ND-PD)	(ND+PD)
13	0	0	4	5

The values (ND-PD) and (ND+PD) are inferior to the AL, so the requirements of the standard ISO 16140-2: 2016 are fulfilled. The performance of the alternative method and the reference method can be considered as equivalent.

4.4.1. Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and RLOD

The RLOD, $LOD_{50\%}$ and $LOD_{95\%}$ are calculated using the Excel spreadsheet called RLOD_inter-lab_study_16140-2_AnnexF_ver1_28_28-06-2017 available at http://standards.iso.org/iso/16140.

The values for each method are presented in table 19.

Table 19: values of LOD50% and LOD95% for reference and alternative method and value of RLOD for the alternative method (CFU/25 g)

Method	$LOD_{50\%}$	$LOD_{95\%}$	RLOD
Reference	0,69 [0,51 ; 0,91]	2,96 [2,22 ; 3,95]	1,0 [0,72 ; 1,4]
Alternative	0,69 [0,51 ; 0,91]	2,96 [2,22 ; 3,95]	

4.5. Conclusion

The data and their interpretation meet the requirements of the standard EN ISO 16140-2:2016. The performance of the alternative method and the reference method can be considered as equivalent.

5. General conclusion

The data and the interpretation of the methods comparison study and of the interlaboratory study fulfill the requirements of the standard EN ISO 16140-2:2016. The SMS method is considered as equivalent to the standard EN ISO 6579-1:2007.

Le Lion d'Angers, July 9, 2020.
François Le Nestour
Head of the Microbiology Department

APPENDICES

APPENDIX A

SMS

Pre-enrichment
25 g sample in 225 mL buffered peptone water
(for environmental samples, for example: swab in 10 mL, sampling pad in 100 mL, cloth in 225 mL)* Incubation: 18±2 h at 37±1°C

↓

Streaking on SMS
Deposit of 3 X 0.1 mL of the enriched broth
on the edge of the SMS Petri dish
Incubation: 24±1 h at 41±1°C

↓

Reading of the test
The test is negative if there is non migration area or if this area is inferior to 2 cm
The test is positive if the diameter of the migration area is superior to 2 cm
For positive samples, a confirmation can be performed after a minimum of 14 h of incubation
Any plate showing a migration zone superior to 2 cm from at least one inoculated point and with or without a color change, must be considered as presumptively positive and confirmed

↓

Confirmation
By the tests described in the standardized methods
Or 5 hours protocol with SMS Confirmation test
Or 24 hours protocol with SMS Confirmation test

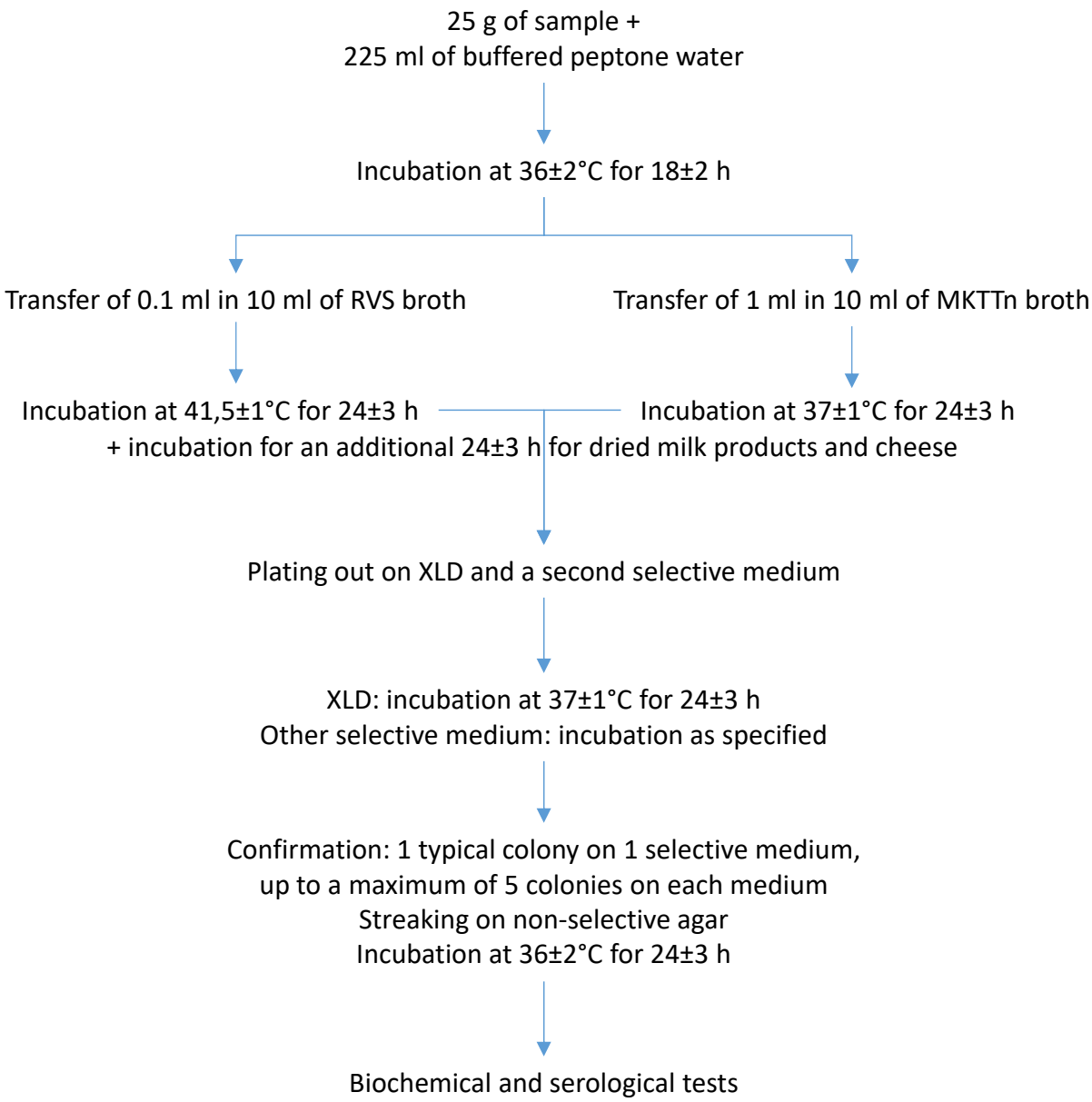
↓

Expression of the results

*As part of this renewal study, the environmental samples were analyzed with 100 ml BPW

APPENDIX B
EN ISO 6579-1:2017

Diagram of the procedure as described in the standard



Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
A	Carp food		*Salmonella* Virchow	Meat product	Spiking	50 °C for 15 minutes	1,20	5,0	+
B	Sheep feed		*Salmonella* Typhimurium	Meat product	Spiking	50 °C for 15 minutes	0,90	5,0	+
C	Food for dairy goat		*Salmonella* Dublin	Meat product	Spiking	50 °C for 15 minutes	1,40	5,0	+
C	Rabbit food		*Salmonella* Typhimurium	Meat product	Spiking	50 °C for 15 minutes	0,90	5,0	+
E	Cattle feed		*Salmonella* Dublin	Meat product	Spiking	50 °C for 15 minutes	1,40	5,0	+
E1	Pre-wash water after production in the cutting workshop		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	10,0	+
E2	Pre-wash water after production on trimming table		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	10,0	+
L22	Raw milk		*Salmonella* Agona	Dairy industry	Spiking	-20 °C for 6 days	0,70	23,0	+
SMS 29	Water process 4	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 30	Water process 5	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 31	Water process 6	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 32	Process water 7	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 33	Process water 8	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 34	Process water 9	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 35	Process water 10	SAL.1.53	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 26	Water process 1	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 27	Water process 2	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 28	Water process 3	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 36	Process water 11	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 37	Process water 12	SAL.1.52	Salmonella Enteritidis 2	Pastry environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 47	Perch fillet	SAL1.51	*Salmonella* Enteritidis 4	Mussel	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 11	Saithe filet	SAL1.51	*Salmonella* Enteritidis 4	Mussel	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 6	Veal and vegetable terrine for dog	SAL1.69	*Salmonella* Infantis 1	Meat meal	Seeding	72h at 5 ± 3 °C	/	1,6	-
SMS 13	Raw cod filet	SAL.1.155	*Salmonella* Virchow	CIP 105.355	Seeding	72h at 5 ± 3 °C	/	0,2	-
O1	Egg powder		*Salmonella* Enteritidis *5*	Egg product	Spiking	50 °C for 15 minutes	0,60	22,0	+
O5	Egg powder		*Salmonella* Enteritidis *5*	Egg product	Spiking	50 °C for 15 minutes	0,60	22,0	+
M22	Mussels		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
M23	Cuttlefish		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
A26	Chicken dog treat		*Salmonella* Heidelberg	Poultry meat	Spiking	-20 °C for 25 days	1,70	13,0	+
O6	Mayonnaise		*Salmonella* Indiana	Beef filet	Spiking	50 °C for 30 minutes	0,80	28,0	+
SMS 17	Crottin de Chavignol with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 19	Brie De Meaux with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 20	Morbier with raw milk	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 21	Pecarino (cheese olive)	SAL.1.163	*Salmonella* Infantis 2	Milk (human food)	Seeding	72h at 5 ± 3 °C	/	1,0	+
L23	Raw milk goat cheese		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	25,0	+
L24	Brie with raw milk		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	25,0	+
M25	Seafood cocktail		*Salmonella* Infantis 3	*ATCC 51741*	Spiking	-20 °C for 25 days	0,60	27,0	+
SMS 15	Egg yolk	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	1,0	-
SMS 49	Organic egg yolk	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 59	Egg	SAL.1.189	*Salmonella* Livingstone	Liquid raw egg (AES sal 15.78)	Seeding	72h at 5 ± 3 °C	/	2	+
SMS 22	Yogurt	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 23	Fermented milk	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 24	Pasteurized milk	SAL.1.201	*Salmonella* Montevideo 1	Dairy product	Seeding	72h at 5 ± 3 °C	/	0,4	-
SMS 43	Pasteurized milk	SAL.1.201	*Salmonella* Montevideo 2	Dairy product (AES sal 17.6)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 45	Morbier with raw milk	SAL.1.201	*Salmonella* Montevideo 2	Dairy product (AES sal 17.6)	Seeding	72h at 5 ± 3 °C	/	0,4	-

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
SMS 8	Tarama with cod egg	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	-
SMS 9	Surimi	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 10	Cooked peeled shrimps	SAL.1.188	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 12	Plaice fillet	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,4	+
SMS 14	Squid rings	SAL.1.188	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	0,6	+
SMS 48	Lumpfish egg	SAL.1.186	*Salmonella* Regent 1	Fish (fish bread)	Seeding	72h at 5 ± 3 °C	/	2,0	+
SMS 56	Saithe fillet	SAL.1.188	*Salmonella* Regent 2	Surimi	Seeding	72h at 5 ± 3 °C	/	5	+
SMS 16	Rocamadour with raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	+
SMS 18	Camembert with raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	+
SMS 25	Raw milk	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	0,2	-
SMS 42	Raw milk cheese	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 44	Raw milk goat cheese (Cabécou)	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 46	Raw milk cheese (Comté)	SAL.1.121	*Salmonella* salamae	Raw milk	Seeding	72h at 5 ± 3 °C	/	1,0	+
SMS 2	Beef terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	+
SMS 3	Lamb terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	+
SMS 4	Duck terrine for cats	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	-
SMS 7	Granules for rodents (pellets for chinchillas)	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	2,6	-
SMS 50	Beef dog pie	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,5	+
SMS 52	Rabbit and carrot dog food	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,8	+
SMS 53	beef dog food	SAL.1.126	*Salmonella* Senftenberg	Soybean meal (Feed product)	Seeding	72h at 5 ± 3 °C	/	0,8	+
E6	Mix wash water		*Salmonella* Typhimurium *1*	*CIP 104 . 115*	Spiking	4 °C for 46 days	0,60	23,0	+
E3	Pre-wash water after production in the cutting workshop		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	5,0	+
E4	Pre-wash water after production on trimming table		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	5,0	+
A20	Horse feed batch 25		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	13,0	+
A21	Cattle feed powder		*Salmonella* Typhimurium *2*	Cut table	Spiking	-20 °C for 6 days	0,50	13,0	+
SMS 1	Chicken terrine for dogs	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,4	-
SMS 5	Lamb terrine for dogs	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,4	+
SMS 51	Lamb and vegetable dog pie	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 54	Pate for dog meat and carrots	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	1,2	+
SMS 57	Granules for rodents	SAL.1.154	*Salmonella* Veneziana	Composite food (Feed product)	Seeding	72h at 5 ± 3 °C	/	2	+
1758433	Macedonia	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758434	Fruit salad	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	-
1758435	Lemon tart	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758436	Quinoa and vegetables	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758437	Cucumber with cream	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758438	Coleslaw	CLM641	*Salmonella* Enteritidis	Cooked boulgour	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758439	Passion and choclate cream	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758440	Rum baba	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758441	Chocolat muffins	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758442	Flan	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758443	Chocolate mousse	GKD786	*Salmonella* Enteritidis	Environment	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758444	Potatoes and foie gras	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758445	Turkey in sauce	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758446	Puff pastry capon with morels	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758447	Duck Parmentier	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	-

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1758448	Curry turkey	LCU451	*Salmonella* Agama	Poultry meat	Seeding	72h at 5 ± 3 °C	/	1,4	+
1758449	Vegetable lasagna	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758450	Bouchée à la reine	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758451	Monkfish cassolette	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758452	Tuna quiche	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758453	Tagliatelle with surimi	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758454	Zucchini flan	MDD911	*Salmonella* Enteritidis	Sliced cooked spinach salmon	Seeding	72h at 5 ± 3 °C	/	2,8	+
1758402	Garlic sausage	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758403	Rabbit pie	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	-
1758404	Pork snout	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758405	Deer pâté	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758406	Chicken sandwich	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758407	Cervelas salad	AAT115	*Salmonella* Derby	Pork chop	Seeding	72h at 5 ± 3 °C	/	2,4	+
1758408	Piemontaise salad	AWU867	*Salmonella* Chester	Duck leg	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758409	Cow tomme	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758410	Cow tomme	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758411	Brie	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758412	Laguiole with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758413	Comté with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758414	Cow tomme with raw milk	ZDP683	*Salmonella* Dublin	Raw milk cheese	Seeding	72h at 5 ± 3 °C	/	1,2	+
1758415	Roquefort	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758416	Rocamadour	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758417	Cream goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758418	Cream goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758419	Raw milk goat cheese	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758420	Goat gouda	LDV630	*Salmonella* Napoli	Raw ewe milk cheese	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758421	Mackerel	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758422	Hake fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758423	Gurnard fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758424	Salmon steak	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758425	Haddock fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758426	Red mullet fillet	CJF795	*Salmonella* Ibadan	Raw swordfish	Seeding	72h at 5 ± 3 °C	/	2,0	+
1758427	Shrimp cassolette	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758428	Salmon puff pastry	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758429	Surimi shell	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758430	Roasted sardines	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758431	Salmon pancakes	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1758432	Crab	FRR884	*Salmonella* Muenster	Skate wing	Seeding	72h at 5 ± 3 °C	/	2,2	+
1770850	Rabbit pâté for cats	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770851	Poultry pâté for dogs	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770856	Seeds for birds	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770857	Seeds for rabbit	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770858	Broken rice for dogs	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770859	Dog food	ZEK839	*Salmonella* Cerro	Meat powder	Spiking	15 min at 56°C and cold water	1,31	2,6	+
1770852	Dog treats	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770853	Cat treats	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1770854	Cat food	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770855	Dog food	ZLQ024	*Salmonella* Orianenburg	Vegetables	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	2,56	4,0	+
1770860	Soy	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	+
1770861	Oat	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	+
1770862	Rapessed flour	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,58	1,4	-
1778848	Rapessed flour	ZHL075	*Salmonella* Salamae	Cereals	Spiking	15 min at 56°C and cold water	1,11	4,8	+
1758460	Smoked bacon	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758461	Smoked duck-breast filet	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	-
1758462	Smoked ham	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758463	Smoked sausage	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758464	Smoked cervelas	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758465	Smoked sausage	YQY898	*Salmonella enterica* 4,12:i:-	Pork chop	Seeding	72h at 5 ± 3 °C	/	1,6	+
1758458	Pork rillettes	GTG344	*Salmonella* Kedougou	Tomato meat	Seeding	72h at 5 ± 3 °C	/	3,0	-
1758459	Dry sausage	GTG344	*Salmonella* Kedougou	Tomato meat	Seeding	72h at 5 ± 3 °C	/	3,0	+
1770880	Grey shrimp	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770881	Crab	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770882	Whelks	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1770883	Squid	ALB748	*Salmonella* Anatum	Raw frozen lobster tail	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778794	Dough residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778795	Dough residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778796	Chicken breast residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778797	Duck residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778798	Smoked salmon residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778799	Smoked mackerel residue	ZNE350	*Salmonella* Indica	Environment	Seeding	72h at 5 ± 3 °C	/	1,4	+
1778800	Chicken breast residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778801	Turkey breast residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778802	Egg product aspiration packaging residue	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778803	Egg product residues soil conditioning	ZTT014	*Salmonella* Cubana	Poultry environment	Seeding	72h at 5 ± 3 °C	/	2,2	+
1770891	Egg cream	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770892	Floating island	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770893	Creme brulee	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770894	Mayonnaise	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770895	Mimosa egg	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770896	Milk egg	KSS580	*Salmonella* Mbandaka	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,0	+
1770897	Chocolate mousse	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778792	Poached eggs	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778793	Egg white foam	LHC697	*Salmonella* Enteritidis	Egg product environment	Seeding	72h at 5 ± 3 °C	/	1,2	+
1778816	Powdered pasteurized egg white	LJU886	*Salmonella* Ohio	Egg product environment	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	0,73	1,8	+
1778817	Powdered pasteurized egg white	LJU886	*Salmonella* Ohio	Egg product environment	Spiking	2 cycle of 20 min at -80°C and 20 min at 50°C	0,73	1,8	+
1778844	Pink prawns	KPN016	*Salmonella* Weltewreden	Raw shrimps	Seeding	72h at 5 ± 3 °C	/	3,0	+
1778845	Mussels	KPN017	*Salmonella* Weltewreden	Raw shrimps	Seeding	72h at 5 ± 3 °C	/	3,0	+
1778850	Smoked herring	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778851	Smoked salmon	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778852	Smoked prawns	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	-
1778853	Smoked haddock	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778854	Smoked mackerel	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+

Samples		Strains							Result
N°	Product	Code	Strain	Origin	Type of stress	Applied stress	Delta log	Level (CFU per test portion)	
1778855	Smoked sardines	GDR375	*Salmonella* Postdam	Frozen grouper	Seeding	72h at 5 ± 3 °C	/	2,2	+
1778867	Powdered pasteurized egg yolk	YZC738	*Salmonella* Blockley	Chicken farming environment	Spiking	15 min at 56°C and cold water	1,21	3,6	+
1778869	Powdered pasteurized egg yolk	LDM565	*Salmonella* Agama	Chicken brechet	Spiking	15 min at 56°C and cold water	0,79	4,6	+
1778870	Powdered pasteurized egg yolk	APN015	*Salmonella* Kottbus	Chicken	Spiking	15 min at 56°C and cold water	2,13	2,8	+
1778872	Powdered pasteurized whole egg	YZC738	*Salmonella* Blockley	Chicken farming environment	Spiking	15 min at 56°C and cold water	1,21	4,6	+
1778874	Powdered pasteurized whole egg	LDM565	*Salmonella* Agama	Chicken brechet	Spiking	15 min at 56°C and cold water	0,79	3,6	+
1778875	Powdered pasteurized whole egg	APN015	*Salmonella* Kottbus	Chicken	Spiking	15 min at 56°C and cold water	2,13	2,8	+
1813645	Egg product drying workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813646	Roof surface of egg products workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813647	Liquid product tank product egg workshop	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813648	Cold room ventilation grille	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813649	Shelf area for packaged products in a cold room	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	+
1813650	Cheese weigh scale	WFD187	*Salmonella* Isangi	Egg product environment	Spiking	6 days TS pH=4	0,82	2,4	-
1813651	Palletization area for egg products workshop	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813652	Powder weighing room floor	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813653	Interior of finished product storage refrigerator	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	-
1813654	Fish knife blade	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813655	Butcher cold room shelf	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813656	Butcher cutting board	ZVC471	*Salmonella* Muenchen	Environmental residues	Spiking	6 days TS 10% NaCl	0,59	2,6	+
1813657	Pastry worktop	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813658	Interior of the cold meats display case	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813659	Storage shelf for dishes in laundromat	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813660	Cheese knife blade	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813661	Cold room cold room wall	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+
1813662	Ham slicer	HJY013	*Salmonella* Muenster	Flour mill environment	Spiking	6 days TS pH=4	0,69	3,2	+

APPENDIX D - SENSITIVITY RAW RESULTS

Caption:

2004: initial validation study

-: negative result

+: positive result

2016: renewal study

H / M / L / Ø: level of annex flora, from high to low

4 / 3 / 2 /1 / 0: level of typical flora, from high to low

I: result after re-isolation

(XXX): number of typical colonies

2020: renewal study

Bacterial burden	*Distribution of flora*
Ø: no culture	A = pure culture of suspect colonies
L = low	B = mixture with a majority of suspect colonies
M = moderate	C = mixture with a minority of suspect colonies
H = high	D = mixture with rare suspect colonies
	E = absence of suspect colonies
	(x): x colonies characteristic of Salmonella if x ≤ 5

Meat products

Study	Sample number	Sample	Type	Inocu-lation level	Type of contami-nation	Reference method ISO 6579						SMS Method		Final result	Concor-dance
						RVS		MKTTn		Confir-mation	Result	SMS	Confir-mation ISO		
						XLD	ASAP	XLD	ASAP						
Initial study	NC6	Raw meat	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC7	Veal nut	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC12	Beef muscle	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC13	Lean beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC14	Beef capa	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC15	Pork trim	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC16	Raw ground beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC17	Raw ground veal	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC18	Miter set	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC19	Rumpsteak	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC20	Veal chop	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC21	Lamb shoulder	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC23	Pallet pig	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC24	Sliced veal	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC29	Pork spleen	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC30	Meat beef	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC31	Pork liver	a-	/	/	-	-	-	-	/	A	-	/	A	NA
	C4	Strainer	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C14	Tongue	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C16	Skinny head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C17	Skinny head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C18	Red meat	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C21	Red meat	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C22	Head	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C23	Liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C24	Tongue	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C25	Grilled pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C28	Lean pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C29	Raw pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C2	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C1	Raw pork	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C5	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C6	Pork liver	a+	/	nc	+	+	+	+	+	P	+	+	P	PA
	NC4	Chicken breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC8	Raw chicken	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC10	Raw chicken	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC11	Raw turkey leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC22	Chicken breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC25	Chicken leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC26	Chicken leg	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC27	Poultry breast	b-	/	/	-	-	-	-	/	A	-	/	A	NA
	C3	Poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C7	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C8	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C9	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C10	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C11	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C12	Raw poultry	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C13	Chicken breast	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C15	White meat	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C20	Skinless fillet	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C30	Raw chicken	b+	/	nc	+	+	+	+	+	P	+	+	P	PA
	NC1	Poultry sausage	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC2	Raw veal	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC3	Chicken with herbs	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC5	Raw lamb	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC9	Duck breast	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC28	Raw ham	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	NC32	Sausage	c-	/	/	-	-	-	-	/	A	-	/	A	NA
	C26	Raw ravioli	c+	/	nc	+	+	+	+	+	P	-	/	A	ND
	C19	Raw sausage	c+	/	nc	+	+	+	+	+	P	+	+	P	PA
	C27	White turkey stew	c+	/	nc	+	+	+	+	+	P	+	+	P	PA

Meat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result			
Renewal study	1758402	Garlic sausage	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758403	Rabbit pie	c-	2,4	Seeding	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758404	Pork snout	c+	2,4	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758405	Deer paté	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758406	Chicken sandwich	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758407	Cervelas salad	c+	2,4	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758408	Piemontaise salad	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1770798	Chicken thigh	b-	/	/	EL	EL	EM	EM	/	A	3 arcs <2cm, faible virage	3 arcs <2cm, faible virage	+	A	+	-	A	EM	EM	-	A	NA	NA
	1770799	Rillauds	c-	/	/	EL	Ø	EL	Ø	/	A	Ø	3 arcs <2cm, faible virage	-	A	+	-	A	EM	EM	-	A	NA	NA
	1770800	Goose rillettes	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770801	Twerp	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758458	Pork rillettes	c-	3,0	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758459	Dry sausage	c+	3,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Dairy products

Study	Sample number		Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	NL1	Camembert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL2	Comté	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL3	Saint Marcellin	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL4	Camembert with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL5	Bleu d'Auvergne	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL6	Saint Félicien	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL7	Tomme de Rouergue	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL10	Fourme d'Ambert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL11	Camembert with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL12	Camembert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL13	Saint Marcellin	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL14	Cantal	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL15	Beaufort	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL16	Brie	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL17	Fourme d'Ambert	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL18	Morbier	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL19	Gruyère	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL22	Gouda	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL23	Edam	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL26	Comté with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL27	Cantal with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL28	Comté with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL29	Beaufort with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL30	Cantal with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL31	Gruyère with raw milk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 45	Morbier with raw milk	a-	0,4	Seeding	1L	0L	2L	0M	-	-	A	doubtful	/	A	-	A	3H	0H	-	A	A	NA
	SMS 20	Morbier with raw milk	a-	1,0	Seeding	0H	0H	0H	0H	/	/	A	+	-	A	-	A	0H	0H	-	A	A	NA
	SMS 18	Camembert with raw milk	a+	0,2	Seeding	4M	2H	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 19	Brie de Meaux with raw milk	a+	1,0	Seeding	2M	3L	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 46	Comté with raw milk	a+	1,0	Seeding	1Ø	2Ø	3Ø	3Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	L24	Brie with raw milk	a+	25	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NL8	Perail ewe cheese	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL9	Roquefort	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL20	Goat cheese	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 17	Crottin de Chavignol with raw milk	b-	1,0	Seeding	0H	0H	0H	0M	/	/	A	doubtful	/	A	-	A	0H	0H	-	A	A	NA
	SMS 16	Rocamadour with raw milk	b+	0,2	Seeding	4L	4Ø	4L	3L	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 21	Pecarino (cheese and olive)	b+	1,0	Seeding	2H	1H	1H	1H	+	+	P	+	+	P	+	P	1H	1H	+	P	P	PA
	SMS 44	Raw milk goat cheese	b+	1,0	Seeding	4Ø	4Ø	4H	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	L23	Raw milk goat cheese	b+	25	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NL21	Milk powder	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL24	Raw milk	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NL25	Raw milk	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 25	Raw milk	c-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 24	Pasteurized milk	c-	0,4	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 23	Fermented milk	c+	0,4	Seeding	0Ø	0Ø	4Ø	4Ø	+	+	P	-/-/-	/	A	-	A	0H	0H	/	A	A	ND
	SMS 22	Yogurt	c+	0,4	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 43	Pasteurized milk	c+	0,4	Seeding	4Ø	4Ø	4Ø	3Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 42	Raw cow's milk	c+	1,0	Seeding	2M	2M	3Ø	2H	+	+	P	-/-/-/-/-	+	A (FN)	-	A	3H	1H	+	A (FN)	A	ND
	L14	Raw cream	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L15	Raw milk 1	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L17	Raw milk 3	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	L16	Raw milk 2	c+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	L18	Raw milk 4	c+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	L22	Raw milk	c+	23	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Dairy products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method											Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result		
																			ASAP	XLD				
Renewal study	1758409	Cow tomme	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758410	Cow tomme	a+	1,2	Seeding	AM	AM	DM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758411	Brie	a+	1,2	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1758412	Laguiole with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758413	Comté with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758414	Cow tomme with raw milk	a+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, Ø virage	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758415	Roquefort	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758416	Rocamadour	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, Ø virage	1 arc >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758417	Cream goat cheese	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758418	Cream goat cheese	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758419	Raw milk goat cheese	b+	1,6	Seeding	EM	Ø	EM	Ø	/	A	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PD	PD
	1758420	Goat gouda	b+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770802	Cream goat cheese	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770803	Goat tomme	b-	/	/	Ø	EL	Ø	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770804	Cream goat cheese	b-	/	/	EL	EL	EL	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770805	Ewe tomme	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770806	Goat tomme	b-	/	/	EL	EL	EL	EL	/	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770807	Cream goat cheese	b-	/	/	DL	EL	EL	EL	*Proteus mirabilis*	A	Ø	3 arcs <2cm, virage rouge	-	A	+	-	A	EM	EM	/	A	NA	NA
	1770808	Custard	c-	/	/	Ø	EL	Ø	EL	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770809	Bechamel sauce and cheese	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770810	Gratin dauphinois	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770811	Raw cream	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA
	1770812	Natural yogurt	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	-	A	/	/	A	/	/	/	A	NA	NA

Seafood products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 11	Saithe filet	a-	0,2	Seeding	0M	0L	0H	0H	/	/	A	-	/	A	-	A	0H	0L	-	A	A	NA
	SMS 1S3	Raw cod fillet	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	-	A	A	NA
	NM1	Saithe fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS3	Diced salmon	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM4	Cod	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM5	Diced salmon	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM7	Pout fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM8	Hake fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM9	Fillet oh sea bream	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM10	Hoki fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM12	Monkish fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM14	Mackerel	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM15	Whiting fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM16	Swordfish fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM17	Julienne fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM19	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM20	Fillet oh sea bream	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM21	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM24	Salmon fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM25	Hoki fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM26	Ray	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM27	Saithe fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM29	Perch fillet	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS30	Tuna	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 12	Palice fillet	a+	0,4	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	4H	4Ø	+	P	P	PA
	SMS 47	Perch fillet	a+	0,6	Seeding	2Ø	2Ø	S3Ø	2Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 56	Saithe filet	a+	5	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	NM18	Shrimps	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM22	Squid	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM2S3	Squid	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NMS31	Crabmeat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 10	Cooked peeled shrimps	b+	0,6	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	0H	4Ø	+	P	P	PA
	SMS 14	Squid rings	b+	0,6	Seeding	0H	4Ø	0H	S3M	+	+	P	+	+	P	+	P	0H	4Ø	+	P	P	PA
	M22	Mussels	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M23	Cuttlefish	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M2	Mussels	b+	/	nc	-	-	-	-	/	/	A	+	+	P	/	/	/	/	/	/	P	PD
	SMS 8	Tarama with cod eggs	c-	0,4	Seeding	0M	0M	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NM2	Salmon tartare	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM6	Fish terrine	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM11	Fish terrine	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM1S3	Salmon paupiette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NM28	Fish caviar	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 9	Surimi	c+	0,4	Seeding	0H	4Ø	0H	4Ø	+	+	P	+	+	P	+	P	4H	4H	+	P	P	PA
	SMS 48	Lumpfish egg	c+	2,0	Seeding	2Ø	2Ø	S3Ø	4Ø	+	+	P	+	+	P	+	P	S3H	4Ø	+	P	P	PA
	M25	Seafood cocktail	c+	27	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	M1	Fish fritters	c+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Seafood products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result (conf ISO)	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result			
																			ASAP	XLD					
Renewal study	1758421	Mackerel	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758422	Hake fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758423	Gurnard fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758424	Salmon steak	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758425	Haddock fillet	a+	2,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758426	Red mullet fillet	a+	2,0	Seeding	AM	AM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758427	Shrimp cassolette	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758428	Salmon puff pastry	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758429	Surimi shell	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758430	Roasted sardines	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758431	Salmon pancakes	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758432	Crab	c+	2,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770813	Tartare de St Jacques	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770814	Pipper mackerel	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770815	Fish gratin	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770816	Cooked monkfish	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770879	Pink prawns	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770880	Grey shrimp	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770881	Crab	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770882	Whelks	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770883	Squid	b+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778844	Pink prawns	b+	3,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778845	Mussels	b+	3,0	Seeding	AH	AH	AH	AH	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1770885	Pink prawns	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770886	Grey shrimp	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770887	Crab	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770888	Whelks	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770889	Squid	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA

Eggs

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 15	Egg yolk	a-	1,0	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 49	Organic egg yolk	a-	0,2	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NO10	Liquid whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO27	Whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO28	Whole egg	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO29	egg white foam	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO30	Egg yolk	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 59	Egg	a+	2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	O17	Liquid raw egg batch 1	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O18	Liquid raw egg batch 2	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O19	Liquid raw egg batch 3	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O20	Liquid raw egg batch 4	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O21	Liquid raw egg batch 5	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O22	Liquid raw egg batch 6	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O23	Liquid raw egg batch 7	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O24	Liquid raw egg batch 8	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O25	Liquid raw egg batch 9	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O26	Liquid raw egg batch 10	a+	/	nc	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NO18	Egg powder	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO19	Egg powder	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	O1	Egg powder	b+	22	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	O5	Egg powder	b+	22	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NO1	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO2	Jelly egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO3	Hard egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO4	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO5	Creme brulee	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO6	Egg mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO7	Scrambled eggs	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO8	Creme brulee	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO9	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO11	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO12	Scrambled eggs	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO13	Egg mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO14	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO15	Provencal omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO16	Omelette	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO17	Poached egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO20	Florentine egg	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO21	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO22	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO23	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO24	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO25	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO26	Mayonnaise	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NO31	Custard	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	O6	Mayonnaise	c+	28	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Eggs

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result			
																			ASAP	XLD					
Renewal study	1770891	Egg cream	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770892	Floating island	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770893	Creme brulee	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770894	Mayonnaise	c+	1,0	Seeding	Ø	Ø	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1770895	Mimosa egg	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	BM	+	P	PA	PA
	1770896	Milk egg	c+	1,0	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1770897	Chocolate mousse	c+	1,2	Seeding	AM	AL	AM	AL	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778792	Poached eggs	c+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778793	Egg white foam	c+	1,2	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778816	Powdered pasteurized egg white	b+	1,8	Spiking	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778817	Powdered pasteurized egg white	b+	1,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	DM	+	P	PA	PA
	1778820	Pasteurized liquid whole egg	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778821	Liquid whole egg 9% salted and 10.9% sweet	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778822	Powdered pasteurized egg yolk	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778823	Powdered pasteurized egg yolk	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778824	Powdered unpasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778825	Powdered unpasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778826	Powdered pasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778827	Powdered pasteurized egg white	b-	/	/	EM	EM	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1778828	Powdered pasteurized whole egg	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778829	Powdered pasteurized whole egg	b-	/	/	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778867	Powdered pasteurized egg yolk	b+	3,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778869	Powdered pasteurized egg yolk	b+	4,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778870	Powdered pasteurized egg yolk	b+	2,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778872	Powdered pasteurized whole egg	b+	3,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778874	Powdered pasteurized whole egg	b+	4,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778875	Powdered pasteurized whole egg	b+	2,8	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 26	Water process 1	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 27	Water process 2	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 28	Water process 3	a-	0,2	Seeding	0H	0H	0H	0H	/	/	A	-	/	A	-	A	0H	0H	/	A	A	NA
	SMS 29	Water process 4	a-	0,2	Seeding	0M	0M	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 30	Water process 5	a-	0,2	Seeding	0L	0Ø	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 31	Water process 6	a-	0,2	Seeding	0Ø	0Ø	0H	0H	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NE21	Rinsing water for tank in the diving room	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE28	Water for washing the tank in the disinfection tunnel	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE32	Disinfection water for cans	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE33	Wash water from the large mixer	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 32	Water process 7	a+	1,0	Seeding	1Ø	2Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 33	Water process 8	a+	1,0	Seeding	4Ø	3Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 34	Water process 9	a+	1,0	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 35	er process 10	a+	1,0	Seeding	2Ø	1Ø	4Ø	3Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 36	Water process 11	a+	1,2	Seeding	4Ø	3Ø	4Ø	4Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 37	Water process 12	a+	1,2	Seeding	4Ø	4Ø	4Ø	3Ø	+	+	P	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	E3	Pre-wash water after production in the cutting workshop	a+	5	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E4	Pre-wash water after production on trimming table	a+	5	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E1	Pre-wash water after production in the cutting workshop	a+	10	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E2	Pre-wash water after production on trimming table	a+	10	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	E6	Mixer wash water	a+	23	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NE1	Line 4 belt in the middle of the chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE2	Carpet line 4 start of chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE3	Belt line 6 at 1/3 of the chain after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE4	Line 7 edges	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE5	Cleats on the packaging machine li	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE6	Line 7 chain end mat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE7	Exit sas balance	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE8	Line 8 stainless steel mat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE9	Line 8 mat end shelf	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE10	Edge of the conditioner line 8	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE11	Grid at 1/4 of line 7	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
	NE12	Bread trolley	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
Initial study and 2016 renewal study	NE13	Line 1 mayonnaise dispenser after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE14	Line 1 slicer blade	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE15	Outer packaging at the exit of the disinfection tunnel	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE16	Table in deconditioning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE17	Raclette in deconditioning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE18	Big slicer carpet	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE19	Big Slicer's Claw	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE20	Large green bin interior after cleaning	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE22	Large bin cover in the storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE23	Lid for small bin in the storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE24	Small green bin interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE25	Tomato bin interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE26	Colander interior in storage room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE27	Blade of tomato cutter in storage ro	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE29	Interior cutter after cleaning in the mixing room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE30	Cutter blade in the mixing room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NE31	Wall of the wall in the canning room	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Environmental samples

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn				SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h				SMS confirmation at 24h					
																BHI	Latex	Result	SALSA		Latex test	Result		
						XLD	Rapid Salm	XLD	Rapid Salm	Confirmation	Result								ASAP	XLD				
Renewal study	1813645	Egg product drying workshop	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813646	Roof surface of egg products workshop	b+	2,4	Spiking	AM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813647	Liquid product tank product egg workshop	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813648	Cold room ventilation grille	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813649	Shelf area for packaged products in a cold room	b+	2,4	Spiking	AM	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813650	Cheese weigh scale	b-	2,4	Spiking	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1813651	Palletization area for egg products workshop	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813652	Powder weighing room floor	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813653	Interior of finished product storage refrigerator	b-	2,2	Spiking	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1813654	Fish knife blade	b+	2,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813655	Butcher cold room shelf	b+	2,2	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813656	Butcher cutting board	b+	2,2	Spiking	BM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813657	Pastry worktop	b+	3,2	Spiking	AL	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813658	Interior of the cold meats display case	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813659	Storage shelf for dishes in laundromat	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813660	Cheese knife blade	b+	3,2	Spiking	AL	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813661	Cold room cold room wall	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1813662	Ham slicer	b+	3,2	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778794	Dough residue	c+	1,4	Seeding	BM	AM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778795	Dough residue	c+	1,4	Seeding	BM	AL	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778796	Chicken breast residue	c+	1,4	Seeding	BH	BH	AM	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778797	Duck residue	c+	1,4	Seeding	CH	BH	BH	AH	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778798	Smoked salmon residue	c+	1,4	Seeding	BH	BM	BM	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778799	Smoked mackerel residue	c+	1,4	Seeding	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778800	Chicken breast residue	c+	2,2	Seeding	BH	BH	AH	AH	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778801	Turkey breast residue	c+	2,2	Seeding	BM	BM	BM	BM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778802	Egg product aspiration packaging residue	c+	2,2	Seeding	EM	EM	EM	CM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA	PA
	1778803	Egg product residues soil conditioning	c+	2,2	Seeding	EM	EM	EM	EM	/	A	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	EM	+	P	PD	PD
	1778830	Dough residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778831	Dough residue	c-	/	/	EL	EL	EM	EM	/	A	Ø	Ø migration, léger virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778832	Chicken breast residue	c+	/	nc	DM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1778833	Duck residue	c+	/	nc	BM	AM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778834	Smoked salmon residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778835	Smoked mackerel residue	c+	/	nc	BM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	DM	+	P	PA	PA
	1778836	Egg product residues soil conditioning	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778837	Turkey residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778838	Turkey residue	c+	/	nc	BM	BM	BM	BM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	AM	+	P	PA	PA
	1778839	Beef residue	c-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	/	/	/	A	NA	NA
	1778856	Powder milk residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778857	Powder milk residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778858	Yolk egg powder residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778859	Egg powder residue	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
Initial study and 2016 renewal study	SMS 1	Chicken terrine for dogs	a-	1,4	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 4	Duck terrine for cats	a-	2,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	SMS 6	Veal & vegetable terrine for dogs	a-	1,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NA12	Rabbit terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA13	Chicken terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA14	Lamb terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA15	Lamb terrine for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA16	Meat-rich pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA25	Salmon terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA26	Game terrine for cats	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA29	Poultry pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA30	Beef pâté for dogs	a-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 50	Beef pâté for dogs	a+	0,5	Seeding	3Ø	3Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 52	Rabbit and carrot dog food	a+	0,8	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 53	Beef pâté for dogs	a+	0,8	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 51	Lamb pâté and vegetables for dogs	a+	1,2	Seeding	3Ø	3Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	3Ø	3Ø	+	P	P	PA
	SMS 54	Meat pate and carrots for dog	a+	1,2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 5	Lamb terrine for dogs	a+	1,4	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 2	Beef terrine for cats	a+	2,6	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 3	Lamb terrine for cats	a+	2,6	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	SMS 7	Granules for rodents (Pellets for chinchillas)	b-	2,6	Seeding	0Ø	0Ø	0Ø	0Ø	/	/	A	-	/	A	/	A	/	/	/	A	A	NA
	NA1	Powder for rodents lot 215	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA2	Powder for rodents lot 017	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA3	Powder for rodents lot 036	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA5	Powder for rodents lot 226	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA6	Powder for rodents lot 019	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA7	Powder for rodents lot 026	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA8	Granules for cats lot 1123	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA9	Granules for cats lot 1115	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA10	Granules for cats lot 1117	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA11	Granules for cats lot 1139	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA17	Granules for rodents	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA23	Granules for rodents	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA24	Powder for rodents lot 316	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA27	Beef dog treat	b-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA28	Chicken dog treat	b-	/		-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	SMS 57	Granules for rodents	b+	2	Seeding	4Ø	4Ø	4Ø	4Ø	+	+	P	+	+	P	+	P	4Ø	4Ø	+	P	P	PA
	A26	Chicken dog treat	b+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	NA4	Horse pellets lot 15	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA18	Horse pellets (racing)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA19	Horses pellets (leisure)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA20	Horse pellets (endurance)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA21	Granules for horses (competition)	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA
	NA22	Horse pellets	c-	/	/	-	-	-	-	/	/	A	-	/	A	/	/	/	/	/	/	A	NA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	RM: ISO 6579							AM: SMS										Concordance MR / MA
						RVS		MKTTn		Confirmation	Agglutination	Result	SMS	Confirmation ISO	Result	Conf 1		Conf 2				Final result	
																5h incub BHI	Result	SALSA		Test latex	Result		
						XLD	ASAP	XLD	ASAP									XLD	ASAP				
	F	Carp food	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	G	Sheep feed	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
Initial study	H	Food for dairy goat	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	I	Rabbit food	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	J	Cattle feed	c-	/	/	-	-	-	-	/	/	A	Ø	/	A	/	A	/	/	/	/	A	NA
	A	Carp food	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	B	Sheep feed	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	C	Food for dairy goat	c+	5	Spiking	+	+	+	+	+	/	P	Migration: ++	/	P	/	P	/	/	/	/	P	PA
	D	Rabbit food	c+	5	Spiking	+	+	+	+	+	/	P	Migration: +++	/	P	/	P	/	/	/	/	P	PA
	E	Cattle feed	c+	5	Spiking	+	+	+	+	+	/	P	Migration: ++	/	P	/	P	/	/	/	/	P	PA
	A20	Horse pellets lot 25	c+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	A21	Powder for livestock feed	c+	13	Spiking	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Feed products

Study	Sample number	Sample	Type	Inoculation level	Stress	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA		Latex test	Result		
																			ASAP	XLD				
Renewal study	1770850	Rabbit pâté for cats	a+	2,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770851	Poultry pâté for dogs	a+	2,6	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770852	Seeds for birds	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	AM	+	P	PA
	1770853	Seeds for rabbit	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770854	Broken rice for dogs	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770855	Dog food	b+	4,0	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770856	Dog treats	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770857	Cat treats	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs =2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770858	Cat food	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770859	Dog food	b+	2,4	Spiking	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770860	Soy	c+	1,4	Spiking	BM	BM	CM	CM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	DM	DM	+	P	PA
	1770861	Oat	c+	1,4	Spiking	AL	AL	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA
	1770862	Rapessed flour	c-	1,4	Spiking	EM	AL	CM	EM	*Citrobacter koseri*	A	3 arcs <2cm, Ø virage rouge	3 arcs >2cm, Ø virage rouge	-	A	-	-	A	DM doubtful	EM	-	A	NA
	1778848	Rapessed flour	c+	4,8	Spiking	BM	AM	BM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA

Ready-to-eat and reheat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)[c]						SMS Method											Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn		Confirmation	Result	SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h					
						XLD	Rapid Salm	XLD	Rapid Salm							BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result		
Renewal study	1770840	Pancake	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770841	Gratted carrots in sauce	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770842	Tuna rillettes	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770843	Pasta salad	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770844	Chili terrine	a-	/	/	EM	Ø	EM	Ø	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770845	Religious chocolate	a-	/	/	EM	EM	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1770846	Mushrooms at the greek	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770847	Corn salad, heart of palm	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770848	Chocolate muffins	a-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770849	Salmon cold shell	a-	/	/	Ø	Ø	EM	EM	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758434	Fruit salad	a-	2,8	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758433	Macedonia	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758435	Lemon tart	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758436	Quinoa and vegetables	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758437	Cucumber with cream	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758438	Coleslaw	a+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758439	Passion and choclate cream	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758440	Rum baba	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	Ø	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758441	Chocolat muffins	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758442	Flan	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758443	Chocolate mousse	a+	2,0	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	BM	+	P	PA	PA
	1770863	Quiche Lorraine	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770864	Cheese souffle	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770865	Snail casserole	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770866	Leek goat cheese gratin	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770867	3 cheese pizza	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770868	Crispy goat apple	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770869	Panini	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770870	Beef with carrot	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770871	Beef tongue in sauce	b-	/	/	EL	Ø	EL	EL	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770872	3 cheese spread	b-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758444	Potatoes and foie gras	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758445	Turkey in sauce	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758446	Puff pastry capon with morels	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758447	Duck Parmentier	b-	1,4	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758448	Curry turkey	b+	1,4	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Ready-to-eat and reheat products

Study	Sample number	Sample	Type	Inoculation level	Type of contamination	Reference method ISO 6579 (2017)[c]						SMS Method												Concordance confirmation at 5h	Concordance confirmation at 24h
						RVS		MKTTn				SMS at 14h	SMS at 24h	Confirmation with ISO tests	Result	SMS confirmation at 5h			SMS confirmation at 24h						
						XLD	Rapid Salm	XLD	Rapid Salm	Confirmation	Result					BHI	Latex	Result	SALSA ASAP	SALSA XLD	Latex test	Result		
	1758449	Vegetable lasagna	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	Ø	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758450	Bouchée à la reine	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
Renewal study	1758451	Monkfish cassolette	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758452	Tuna quiche	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758453	Tagliatelle with surimi	b+	2,8	Seeding	BL	AL	BL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758454	Zucchini flan	b+	2,8	Seeding	AL	AL	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1770817	Smoked filet mignon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770818	Marinated prawns	c-	/	/	EL	EL	EL	EL	/	A	Ø	Faible virage, pas d'arcs	/	A	/	/	A	/	/	/	A	NA	NA
	1770819	Marinated prawns	c-	/	/	EM	EM	EM	EM	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770820	Marinated vegetables	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770821	Smoked mackerel	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770822	Smoked salmon	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770823	Prawns marinated in mandarin	c-	/	/	EL	EL	EL	Ø	/	A	Ø	3 arcs <2cm, virage rouge	/	A	-	-	A	EM	EM	/	A	NA	NA
	1770824	Marinated herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770825	Smoked herring	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1770826	Smoked sausage	c-	/	/	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1758460	Smoked bacon	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758461	Smoked duck-breast filet	c-	1,6	Seeding	EM	EL	EM	EM	/	A	Ø migration, virage rouge	Ø migration, virage rouge	/	A	/	/	A	EM	EM	/	A	NA	NA
	1758462	Smoked ham	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758463	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758464	Smoked cervelas	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1758465	Smoked sausage	c+	1,6	Seeding	AM	AM	AM	AM	*Salmonella spp*	P	Ø migration, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778850	Smoked herring	c+	2,2	Seeding	AL	AM	AL	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BM	BM	+	P	PA	PA
	1778851	Smoked salmon	c+	2,2	Seeding	AL	AM	AM	AM	*Salmonella spp*	P	3 arcs =2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778852	Smoked prawns	c-	2,2	Seeding	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	A	/	/	/	A	NA	NA
	1778853	Smoked haddock	c+	2,2	Seeding	AL	AL	AM	AL	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	BL	BL	+	P	PA	PA
	1778854	Smoked mackerel	c+	2,2	Seeding	AM	AM	AH	AM	*Salmonella spp*	P	3 arcs <2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA
	1778855	Smoked sardines	c+	2,2	Seeding	AM	AL	AM	AL	*Salmonella spp*	P	3 arcs >2cm, virage rouge	3 arcs >2cm, virage rouge	+	P	+	+	P	AM	AM	+	P	PA	PA

Deleted data

Category	Year	Sample number	Type	Product	AC	Code strain	Strain	Origin	Level of contamination (CFU / 25g)	RM: ISO 6579 (*)							AM: SMS										Final result
										RVS		Mkttn		Confir-mation	Aggluti-nation	Final result	SMS	Confirmation ISO	Result	Confirmation: SMS confirmation						Final result	
																				Conf. 1		Conf. 2					
										XLD	ASAP	XLD	ASAP							5h incub BHI	Result	SALSA XLD	SALSA ASAP	Test latex	Result		
Dairy products	2004	L28	1	Morbier	+		*Salmonella Infantis 4*	Neo. C 189.2983	30	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L29	1	Olivet cheese	+		*Salmonella Infantis 4*	Neo. C 189.2983	30	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L25	1	Brie (raw milk cow cheese)	+		*Salmonella Infantis 4*	Neo. C 189.2983	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L27	1	Camembert (raw milk cow cheese)	+		*Salmonella Indiana*	Beef filet	51	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L26	D2	Raw milk goat cheese	+		*Salmonella Infantis 4*	Neo. C 189.2983	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L30	D2	Raw milk goat cheese	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L20	DD3	Yogurt	+		*Salmonella Indiana*	Beef filet	15	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L8	DD3	Raw milk	+		*Salmonella Typhimurium 4*	Pork	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L9	DD3	Pasteurized milk	+		*Salmonella Typhimurium 4*	Pork	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L12	DD3	Light cream 15%	+		*Salmonella Virchow*	CIP 105 . 355	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L21	DD3	Raw milk	+		*Salmonella Agona*	Dairy industry	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L1	DD3	Fresh cream	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L2	DD3	Fermented milk	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L3	DD3	Skimmed milk	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L4	DD3	Whole milk	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L5	DD3	Fresh cream	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L13	DD3	Raw milk	+		*Salmonella Typhimurium 1*	CIP 104 . 115	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L10	DD3	Raw milk	+		*Salmonella Virchow*	CIP 105 . 355	31	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L11	DD3	Pasteurized milk	+		*Salmonella Virchow*	CIP 105 . 355	31	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L19	DD3	Yogurt	+		*Salmonella Virchow*	CIP 105 . 355	44	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	L7	DD3	Fermented milk	+		*Salmonella Virchow*	CIP 105 . 355	48	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
Seafood products	2004	M11	S1	Cod	+		*Salmonella Typhimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M12	S1	Lieu fillet	+		*Salmonella Typhimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M1S3	S1	Hoki fillet	+		*Salmonella Typhimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M14	S1	Hake fillet	+		*Salmonella Typhimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	MS3	S1	Perch fillet	+		*Salmonella Enteritidis 5*	Egg product	22	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M10	S1	Cod	+		*Salmonella Agona*	Dairy industry	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M4	S1	Salmon fillet	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M5	S1	whiting fillet	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M16	S1	Raw cod fillet	+		*Salmonella Typhimurium 1*	CIP 104 . 115	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M15	S1	Raw cod fillet	+		*Salmonella Virchow*	CIP 105 . S355	30	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M29	S1	Perch fillet	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	MS30	S1	Perch fillet	+		*Salmonella Indiana*	Beef filet	51	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M18	S2	Crab meat	+		*Salmonella Indiana*	Beef filet	15	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M17	S2	Crab meat	+		*Salmonella Enteritidis 1*	Beef filet	19	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M26	S2	Scampi	+		*Salmonella Infantis 3*	ATCC 51741	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M24	S2	Shrimps	+		*Salmonella Infantis 3*	ATCC 51741	27	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M6	S2	Pink prawns	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M21	S2	Squid	+		*Salmonella Infantis 4*	Neo. C 189.298S3	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M19	SS3	Surimi	+		*Salmonella Infantis 4*	Neo. C 189.298S3	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M7	SS3	Salmon eggs	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M8	SS3	Salmon eggs	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M9	SS3	Salmon eggs	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M20	SS3	Surimi	+		*Salmonella Infantis 4*	Neo. C 189.298S3	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M27	SS3	Fish eggs	+		*Salmonella Indiana*	Beef filet	51	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	M28	SS3	Surimi	+		*Salmonella Indiana*	Beef filet	51	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Deleted data

Category	Year	Sample number	Type	Product	AC	Code strain	Strain	Origin	Level of contamination (CFU / 25g)	RM: ISO 6579 (*)							AM: SMS										Final result
										RVS		Mkttn		Confir-mation	Aggluti-nation	Final result	SMS	Confirmation ISO	Result	Confirmation: SMS confirmation						Final result	
																				Conf. 1		Conf. 2					
										XLD	ASAP	XLD	ASAP							5h incub BHI	Result	SALSA XLD	SALSA ASAP	Test latex	Result		
Eggs	2004	O15	Eg1	Whole eggs	+		*Salmonella Heidelberg*	Poultry meat	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O16	Eg1	Egg white	+		*Salmonella Heidelberg*	Poultry meat	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O29	Eg1	Egg yolk	+		*Salmonella Infantis 4*	Neo. C 189.2983	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O2	Eg1	Egg yolk	+		*Salmonella Enteritidis 5*	Egg product	22	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O3	Eg1	Egg white	+		*Salmonella Enteritidis 5*	Egg product	22	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O4	Eg1	Whole eggs	+		*Salmonella Enteritidis 5*	Egg product	22	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O13	Eg1	Whole eggs	+		*Salmonella Infantis 3*	ATCC 51741	27	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O14	Eg1	Egg white	+		*Salmonella Infantis 3*	ATCC 51741	27	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O10	Eg1	Whole eggs	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O11	Eg1	Egg white	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O12	Eg1	Egg yolk	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O30	Eg1	Egg yolk	+		*Salmonella Infantis 4*	Neo. C 189.2983	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O7	Eg3	Mayonnaise	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O8	Eg3	Mayonnaise	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O9	Eg3	Mayonnaise	+		*Salmonella Indiana*	Beef filet	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O27	Eg3	English cream	+		*Salmonella Typhimurium 1*	CIP 104 . 115	20	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	O28	Eg3	Mayonnaise	+		*Salmonella Typhimurium 1*	CIP 104 . 115	20	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
Environmental samples	2004	E5	En1	Pre-wash water after production on a boning table	+		*Salmonella Typhimurium 1*	CIP 104 . 115	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E7	En1	Rinsing water for tank	+		*Salmonella Typhimurium 1*	CIP 104 . 115	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E21	En1	Coloscope rinse water room 1	+		*Salmonella Infantis 4*	Neo. C 189.2983	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E22	En1	Coloscope rinse water room 2	+		*Salmonella Infantis 4*	Neo. C 189.2983	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E23	En1	Coloscope rinse water room 3	+		*Salmonella Infantis 3*	ATCC 51741	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E26	En1	Fibroscope rinse water room 14	+		*Salmonella Infantis 3*	ATCC 51741	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E24	En1	Fibroscope rinse water room 12	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E25	En1	Fibroscope rinse water room 13	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E27	En1	Fibroscope rinse water room 15	+		*Salmonella Enteritidis 3*	Chicken	*42*	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E28	En1	Fibroscope rinse water room 25	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E29	En1	Coloscope rinse water room 26	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E30	En1	Coloscope rinse water room 27	+		*Salmonella Enteritidis 3*	Chicken	42	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2016	SMS 38	En1	Process water 13	+	SAL.1.52	*Salmonella Enteritidis 2*	Environment pastry	1,2	4Ø	4Ø	4Ø	3Ø	+	+	+	+ (at 24h)	+	P	+	P	4Ø	4Ø	+	P	P	PA
	2004	E8	En2	Glass slide	+		*Salmonella Derby*	Pork	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E9	En2	Plastic spatula	+		*Salmonella Derby*	Pork	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E10	En2	Stainless steel plate	+		*Salmonella Derby*	Pork	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E11	En2	Glass slide	+		*Salmonella Typhimurium 3*	Pigeon	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E12	En2	Glass slide	+		*Salmonella Typhimurium 3*	Pigeon	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E13	En2	Plastic spatula	+		*Salmonella Typhimurium 3*	Pigeon	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E14	En2	Stainless steel plate	+		*Salmonella Heidelberg*	Poultry meat	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E15	En2	Plastic spatula	+		*Salmonella Heidelberg*	Poultry meat	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E16	En2	Glass slide	+		*Salmonella Heidelberg*	Poultry meat	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E17	En2	Glass slide	+		*Salmonella Infantis 4*	Neo. C 189.2983	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E18	En2	Plastic spatula	+		*Salmonella Infantis 4*	Neo. C 189.2983	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E19	En2	Glass slide	+		*Salmonella Infantis 4*	Neo. C 189.2983	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	E20	En2	Plastic spatula	+		*Salmonella Infantis 4*	Neo. C 189.2983	/	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A27	F1	Poultry pâté for dogs	+		*Salmonella Heidelberg*	Poultry meat	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A4	F1	Lamb terrine for cats	+		*Salmonella Indiana*	Beef filet	15	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A15	F1	Lamb terrine for dogs	+		*Salmonella Typhimurium 5*	Raw beef meat	17	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A5	F1	Lamb terrine for cats	+		*Salmonella Enteritidis 1*	Beef filet	19	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A7	F1	Chicken terrine for cats	+		*Salmonella Enteritidis 1*	Beef filet	19	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A8	F1	Rabbit terrine for cats	+		*Salmonella Enteritidis 1*	Beef filet	19	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A9	F1	Meat-rich pâté for dogs	+		*Salmonella Typhimurium 1*	CIP 104 . 115	20	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Deleted data

Category	Year	Sample number	Type	Product	AC	Code strain	Strain	Origin	Level of contamination (CFU / 25g)	RM: ISO 6579 (*)							AM: SMS										Final result
										RVS		Mkttn		Confir-mation	Aggluti-nation	Final result	SMS	Confirmation ISO	Result	Confirmation: SMS confirmation						Final result	
																				Conf. 1		Conf. 2					
										XLD	ASAP	XLD	ASAP							5h incub BHI	Result	SALSA XLD	SALSA ASAP	Test latex	Result		
Feed	2004	A3	F1	Chicken terrine for cats	+		*Salmonella Indiana*	Beef filet	21	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A23	F1	Salmon terrine for cats	+		*Salmonella Infantis 4*	Neo. C 189.2983	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A30	F1	Beef terrine for dogs	+		*Salmonella Infantis 3*	ATCC 51741	25	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A28	F1	Liver terrine for cats	+		*Salmonella Infantis 3*	ATCC 51741	27	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A29	F1	Poultry terrine for cats	+		*Salmonella Infantis 3*	ATCC 51741	27	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A14	F1	Meat-rich pâté for dogs	+		*Salmonella Typhimurium 1*	CIP 104 . 115	28	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A11	F1	Meat-rich pâté for dogs	+	CIP 105.355	*Salmonella Virchow*	CIP 105 . 355	30	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A12	F1	Lamb terrine for dogs	+	CIP 105.355	*Salmonella Virchow*	CIP 105 . 355	30	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A1	F1	Lamb terrine for cats	+		*Salmonella Virchow*	CIP 105 . 355	34	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A6	F1	Rabbit terrine for cats	+		*Salmonella Virchow*	CIP 105 . 355	34	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A24	F1	Game terrine for cats	+		*Salmonella Infantis 4*	Neo. C 189.2983	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A2	F1	Chicken terrine for cats	+		*Salmonella Virchow*	CIP 105 . 355	44	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A10	F2	Granules for rodents	+		*Salmonella Typhimurium 1*	CIP 104 . 115	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A17	F2	Granules for rodents	+		*Salmonella Agona*	Dairy industry	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A13	F2	Granules for rodents	+	CIP 105.355	*Salmonella Virchow*	CIP 105 . 355	31	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A25	F2	Beef dog treat	+		*Salmonella Infantis 4*	Neo. C 189.2983	35	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A16	F2	Granules for rodents	+		*Salmonella Typhimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A22	F3	Horse feed lot 11	+		*SalmonellaTyphimurium 2*	Cut table	13	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A18	F3	Powder	+		*Salmonella Agona*	Dairy industry	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA
	2004	A19	F3	Horse feed	+		*Salmonella Agona*	Dairy industry	23	+	+	+	+	+	/	P	+	+	P	/	/	/	/	/	/	P	PA

Egg products

S. Enteritidis – whole egg (initial suspension average level= 9.2 cells / mL and IC = [4, 16])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.4	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	0.9	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval
Enumeration of the microorganisms: 72 CFU/g

Seafood products

S. Virchow – Saithe fillet (initial suspension average level= 9.8 cells / mL and IC = [4 , 16])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.1	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.3	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.0	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval
Enumeration of the microorganisms: $4{,}3\ 10^7$ CFU/g

Meat products

S. Typhimurium – Raw ground beef (initial suspension average level= 11.3 cells / mL and IC = [5 , 18])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.1	[0 , 4]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 1,2 10^3 CFU/g

Dairy products

S. Dublin – Raw milk (initial suspension average level= 8.7 cells / mL and IC = [3 , 15])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	3	3	6
			M.A.	3	3	6
			Total	**6**	**6**	**12**
3	0.9	[0 , 3]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 1,2 10^6 CFU/g

Environment

S. Typhimurium – Water process (initial suspension average level= 10.1 cells / mL and IC = [4 , 17])

Level	Inoculate level [a]	I.C. [b]	Method	Negative (-)	Positive (+)	Total
0	0.0	/	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
1	0.2	[0 , 1]	M.R. (*)	6	0	6
			M.A.	6	0	6
			Total	**12**	**0**	**12**
2	0.6	[0 , 2]	M.R. (*)	2	4	6
			M.A.	2	4	6
			Total	**4**	**8**	**12**
3	1.1	[0 , 4]	M.R.(*)	0	6	6
			M.A.	0	6	6
			Total	**0**	**12**	**12**

a : cells / 25 g and b : Poisson's confidence interval

Enumeration of the microorganisms: 5,3 10^2 CFU/g

APPENDIX E - Relative level of detection feedstuffs

Matrix: dog food TVC: <10 CFU/g

Level of contamination (UFC / 25g)	Sample ID	RM: ISO 6579 (*)							AM: SMS												Number of positive results per method
		RVS		MKTTn		Confir-mation	Agglut-ination	Final result	SMS	Confirmation: SMS confirmation									Final result				
										Conf. 1	Conf. 2			Conf. 3					Con.1	Conf.2	Conf.3	Final result	
		XLD	ASAP	XLD	ASAP					5h incub BHI	SALSA		Test latex	Confirmation			Agglutination						
											XLD	ASAP		XLD	ASAP	gallery						
0	SMS - 0A	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	RM: 0/5 AM: 0/5
	SMS - 0B	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0C	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0D	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - 0E	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
0,8	SMS - M1	0L	0L	0M	0M	/	/	**A**	-	/	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	RM: 8/20 AM: 8/20
	SMS - M2	2Ø	2Ø	3Ø	3Ø	+	+	**P**	+	+	2Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M3	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	3Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M4	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	3Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M5	1Ø	2Ø	3Ø	3Ø	+	+	**P**	+	+	1Ø	3Ø	+	3Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M6	2Ø	2Ø	4Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M7	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M8	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M9	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M10	4Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M11	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M12	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	3Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M13	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M14	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M15	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M16	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M17	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - M18	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M19	0Ø	0Ø	0Ø	0Ø	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
	SMS - M20	0Ø	0Ø	0M	0L	/	/	**A**	-	-	/	/	/	/	/	/	/	***A***	***A***	***A***	**A**	
3,3	SMS - E1	3Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	RM: 5/5 AM: 5/5
	SMS - E2	2Ø	3Ø	3Ø	3Ø	+	+	**P**	+	+	3Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E3	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E4	3Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	
	SMS - E5	4Ø	3Ø	4Ø	4Ø	+	+	**P**	+	+	4Ø	4Ø	+	4Ø	4Ø	+	+	***P***	***P***	***P***	**P**	

APPENDIX E - Relative level of detection - Ready-to-eat products

Matrix: Mixed vegetables mayonnaise **Bacterial strain**: *Salmonella infantis* DGR133 **Enumeration of the microorganisms**: 210 CFU/g

Code	CFU/25g	Reference method: EN ISO 6579-1 (2017)						Alternative method: Simple Method for *Salmonella*								Number of positive results / method
		RVS		MKTTn			Final result	SMS 14 h	SMS 24 h	Confirmation with ISO test	Result	Confirmation by SMS confirmation			Final result	
		XLD	Rapid Salm	XLD	Rapid Salm	Identification						Conf protocol 5 h (BHI + Latex test +/-)	Conf protocol 24 h			
													SALSA (ASAP/XLD)	Latex test (+/-)		
1746487	0	Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	RM : 0 / 5 AM : 0 / 5
1746488		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746489		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746490		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746491		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746492	0,8	AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	RM : 13 / 20 AM : 13 / 20
1746493		AM	AM	AM	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746494		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746495		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746496		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746497		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746498		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746499		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746500		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746501		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746502		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746503		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746504		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746505		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746506		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746507		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746508		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746509		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746510		Ø	Ø	Ø	Ø	/	A	Ø	Ø	/	A	/	/	/	A	
1746511		AM	AM	AM	AM	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746512	2,2	AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	RM : 5 / 5 AM : 5 / 5
1746513		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746514		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746515		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	
1746516		AH	AH	AH	AH	*Salmonella spp.*	P	3 arcs >2cm Virage rouge	3 arcs >2cm Virage rouge	+	P	+	AM/AM	+	P	

APPENDIX F : Selectivity

Initial validation study: Target strains

Year	Microorganisms & Origin	Results			
		Alternative method		Reference method	
		Result expected	Result obtained	Result expected	Result obtained
2004	*S.* Anatum (salami)	+	+	/	/
2004	*S.* Agona (milk)	+	+	/	/
2004	*S. arizonae* (salami)	+	+	/	/
2004	*S.* Brandenburg (cooked meat)	+	+	/	/
2004	*S.* Brandenburg (smoked ham)	+	+	/	/
2004	*S.* Brandenburg (pork)	+	+	/	/
2004	*S.* Brandenburg (zucchini gratin)	+	+	/	/
2004	*S.* Bredeney (raw roast turkey)	+	+	/	/
2004	*S.* Derby (loin)	+	+	/	/
2004	*S.* Derby (pork)	+	+	/	/
2004	*S.* Derby (sausage)	+	+	/	/
2004	*S.* Enteritidis (chicken)	+	+	/	/
2004	*S.* Enteritidis (egg product)	+	+	/	/
2004	*S.* Enteritidis (egg product)	+	+	/	/
2004	*S.* Enteritidis (beef tenderloin)	+	+	/	/
2004	*S.* Gallinarum (CIP 57.53)	-	-	+	+
2004	*S.* Gallinarum (CIP A 255)	-	-	+	+
2004	*S.* Hadar (raw chicken)	+	+	/	/
2004	*S.* Hadar (chicken cutlet)	+	+	/	/
2004	*S.* Hadar (Merguez)	+	+	/	/
2004	*S.* Heidelberg (Poultry)	+	+	/	/
2004	*S.* Kottbus (mixed vegetables)	+	+	/	/
2004	*S.* Kottbus (raw fried turkey)	+	+	/	/
2004	*S.* Paratyphi *A* (CIP 55 39)	-	-	+	+
2004	*S.* Paratyphi *A* (CIP 55 40)	-	-	+	+
2004	*S.* Paratyphi *A* (CIP A220)	-	-	+	+
2004	*S.* Paratyphi *B* (CIP 54 100)	+	+	/	/
2004	*S.* Paratyphi *B* (SAL 19.1)	+	+	/	/
2004	*S.* Paratyphi *B* (SAL 19.2)	+	+	/	/
2004	*S.* Paratyphi *C* (CIP 55 108)	+	-	+	+
2004	*S.* Typhimurium (pork foot)	+	+	/	/
2004	*S.* Typhimurium Pigeon)	+	+	/	/
2004	*S.* Typhimurium (CIP 104 115)	+	+	/	/
2004	*S.* Typhimurium (CIP 60. 62)	+	+	/	/
2004	*S.* Typhimurium (raw beef)	+	+	/	/
2004	*S.* Typhimurium (cutting table)	+	+	/	/
2004	*S.* Typhi (CIP 54 136)	+	+	/	/
2004	*S.* Infantis (CIP 103 . 549)	+	-	+	+
2004	*S.* Infantis (ATCC 51741)	+	+	/	/
2004	*S.* Infantis (Neo. C1794)	+	+	/	/
2004	*S.* Infantis (Neo. C189.2983)	+	+	/	/
2004	*S.* Saintpaul (raw turkey fillet)	+	+	/	/
2004	*S.* Saintpaul (roast rabbit)	+	+	/	/
2004	*S.* Virchow *(CIP 105 . 355)*	+	+	/	/
2004	*S.* Virchow *(Afssa 11337)*	+	+	/	/
2004	*S.* Virchow *(Afssa 6838 lac+)*	+	+	/	/
2004	*S.* Virchow *(souche B afssa)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.1)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.3)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.4)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.5)*	+	+	/	/
2004	*S.* Montevideo *(SAL 17.7)*	+	+	/	/
2004	*S.* Schwarzengrund (pork)	+	+	/	/
2004	*S.* Senftenberg (CIP 105343)	+	+	/	/

Initial validation study: Non-target strains

Year	Microorganisms & Origin	Results			
		Alternative method		Reference method	
		Result expected	Result obtained	Result expected	Result obtained
2004	*Bacillus cereus* (CIP 549)	-	-	/	/
2004	*Bacillus cereus* (milk)	-	-	/	/
2004	*Bacillus circulans* (dairy industry)	-	-	/	/
2004	*Bacillus subtilis* (pudding)	-	-	/	/
2004	*Streptococcus faecalis* (CIP 58 55)	-	-	/	/
2004	*Staphylococcus epidermis* (environment)	-	-	/	/
2004	*Staphylococcus aureus* (ATCC 6538)	-	-	/	/
2004	*Escherichia coli* (grated carots)	-	-	/	/
2004	*Escherichia coli* (ATCC 8739)	-	-	/	/
2004	*Escherichia coli* (Dairy industry)	-	-	/	/
2004	*Escherichia hermanii* (CIP 103 176)	-	-	/	/
2004	*Enterobacter aerogenes* (Dairy industry)	-	-	/	/
2004	*Enterobacter aerogenes* (CIP 60 86 T)	-	-	/	/
2004	*Enterobacter cloacae* (CIP 60 85)	-	-	/	/
2004	*Enterobacter cloacae (-)*	-	-	/	/
2004	*Hafnia alvei* (Taboulé)	-	-	/	/
2004	*Klebsiella pneumoniae* (Pastry)	-	-	/	/
2004	*Klebsiella oxytoca (soybean salad)*	-	-	/	/
2004	*Klebsiella pneumoniae* (CIP 82 91)	-	-	/	/
2004	*Pseudomonas aeruginosa* (CIP 100 720)	-	-	/	/
2004	*Pseudomonas aeruginosa* (ATCC 194 29)	-	-	/	/
2004	*Pseudomonas fluorescens* (CIP 69 13 T)	-	-	/	/
2004	*Pseudomonas fluorescens* (CIP 102 127)	-	-	/	/
2004	*Citrobacter freundii* (ATCC 80 90)	-	-	/	/
2004	*Citrobacter koserii* (CIP 72 11)	-	-	/	/
2004	*Citrobacter freundii* (CIP 53 62)	-	-	/	/
2004	*Candida albicans* (ATCC 102 31)	-	-	/	/
2004	*Acinetobacter baumanii* (sandwick cheese turkey)	-	-	/	/
2004	*Shigella flexneri* (CIP 82 48 T)	-	-	/	/
2004	*Shigella sonnei* (ATCC 92 90)	-	-	/	/

2012 renewal study: target strains

val study: tar	Target strains	Origin	Strain code	Inoculation level (CFU/225 mL)	SMS Petri dishes aspect	Test result	Confirmation		Result
							SALSA (XLD/ASAP)	Latex	
2012	*Salmonella* Indiana	Beef filet	SAL.1.64	38	Complete discoloration in red	+	+ / +	+	+
	Salmonella Livingstone	Workshop environment	SAL.1.78	31	Complete discoloration in red	+	+ / +	+	+
	Salmonella Mbandaka	Guinea fowl	SAL.1.85	38	Complete discoloration in red	+	+ / +	+	+
	Salmonella Rissen	Workshop environment	SAL.1.116	51	Complete discoloration in red	+	+ / +	+	+
	Salmonella Manhattan	Bovine meat	SAL.1.84	30	Complete discoloration in red	+	+ / +	+	+
	Salmonella Blockley	Hen breeding environment	SAL.1.185	49	Complete discoloration in red	+	+ / +	+	+
	Salmonella Napoli	Duck	SAL.1.97	52	Complete discoloration in red	+	+ / +	+	+
	Salmonella Dublin	Milk	SAL.1.43	40	Complete discoloration in red	+	+ / +	+	+
	Salmonella London	Workshop environment	SAL.1.82	56	Complete discoloration in red	+	+ / +	+	+
	Salmonella Regent	Duck	SAL.1.115	35	Complete discoloration in red	+	+ / +	+	+
	Salmonella Kedougou	Bone meal	SAL.1.74	42	Complete discoloration in red	+	+ / +	+	+
	Salmonella Havana	Workshop environment	SAL.1.60	43	Complete discoloration in red	+	+ / +	+	+
	Salmonella Cerro	Bone meal (rabbit)	SAL.1.23	29	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III a	Sausage	SAL.1.6	23	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III a	Duck	SAL.1.7	35	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III b	Semolina	SAL.1.41	33	Complete discoloration in red	+	+ / +	+	+
	Salmonella S.III b	Treatmant plant mud	SAL.1.42	45	Complete discoloration in red	+	+ / +	+	+
	Salmonella Typhimurium variant immobile (S.I 1,4,[5],12:-:-)	Tiramisu	SAL.1.182	47	Red discoloration of the deposit spots, no migration	-	/	/	-
	Salmonella Typhimurium variant monophasique (S.I 1,4,[5],12:i:-)	Pork « à la tahitienne »	SAL.1.183	42	Complete discoloration in red	+	+ / +	+	+
	Salmonella Typhimurium variant monophasique (S.I 1,4,[5],12:-:1,2)	Hen breeding environment	SAL.1.184	32	Complete discoloration in red	+	+ / +	+	+
	Salmonella Paratyphi C	CIP 106175	SAL.1.205	25	No discoloration, 4 cm migration arc	+	+ / +	+	+
	Salmonella Paratyphi A	CIP 55.40	SAL.1.103	17	No discoloration, 2,9 cm migration arc	+	+ / +	+	+
	Salmonella Paratyphi A	CIP A 220	SAL.1.104	12	No discoloration, 2,8 cm migration arc	+	+ / +	+	+

2012 renewal study: non-target strains

Year	Non target strains	Origin	Strain code	Inoculation level (CFU/mL)	SMS Petri dishes aspect	Test result	Confirmation		Result
							SALSA	Latex	
2012	*Citrobacter diversus*	CIP 82.87 T	CIT.2.2	2,9E+05	0,6 cm red migration area	-	/	/	-
	Proteus mirabilis	water	PRO.1.2	3,2E+05	No discoloration, no migration	-	/	/	-
	Proteus vulgaris	CIP 103989	PRO.2.1	4,7E+05	No discoloration, no migration	-	/	/	-
	Cronobacter spp	Workshop environment	ENTB.3.11	4,6E+05	0,8 cm red migration area	-	/	/	-
	Pantoea agglomerans	CIP 57.51T	PAN.1.2	4,8E+05	No discoloration, no migration	-	/	/	-
	Serratia marcescens	River water (Thames)	SER.3.1	6,4E+05	No discoloration, no migration	-	/	/	-

2020 renewal study: target strains

val study: tar	Target strains	Origin	Strain code	Inoculation level (CFU/225 mL)	SMS Petri dishes aspect	Test result	Confirmation at 5H		Result	Confirmation at 24H		Result
							BHI	Latex		SALSA (XLD/ASAP)	Latex	
2020	*Salmonella* Chester	Duck leg	AWU867	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Stanley	Chive	RBH447	26	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Abortusequi	Strain ANSES	ZVL932	19	Low discoloration, =0,5cm migration arc	-	+	+ (low)	+	-/ +	+	+
				51+milk	Discoloration, >2cm migration arc	+	+	+ (low)	+	+/+	+	+
	Salmonella Abortusovis	Strain ANSES	ZVW681	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Bareilly	Strain ANSES	ZWU933	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Lille	Frozen ground beef	ZTZ341	18	Discoloration, =0,3cm migration arc	-	+	+	+	+ / +	+	+
				72+milk	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Orianenburg	Vegetables	ZLQ024	22	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Thompson	CIP	AVB849	16	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Kentucky	Strain ANSES	ZRR437	29	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Panama	CIP	ATB583	27	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Give	Vanilla pod powder	JAW805	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Weltevreden	Raw shrimps	KPN016	24	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+ (low)	+
	Salmonella Meleagridis	Strain ANSES	ZYP361	64	Discoloration, =1cm migration arc	-	+	+	+	+ / +	+ (low)	+
				82+milk	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Abaetetuba	Strain ANSES	ZSD934	90	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Aberdeen	Strain ANSES	ZRL146	30	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Cubana	Poultry environment	ZTT014	28	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Mississpi	Budgie	ZUF049	31	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Putten	Feed for chicken	ZUJ567	53	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Caracas	Spice	ZTL125	29	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Hvittingfoss	Strain ANSES	ZNK599	43	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Gaminara	Strain ANSES	ZYE413	51	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Michigan	Plant	ZMF746	39	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Minnesota	Strain ANSES	ZRX356	36	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Adelaïde	CIP	CVR822	22	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella Wandsworth	Strain ANSES	ZGD433	31	Discoloration, >2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella houtenae	Cooked cod chips	ZNU025	18	Discoloration, =2cm migration arc	+	+	+ (**)	+	+ / +	+ (**)	API 20E: *Salmonella* spp
	Salmonella indica	Environment	ZNE350	30	Discoloration, =2cm migration arc	+	+	+	+	+ / +	+	+
	Salmonella bongori	Turkey farming	ZQQ969	38	Discoloration, =2cm migration arc	+	+	+ (*)	+	+ / +	+ (*)	API 20E: *Salmonella* spp

∗ very weak agglutination
∗∗ irregular agglutination

APPENDIX G : interlaboratory study results

Laboratory code : A

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : B

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : C

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : D

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21*	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23*	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 2.9 10^5 CFU/ mL

(1) selective medium used : ASAP

* : Results obtenus après contre analyse

Laboratory code : E

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	-	-	-	Absence	-	-	-	-	Absence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : F

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL

(1) selective medium used : RAMBACK

Laboratory code : G

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : H

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	-	-	-	Absence	-	-	-	-	Absence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 1 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : I

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL									

(1) selective medium used : BGA

Laboratory code : J

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	-	-	-	Absence	-	-	-	-	Absence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : ASAP

Laboratory code : K

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : HEKTOEN

Laboratory code : L

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	-	-	-	Absence	-	-	-	-	Absence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 100 CFU / mL

(1) selective medium used : ASAP

Laboratory code : M

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	-	-	-	Absence	-	-	-	-	Absence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : < 10 CFU / mL

(1) selective medium used : ASAP

Laboratory code : N

Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence
Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL									

(1) selective medium used : ASAP

Laboratory code : laboratoire expert

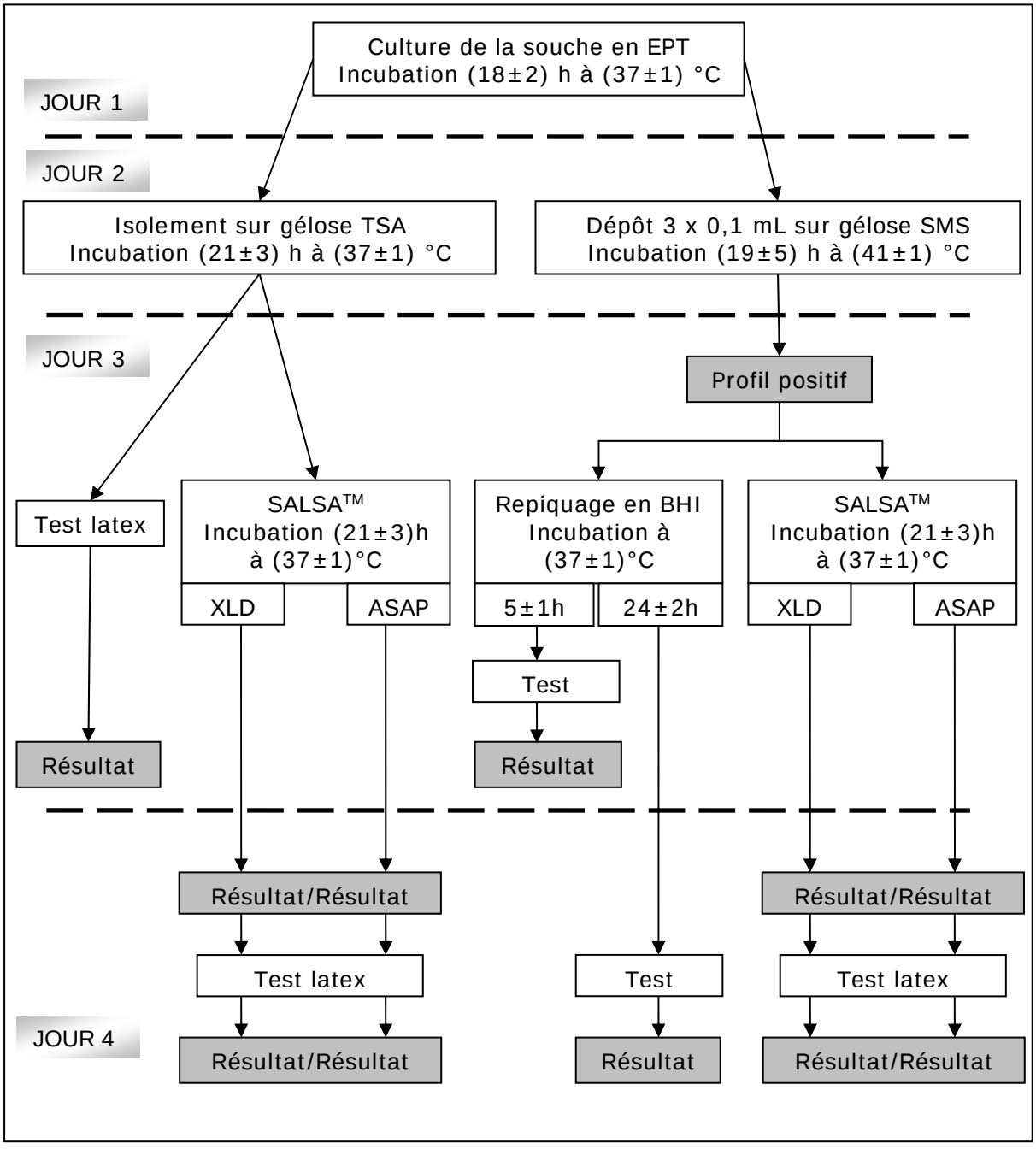
Alternative method					Reference method				
Bottle code	SMS agar	MUCAP TEST	Presence of characteristic colonies on XLD with confirmations	**Result** *Salmonella* spp / 25 mL	Presence of characteristic colonies on selective media with confirmations				Result *Salmonella* spp / 25 mL
	(+/-)	(+/-)	(+/-)	Presence / absence	Mkttn		RVS		Presence / absence
					XLD (+/-)	(1) (+/-)	XLD (+/-)	(1) (+/-)	
2	-	-	-	Absence	-	-	-	-	Absence
9	-	-	-	Absence	-	-	-	-	Absence
14	-	-	-	Absence	-	-	-	-	Absence
17	-	-	-	Absence	-	-	-	-	Absence
21	-	-	-	Absence	-	-	-	-	Absence
22	-	-	-	Absence	-	-	-	-	Absence
23	-	-	-	Absence	-	-	-	-	Absence
24	-	-	-	Absence	-	-	-	-	Absence
3	+	+	+	Presence	+	+	+	+	Presence
4	+	+	+	Presence	+	+	+	+	Presence
10	+	+	+	Presence	+	+	+	+	Presence
11	+	+	+	Presence	+	+	+	+	Presence
12	+	+	+	Presence	+	+	+	+	Presence
13	+	+	+	Presence	+	+	+	+	Presence
19	+	+	+	Presence	+	+	+	+	Presence
20	+	+	+	Presence	+	+	+	+	Presence
1	+	+	+	Presence	+	+	+	+	Presence
5	+	+	+	Presence	+	+	+	+	Presence
6	+	+	+	Presence	+	+	+	+	Presence
7	+	+	+	Presence	+	+	+	+	Presence
8	+	+	+	Presence	+	+	+	+	Presence
15	+	+	+	Presence	+	+	+	+	Presence
16	+	+	+	Presence	+	+	+	+	Presence
18	+	+	+	Presence	+	+	+	+	Presence

Total flora of pasteurized milk(CFU/mL) : 1 CFU / mL

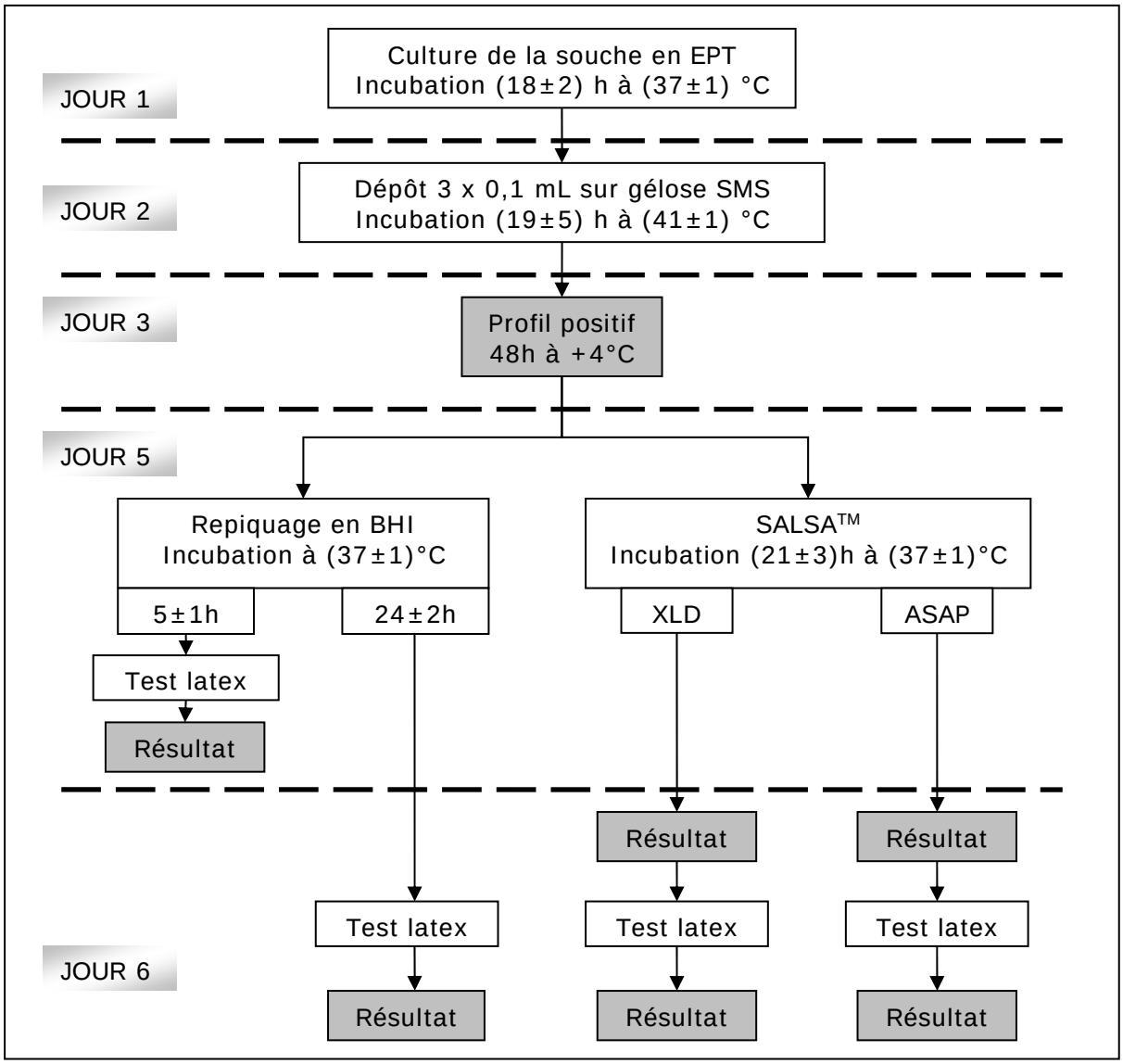
(1) selective medium used : HEKTOEN

APPENDIX H – Extension study

Protocole analytique général



Protocole analytique particulier



Souches cibles

Résultats du protocole analytique général

+ : test positif
- : test négatif
/ : test non réalisé
auto : souche auto-agglutinante

Souches cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Agona	I26	Industrie laitière	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Albany	P46	Env. atelier (alim. animale)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Anatum	S23	Saucisson sec	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Anatum	S78	Sésame décortiqué	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Arizonae	P63	Canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Arizonae	P64	Canard	Négatif	/	/	/	/	/	/	-	oui	+	oui	+
S. Arizonae	S132	Origine vétérinaire	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Bazenheid	P41	Kebab	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Braenderup	P57	Env. atelier (alim. humaine)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Braenderup	P58	Env. atelier (alim. humaine)	Négatif	/	/	/	/	/	/	+	oui	+	oui	+
S. Brandenburg	S2	Gratin de courgette	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	S3	Viande cuite	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	S1	Côte de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	S5	Jambon fumé	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	S62	Raviolis crus	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	S73	Canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Brandenburg	P1	Canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Bredeney	S10	Rôti de dinde cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Bredeney	S66	Blanc de poulet cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Bredeney	S10	Rôti de dinde cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Bredeney	P43	Aileron de dinde	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Cerro	P24	Farine de lapin	Positif	-	-	oui	auto	oui	auto	auto	oui	auto	oui	auto
S. Choleraesuis	S136	ATCC 10708	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Colindale	S77	Basilic	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S19	Porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S21	Porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S31	Pièce de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S32	Saucisse	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S9	Echine de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S68	Jarret de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	S79	Noix de joue de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+

Souches cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Derby	S32	Saucisse	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	P6	Langue de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	P27	Gorge de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	P33	Chiffonette salaisonerie	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Derby	P34	Saucisse aux herbes crue	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Diarizonae	P10	Semoule de blé	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Diarizonae	P11	Semoule de blé	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Diarizonae	P65	Boue station épuration	Négatif	/	/	/	/	/	/	+	oui	+	oui	+
S. Dublin	S59	Lait	Positif	+	+	oui	+	non	+	+	oui	+	non	+
S. Dublin	S133	Université allemande	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Dugbe	S71	Produits végétaux	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	S38	Ovoproduit	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	S11	Poulet	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	S56	Viande rouge	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	S63	Moules	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	P37	Chiffonette pâtisserie	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Enteritidis	P38	Chiffonette pâtisserie	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Hadar	S7	Escalope de volaille	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Hadar	S12	Poulet cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Hadar	S22	Merguez	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Havana	P51	Env. atelier (alim. humaine)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Heidelberg	S51	Viande de volaille	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Heidelberg	S134	Origine vétérinaire	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Heidelberg	S135	Origine vétérinaire	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Idikan	P23	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Indiana	S55	Filet de bœuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Infantis	R100	ATCC 51741	Positif	+	+	oui	+	oui	+	-	oui	+	oui	+
S. Infantis	R101	Produits laitiers	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Infantis	R102	Produits laitiers	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Infantis	S64	Farine de viande	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Javiana	S65	Champignons séchés	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+

Souches cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Kaneshie	S72	Produits végétaux	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Kedougou	P3	Farine animale	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Kottbus	S13	Jardinière	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Kottbus	S14	Sauté de dinde cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Livingstone	P13	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Livingstone	P14	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. London	S70	Escargot de mer	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. London	P17	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	non	+	oui	+
S. London	P52	Abattoir de volaille (alim. humaine)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Manhattan	P59	Bovin	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Mbandaka	P56	Pintadeau	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Mikawasima	S80	Salade de fruits frais	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Montevideo	S75	Tartare pur boeuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Montevideo	P7	Viande hachée	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Montevideo	P25	Steak haché	Positif	+	+	non	+	oui	+	+	non	+	oui	+
S. Montevideo	P26	Manchon de canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Montevideo	P28	Steack haché cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Muenchen	P20	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Napoli	P60	Canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Newport	P55	Fromage au lait cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Ohio	P19	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Orion	S74	Canard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Paratyphi B	S76	Filet de poulet cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Paratyphi B	R103	CIP 54 100	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Paratyphi B	S57	Origine inconnue	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Paratyphi B	S58	Origine inconnue	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Paratyphi B	P42	Paupiette de lapin cuite	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Plymouth	P22	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Poona	P45	Env. atelier (alim. animale)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Regent	P53	Manchon de canard	Positif	+	+	non	+	oui	+	+	non	+	oui	+
S. Rissen	P16	Environnement atelier de production	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+

Souches cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
S. Rubislaw	P8	Produits végétaux	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Saintpaul	S24	Rôti de lapin	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Saintpaul	S6	Filet de dinde cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Saint-Paul	P15	Viande surgelée	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Salamae	P62	Lait cru	Positif	+	+	oui	auto	oui	auto	auto	oui	auto	oui	auto
S. Schwarzengrund	S8	Sauté de porc cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Schwarzengrund	S69	Farine de viande	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Senftenberg	R36	CIP 105343	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Senftenberg	P47	Tourteau de soja (alim. animale)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	F48	Saucisse de Montbéliard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	F49	Saucisse de Morteau	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J52	Blanc d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J50	Jaune d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J47	Coule d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J54	Jaune d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J57	Farine animale	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J17	Epaule	Positif	-	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J21	Semi-croûte	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J53	Coule d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J49	Jaune d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J55	Coule d'œuf	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J3	Farine animale	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J1	Farine	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. spp	J14	Farine animale	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Tennessee	P21	Environnement atelier de production	Positif	+	+	non	+	oui	+	+	non	+	oui	+
S. Tennessee	P48	Env. atelier (alim. humaine)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S15	Bœuf haché cru	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S18	Pieds en gelée	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S20	Pigeon	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S27	Pigeon	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S28	Pièce de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+

Souches cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test	SALSA			
				BHI	BHI	XLD		ASAP			XLD		ASAP	
				(5h)	(24h)	C.C.	Test latex	C.C.	Test latex	latex	C.C.	Test latex	C.C.	Test latex
S. Typhimurium	S34	Table de découpe	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	R2S	CIP 104115	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	I91	Viande	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	S67	Onglet	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	R69	CIP 60.62	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P2	Montbéliard	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P9	263 P FDB	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P29	Viande matière première	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P30	Viande matière première	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P31	Viande matière première	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P32	Viande matière première	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P35	Gorge de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P36	Cordon bleu surgelé	Positif	+	+	oui	+	oui	+	-	oui	+	oui	+
S. Typhimurium	P39	Gorge de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P40	Viande matière première	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P4	Club saumon/fromage frais	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Typhimurium	P5	Langue de porc	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Urbana	P54	Civet de kangourou	Positif	+	+	oui	auto	oui	auto	auto	oui	auto	oui	auto
S. Veneziana	P61	Aliment composé (alim. animale)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Virchow	S35	Origine inconnue	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Virchow	S52	Origine inconnue	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Virchow	R33	CIP 105355	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Virchow	S53	Intoxication alimentaire	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Westhampton	P44	Dindonneau	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+
S. Worthington	P18	Environnement atelier de production	Positif	+	+	non	+	oui	+	+	non	+	oui	+
S. Yoruba	P49	Env. atelier (alim. humaine)	Positif	+	+	oui	+	oui	+	+	oui	+	oui	+

Souches cibles

Résultats du protocole analytique particulier

+ : test positif
- : test négatif
* : test réalisé après une conservation de la gélose SMS à (4±2)°C pendant 48 heures

Souches cibles - Résultats du protocole analytique particulier

Nom de la souche	Code	Origine	SMS						
			Profil	Test latex*		SALSA*			
				BHI (5h)	BHI (24h)	XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex
S. Agona	I26	Industrie laitière	Positif	+	+	oui	+	oui	+
S. Anatum	S23	Saucisson sec	Positif	+	+	oui	+	oui	+
S. Arizonae	S132	Origine vétérinaire	Positif	+	+	oui	+	oui	+
S. Brandenburg	S66	Canard	Positif	+	+	oui	+	oui	+
S. Bredeney	S10	Rôti de dinde cru	Positif	+	+	oui	+	oui	+
S. Choleraesuis	S136	ATCC 10708	Positif	+	+	oui	+	oui	+
S. Colindale	S77	Basilic	Positif	+	+	oui	+	oui	+
S. Derby	S9	Echine de porc	Positif	+	+	oui	+	oui	+
S. Dublin	S59	Lait	Positif	+	+	oui	+	non	+
S. Dugbe	S71	Produits végétaux	Positif	+	+	oui	+	oui	+
S. Enteritidis	S38	Ovoproduit	Positif	+	+	oui	+	oui	+
S. Hadar	S7	Escalope de volaille	Positif	+	+	oui	+	oui	+
S. Heidelberg	S134	Origine vétérinaire	Positif	+	+	oui	+	oui	+
S. Indiana	S55	Filet de bœuf	Positif	+	+	oui	+	oui	+
S. Infantis	R101	Produits laitiers	Positif	+	+	oui	+	oui	+
S. Javiana	S65	Champignons séchés	Positif	+	+	oui	+	oui	+
S. Kaneshie	S72	Produits végétaux	Positif	+	+	oui	+	oui	+
S. Kedougou	S68	Farine animale	Positif	+	+	oui	+	oui	+
S. Kottbus	S13	Jardinière	Positif	+	+	oui	+	oui	+
S. London	S70	Escargot de mer	Positif	+	+	oui	+	oui	+
S. Mikawasima	S80	Salade de fruits frais	Positif	+	+	oui	+	oui	+
S. Montevideo	S75	Tartare pur bœuf	Positif	+	+	oui	+	oui	+
S. Orion	S74	Canard	Positif	+	+	oui	+	oui	+
S. Paratyphi B	S57	Origine inconnue	Positif	+	+	oui	+	oui	+
S. Rubislaw	P8	Produits végétaux	Positif	+	+	oui	+	oui	+
S. Saintpaul	S6	Filet de dinde cru	Positif	+	+	oui	+	oui	+
S. Schwarzengrund	S69	Farine de viande	Positif	+	+	oui	+	oui	+
S. Senftenberg	R36	CIP 105343	Positif	+	+	oui	+	oui	+
S. Typhimurium	P2	Montbéliard	Positif	+	+	oui	+	oui	+
S. Virchow	S53	Intoxication alimentaire	Positif	+	+	oui	+	oui	+

Souches non cibles

Résultats du protocole analytique général

+ : test positif
+[a] : aspect filamenteux
- : test négatif
/ : test non réalisé

Souches non cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Aeromonas aerophila	I36	saumon fumé	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus cereus	I80	Lait UHT	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus cereus	I28	industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus cereus	R53	CIP 54.9	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus cereus	R70	SIK 281 Sué	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus circulans	I21	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Bacillus subtilis	I22	Crème dessert	Négatif	/	/	/	/	/	/	-	non	/	non	/
Brevibacterium casei	I35	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Candida albicans	R75	ATCC 10231	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter freundii	R35	CIP 53.62	Négatif	/	/	/	/	/	/	-	oui	/	non	/
Citrobacter freundii	R40	ATCC 8090	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter freundii	W1	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter freundii	W2	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter freundii	W3	Industrie laitière	Négatif	/	/	/	/	/	/	-	oui	-	non	/
Citrobacter freundii	W4	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter diversus	W48	CIP 82.94	Négatif	/	/	/	/	/	/	-	non	/	non	/
Citrobacter koseri	R2C	CIP 72.11	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter aerogenes	I25	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter aerogenes	R 8	CIP 60.86 T	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter cloacae	R67	CIP 60 85	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter cloacae	I1	Produits végétaux	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	I37	Poudre de lait	Négatif	/	/	/	/	/	/	-	non	/	oui	-
Enterobacter sakazakii	W5	Produits laitiers	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	W6	Produits laitiers	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	W7	Produits laitiers	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	W8	Produits laitiers	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	R115	CIP 57.33	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterobacter sakazakii	R116	CIP 103581	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterococcus faecalis	R7	ATCC 33186	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterococcus faecalis	R84	CIP 103214	Négatif	/	/	/	/	/	/	-	non	/	non	/
Enterococcus faecium	I29	industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/

Souches non cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Escherichia coli	I2	Carottes rapées	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	I23	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	R74	ATCC 8739	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W9	Jus de fruits	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W10	Viande hachée	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W11	Salami	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W12	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W13	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W14	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli	W15	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli O157.H7	W16	Viande hachée	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli O157.H7	W17	Viande hachée	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia coli O157.H7	W18	Viande hachée	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia hermanii	R82	CIP 103176	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia vulneris	W19	Poudre de lait	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia vulneris	W20	Poudre de lait	Négatif	/	/	/	/	/	/	-	non	/	non	/
Escherichia vulneris	R119	CIP 103177T	Négatif	/	/	/	/	/	/	-	non	/	non	/
Hafnia alvei	R14	Taboulé	Négatif	/	/	/	/	/	/	-	non	/	non	/
Hafnia alvei	I3	CNRZ 713	Négatif	/	/	/	/	/	/	-	non	/	non	/
Hafnia alvei	W21	Lait cru	Négatif	/	/	/	/	/	/	-	non	/	non	/
Hafnia alvei	W22	Matrice	Négatif	/	/	/	/	/	/	-	non	/	non	/
Hansenula anomala	I31	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella oxytoca	I17	Salade soja	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella oxytoca	W23	Plat cuisiné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella oxytoca	W24	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella ozanae	W25	Peau de cou poulet	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella pneumoniae	I6	Pâtisserie	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella pneumoniae	R60	CIP 82.91	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella pneumoniae	W26	Fromage	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella pneumoniae	W27	Fromage non pasteurisé	Négatif	/	/	/	/	/	/	-	non	/	non	/
Klebsiella terrigena	W28	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Lactobacillus johnsonii	R99	CIP 130 620	Négatif	/	/	/	/	/	/	-	non	/	non	/
Lactobacillus leishmanii	R98	CIP 53.61	Négatif	/	/	/	/	/	/	-	non	/	non	/
Micrococcus luteus	I30	Industrie laitière	Négatif	/	/	/	/	/	/	-	non	/	non	/
Micrococcus luteus	R18	ATCC 4698	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pantoea agglomerans	R121	A181	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pantoea agglomerans	R122	CIP 57.51T	Négatif	/	/	/	/	/	/	-	non	/	non	/
Proteus mirabilis	W29	Produits végétaux	Négatif	/	/	/	/	/	/	-	oui	-	non	/
Proteus mirabilis	W30	Intestin de volaille	Négatif	/	/	/	/	/	/	-	oui	-	non	/
Proteus mirabilis	W31	Peau de cou poulet	Négatif	/	/	/	/	/	/	-	non	/	non	/
Proteus mirabilis	R95	CIP 103181	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas aeruginosa	I16	Omelette gruyère	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas aeruginosa	R58	CIP 100.720	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas aeruginosa	R65	ATCC 19429	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas fluorescens	R1	CIP 69.13T	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas fluorescens	W32	Fromage	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas fluorescens	W33	Fromage	Négatif	/	/	/	/	/	/	-	non	/	non	/
Pseudomonas fluorescens	R4	CIP102127	Négatif	/	/	/	/	/	/	-	non	/	oui	-
Salmonella Paratyphi A	R105	CIP 55.39	Négatif	/	/	/	/	/	/	+	oui	+	oui	+
Salmonella Paratyphi A	R107	CIP 55.40	Négatif	/	/	/	/	/	/	+	non	+	oui	+
Salmonella Paratyphi C	R106	CIP 55.108	Négatif	/	/	/	/	/	/	+	non	+	oui	+
Serratia ficaria	R117	CIP 79.23	Négatif	/	/	/	/	/	/	-	non	/	non	/
Serratia fonticola	R118	CIP 103580	Négatif	/	/	/	/	/	/	-	non	/	non	/
Serratia marcescens	W34	Produit laitier	Négatif	/	/	/	/	/	/	+[a]	non	/	non	/
Serratia marcescens	W35	Lait cru	Négatif	/	/	/	/	/	/	-	non	/	non	/
Serratia marcescens	W36	Pâtisserie	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella boydii	W37	Plat cuisiné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella boydii	W38	Plat cuisiné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella boydii	W39	Volaille	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella boydii	W40	Volaille	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella flexneri	W41	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella flexneri	W42	Produit carné	Négatif	/	/	/	/	/	/	-	non	/	non	/

Souches non cibles - Résultats du protocole analytique général

Nom de la souche	Code	Origine	SMS							TSA				
			Profil	Test latex		SALSA				Test latex	SALSA			
				BHI (5h)	BHI (24h)	XLD		ASAP			XLD		ASAP	
						C.C.	Test latex	C.C.	Test latex		C.C.	Test latex	C.C.	Test latex
Shigella flexneri	W43	Carottes rapées	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella flexneri	W44	Fruits	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella flexneri	R 81	CIP 82.48T	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella sonnei	R80	ATCC 9290	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella sonnei	W45	Hamburger	Négatif	/	/	/	/	/	/	-	non	/	non	/
Shigella sonnei	W46	Viande hachée	Négatif	/	/	/	/	/	/	-	non	/	non	/
Staphylococcus aureus	R73	ATCC 6538	Négatif	/	/	/	/	/	/	-	non	/	non	/
Staphylococcus aureus	R83	CIP 53.154	Négatif	/	/	/	/	/	/	-	non	/	non	/
Staphylococcus epidermidis	I34	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Staphylococcus epidermidis 2	I11	Environnement abattoir	Négatif	/	/	/	/	/	/	-	non	/	non	/
Staphylococcus haemolyticus	I12	Produit laitier	Négatif	/	/	/	/	/	/	-	non	/	non	/
Yersinia enterocolitica	W47	Non référencée	Négatif	/	/	/	/	/	/	-	non	/	non	/